



# Talk Story



St. Jude's Episcopal Church ~ Where Jesus talk is a daily walk.

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Volume 9 ~ Edition 7  
July 2022

## Education for Ministry fall registration

By Teri Martindale



*"True religion is not about possessing the truth. No religion does that. It is rather an invitation into*

*a journey that leads one towards the mystery of God. Idolatry is religion pretending that it has all the answers."*

**Bishop John Shelby Spong**

Come join us as we explore who we are, why we are, and how we have come to be a part of the mystery of God that we live in.

Education for Ministry consists of 4 years of study:

Year 1 is spent is the study of the Old Testament;

Year 2 is the study of the New Testament;

Year 3 we learn about the history of Christianity,

And Year 4 is spent studying the writings of theologians.

As we study and share with each other what we have learned, we find we are moving ever closer to a deeper understanding of how we can live into God's Mystery.

We invite you to join our "Merry Band". Call:

Cynn timer Salley 808-640-2042,  
or

Teri Martindale 520-275-2451



## EPISCOPAL TRADITION

BY CORDELIA BURT, BISHOP'S WARDEN

**Ministry of the Laity:** All of the people of God are called to further God's reconciling work in the world. Unfortunately, many hold the clergy to be the ministers or professional Christians for the congregation. Recently the renewal of emphasis on Baptism as full initiation into the Christian life has revived a sense of the importance of ministry for all the congregation. Christian ministry takes place in the world wherever Christians live, work and play with their families, friends and colleagues. It is not just lay reading or working on parish committees, although those things are important. A number of programs have been developed to help layfolk discover and claim their ministries.

**Lambeth Conference:** Meeting of the bishops of all twenty-one autonomous churches in the Anglican communion, called every ten years by the Archbishop of Canterbury. The name comes from the fact that the meetings are held at Lambeth Palace in London. (Lambeth Palace is the residence and office of the Archbishop of Canterbury and is located on the south bank of the Thames River.) The Lambeth Conference is one major way in which the relationships among member churches of the Anglican communion are developed and maintained. At its meetings, matters of mutual concern are studied and resolutions of an advisory nature are passed. The Lambeth Conference has only advisory power, but its opinions do have great influence on the decisions of member churches of the Anglican communion. \*The Lambeth Conference was cancelled because of the pandemic but I believe it is set to convene later this year.

**General Convention:** The official governing body of the Episcopal Church. General Convention meets every three years for a period of ten days to two weeks. General Convention was due to meet in July of 2021 but was cancelled because of the pandemic. General Convention is scheduled to meet July 8 – 11, 2022 in a shortened time period because of the continued concern for everyone's health. Deputies to the convention sit in two legislative bodies, the house of Bishops (chaired by the Presiding Bishop) and the House of Deputies (chaired by its elected president). All bishops of the church, whether they are retired, diocesan, coadjutors, or suffragans, sit in the House of Bishops. Deputies to the House of Deputies (four clergy and four lay from each diocese) are elected at Diocesan Conventions. The General Convention requires the approval of both houses for any action to be passed; measures may originate in either house, except that the House of Bishops elects the Presiding Bishop with the concurrence of the House of Deputies. The agenda of General Convention varies from matters of program and policy to decisions about the Prayer Book and church policy on questions of theology and ethics. While most issues can be dealt with at a single convention, basic questions such as the form of the Prayer Book or the *Hymnal* or changes in the Constitution of the Church take the vote of two consecutive conventions. Between conventions, the business of the church is carried out by the Executive Council.

# Computer Lab is now open

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Aloha St. Jude's Ohana!

The Computer lab is ready for you.

The hours have been adjusted as follows:

Open Saturdays

10:00 A.M TO 1:00

6/25

7/9 7/16 7/23 7/30

8/6 8/13

Please stop by and tell me what you would like help with on a laptop, phone or general questions about email, contacts, deleting things, or texting. I am volunteering so you can be at ease with frustrating technology usage. I acknowledge it may be new learning for you so I will patiently guide you.

Printing, copying, and shredding of personal documents is available. I will try to set up individual help at times during the week if possible.



Just letting you know hours will be limited in August & September since I have other commitments.

