St. Jude's Episcopal Church News Magazine



Talk Story

92-8606 Paradise Circle Ocean View, Hawaii

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Santa visits keiki party

St. Jude's hosted a Christmas party for local children on December 17th. Several of our congregation came to Hawaii from Alaska, and have been to the North Pole. Many of them are on a first name basis with Santa and they invited him to the pre-Christmas keiki party.

As expected this time of year, ol' Saint Nick didn't have time to send any kind of RSVP to the invitation, and no one was expecting him to arrive. But as the group was setting up that morning, a sudden noise startled everyone. They were even more astonished with bright red and blue flashing lights and a loud siren screeched from the back of the church. And then in a heartbeat, Santa was helping set up for the party.

"Good to see you, Santa!" I told him. "What's all the commotion about?"

"Oh, Ho Ho," Santa chuckled. "I always having a little trouble landing on a church roof

See "Santa," continued on page 17

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2016 Grants

During the 2016 year, St. Jude's was blessed with over \$25,000 in grant aid. We are so grateful for the generous gifts that have allowed us to continue our many ministries.

\$4,995 for kitchen appliances from Diocesan Council \$5,000 for soup kitchen supplies from Diocesan Council \$15,000 Anonymous Foundation for kitchen upgrade \$844.80 from Church Periodical Club for books for Keiki

This list does not include the various donations of cash. It also does not include in-kind donations of professional services that exceed and additional \$5000, and cannot accurately be measured.

"God has rained down blessings on St. Jude's in abundance," said Bishop's Warden, Cordelia Burt. "I think these grants are evidence that God wants us to continue our outreach and various ministries."

THE HAWAII BRITISH COLUMBIA CONNECTION

Kanaka History on Salt Spring Island, British Columbia, by Father Richard

From around 1820 to 1850, the British owned Hudson's Bay Company established the fur trade in the Pacific Northwest and also began to transport timber and salmon to Hawaii. An HBC agent in Honolulu handled the trade and was also there to recruit workers for the company.

During that period around 500 young Hawaiian men, looking for adventure, worked for the Hudson's Bay Company both on the ships and at the fortified trading centers northwards from the Columbia River. These Hawaiians were originally known as Owyhees from the attempt made in Captain Cook's journals to spell out the name of Hawaii. Later they were also called Sandwich Islanders and finally Kanaka.

Their valued skills included swimming, fishing, construction, and canoe paddling. They were contracted for two to three years. Some returned to Hawaii but others remained in the Pacific Northwest. As was common among the fur traders, they often married native women and started families. When the 49th parallel was established in 1849 as the northern border of the United States many Kanaka settlers moved to the British colony of Vancouver Island. As naturalized British subjects they were entitled to basic civil rights like voting and receiving land grants, rights being specifically denied, to "Sandwich Islanders and Negroes" in the Oregon Territory. When the San Juan Islands became American in 1859, more Kanaka residents moved to Vancouver Island and later to Salt Spring Island. In 1859 the Kingdom of Hawaii established a consulate in Victoria.

From around 1870 into the 1900s, 22 Kanaka families lived on Salt Spring and most of the pupils in two one-room schoolhouses on the south end were from these families. In 1885 the oldest church on Salt Spring was consecrated, St. Paul's Roman Catholic Church, built mostly by Kanaka.

The native and hapa women who married these men were educated by the Sisters of St. Ann on Vancouver Island to be very capable of managing households and maintaining their Roman Catholic faith. Men worked as subsistence farmers, grew fruit or worked in timber, fishing and seal hunting. Through marriage into other groups and new generations moving away, the Hawaiian heritage began to fade on Salt Spring Island. Except for a few words and expressions the language was lost, as the mothers in the families had usually never spoken Hawaiian. A few traditions were continued like luaus on the beach.

In the 1970s these descendants on Salt Spring were "discovered" by Mary Cooke, a writer from Honolulu. It renewed interest in their culture and members of two families on Salt Spring were invited to Hawaii for all expense paid visits.

As a result, Hawaiian language, chant, song and hula were revived on Salt Spring and continue to this day. Each year a Sunday celebrates Hawaiian heritage in our community at the Anglican Church of All Saints by-the-Sea. The conch sounds at the beginning of the service and the church is filled with the song and dance of Hawaii. Four generations of the Roland family participate and talk story during the celebration of the Sunday Eucharist. William Naukana, patriarch of the present day Roland ohana, died in 1907 at the age of 96 and was buried in St. Paul's Churchyard along with other early Hawaiian settlers. William was the son of Naukane. .from the Big Island, also known as John Coxe, who arrived in 1811 to work for the Hudson's Bay Company.

