



92-8606 Paradise Circle  
Ocean View, Hawaii

# Talk Story

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www.stjudeshawaii.org



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## 2016 was a very good year

St. Jude's annual congregational meeting was held January 8<sup>th</sup>. Cindy Cutts opened the meeting with her original song, written as a St. Jude's theme song, "Little Red Church."

Bishop's Warden, Cordelia Burt, presided over the meeting that included electing Kepi Davis and Steve Stigal to the Bishop's Committee, both for three year terms.

The congregation also elected convention delegates for the October event, to be held in Honolulu. Cordelia was elected head delegate, with Thom White and Steve Stigal accompanying her as delegates. Cindy Cutts, Kepi Davis and Karen Pucci were elected alternate delegates.



### **Kepi Davis and Steve Stigal were elected as new Bishop's Committee members.**

The annual budget was also passed at the meeting.

The annual report was filled with good news. During 2016, St. Jude's was blessed with three baptisms, one reaffirmation of Baptism, one marriage and one memorial service. Our average Sunday worship attendance was 45, an increase of three from the 2015 report.

Cordelia Burt, chief administrator of the congregation was pleased

with the 2016 numbers. Citing the positive presence St. Jude's enjoys in the community, the church continues the pledge to serve the needs of the Ocean View community.

"By the grace of God, tenacious hard work of all our members, St. Jude's continues to be a beacon of light and love in our Ocean View community," Cordelia said.

"Keep up the God work."

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## FATHER TOM BUECHELE

The sights, sounds, smells and activities of being St. Jude's priest "Flavor of the Month."



Roosters crowing, kids catching the morning school bus, roasting coffee smells wafting through the windows, folks gathering to use the free Wi-Fi at the church, new church kitchen cabinets going in, lights on in the church at night for all the 12 step meetings, hot showers every Saturday for some 30+ Ocean View residents, big (and I mean big) pot of hot soup to feed the shower folks, grand singing at worship, praise hula, real bread for communion, and "Legs" the cat wandering in and out. What an honor it has been for Jean and me to return to St. Jude, Ocean View, to be the clergy "flavor of the month".

Twenty-seven priests and spouses/ partners have followed since our year here-2012-13. The sign on the road says Little Church-Big Heart. The fact is that the congregation is not so little anymore and as it grows in members, so does its heart. It seems to me that St. Jude, the southernmost Episcopal Church in the USA, has developed a solid formula for Church growth and development. My friend and professor of church history, Willis H. A. Moore, Honolulu, indicates that St. Jude could well be the "missional church model of the 21st century."

I realize that most folks coming to St. Jude on a Sunday morning probably don't spend a lot of time thinking and praying about church growth and development. There are too many other daily troubles and joys about which to pray and give thanks. But "the little red Church at the end of the road" isn't just a Sunday morning gathering place. It's an everyday location which has become the gathering place for the diverse population of Ocean View Estates. It "Walks its talk."

After 49 years of ordained ministry as a priest (Roman and Episcopal) there are some high and low points of service that come to mind. One would rather not dwell on the low points of service (mea culpa) but I rejoice and stand tall with the high points. Dare I say that being part of serving the folks in Ocean View and St. Jude is one of the proudest and highest. "Oh Lord it's hard to be humble."

I will return to the northwest after this winter interlude, to serve the good folks at St. Martin's, Shady Cove, Oregon. I will take with me the model of St. Jude's WAY of being a Church community as the living Body of Christ in our time. St Martin's is also a little church with a big heart.

May God grant you many more grants (\$), lots of water, many more good cooks, strong backs, hula dancers, good health for your leadership, and compassionate priests to experience your Aloha!

A hui ho! Father Tom



Dan Garrett, Cordelia Burt, Jean Buechele and Father Tom lead us in "Down to the Ocean to Pray."



## Around the church yard

By Contributing Editor Don Hatch

**St. Jude's Kitchen:** In late 2016, St. Jude's received a grant of \$15,000 to upgrade the kitchen. We were able to replace the kitchen cabinets, counter top, movable serving island, and microwave oven. The congregation includes several retired tradesmen including general contractors, carpenters, electricians, and plumbers; so, in addition to the grant, we also received in-kind donations of professional services from members in the congregation. While the value of these donations can't be accurately measured, it exceeds \$5000.

As work continues on the upgrade of our kitchen, we have removed the old kitchen cabinets, and now we are in the final stages of installing the new cabinets.

The old cabinets were dark and there were only two, rather dim, lights in the kitchen. The new cabinets are a light colored oak, the walls and ceiling are lighter than they were, and the six new lights in the ceiling help brighten things up a lot.

We hope to have all of the cabinets installed by the last week of January so we can have them measured for the new counter tops. We expect it to take between 10-14 days to get the counter top built and installed after it has been measured and ordered.

The kitchen project has displaced many groups, projects and wonderful cooks. It has been heartening how understanding and supportive everyone has been with

the temporary setup. The extraordinary length of time the project has taken is due to the fact that workers can only work on Tuesdays, because the church is busy with activity the other six days a week.

### **Mardi Gras is our next fundraiser.**

Our annual Mardi Gras is scheduled for Friday March 3<sup>rd</sup>. Last year we received very positive feedback on the menu; so, this year we are staying with the same menu as last year, which will include, Jambalaya, Red Beans and Rice, Cornbread, Drink, and Dessert.

**Ka'u Food Pantry** is responsible for collecting and distributing free food in Ocean View. They are a non-profit organization whose only mission is to feed the hungry of Ocean View. They are staffed by volunteers; so, every dollar they receive is used to purchase food for the hungry. Karen Pucci is no longer the President of Ka'u Food Pantry, but she is still an active leader in the group. The new president is Dave Breskin.