**Paulette**

## The Grazin' Girls

By Karen Pucci

No new places but we recently revisited **Foster's Kitchen** on Ali'i drive in Kona. There is/or was? one in Waikoloa as well. Anyway, the menu is quite robust again. We took friends out and they were gob-smacked on the variety in the menu. AND they had everything that we all wanted. Food is still yummy. Four of us with full entrees, two call drinks, two ice teas for less than \$130 without tip. To my mind, reasonable. Right now, they are not taking reservations. They were pretty busy when we were there during "off hours". I suspect the ressesies will be coming back pretty soon...**Magics** reopened after some needed renovations. We are jonesing to get back there to see how the food and the pricing is. **Lava-Lava Beach Club** is closed for some renovations. The article said it is aiming for a more "toes in the sand" experience.

OK campers, we are swinging into hurricane season until the end of November. Are you ready? Figure on at least 2 weeks on our own. And by the way, we should ALWAYS be prepared. We live on an island with active volcanos. Lava flows and large earthquakes are not just some "maybe" possibility.

Chances of us getting hit hard by a hurricane or tropical storm out here are never great but if you are not ready, wham-o! And remember just

because it does not hit here directly, it can shut down the highway on both sides of town with mud slides and then we are in for it. No power means no gas pumps, no router and possibly no cell service. Do not wait until we are within 24 hours of getting slammed by a tropical storm or hurricane to start prepping. Be very mindful of the on-going supply line issues. Waiting til the last minute may leave you without much in the way of resources. Start getting ready now.

### Things you might need:

Flashlights, batteries, 1st aid kits, medication-don't forget insulin either, water or a way to pull it out of your catchment if you are not on a gravity feed (remember a gallon/per person/per day-and do not forget your pets and farm animals), chlorine bleach, extra toilet paper, non perishable food -canned or dried foods and make sure you have a way to manually open the cans, pet food, extra gas for your vehicle, extra fuel- be it charcoal, wood or propane- for the outdoor grill, at least one emergency radio (newer ones can charge your cell phones), charged batteries for your tools.

Remember, we are not alone. Help your neighbors. Share what you have.



# CHURCH HAPPENINGS

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By Cordelia Burt, Bishop's Warden

## Senior News

I spoke today with Carla who is in charge of the Nutrition Program for our Seniors and if I understood everything correctly, the program will start up again on July 8th. During start-up the meals will be on Monday and Friday and all will be as usual. Starting in August things will be back to normal and Seniors will be at St. Jude's Monday, Wednesday and Friday. Hours are the same 8 am to 12 pm. We will be so happy to have everyone back home and enjoying fellowship and good meals. We have all worked very hard to get things going again. Welcome Home dear friends!!

## Saturday Showers & Meal Ministry

Saturday showers are slowly coming back to normal. We had 22 showers on Saturday, June 18th and we served 35 bowls of Elaine's delicious soup. We have been running between 22 and 30 showers since reopening and distributing up to 55 lunches. We hope that everyone is getting the word out that the showers are once again open for business. Remember we open at 9 am and you MUST be signed up for a shower by 11:30 am. We will stay to have everyone shower that is signed up by 11:30 am. We have to have this time restriction because we were having people come after that time to sign up and we had many Saturdays

that we didn't finish the last shower until after 4 pm and we had times that we were sitting for an hour without any clients. Help spread the word that the showers are up and running and that the last name goes on the list for showers at 11:30 am. Anyone that has a Saturday that they could sit the showers please sign up, we are running this with 4 faithful people that need a break once in awhile. If we could get 8 people signed up we would only need to work once every other month. Think about joining us, you won't be sorry you did and you'll get so much joy being available to help people. Anyone that would like to work in the kitchen serving the meal and helping out come on down and we'll sign you up also. We really do have a lot of fun!!

## Computer Lab

Another service that has reopened is the Computer Lab. Paulette has taken over management of the lab and she is there every Saturday to help anyone that needs help or supervise the young students. There are lots of new ideas for the young people so encourage your children, or grandchildren in our case, to come learn neat new things that can be accomplished on the computer. Come have fun and make new wrinkles in your brain.





# CHRONICLE OF THE COMMONPLACE

BY CYNNIE SALLEY

Last week, I was lucky enough to corner our daughter, Cynda, long enough to get a haircut. It was so unruly and going in all directions to the point of driving me nuts! Cynda went to Esthetician School (used to be called Beauty School) way back in the late 1970s, so definitely has the knack and the creative bent to do a good job. I have to digress and tell a little anecdote about Beauty School.