Hawaiian Heritage Sunday is a tradition that is treasured by the parish, valued by the larger community and makes Salt Spring Canada's Hawaiian island.

Aloha Eh!



Around the church yard

By Contributing Editor Don Hatch

Around The Church Yard 2017-01

St. Jude's Kitchen: Work continues on the upgrade of our kitchen.

Immediately after we received a grant to upgrade the kitchen we ordered the new kitchen cabinets and counters. Then we removed the old cabinets and counters, stripped the walls to the frame, changed the ceiling into a cathedral ceiling to make room for a fan, and installed new sheet rock over the walls and ceiling.

Now all we need is to finish and paint the walls and ceiling to be ready for the new cabinets and counter tops. The counter top installation is a two visit process and cannot be completed until the cabinets are installed. This final step usually takes a week to 10 days.

Since St. Jude's is used by multiple organizations most days each week, the only day we have access to work on the kitchen, without interrupting their activities, is on Tuesday.

Hopefully over the week between Christmas and New Years we will finish with the walls and start installing the cabinets and counters. We hope to have the kitchen finished in January.

Keiki Christmas Party: We held our Children's Christmas party on Saturday January 17th, and gave 112 Christmas stockings and books to the children in our community. The event took place in our lower parking lot.

We had four stations in our event. The first station gave out tickets for the other three stations. The second station was Rudolph's Reading Room

where each child picked out a book to take home. Then they went to the North Pole to visit Santa and his elves to get one of our decorated Christmas stockings stuffed with gifts. The last stop was Mrs. Cringles' Kitchen where children received cookies and punch.

We would like to think the folks that showed up at 8:00 am to set up and prepare for the event which started at 10:00 am and lasted until 1:00 pm. They also deserve thanks for tearing down after we closed.

While working on our new kitchen two new arrivals to our community dropped by to check on our Christmas Eve and Christmas services and before they left they ask me what the usual attendance for our Sunday service was. I told them that our usual Sunday attendance was between 40 and 50, but for Christmas Eve we expected closer to 100 people attending. I told him that 100 people won't fit into our little red country church, but we open the side doors and put extra seating outside.

One of them mentioned that he was surprised to find so many Episcopalians in such a small rural community and I explained that many of our members were raised as Lutheran, Catholic, and other churches, but have started coming to St. Jude's over the last couple years. Partially because there are no Lutheran or Catholic churches in Ocean View, but that we have been told by several of our new congregation members that they were attracted to us by our many Community Support efforts.

Hot Shower and Free Meal: Every Saturday we provide a Free Hot Shower and a Hot Meal to our friends in the community and the Keiki Christmas Party was on the same day as our Shower day.

See "Church Yard" continued on page 15

Stuffing Stockings





Stalking the pantry

By Karen Pucci,

Ka'u Food Pantry Board of Directors, President

Ka'u Food Pantry, Inc.: next distribution is **Tuesday**, **January 31**, at St. Jude's Episcopal Church on Paradise Circle-Mauka from 11:30 a.m. to 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 9:00 a.m. 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 maybe 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**.

There are also donation "change" cans at businesses in Ocean View for your convenience. 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 & A

Groovin' with the Grazing Girls Daylight Mind and Coffee

The soup was tasty with clam

that bread elevated into a

heavenly pairing.

chunks in it but letting it soak into

- Karen Pucci



Oh this is a fun one; good food, killer oceanside view and a great staff and located in Kona at the Waterfront Building next to Bubba Gump's. We had brunch there and wow!

The place is HUGE for one thing, with bakery, open kitchen, coffee roasting and the restaurant. Upstairs is a very large bar. Seating inside and out on both levels. The space is very open, airy and light. When we were there it was fairly busy but the noise level was pretty low.

The food is very good, locally sourced as possible but it is a bit pricey. For instance

most places charge around \$12-\$15 for grass fed hamburgers. It's \$18 for the Bleu Smashroom Burger there but worth every cent. It is grass fed of course on a taro bun.

The meat was done as requested which was a juicy medium rare, seasoned with a nice crusty finish and it was a good sized patty too. Bleu cheese, bacon, generous smashed avocado and mushrooms topped trees. Credit cards accepted. Vegetarians the burger. Conclusion: oh YUM!!!!

I went simple-clam chowder in a bread bowl (\$10). They make their own sourdough breads and they do a very decent bread there. It is not a heavy dough but the sour dough comes through nicely. The

soup was tasty with clam chunks in it but letting it soak into that bread elevated into a heavenly pairing. Very, very good and plenty to satisfy the hunger. The third meal was an over easy egg with avocado on a slice of sourdough (\$12). Happy people. Very happy people.