Every month the Ka'u Pantry gives out enough food for two to three days. Food distribution takes place on the last Tuesday of every month, near the end of the month, when most benefits (Food Stamps, SSI, etc.) have been exhausted and the need for food is the highest.

In Hawaii, the number of homeless

**See "Church Yard" continued on page 15**





**Celebrating wedding anniversaries in January, left to right are: Gabe and Yolanda Morales, who were celebrating 32 years of marriage, Cordelia and Richard Burt, celebrating 56 years of marriage and Jean and Father Tom, celebrating 23 years of marriage.**

**Far right is Thom White, who reminded us of the three rings of marriage: Engagement Ring, Wedding Ring, and Suffer-Ring.**

**Congratulations to our happy couples.**



## Stalking the pantry

By Karen Pucci  
Ka'u Food Pantry



Note: I am no longer the President of the Board of the Ka'u Food Pantry, Inc. I am remaining on in another capacity. Dave Breskin is now our Fearless Leader. His number is **808 319 8333**. At this time, in spite of the rumors wildly circulating, there are no plans to move the distribution back to the OVCA.

Ka'u Food Pantry, Inc.: next distribution is **Tuesday, February 28, 2017** at St. Jude's Episcopal Church on Paradise Circle-Mauka from 11:30 a.m. -1:00 p.m. We ask all of our participants to respect the grounds where this will be held. Volunteers are always needed and welcomed, beginning at 0900 on that Tuesday.

The Ka'u Food Pantry, Inc., is staffed entirely by volunteers and is a non profit agency whose mission is to feed the hungry of Ocean View. We are currently feeding up to 120 families. Our program is designed to provide 1-3 days worth of nutritious food to help people who run short of money, benefits and/or food by the month's end. As a non profit, the Pantry is able to purchase food from the Hawaii Food Basket at 18¢ per pound. One dollar can buy a half of a case of food to help your community.

Donations of non perishable food items and funding are welcomed. You may donate funds via St. Jude's-just write Food Pantry in the memo area of your check. Checks may be written directly to the Food Pantry as well. Make the checks payable to the **Ka'u Food Pantry, Inc., P.O. Box 6184, Ocean View, HI 96737.**

Your monetary and food donations may be deductible pursuant to I.R.S. Code §501 (c) (3). Mahalo nui loa for all your support.



## ISLAND FOOD REVIEWS BY K &amp; A

*Groovin' with the Grazing Girls*

## Girls go to Molokai



We took a long weekend over the Christmas holiday on Molokai. It is a very small island with a real feel of what Hawai'i was like once upon a time. The airport is in the middle of the island and it cannot support jet service. You fly in by prop plane. Alamo Car Rentals and another local business are the only car rental services available. No cabs that we saw but there was a bus service. There is little evidence of corporate encroachment. Cell service is very spotty but WiFi and cable TV are present. In short if you want to take a real brain breather, this is the place. Very little distractions.

We found the locals to be, for the most part, very hospitable. We did see a few "Yankee, go home" type signs but overall we found the locals positively wonderful. Prices are higher-gas is about \$1.50 more-but bargains could be had. Eating out was not as wallet crushing as we expected.

So anyway, we parked our fannies at a condo at the Molokai Shores, an aging mixed use residence building. It was oceanfront and we had fabulous weather for 4 out of the 5 days. Our place was in the largest town/hamlet on this very small island, Kaunakakai. The harbor is here. It had the only two gas stations we saw on island [there might be more, we just did not run across them], 5 eateries, 2 real grocery stores, the ever present ACE hardware store. We managed to eat 4 out of the 5 places.

1st up is the **Molokai Hamburger** place. This might not be the exact name but it's the only one in town and its right on the main drag. They put out a very good product. We ordered a mushroom Swiss burger and Molokai burger. Buns were fresh, it comes with the usual garnishes and the meat was very good. However, this seemed more like an cor-

porate operation than a stand alone restaurant. The food is not advertised as local, organic or grass fed. It is very tasty none the less. They are generally open 7 days a week. Prices were reasonable.

**Molokai Pizza** puts out a very good pizza. We ordered a meatless one with a thick crust and an oil and butter baste on it. The crust was done to perfection, rose very well and had a nice chew to it. They put a LOT of cheese on the pizza along with fresh veggies. It was less than \$20 for a medium size extra thick crust pizza. Also opened 7 days a week.

**Paddler's** was the best of the bunch. It is a very large space with a dance floor and full bar. The day we were there, ahi was the special and it was presented as tostada. Holy cow! or maybe holy tuna. This was one of the best dishes I have tasted, hands down. The ahi was fine but it was the other goodies stuffed on the tostada that changed the course of this meal. They had julienned sliced green apples, pineapple chunks, cilantro, ginger and some sort mild heat.

*Holy cow! or maybe holy tuna.  
This was one of the best dishes I  
have tasted, hands down.*

Karen Pucci

This was a great treat for the tongue. The flavors exploded across my taste buds.

Wonderful. Next time we went it was off the menu and we had pork carne asada instead. Not very authentic but it was good, flavorful and just fine. We also had an Elvis impersonator at the bar that day too. Normally open breakfast, lunch and dinner. Prices run from about \$10 to \$25.

**Molokai Hotel** is actually out of town. It has a wonderful ocean front setting with a grand view of Lana'i. Nice bar. The food is OK but basically more or less a short order restaurant. It is worth the stop to have a drink and to soak in the view. Again open 7 days a week for breakfast, lunch and dinner.



## Flavor of the Month

### Serving St. Jude's in February is Father Jesus Reyes



Father Jesus Reyes, Canon to the Ordinary for Congregational Development in Northern California.

The Rev. Canon Jesus Reyes oversees mission and multicultural development in the congregations of the El Camino Real Diocese. He works with diocesan staff and committees to develop and grow congregations and missions, the diverse cultural identity of El Camino Real, and the spiritual leadership of the diocese. Father Jesus and his wife Robin will be with us through March 2nd.