Part of the early learning school process, before you are allowed to practice on Mr. and Mrs. John Q. Public, is a requirement to bring in your own “models” and practice on them. So, I was Cynda’s model for perm practice day. Never mind that my hair takes to perms in about 5 seconds and anything past that is frizz.

So, my hair went up in the small curlers and the horrible smelling solution went on and I sat and waited. I had told her that my hair reacted very quickly, but her “professor” determined when enough was enough. Enough was



Cynn timer abandoned her lovely braids after 6th grade.

enough for me, when my head and scalp started getting hot, so I told

**See “Chronicle” continued on page 13**



# July

## Flavor of the Month

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### The Rev. Dr. Jason Poling

The Rev. Dr. Jason Poling serves as Priest-in-Charge of St. Andrew's Episcopal Church in Pasadena, MD, and as Ecumenical Officer for the Diocese of Maryland. He also directs the Doctor of Ministry program at St. Mary's Ecumenical Institute in Baltimore.

Prior to being invited into the Episcopal Church by the Rt. Rev. Eugene Taylor Sutton,

XIVth Bishop of Maryland, Fr. Jason served as a non-denominational pastor. He earned his S.T.M. in Anglican Studies from General Theological Seminary in 2015, and was ordained by Bp. Sutton that same year.

Fr. Jason and his wife Mary, a musician, celebrated 25 years of marriage last year (in Hawaii!). They have two daughters in college.

### Foster Hair Design Returns to Saturday Showers

We are excited to welcome back Foster Hair Design.



**Drew and Kady will be returning to the shower ministry on July 9th** to provide free haircuts for our shower family.

The future dates for now are,  
**Sept. 3rd, Oct. 29th and Dec. 24th,**  
(yes the 24th we want you spiffed up for the holidays.)

Kady and Drew have provided valuable client services to our shower family, before the pandemic, and we are thrilled to have them back!

[www.fosterhair.com](http://www.fosterhair.com)

# ST. JUDE'S RECIPES

## Steak Bits

SUBMITTED THIS MONTH BY CINDY CUTTS

1 lb. beef steak

1 cup flour

1 tablespoon salt

1 tablespoon black pepper

1 tablespoon garlic powder

2 tablespoons paprika

2 teaspoons chili powder

½ cup olive oil



### Directions:

Cut the steak into finger-sized strips, *cut across the grain of the meat*

Mix all the dry ingredients into a gallon zip lock bag

Dredge the finger steaks into the flour mixture

Heat oil in a large, 2" deep fry pan

Fry finger steaks in the oil, just a few at a time, so they do not touch each other.

Turn to brown both sides of the finger steaks

Drain on a paper towel, to absorb excess oil

Serve with your favorite dipping sauce

Makes enough for two.

Serve with baked potatoes, green beans, green salad and fresh bread.

Serve leftovers cold.

Note – *Do not use SNAKE steaks.* **See page 12 for details.**



*The following was compiled from three island news sources.*

## Violent tragedy

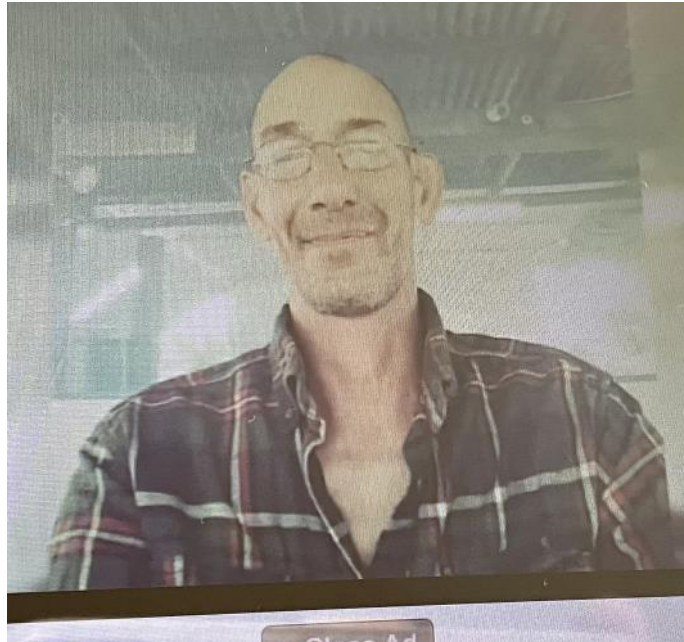
St. Jude's lost one of our own this past month, when Boyd Maygra was killed at Hale Halawai Park in Kona.