Breads, fresh baked desserts and coffee are all available for over the counter sale. We will be returning sooner rather than later.

The one downside is parking. A handful of street parking slots are available nearby or you can walk or pay to park below. We

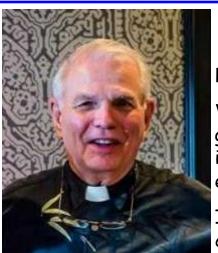
> chose to park underneath. \$3.00 during the day but it goes up at night. St. Michael's takes a very dim view of people parking in its lot and will tow.

DAYLIGHT MIND & COFFEE. Brunch is everyday from 8:00a-3:00p. Brunch prices run from \$10-\$19; Dinner is 5:00p-9:00p. Prices run from \$5 pu-pus to \$40 for enand vegans can find lots of choices.

Girls say go graze and bring your guests. They will enjoy the ocean views.



Flavor of the Month



Serving St. Jude's in January is Father Thomas Beuchele

Father Tom writes:

We were blessed this past Monday to be greeted by a look alike American Eagle gliding along the Rogue River in Shady Cove, Oregon.

It struck me, on the day that the electoral college met, that this great majestic symbol of our nation is not done with us yet and

America is great. Native American spiritual writers say that "when an eagle appears, you are on notice to be courageous and stretch your limits.

Do not accept the status quo, rather reach higher and become more than you believe you are capable of. Look at things from a new, higher perspective. Be patient with the present; know that the future holds possibilities that you may not yet be able to see. You are about to take flight."

It was a most hopeful sign as we celebrate Christmas and enter a New Year and especially as I, with Jean by my side, begin a new ministry with the good folks of St. Martin's Episcopal Church in Shady Cove.

Christmas Greetings and many blessings to you and yours. Tom and Jean Buechele



Familiar flavor returns to serve

By contributing editor, Don Hatch

Our Flavor of the Month for January 2017 is Father Tom Buechele with his wife Jean.

Many of us are especially excited about their being with us because Father Tom was our priest for the entire year of 2012 and for the first couple months of 2013.

While they were with us, they helped us get our Free Hot Shower and Hot Meal program started. They also helped us get the free Medical Van which was parked in our parking lot,

While they were here they re-decorated McKinney Place and were instrumental in setting up our visiting Priest program.

He will be our 26th priest since the program started in March 2013, almost four years ago.

During that time six of our priests have returned for a second visit and next year we have two priests who will be returning for their third visit.

Welcome Father Tom and Jean!

January Dates to Remember

Volunteer Opportunities!

- 1 HAPPY NEW YEAR SUNDAY SERVICE 9:30 AM
- 6 Spaghetti Dinner single \$8, couple \$15, Family \$20
- 7 Lemonade Party—Church Clean Up 9 a.m.
- 8 Annual Meeting of St. Jude's after service



TURNING PAGES

BOOK REVIEWS BY ANNA TOWNER

To kick off the new year, let's create a list of great books and authors.

Please provide the titles and authors for each of the following categories.

- 1. Your all-time favorite book regard- create a master list. less of "quality".
- 2. The most meaningful book you've menomans@sbcglobal.net experienced (aside from the Bible as everyone would have the same answer)

3. Your "guilty pleasure" that you still reread.

Names will not be provided so you can be totally honest. I will simply

Anna Towner



On December 4th, Don Hatch and Beverly Nelson celebrated their wedding anniversary. Depending on which of them you ask, they have been married four or five years.



St. Jude's famous soup was the menu for Father Moki's going away party.

In our prayers this month

Pray for healing: Jeff, Peggy, Brian, Richard M, Phyl, Richard, Shirley, Rev. Anne, Darlene, Stella, Hannah, Thom, Austin, Bill, Nancy, Brian, Carolyn, Dennis, Sam, Cynnie, 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

January Birthdays

- 7 Beverly Nelson
- 11 Ray Hoover
- 13 Cynnie Salley
- 13 David Mattson
- 16 Brian Stewart
- 17 Brian Marsh
- 20 Tina Fowler
- 27 Deborah Johnson



January Anniversaries

- 1 Thom White & Bud Sherfield
- 21 Richard & Cordelia Burt





MY NEW YEAR PRAYER

BY PHYL LAYMON

I want to get to your gate, Lord, and I know pathway. It is my responsibility to reach that trampling on my brothers and sisters along the way will not lead me there. You have shown me that each of us have our own paths to walk, and they are not equal! Some roads twist and turn, traverse huge

mountains, drop into deep gullies, lead through impassible floods and wander

through unbeara-

ble deserts. Some trails seem to be paved with gold.