Welcome back, Father Jesus!

## February Dates to Remember

4th Lemonade Party (church clean up) 9 a.m. to 11 a.m.

5th Bishop's Committee

14th Kathy Solomon Memorial 10 am

28th Ka'u Food Pantry

Volunteer Opportunities!



Our church website [www.stjudeshawaii.org](http://www.stjudeshawaii.org) has a Members Page, where you can find church information that remains private.

The password is: Aloha







**Doors open at 5:30 pm and  
dinner served from ~6:00 until 8:00**

**Dinner including Jambalaya, Red Beans and Rice,  
Cornbread, Drink, and Dessert**

Tickets are available at the door for **\$8 per person, \$15 for two, and Family \$20**

**The best way to pre-purchase your tickets** is to come to our **Sunday services** which start at **9:30 am each Sunday**, join us for an Aloha potluck social after the services, and buy your tickets while you are there.

You can also pre-purchase tickets from Thom White, Beverly Nelson, or Cordelia Burt  
The event contact number is 808-939-7555 (leave a message)

**The party takes place at** →  
The southeast Corner of Keaka Pkwy  
and Paradise Circle

**St. Jude's Episcopal Church**  
92-8606 Paradise Circle  
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# TURNING PAGES

BOOK REVIEWS BY ANNA TOWNER

How often have you thought on books you used to enjoy? Have you returned to any of those old friends to see if they still kept your interest, or maybe you were afraid to make a return visit in case they couldn't. Well I finally did return and was not disappointed.

The Man in the High Castle by Philip K. Dick, is still a good read, characters strongly drawn, emotive atmosphere and people you care about and I reread it in one sitting. The Man is an alternate history to WWII. In this reality the U.S. loses the war resulting Germany controlling the East and Japan the West and a "controlled" waste land in the middle. In Sci-fi, as in reality, when controlling power are oppressive and individuality is punished, rebellion will foment. You have to read the book to see what happens.

But wait you say, I watched the show on TV...well, once again although the limited series (and the 2nd season is here) is well cast, script good, it does not follow the book faithfully. The show is satisfying on its own and if the story deviates here and there from Dick's book, the nature of the characters is true to the novel.

My most pleasurable return was to Pollyanna, the Glad Girl. This time when reading Eleanor H. Porter's novel set in the turn of the last century, I had a cast for the characters: Hayley Mills, Agnes Moorhead, Jane Wyman, etc. I found it reassuring to immerse myself in a tale without cynicism.

I found, I do find optimism, hope much more comforting and positive. Pollyanna

reminded me of how truly grateful I should be for what I have instead of bemoaning what I think I want.

Of course I read Tolkien's The Hobbit regularly. It is like visiting with lifelong friends. I sit in my comfy chair listening to Bilbo's adventure which takes him out of his comfort zone. Unlike most hobbits, Bilbo has a relatively open mind. When he leaves his hobbit hole, without his handkerchief or cape, he suspects his life will never be the same. I never tire seeing him do the right thing although scared to the tips of his hairy toes. He stands up to a huge a poisonous spider, disgusting orcs, trees that can strangle you and tree-like creatures that can walk and talk. Wizards, dragons, and elves... Oh My.

For whatever reason, although I love The Hobbit, I am not as fond of the trilogy which is more complex and darker. As with Porter's Pollyanna, Tolkien leaves us with hope for recovery from battles fought and won. He shows us that the decisions we make DO matter even if we don't see how or don't think those particular actions to be important. And being indifferent, not taking any action is a decision. The Hobbit is a child's book but a favorite of this adult.





## In our prayers this month

**Pray for healing:** Jeff, Peggy, Brian, Richard M, Phyl, Richard, Shirley, Rev. Anne, Elaine, Teri, Lee, Becky, Darlene, Stella, Hannah, Thom, Austin, Bill, Nancy, Brian, Carolyn, Dennis, Sam, Cynn timer, Ray, Mariah, Erma, Ryan, Father Doug, Tyler.

**Pray for comfort:** For all families who mourn the loss of a loved one.

**Pray for travel mercies** for all that are traveling.

**Pray for protection and safety:** All protective service personnel, law enforcement, firefighters and military personnel.

**Prayers of Thanksgiving** for the many blessings we enjoy, answered prayers of healing and comfort, and the many opportunities for service within the fellowship of St. Jude's.



## Celebrating this month

### February Birthdays

- 8 Marjorie Berry
- 8 Gary Johnson
- 11 Lynne Reynolds
- 13 Richard Burt

### February Anniversaries

*Ironically, there are no St. Jude's couples celebrating anniversaries for February.*

But Congratulations to our new friends Gabe and Yolanda Morales on their 32nd anniversary in January.



# NFL 2016 - 2017

## Chasing the



# Saints

By proud grandmother, Cynn timer Salley



**NFL Center, Max Unger,  
New Orleans Saints. (#60)**

*Editor's Note—Cynn timer and Ray Salley are on an NFL sojourn. At my request, Cynn timer has provided a travelogue to share the crazy life of NFL families.*

2016 - Trip, week 9 and on...

10/31/16 - 11/4/16

We'll, I think we recovered from the game of all games. We all went to Leah and Max's after the game for pizza and salad. We had breakfast with Holly, Craig and their friends and then later took them to the airport. We returned to Leah and Max's and gave the washing machine a good workout. Again, the highlight is playing with Camcam! She went trick or treating as a black cat. The Saints go to San Francisco next Sunday so we're going on a river trip.

This week blurs together. We took laundry to the cleaners, did wash, picked up clothes at the cleaners, went to the WWII museum, got sick again, went to urgent care twice...first for Ray (bronchitis-pneumonia- antibiotics) then two days later for me (bronchitis- asthma- antibiotics) and then on Friday checked into the hotel where our Mississippi trip began!