An autopsy confirmed Boyd's death as a homicide and it was Boyd's death that linked law enforcement to a suspect in three other violent attacks.

Police say, the man accused of Boyd's murder is 24-year-old Chito Asuncion. They also believe he fatally stabbed another man last month, as well as two others who survived.

Hawaii Island police charged Asuncion with two counts of second-degree murder, two counts of attempted second-degree murder, and one count of first-degree murder (which applies when an individual murders more than one person.)

Asuncion's bail is set at \$1.5 million. He remains in police custody. See Boyd's obituary on page 10 for more information.



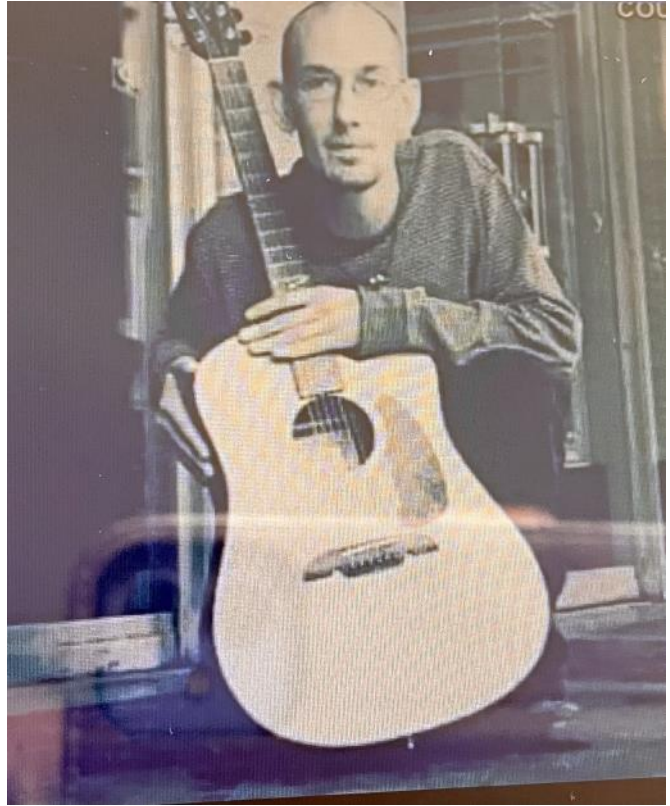
**Boyd Maygra, St. Jude's member and friend to all was killed in Kona. His death was ruled a homicide.**



## Boyd Lee Maygra

Boyd Lee Maygra was born January 5, 1974 in Yakima, Washington and died June 7, 2022 in Kona Hawaii.

Boyd was a member of St. Jude's Episcopal Church and was baptized September 4, 2016.



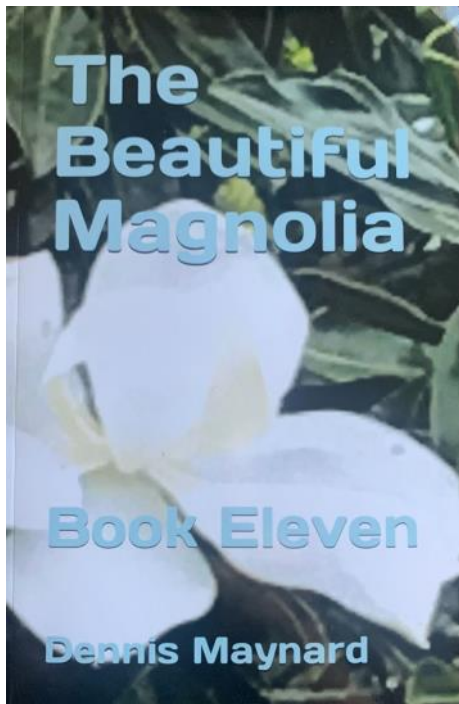
Boyd was a lover of animals and church cat, "Leggs" loved ear scratches and cuddles from him. Boyd was there to get help for Leggs when vicious dogs attacked and fatally injured Leggs. Boyd was always around to help when the need arose.