Lord, I know I am to walk my own course, minding my own business! I am not to envy my brother's journey or block my sister's way to salvation. It is not my job to tell my friends or family how to walk their paths. I have no right to dictate what brand of walking shoes they should wear, or how fast they should walk or how many miles they must cover in a day. You have not appointed me to gossip about or judge which routes they have chosen. Please help me to remember this every day of my life.

You have taught me that it is my job to avoid kicking boulders into my brother's

out a helping hand when he has fallen and to gently guide him back in your direction when he has lost his way. It is my kuleana to treat each of my brothers and sisters as your beloved child. You Lord, more than

> anyone, know that in the end, only kindness matters. Help me to practice that.

Please forgive me for any pain I have

say, "Here we are, Lord; all of us. We didn't leave anyone behind."

Embolden us to stand at your gate and

Phyl Laymon

caused your children in my travels through this life. You must get so sick of my pettiness. Please don't let my human squabbles destroy your earthly family or hamper its healthy growth.

Lord, I don't want to get to Heaven's gate in first place. Help us to arrive together. Embolden us to stand at your gate and say, "Here we are, Lord; all of us. We didn't leave anyone behind."

In my Father's house there are many mansions. If it were not so I would not have told you. I to prepare a place for you. John 14:2

NFL 2016 - 2017

Chasing the



Saints

By proud grandmother, Cynnie Salley New Orleans Saints. (#60)



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

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

2016- Trip, week 8

10/24/16

Time to say goodbye to beautiful Kansas City, MO. And get going...on the road again. So, Oklahoma City, here we come. First stop was the Federal Building Memorial and museum.

It is so well done and very moving. The glass bottom chairs on the lawn, representing each of the persons killed that day, with tiny ones for each of the children in the pre-school, moved me to tears. The museum is well laid out, to systematically take you through that fateful day. We went to our hotel, which we could barely find, despite the GPS directions, as it was all entwined in detour signs and yellow keep out tape due to construction and reconstruction in the area. It was in Brick Town, which is self explanatory. We had dinner in Brick Town, which was nothing to write home about, and to bed.

10/25/16

This morning, Cynda, Keith and Rob went for a walk around the area. They found themselves back at the Memorial and as it was still dark, the lights under each chair were still lit, glowing through the glass. Their pictures were stunning! After breakfast we packed up and headed for the National Cowboy Hall of fame! It, too, is so very impressive. Their collection of Western Art is outstanding! The early history of the settling of the west, from all perspectives couldn't be better related than it is there in the form of art. Then, there is a recreated western town to walk through and rooms of paraphernalia both Cowboy and Indian. One whole room has a fabulous collection of Indian headdresses of (See "Saints" continued on page 12)



Oklahoma City Federal Building memorial and museum.

Saints, continued from page 11

all types. And then, there are the saddles (lots of them) and blankets and bridles and lassos etc, etc., etc. And, of course, there's Hollywood! Who portrayed the old west better than Gene Autry and Roy Rogers, not to mention Wild Bill, Hopalong and Annie Oakley. Didn't we learn about black hats and white hats through those movies? We had a quick lunch in their cafe and headed out: destination Hot Springs Arkansas. Stayed at Hilltop Manor, a wonderful B & B. Went down the street for a bit of dinner. Ray wasn't feeling up to par, so we brought him back some soup and a bit of pasta to go with it. A comfortable evening and great breakfast and then we hit the road, this day, heading to Natchez.

10/26/16

Found our hotel: The Grand Hotel Natchez, and grand it is. It's up the bank and across the street from the Mississippi. We all had beautiful views from our rooms, looking out on the river. The other three of us, went out for walks and runs on paths between the river and fabulous old mansions. Natchez has certainly pulled itself together over the past 20 years. We were there back then and it was a dying town. Not any more...it's been rehabilitated in a most wonderful way. We went out to one of the old plantation antebellum mansions for an excellent dinner, then back to the Grand Hotel for the night.

10/27/16

Early breakfast as we are anxious to get back to Newlines in time to do some laundry and repack. The drive was relatively short, only a couple of hours. We invaded Leah and Max's. Of course, most important was seeing CamCam but we managed to get the rest of the agenda accomplished as well! Cynda and Keith, Roberta and Ray and I headed out to the French

Quarter and our stay at the Omni Royal. The game on Sunday is against Seattle and a bunch of family and friends are coming to it. The onslaught is happening tomorrow! So tonight, we had dinner at NO-LA, an Emeril restaurant that was excellent! Our hotel is within walking distance, even for me, which is nice, because who wants to drive in the French Quarter!