11/5/16 - 11/12/16

What an absolutely wonderful trip this was! We were picked up at the hotel and taken to the pier where we boarded our riverboat for a seven day cruise up and down the Mississippi River. It was on the paddle boat America, the newest in the American Cruise Lines flotilla. There were 158 passengers and it was all inclusive: room, food, drinks, entertainment, tips and most shore excursions. The itinerary was: New Orleans to Houma House

to Natchez to Vicksburg to St. Francisville to Baton Rouge to Oak Alley to New Orleans. All this in a week.

Our typical day was laid out thus: breakfast (fabulous choices) at 7:30 to 9:00, warm cookies at ten in the sky lounge where coffee and snacks were available 24/7, shore excursion which usually included a tour of the town with a local guide, lunch on board ( again, great choices) fabulous lectures on the various aspects of the River, tea and cake at 2:00, drinks and unbelievable pupus at 5:30, dinner at 6:30, wonderful entertainment at 8:30 (with sundaes, root beer floats and popcorn) and then we rolled into bed!

11/13/16

Game day against the Broncos! What an exciting finish, unfortunately not in our favor. The end play was very controversial and there should have been a penalty and a replay...but there wasn't! Our great niece and nephew and spouses came down from Cape Cod and Philly for the game as they wanted to watch their cousin...think we figured that they were second cousins...play in a game at least once! It was great to see them and spend some time with them.

11/14/16

A lazy day getting ready to head for Charlotte NC for the next game on Thursday night! Leah and Max went to the movies and we got to babysit.

11/15/16 - 11/16/16

Did a quick packing job and got on the road again, heading for Birmingham for the night. Arrived

**See 'Saints'  
Continued on page 12**



## LOVE STORY

BY PHYL LAYMON

There is an old saying, “God looks out for fools and children.” I was both.

Frank and I really weren’t Romeo and Juliette. I was still in high school. I didn’t know diddly about love. My cousin, Alice Mae, brought Frank out to our house as a blind date. I was just home from chorus, still in my Dutch operetta costume – a purple flowered dirndl skirt. My hair was done up in Pippi Longstocking braids.

Frank was an older man of 24, in a spiffy Air Force uniform, driving a brand new black Buick. Alice warned me he preferred petite blonds. I have no idea why he ever came back for a second date. But, he did!

Frank didn’t fall in love with me. He fell in love with my family. He had been on his own for 13 years due to medical hardships that befell his family when he was just eleven years old. He survived by working on dairy farms before and after school and whatever other work he could find. After graduating high school with honors, he joined the Airforce. It became his whole life. He was sent to my home town, Cheyenne, DTY, for three months to go to telephone school. That school became the basis of his future telecommunications career.

From June 9 to September 13, 1952 he showed up at our house every minute he was off duty. He and Mama really hit it off,



even though she secretly feared he was connected to the Mafia. After all, he was from New York!

My sister, Shelley, was just one month old when Frank came into our lives. There are pictures of him in the rocking chair, holding her while she downed her bottle. And pictures of him hanging her diapers on the clothesline to dry. He did love that baby! He was always happy to help my tired and overworked mother. He not only wriggled his way into her heart, he won over my sisters, Sharon (10) and Kathy (8) as well. I could not go out on a date “until I had finished the supper dishes -- so Frank and the girls had an ongoing “Jacks” tournament every evening while I was the scullery maid. He had a way with little Teddy (6) and toddler Peggy (3) and

**See “Love story” continued on page 17**



## Saints Continued from page 11

had a light dinner and crashed. We decided to try to get to Charlotte the next day, but there was no room at the Hilton where we were booked the following night. So we found a room in Spartanville which is just an hour from Charlotte.



**CamCam's first pony tail.**

11/17/16

Off to Charlotte after breakfast at the Waffle House! We had been concerned about getting to and from the stadium. There was no handicap provision for parking at the stadium, but they had made it available at a nearby medical center with a shuttle to the stadium, so we decided to take a trial run to the medical center. Weeell, we got lost, even with the navigation running, two times, which was fine for that time of day, but we realized not at 6:30 in the thick of traffic.

So, we went back to the Hotel, getting lost again, took a rest, got ready for the game and called Uber! Best decision we made! Had a great driver who offered to come back and get us after the game! I had told Max that we wouldn't go to the visiting player area after the game, because it would be midnight and we didn't want to be stranded there.

Well, the game was sad, so we left to go and call Vince the Uber driver, and walk over to the Dog House where we were to be picked up. Thank goodness there were tv screens outside at the dog house ( it's an inside/outside bar) as the Saints rallied in the 4th quarter, but not quite enough! Vince picked us up and we sailed back to the hotel as the traffic hadn't built up yet as the game wasn't over!

11/18/16

We slept in and then I had to find a place to stay in or near Asheville NC. for two nights. After breakfast I continued to search and found a B & B in Black Mountain, about 15 min. from Asheville. It was a leisurely drive today arriving a bit after 3:00. Took a rest before going out to dinner right down the street. Yummy food and ate too much!

11/19/16 ---

Well, my diary stopped in Black Mountain at the Inn around the Corner, where they served soufflés for breakfast! That was a WOW breakfast! We spent two nights there and drove the Blue Ridge Parkway as far as a day would afford. Then the next day drove it south headed for New Orleans, where we would be for the next two games. Cynda and Keith came to New Orleans for these two games as well. We beat the Rams and the Lions beat us...win a few lose a few! The next game was in Tampa Bay, so Ray and I set off for Florida and Cynda and Keith for Kona. Between the two home games, Leah and Max moved. The owner of their first house was returning, so they found another, not too far away, but quite a bit smaller, so we packed our stuff and it got moved too! Originally, Max was expecting this to be his last year...but then they made him an offer he couldn't resist and so they will be there three more years.

The Florida trip was wonderful! We stopped to see Manatees on the way to Tampa Bay, which was on my bucket list. They are great big lovable brown blobs! We had a free day, so we drove down on a cay to Clearwater, St Petersburg and Sarasota. Parts of each of those cities were charming, however there was hardly a space on the shoreline road where you could see the water. It is so developed; huge mega mansions mixed with mega condo complexes with trailer parks scattered here and there. It was an interesting day. The next day was the game, which we lost. But the best part was that an old high school friend and her daughter came for lunch and the game. We all chatted with Max after the game before he boarded the bus for the airport. It was wonderful to catch up and to reminisce about old times!

The next day we drove down to Ft. Meyers...again between mega developments. I have never seen so many trailer parks and RV parks. We had dinner with Jean and Roy Nagle, a former doctor in Kona, who retired in FL. Again, so good to see old friends! The next day, we took an all-day Everglades tour. It entailed walks and boat trips and lots of driving. We saw birds of all sorts, a manatee and dolphins and about a hundred alligators. It's winter and cold and the gators kind of close down...so none chased us!! However, at the lunch place they took us to, we had alligator nuggets for pupus! Not bad...it tastes like chicken!!

**See 'More Saints' continued on page 13**

## More Saints continued from page 12

The following day, we drove down to Naples, where we stayed with Ray's sister for two nights. It was so good to see her as it had been a long time since our last visit with her. Naples too, is so developed with many mega mansions. The houses are so close together as they take up the whole lot.

From there we crossed Florida to the Atlantic Ocean side and went to Vero Beach, where we spent time with a college friend and her husband. Hadn't seen her for years either so we had lots to catch up on. Fun, fun!

Then it was a lunch stop in Daytona Beach with a childhood friend of Ray's on our way to St Augustine. Now, that is a really neat old city...in fact it's the oldest city in The USA. We loved it...then, on our way back to N'awleans we spent one night in the old section of Pensacola.

Florida was not what I had expected. It was not lush and full of flowers and sweet smells. On the Gulf shore, there were no waves, not even soft lapping sounds. And I definitely didn't expect the huge degree of development I saw.

We arrived back in New Orleans on Dec. 21st shortly before the rest of the family flew in. Cynda and Keith, then Holly and Craig and finally Laysan rounded out our family Christmas gathering. We celebrated Holly's birthday at lunch on the 24th before going to a 3:25 game vs the Buccaneers. This time, we won...hooray! After the game, we all went out on the field...had fun and took pictures.

Christmas was at Max and Leah's. It started out with breakfast and then opening presents. We tried something new to us this year; we pulled a name out of a hat and that was the only person we gave a present to. It worked out well and of course, Camcam wasn't included! We had a delicious roast beef dinner ending with a six generation tradition of plum pudding with brandy sauce!

The Cindells left for home in LA on the 27th and Laysan back to Portland. We headed out to Atlanta as did Cynda and Keith. We met there on New Year's Eve. Our hotel had a revolving restaurant on the 72nd floor...boy was that a trip up in the outside elevator...where we went for drinks. The view was spectacular! The next night we had dinner up there and the fog was pea soup thick! The



### Christmas lights in Naples, Florida

game on Jan. 1st against the Falcons was the last of the season. We lost by one TD!

It was a late afternoon game and when we exited the dome, it was pouring and cold! We had gotten there by Uber but there was no ride back in sight! Thank goodness Cynda went with us to take care of the OPs, as it was not nice and we walked and walked in the rain. She finally parked us and went and found a cab...most thankful taxi ride I have ever had!!

We headed back to New Orleans the next day and headed out for LA on the fourth, after taking Leah, Max and Camcam and all of their stuff to the airport for their flight to Kona. We made it to San Antonio the first day, El Paso the second, Phoenix the third and LA the fourth. We had a couple of check ups, took the car to the Long Beach pier and came home...AMEN





## KITCHEN UPGRADE REVEALS AMAZING TEAMWORK

BY CINDY CUTTS, EDITOR

It's been interesting to watch our new kitchen upgrade develop. As a professional grant writer, I knew that St. Jude's had a good chance at grant funding, if we could find the right source. So early in 2015, I chatted with Cordelia and asked if she'd like me to look into it. Cordelia told me to, "Go for it."

In the beginning of the process, I was pestering Richard for numbers. Grants are nearly always data driven. The job of the grant writer (me) is to provide hard data evidence that St. Jude's meets the criteria of the goals of the source. Thanks to Richard, I had more than enough data to complete all the forms. Cordelia helped me with the narratives, outlining St. Jude's vision, goals, hopes and dreams. Bible study friends worked together to estimate usage numbers and Don provided a wonderful personal endorsement of the project, outlining why the kitchen needed upgrading, with solid specifics. When I had the grant written, copied and wrapped for mailing, Irma, Cordelia and I held it and prayed together for God to bless our efforts. A team effort!

When the money showed up - a big fat check for \$15,000 from a foundation that wishes to remain anonymous - I was elated; but honestly, I was not surprised. I've been watching God answer many of my prayers for St. Jude's since I arrived in 2013. What did surprise me was the in-

stant support of all those who would be impacted with messing up the kitchen. Everyone knows how challenging tearing up a kitchen can be. But all of our wonderful chefs, cooks, hosts and hostesses have been patient, accommodating and encouraging despite missing cabinets, a temporary sink and other inconveniences as the project proceeds at a turtle's pace.

Heading up the project as superintendent, is my husband, Jerry, who spent a lifetime as a journeyman, superintendent and project manager in construction. I'm not sure Jerry would have volunteered if he'd known going into it, that he was only going to be able to work on it on Tuesdays, and then only three Tuesdays a month. (Remember, the last Tuesday of the month is Ka'u Food Pantry!) Foreman of the job is Don Hatch, who is talented in cabinetry, has a lot of great tools and an even greater sense of humor. Serving as Project Manager is Jerry Fine, equally witty, who solves whatever problems arise with optimism and goofiness. Richard Burt and Brian Marsh, also professionals in construction trades have stepped in eloquently to handle upgrades in lighting and plumbing. Cordelia is the inspector. Another team effort!