10/28/16

Today was cemetery tour day as well as Ray's birthday! Cynda and Keith babysat so that Leah and her friend could join us. We met our tour guide at the corner and "hiked" over to the St. Louis Cemetery. What a wealth of historical information our guide was. We learned what Creole and Cajun really mean and we were set straight on the myths and misconceptions that surround New Orleans about things like voodoo and vampires and above ground burials. A very interesting morning with a great guide! We went to the Ritz for lunch, but more especially for dessert of beignets. Despite the publicity that Cafe du Monde gets, the ones at the Ritz are the best! The rest of the gang arrived today: Holly and Craig and their friends, Amy and Richard and their three girls. So, with Leah and Max and her friend joining us, we were 18 strong for dinner. The restaurant was uptown, near Leah and Max's house, so we went there for a quick drink before walking over to the Carrollton Market. More wonderful food! A few Ubers got us back to the hotel. The "newbies" went out on the town until the wee hours and the rest of us to bed.

10/29/16

And this was swamp tour day. Fourteen of us were picked up at the hotel for the ride over to the bayou. It was quite a tourist operation. We were on an air boat, one of about twelve, so we all put on our ear See "More Saints" continued on page 13



Women's Bible Study held their annual Christmas Brunch at Cindy's Cutts' home in Ocean View.



Children lined up for free tickets to the St. Jude's Keiki Christmas Party.

More Saints

(continued from page 12)

muffs and off we went. Didn't see a whole lot...actually, with all of the noise those boats make, I'm surprised we saw anything at all...one small alligator, two great blue herons and a lot of water hyacinths. A nice ride on the bayou, however.

Onto the bus...back to the hotel. The OPs rested up while the younger among us went window shopping. We had a 5:30 reservation for dinner for 16 people, at Revolution. We had a table of ten and one of six and had one of the most delicious meals ever! We rolled back to the hotel and watched the evening entertainment until bed time.

10/30/16

It's GAMEDAY! Saints vs Seahawks...We like to get to the stadium early, so after breakfast we were off. Ray and I in a cab and the rest walked. I think we all arrived about the same time. I'm not sure how many more of these nail biting games I



can handle...maybe lots as long as we win and we won this one! Max said it was the best win of his career! The stadium erupted when in the last couple of seconds...score 25 to 20, Saints ahead... Seahawks threw a pass into the end zone and it was caught out of bounds. . .end of story!



NEW YEAR'S RESOLUTION: STOP TALKING, START WALKING

BY CINDY CUTTS, EDITOR

As a new year begins, it's a good time to reflect on the past year. I've been silent over the past six months, as the political scene unfolded. I've never observed anything as wasteful as the 2016 raucous political climate.

It breaks my heart to see so many brilliant minds and able bodies, paralyzed in a myriad of emotions, doing nothing to solve immediate problems within their spheres of influence. Instead they spout knee jerk comments that are gobbled up by lazy, unscrupulous media editors and producers to spark controversy and rile up even more hateful emotions. Even worse, political activists "demonstrate" their point of view with bullying, violence and destruction; wasting resources and their own talents and energy. Instead of focusing their energy on solving problems they can actually affect, they simply create more.

Perhaps it's prudent to recognize a national mood or trend, but I believe it is far more important for me to focus my attention on what's in front of me and within my control. In today's political scene, I subscribe to the motto - **stop talking and start walking.**

That's why I love looking back on 2016 at St. Jude's. While politicians lament over issues of the indigent population, St. Jude's actually does something to help. Civic leaders spend thousands of hours talking problems to death. But St. Jude's members spend thousands of hours making soup, hosting showers, maintaining the wifi, upgrading our facility and keeping the doors open to meet the needs of the local people.

This problem solving model is unusual. It's not

like we have a young, dynamic, go-getter priest cheering us on — we don't even have a priest! Our problem solving success isn't because we operate with a giant trust fund - St. Jude's annual budget is smaller than many large parishes spend on window cleaning each year!

Nope! Our outreach ministries are successful due to the solid commitment of our church administrators and faithful volunteers. There are many silent, invisible workers that seem to magically make things happen each week. Someone arrives early to set up the chairs, while someone else is making the coffee. The bulletins seem to magically appear at the door, the altar is set up, someone bakes the bread for Eucharist, the readers are booked, the music is chosen, the Aloha hour food is prepped and someone blows the conch shell. These might seem like little things, but try to imagine a St. Jude's Sunday service without them! Collectively we are an unpaid force of nature!

Another thing that is unusual at St. Jude's, is that gifts are accepted in the spirit they have been offered. The talents and time commitments people wish to share are accepted; not tweaked to a vision of church leaders. Everyone who wants to help, can expect to be put to work, *probably immediately*. We are successful because people follow through with their commitments and engage others to help along the way. I encourage our members to recognize and appreciate this culture, because 1. It's uncommon, and 2. It can be lost if we don't.