While the guys are serious about providing quality work, they are sure having fun. I drop by each Tuesday and they sound like

**See "Kitchen" continued on page 22**



# Church yard

Continued from page 3

people seems to increase each month and this is very apparent in Ocean View because this is one of the lowest income and high poverty areas in Hawaii. Instead of just listening to the stories on the news about hungry people, Ka'u Food Pantry does something to help feed the hungry.

Each month they try to hold a Bake Sale fundraiser at the Ocean View swap meet. They usually have a wide selection such as - chocolate chip cookies, peanut butter cookies, chocolate chip brownies, triple chocolate loaf cakes, cornbread, some gluten free goodies, and much much more.

All donations are appreciated because 100% of the money collected from this event will be used to purchase food for the hungry in our area.

The Ka'u Food Pantry meets at St. Jude's on the last Tuesday of each month to give out food. The timing near the end of the month is because this is often when people run out of SS and food stamps and the need for a little extra food is the highest.

Over the last 12 months, the total number of people served by the Ka'u Food Pantry exceeds 3,500 people. These are staggering numbers, considering that the Pantry is not funded by any public agencies.



## The Little Red Church

**There's a little red church at the end of the road**  
Where the people are Heaven bound.  
They talk about love and a God above  
Where true friends can be found.

**There's a little red church at the end of the road**  
Showered with sweet sound.  
Oh my Lord, they opened the door  
And the Spirit was dancing around.

**There's a little red church at the end of the road**  
Where the people are action packed.  
Their Jesus talk is a daily walk  
Where helpful gifts are stacked.

**There's a little red church at the end of the road**  
**Where they feed you, that's a fact.**  
Oh my Lord, they opened the door  
And the spirit was singing in back.

**There's a little red church at the end of the road**  
With people willing to try  
To fill a need with a helpful deed and no one is denied.

**There's a little red church at the end of the road**  
Where hope is well supplied.  
Oh my Lord, they opened the door  
And the Spirit was on the Wifi.

**There's a little red church at the end of the road**  
For the priest you have to hunt.  
**A revolving door, turn around there's more**  
The Flavor of the Month.  
That little red church at the end of the road  
Where their prayers are packed with power.  
Oh my Lord, they opened the door  
And the Spirit was taking a shower.

**There's a little red church at the end of the road**  
Where folks are all the same.

**They're a lively group, with a pot of soup**  
And Welcome is their game.

**There's a little red church at the end of the road**  
**It's a family that you can claim.**  
Oh my Lord, they opened the door  
And the Spirit was calling *your* name.

Little Red Church copyright by Cynthia Cutts  
December 15, 2016, Ocean View, Hawaii

# Kinkade Kings arrived on Epiphany



On Epiphany Sunday, the Thomas Kinkade kings were brought in to the church one by one.

Don Hatch, Steve Stigal and Dan

Garrett each brought a sculpture to the front of the church.

Then Dan taught a brief history lesson on the wise men who came to visit the Christ child.



*Wise Men  
Still Seek Him*

## Love story

### Continued from page 11

sometimes even included my brother, Danny, (14) on our dates. He was one popular guy at our house.

Frank's dad died that summer. He had been a quadruple amputee and suffered from severe Diabetes. The poor man was placed in a nursing home when Frank was eleven years old. Frank's sister Peggy was adopted by the local pharmacist and all the other children went to the orphanage. Yet, in spite of being thrust out into the world at such an early age, Frank's family meant the world to him.

When the telegram came it was my mama he turned to for comfort. It was my dad who got him a ticket on the next train to New York. As I watched the train pull out of sight, I wondered if he would ever come back. He did; older, quieter, more serious.

Our idyllic summer was winding down and Frank knew his next assignment would be overseas. So, what about us? Was there even going to be an "us?" After many long debates my parents finally agreed to our marriage, with the stipulation that I would finish high school. They were only allowed eighth grade educations, so that high school diploma was the pinnacle of success in their eyes.

Frank and I were married on September 13, 1952 in the chapel of St. Mary's Cathedral. There was no pomp and circumstance. Mixed marriages (Frank was not Catholic) were still frowned on in those days. Still, it was a great Wedding day and a great family day with pictures in the park with Daddy's trusty old Kodak. We enjoyed Mama's best home cooked dinner, followed by Mama's very first homemade wedding cake, setting just slightly askew. The four of us went dancing at a little country tavern to finish up the day. My very first grownup night on the town – with alcohol!

On the way home I heard Frank say, "I love you Mom, but if you upchuck in my new car I will leave you on the side of the road!" We weren't great drinkers.

On to the wedding night! My slightly eccentric great aunt Dode insisted that we spend our



wedding night at her house and she would babysit the kids while we went dancing, then sleep in my bed. (Our first missed clue!) I sat by her radiator holding my aching head and my queasy tummy – regretting that rotgut at the tavern. Frank was laughing at me for being such a baby. Finally, I felt better so we headed off to bed.

Would you believe that sweet old lady had wired a tin coffee can filled with rocks, to the bottom of the bedsprings? Words from Clément's poem springs to mind....."There rose such a clatter I sprang from my bed to see what was the matter....."

Of course, she was at the door bright and early the next morning, full of innocent smiles, with a peace offering of hot cinnamon buns. Frank took a deep breath, knowing her son outranked him a bit, (a four star general in the Marine Corps) and decided to graciously thank her for her amazing hospitality.

We stopped to say our last goodbyes to my family before heading out for Lackland AFB in San Antonio. It was hard! I had never been further away than Girl Scout Camp. Our honeymoon in in Texas only lasted two short months before Frank got his orders for Germany.

In 1952, in war torn Europe, dependent housing was very scarce. The waiting list was very long. So, there we were, faced with that dreaded long separation. Frank took me home to my parents in Cheyenne. Before Thanksgiving, he was gone!

***To be continued next month.***



# Golf balls and Beer

When things in your life seem almost too much to handle, When 24 hours in a day are not enough, remember the mayonnaise jar and the 2 Beers.

A professor stood before his philosophy class and had some items in front of him.

When the class began, he wordlessly picked up a very large and empty mayonnaise jar and proceeded to fill it with golf balls .

He then asked the students if the jar was full.

They agreed that it was.

The professor then picked up a box of pebbles and poured them into the jar. He shook the jar lightly. The pebbles rolled into the open areas between the golf balls.

He then asked the students again if the jar was full.

They agreed it was.

The professor next picked up a box of sand and poured it into the jar. ; Of course, the sand filled up everything else. He asked once more if the jar was full?

The students responded with a unanimous 'yes.'

The professor then produced two beers from under the table and poured the entire contents into the jar effectively filling the empty space between the sand.

The students laughed!

'Now,' said the professor as the laughter subsided, 'I want you to recognize that this jar represents your life.

The golf balls are the important things--- your family, your children, your health, your friends and your favorite passions ---



and if everything else was lost and only they remained, your life would still be full.

The pebbles are the other things that matter like

your job , your house and your car..

The sand is everything else---the small stuff.

'If you put the sand into the jar first,' he continued, 'there is no room for the pebbles or the golf balls. The same goes for life. If you spend all your time and energy on the small stuff you will never have room for the things that are important to you. Pay attention to the things that are critical to your happiness.

Spend time with your children. Spend time with your parents. Visit with grandparents. Take your spouse out to dinner. Play another 18 holes of golf. There will always be time to clean the house, fix the disposal or deal with things from your job.

Take care of the golf balls first---the things that really matter.

Set your priorities.

The rest is just sand.

One of the students raised her hand and inquired what the beer represented.

The professor smiled and said, 'I'm glad you asked.'

The beer just shows you that no matter how full your life may seem, there's always room for a couple of beers with a friend!





# WHAT'S COOKIN' AT ST. JUDES?

*For I was hungry, and you fed me. I was thirsty, and you gave me a drink. I was a stranger, and you invited me into your home. Matthew 25:35*

## Clam Chowder - New England Style (Christmas Eve) ✓

Serves: Six

Serves An Army

Ingredients

liquid	1	gallon		Chicken Stock (homemade)
				Water (as needed)
potatoes	20	pounds		Red or Gold Potatoes - washed and diced
bacon	2	pounds	diced	Bacon
vegetables	3-4	cups	chopped	Onion
	1	package	chopped	Celery Hearts (Costco)
	4-6	cups	chopped	Carrots
spices	3	Tbsp.	dried	Thyme
	1	Tbsp.	dried	Oregano, Dill, and Pepper (each)
	2	Tbsp.	dried	Basil
	1	Tbsp.		Chesapeake Bay Seasoning (Old Bay)
	4	Tbsp.		Garlic Salt
thickener	1	cup		Flour
	1	stick		Butter
	3	as needed	baked	Russet Potatoes
				Wondra Flower (as needed)
dairy	1	gallon		Whole Milk
	1	quart		Heavy Cream
Add Last	2	51 oz cans		Clam Meat

**Liquid:** Make chicken stock using bones from 3-4 rotisserie chickens. Put it into a very large stock pot (will need two pots before it is finished). **Turn on the heat to a simmer.**



**Bacon:** Cut the raw bacon into small pieces and sauté until crisp. Add to the stock pot (you can cook the bacons the day before).

**Vegetables:** Using a mandolin, chop the carrots and celery into small pieces and add to the pot.

Sauté the onions in the bacon grease until transparent and add to the stock pot.

**Potatoes:** Wash the potatoes (I use the dishwasher), remove any bad places and eyes that are dark or starting to sprout.

Using a mandolin, chop the potatoes into 1/4" to 1/2" pieces and add to the stock pot. Add the liquid from the clams, and refrigerate the clams until needed.

Add the spices and enough water to barely/almost cover the potatoes. Cook on a low simmer.

**Thickener:** In a small stock pot, melt the butter, blend in flour, and cook 5 minutes to make a light roux, and then add the russet potatoes and liquid to make consistency like thick gravy. Use an emersion blender to remove any lumps.

**Last:** Add the milk and cream and bring back to a slow simmer, then mix in the thickener, a little bit at a time. If it doesn't get thick enough, add some Wondra Flour. **Taste & Adjust spices.**

Mix in the clam meat and serve. Don't boil after adding the clams.

	8:00 AM	9:00 AM	10:00 AM	11:00 AM	Noon	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM	7:00 PM	8:00 PM	9:00 PM
<b>Monday</b>		<b>Senior Nutritional Program</b>							<b>Hula Practice</b>		<b>NA</b>		<b>AA</b>	
<b>Tuesday</b>			<b>Women's Bible Study @ Bev's 10:00 am</b>											
		<b>Food Bank (setup &amp; Divide food)</b>		<b>Food Bank Monthly Last Tue.</b>										
<b>Wednesday</b>		<b>Senior Nutritional Program</b>							<b>Brownie Meeting</b>				<b>NA</b>	
<b>Thursday</b>		<b>Hula Practice</b>									<b>Al-Anon</b>		<b>AA</b>	
<b>Friday</b>		<b>Senior Nutritional Program</b>						<b>St. Jude's Events</b>						
		<b>Men's Bible Study @ McKinney Place</b>						<b>Band Practice</b>						
<b>Saturday</b>		<b>Free Hot Shower</b>									<b>AA</b>		<b>NA</b>	
		<b>Free Hot Lunch With Shower</b>												
<b>Sunday</b>		<b>St. Jude's Eucharist Services &amp; Aloha Poluick Social After Services</b>						<b>Marshallse Full Gospel Church</b>				<b>Marshallse First Assembly of God</b>		

Indicates this is a St. Jude's Function

AA = Alcoholics Anonymous  
 NA = Narcotics Anonymous

# St. Jude's Weekly Schedule



# Kitchen Preview



The new kitchen cabinets have arrived and they are partially installed. Workers are limited to working on the project only three Tuesdays per month, because the church is filled with activity all the other days of the month.