See "Start Walking" continued on page 16

Church Yard continued from page 3

So, while we had over 15 volunteers working at Keiki Christmas party we also had our usual 3 to 6 volunteers working the shower and soup kitchen. Since both events were sponsored by the congregation and many of our congregation has assumed ownership for all of the church events, we had around 20 volunteers working both events.

When I started going to St. Jude's six years ago our normal Sunday service had attendance of 16 and 18 people, which was fewer people than the number of volunteers we had working to cover these two simultaneous events.

Fr. Moki's Going Away Party: We had a nice gathering of around 25 to 30 people to celebrate the Rev. Robert "Moki" Hino's new job as Canon Administrator and Priest-in-Charge of the Cathedral of St. Andrews in Honolulu. We had a casual soup and salad potluck with plenty of time to chat with him and let him know how much we will miss him.

He was presented with a painting of St. Jude's to help him remember us.

A special surprise was when Cindy Cutts sang her song about "The Little Red Country Church at the end of the Road." It's a song she's been composing about St. Jude's, but she modified it to also make it about Fr. Moki and his leaving (abandoning) St. Jude's. We all got a chuckle from the song, but none laughed more than Fr. Moki. He said this was the first time he has had a song composed to celebrate his leaving a job.

Ka'u Food Pantry: Last month they provided food for 109 families comprised of 137 adults, 92 minors, and 47 seniors.

In Hawaii, the number of homeless people seems to increase each month and this very apparent in Ocean View because this is one of the lowest in-

come 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.

They are 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 the President of **Ka'u Food Pantry**.

Every month they give out enough food for 2-3 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.

Spaghetti Dinner: We are hosting a Spaghetti Dinner on Friday, January 6th. We had our first Spaghetti Dinner last July and it was so well received that we decided to have two Spaghetti Dinners in 2017. The first one will be on January 6th and the other one will be July 7th.

Since everyone liked the format of our last dinner, we are keeping the same menu. For pasta we will have spaghetti and spaghetti squash. There will be several types of sauces to serve over the pasts including a vegetarian sauce, an Alfredo sauce, and a meat sauce. There will be Italian Meat Balls, and to fill out the meal we will have vegetables, a

green salad, dissert, and drinks.

Buy your tickets on Sundays after church.



Do you know someone who is Hungry?

Refer them to SNAP

Food Basket 808 322 1418 [Kona] or 808 933 6030 [Hilo]

hawaiifoodbasket.org

Ocean View Meals on Wheels



Start Walking

Continued from page 14

The year 2017 will bring changes. Politicians will continue to publicly spat and spar to rally us to their sides arguments on both sides of the coin. Local leaders will no doubt continue to wring their hands over new problems, when they haven't figured out how to fix the ones from 2016 yet. Oh my! It's hard to stay positive if you spend much time following the news!

As frustrating as those situations are for me, I've resolved – no talking, just walking. I'm not going to waste one moment of my time reacting to the drivel fed to me by our media. No one gets to steal my joy. I'm not going to allow a political climate to distract me from serving

the needs in my own community, or to divide my friends. There's no time for that, because there is way too much work to do.

And if anyone asks me to "pick a side" on politics, I'm boldly choosing the side of Jordan, Lulu, Coco, Kyra and Chase – my five, precious grandchildren – who deserve to live in a future that walks (not just talks) in kindness, acceptance and service to those in need.

That's our culture at St. Jude's.

We don't talk it – we walk it. **Every day**.

Happy New Year,

Cindy

Santa continued from page 1

top. The steeple you know, and the bell tower, and the slippery metal rooftops in Ocean View are tricky."

"Is everything okay?" I asked, concerned about sharp hooves on our metal roof.

"Oh, yeah, sure," the old guy assured me, stroking his beard thoughtfully. "You'd think after all these years I've have the landing figured out. You see whenever I land the sleigh, it becomes visible, just for an instant."

One of our shower clients came running from the backside of the church. "There's an ambulance and fire truck in the back parking lot," he said. "When that sleigh banged into the roof, it startled the driver of that red pickup and he hit a parked car."

Santa stepped back in alarm, "Is anyone hurt?"

"Oh no. Just a small scratch in Richard's pickup. He'll never notice it, unless you tell him. Cool trick Santa. Landing that sleigh on the rooftop. I gotta run, I'm next in line for showers."

Our set up crew was very excited to have a Christmas celebrity join our party. We jabbered away about our various Christmas activities.

"You have no idea how much I appreciate the help and support!" exclaimed Santa between hoho's and belly laughs. "The keiki love Christmas, and I love to bring joy to them. It sounds like St. Jude's folks do too."