St. Jude's is blessed with retired professionals who have donated countless hours to this project. Thank you Don Hatch, Jerry Fine, Brian Marsh, Richard Burt and Jerry Cutts. Your work is amazing!



Looking for a way to celebrate Valentine's Day?

Join the Chime Choir!



Mondays  
12:30 p.m. to 2 p.m.

Everyone is welcome!

MY ADVICE IS...  
BE MY  
VALENTINE!

VALENTINE  
ADVICE 5¢



THE ADVISOR  
IS IN



## Kitchen continued from page 14

high school boys, horsing around and cracking jokes, yet getting the job done. Problems arose, as we knew they would, and problems were solved. I was dismayed with a design flaw created when I measured the range, but didn't measure the oven door handles, which resulted in a cabinet drawer that won't open unless the oven door is open. Remarkably, the only person who is upset over that, is me. Everyone else I've talked with feels that it's not a problem. So if it bothers you, just open the oven door!

I have felt so blessed by people who have stepped in to help. My neighbors, Paulette and Rich Zupancic loaned us the temporary sink. They also loaned equipment and even hauled materials to the church for us. My other neighbors, Don and Nancie Tobin made two trips to the Wai'ohinu transfer station with their truck and trailer to remove all the boxes and packing materials that filled the church when we uncrated the cabinets.

Activity groups were impacted when the cabinets arrived, yet the bell choir and hula group were all understanding and

cooperative as the guys hustled to get the boxes inventoried and out of their way. More teamwork!

The new kitchen is going to be a huge blessing to the Ocean View community. The thousands of meals that are served through our kitchen will be so much easier to prepare, serve and clean up with the new cabinetry, countertops, island, etc. But I've already been blessed by watching God unfold the project.

People are intentionally choosing to be part of the kitchen project. Whether it's anonymously purchasing the sink and faucet (thank you!), making a donation, unlocking the door in the early morning hours to let the workers in, loaning a tool, running an errand, helping to clean up at the end of the work day, tenderly protecting the exposed cabinets waiting for countertops while trying to make coffee for Sunday morning, or just praying for completion of the job - it all matters. It all supports the cause of feeding the hungry and it makes you part of an incredible team. St. Jude's kitchen project collaboration has been a wonder to behold.

Blessings,

*Cindy*

Happy Valentines Day!



# what's brewing at St. Jude's?

## SIMA

### Lemon-flavored Mead (Finnish)

Ingredients to make five quarts

2 large lemons

1/2 cup granulated sugar

1/2 cup brown sugar

5 quarts boiling water

8 teaspoon yeast

5 teaspoons sugar

15 raisins



With a small, sharp knife or rotary peeler, carefully peel off the yellow skins of the lemons and set them aside. Then cut away the white membranes of the lemons and discard them. Slice the lemons very thinly. In a 6—8 quart enameled or stainless steel bowl, combine the lemon slices, lemon skins and the two sugars.

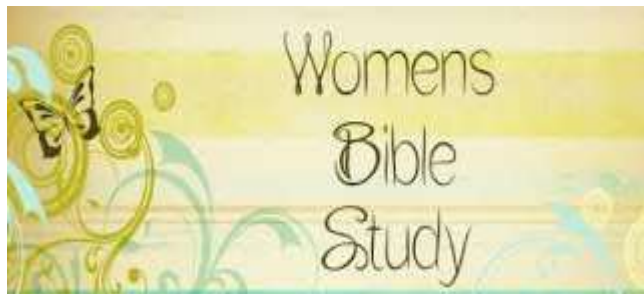
Pour the boiling water over the fruit and sugar mixture stir and let the mixture cool to tepid. Then stir in the yeast. Allow the sima to ferment, uncovered, at room temperature for about 12 hours.

To bottle, use 5 one quart bottles with very tight covers or corks. Place 1 teaspoon of sugar and 3 raisins in the bottom of each bottle. Strain the sima through a sieve and using a funnel, pour the liquid into the bottles.

Close the bottles tightly and let them stand at room temperature for 1 or 2 days until the raisins have risen to the surface. Chill the sealed bottles until ready to serve.

Other options include liliko'i, grapefruit or orange.

Submitted by Anna Towner



**Tuesdays at 10 a.m.  
At Beverly Nelson's Home**



**Fridays at 9:30 a.m.  
McKinney Place**



## Lemonade Party

February 4, 9 a.m. to 11 a.m.

Monthly Church Clean up  
Followed by lemonade & hot dogs.  
*Many hands make light work.*

## Talk Story

A monthly news magazine published by St. Jude's Episcopal Church in Ocean View, Hawaii.

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***We welcome submissions!***



**Submission Guidelines:** 500 words maximum.

Uplifting, informational and reflective stories poems, recipes, memories, etc.  
Submit as a Microsoft Word doc attachment, or as the text of your email.

For more guideline details visit [www.stjudeshawaii.org](http://www.stjudeshawaii.org)

Photos must be submitted as jpgs & emailed as attachments. Photographs will not be returned.

Submit via email to: [cindycutts00@yahoo.com](mailto:cindycutts00@yahoo.com)

**Deadline for newsletter submissions is the 20<sup>th</sup> of each month.**