Beverly spoke up, "This is a tradition we've enjoyed for several years, here at St. Jude's. We would love it if you could join us for our Christmas Eve service."

"Ho ho!" Santa exclaimed. "Your Christmas Eve service is legendary! I've heard all about it and I would love to join you. But I am completely slammed on Christmas Eve. There is no room on my calendar to add anything else."

Santa looked up at the top of the church roof and grinned. "It seems the reindeer are quite content up there," Santa said. "I can hang around for a bit, if you need any help."

Immediately, Cordelia grabbed Santa and put him to work, setting up pop-ups, hauling tables and chairs and getting the party ready.

I looked up at the roof and I didn't see anything, except the steeple and bell tower. So I walked all around the church and looked at the roof from all sides. There were no reindeer or any kind of sled or sleigh or SUV or anything that I could see. Except I thought maybe that I could hear some sort of weird noises coming from the roof. But I couldn't see anything.

I went back to the party set up and helped Santa unfold a table. "Santa, I just took a look at the church rooftop, and I can't see anything. How did you really get here?"

"Ho ho!" Santa laughed. "I thought everyone knew that my reindeer and sleigh are invisible when they are sitting still or flying. The only time you can see them is the brief time when they are landing or taking off."

"Huh?" I asked a bit confused.

"Ho ho!" Santa nodded. "You see, there is just a brief time when the reindeer and sleigh are transitioning from flight to resting or from resting to flight that they are visible. It's for just an instant. Kind of like the green flash of a sunset in Hawaii."

The old guy grinned and I think I saw some pixie dust fall from his hat.

"How did you know about our party?" I asked Santa as we unpacked a box of books for the children. "I mean, it's cool that you came, but how did you know about this little church so far away from everything?"

"Ho ho!" Santa laughed. "It's because of my "Naughty and Nice" book. I was going over it last week and I was astounded at how many times St. Jude's is mentioned in the "Nice" book."

"You're kidding, right?" I asked Santa, becoming a bit skeptical. I mean, it was clear that he was real, but I wasn't sure about his "Nice" book.

"Ho ho!" Santa shook his head and rubbed his round belly. "No kidding. Total truth! St. Jude's is listed in my "Nice" book many, many times because of things like free hot showers, free wifi, free meals, and dozens of community activities that happen here. I use the Nice book when I decide on Christmas gifts, and this year I had to check St. Jude's out for myself!"

Santa pulled up a chair, and a little dark haired girl

See "More Santa," continued on page 22



St. Jude's Keiki Christmas Party

Oh what fun!

Get your tickets here!



Rudolph's Reading Room



North Pole with Santa & His Elves





Mrs. Claus' Kitchen







St. Jude's Christmas Magic













Spaghetti Dinner



Friday Jan. 6th 2017

Please join us at our St. Jude's Spaghetti Dinner

Doors open at 6:00 pm and dinner will be served from 6:30 pm until 9:00 pm

Dinner includes Spaghetti, your choice of Sauce, Meatballs, Salad, Drinks, and Dessert Event Tickets are available at the door for \$8 per person, \$15 for two, or \$20 for family.

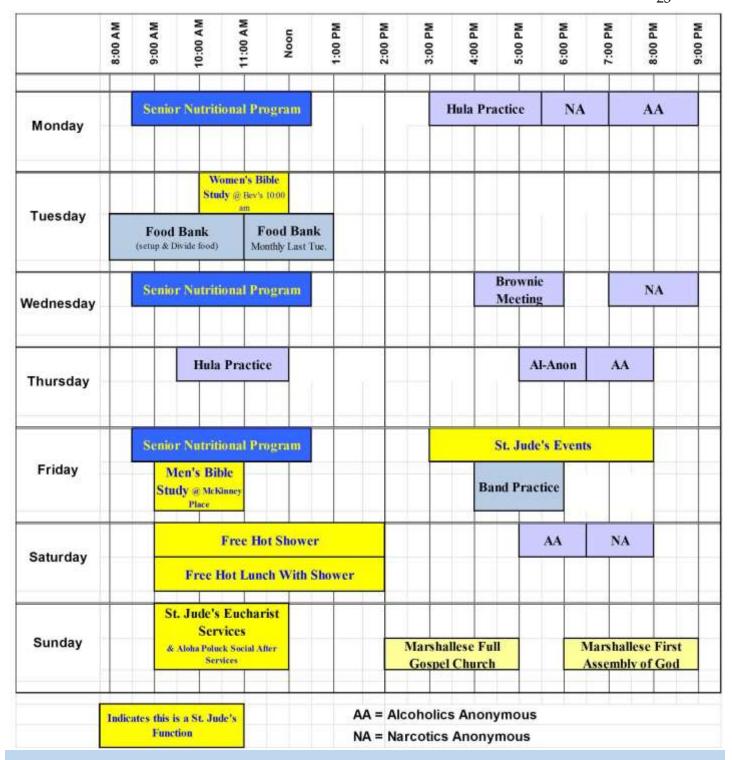
The best way to pre-purchase your tickets is to come to our Sunday services which start at 9:30 am each Sunday, join us for an Aloha potluck social after the services, and buy your tickets while you are there.

You can also pre-purchase tickets from Thom White, Elaine Meier, 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 Ocean View, HI 96737

Proceeds from this event helps pay operating expenses for our community service programs such as Free Hot Showers, Free Hot Lunch, and Free WiFi



St. Jude's Weekly Schedule



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

Lemon Bread

Ingredients

- 1 tablespoon grated lemon peel zest from 1 medium size lemon
- 5 teaspoons lemon juice, I used 1 medium lemon
- 2 1/4 cups flour
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon salt
- 1 1/4 cups
- 3 tablespoons sugar
- 3/4 cup butter
- 3 eggs
- 3/4 cup milk





In a large bowl whisk together flour, baking powder, salt and 1 1/4 cups sugar, add the softened butter and with a pastry blender blend until mixture resembles coarse crumbs. Stir in the lemon peel.

In a small bowl add eggs and beat lightly with a fork add milk and mix until combined, then pour this mixture into the flour mixture and stir just until flour is moistened.

Pour batter into loaf pan and bake at 350 degrees for 1 hour and 15 minutes (or until tooth pick comes out clean). Cool then move to a wire rack.

In a small pot add 5 teaspoons of lemon juice and 3 tablespoons of sugar, over medium heat stirring constantly. Bring to a boil until thickened. Drizzle or brush over the top of the bread.

Makes about 10 servings.

More Santa continued from page 27

seemed to appear out of nowhere and climbed onto his lap. "Hi," she said shyly. "You're real, aren't you?"

Santa chatted with the little girl, she whispered her Christmas wish into his ear and he chuckled his "Ho ho," as she hopped down. He gave her a sparkly Christmas stocking filled with goodies and she headed toward the cookie table.

"Santa," I asked before the next child appeared. "What kind of gifts do you bring to churches?"

"Ho ho!" Santa threw his head back in a hearty laugh and with a twinkle in his eye grinned. "Where do you think all those kitchen grants came from?"

Santa hung around for most of the party. He was kind and jovial and a perfect addition to the party. Even all that "ho ho ho-ing" didn't get old. He found common ground with everybody. What is it about that bright red suit, snowy white beard and hair that puts everyone at ease? Children and adults were engaged in a festive mood. Little kids shyly enjoyed the fantasy and even teenagers wanted to share in the fun. One teen dropped by to tell Santa that he was born in North Pole, Alaska. Santa's reply? "Ho ho! What a small world."

St. Jude's served 112 children at our keiki Christmas party. Over 30 volunteers made it all happen, and by spreading out the work, everyone who attended had a great time. Plans are already underway for next year. Santa has agreed to come back. He really liked the soup we served that day!

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Ka'u **Food Pantry** Distribution

January 31, 2017 11:30 a.m. ~ 1 p.m.

St. Jude's **Episcopal Church**

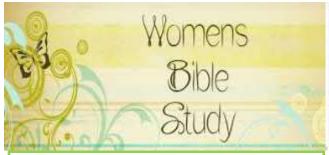


For more Information contact Karen

510 778 5500

The Ka'u Food Pantry's goal is to provide 2-3 days' worth of food at the end of the month when most benefits (Food Stamps, SSI, etc.) have been exhausted. The Pantry is a full no- profit operation and it depends solely on tax deductible donations to meet our monthly goals.

Monetary donations to the Ka'u Food Pantry enable the organization to buy food for 18 cents a pound at the Food Basket in Kona. They cheerfully accept monetary donations, food donations and volunteers are always welcomed.





Tuesdays at 10 a.m. At Beverly Nelson's Home Fridays at 9:30 a.m.

McKinney Place



Lemonade Party

January 7, 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.

P.O. Box 6026 ~ 92-8606 Paradise Circle ~ Ocean View, Hawai'i 96737 ~ (808) 939-7555 <u>StJudeHawaii@bak.rr.com</u>

Previous Talk Story editions available on our website at www.stjudeshawaii.org

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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

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

Submit via email to: cindycutts00@yahoo.com

Deadline for newsletter submissions is the 20th of each month.