Boyd was a "woofer" working on coffee farms around the island and had relocated in Kona to work on the farms there. He was also a fine musician and wrote poetry.

Boyd leaves behind his mother, a son and a daughter and many friends to mourn him.

Rest in Peace, Boyd and we'll see you again some-time.





## Magnolia Series Book 11 now available

The Reverend Dr. Dennis Maynard, a favorite visiting priest at St. Jude's, has launched, Book Eleven in The Magnolia Series. The book is now available on Amazon. Many of our members have enjoyed the series featuring an Episcopal priest, who very much resembles Father Dennis!

Some of the good people in Falls City have their lives turned upside down. Father Austin is clear about his pastoral response. He is not to sit in judgment on those with sexuality or infidelity issues. His task is to lovingly guide them to a new and positive life. You won't want to miss this visit to First Church. All the characters you've learned to love and love to hate have returned to entertain you.

## Shower Ministry Needs Volunteers!



Please see Cordelia to Sign Up!

**Saturdays**  
9 a.m. to 1 p.m.



*Don't be shy!*



Pentecost floral design by Faye Miller.





# SNAKE BITS

BY CYNTHIA CUTTS, EDITOR-IN-CHIEF

My childhood was steeped in outdoor adventure. Both of my parents were avid hunters and fisherman, and our family calendar revolved around when hunting or fishing season opened and closed. Our dinner table nearly always included wild game and even after I left home, my mom and dad shared venison, elk steaks, salmon, trout and more when they returned from another adventure.

So my kids grew up accepting and enjoying a variety of protein flavors. Jerry and I were fortunate to grow our own beef, and early on the kids developed a sophisticated meat and seafood pallet. One of the kids' most favorites was Steak Bits, which were finger steaks, rolled in flour and secret spices, then fried in olive oil. The kids loved them as the entrée' but also enjoyed the leftovers, served cold and munched on the same as carrot sticks. Nothing would get a louder cheer when the question of, "What's for dinner?" was answered with, "Steak Bits."

My sons Justin and Corbett and my husband, Jerry, all have a wicked sense of humor. And together, they all began calling these favorite

finger steaks, "Snake Bits." Since the boys already were familiar with eating wild game, they had more giggles sprinkled into our dinner conversation as Justin and Corbett told tall tales of how they shot, or caught, or roped that big snake, that we were eating for dinner. As a ranch wife and a mother of boys, I laughed along and "Snake Bits" took over the official family name for Steak Bits. *Please note - No, I did not ever, nor will I ever, actually put snake on my menu!*

When we moved from our ranch in Oregon to suburban California, Justin 13 and Corbett age 9, tolerated the culture shock fairly well. But some things remained sacred. They became sensitive to city slicker life, but were still country boys; they loved the wild game my parents brought us. We settled into our new life and soon the boys' hungry friends came to our suburban home, the same as when we were on the ranch in Oregon.

Curt, a lanky, funny kid, (always hungry) was one of Justin's friends who often had dinner with our family. One night, I made spaghetti and  
**See "Snake Bits" continued on page 17**

## Chronicle

Continued from page 6

Cynda that I thought I was well cooked and her professor agreed.

As she was rinsing off the solution, the curlers, along with my hair came right off along my front hairline and left a 1/8th inch stubble. . . It had burned right off.

Oh, what a sight especially as it was juxtaposed with the rest of the “do” which was total frizz. Quite the picture! That was my last perm EVER !

Back to the story, which actually is about my first ever hair cut. A little history about my Mom and haircuts...she didn't believe in them. She died at age 91 and never had her hair cut. Mom would trim the ends, but that was it.

When “bobs” were in...not my Mom, when “ page boys” were in... not my Mom, when bangs were in...not my Mom. She had beautiful long red hair, which she wore in a variety of ways. During my lifetime, I can remember four styles; all of which were worn up and two of them included braids.

Well, this philosophy was intended for her female children as well. Neither my sister nor I were allowed to cut our hair until we had graduated from the 6th grade, and we had to wear it in braids, braided a specific way.

Let me say right here, that I hated long hair; I'm not sure why, but let me list some probable



Cynnie after the perm frizz.

reasons. By the time 6th grade came along, I could sit on about 5 inches of hair and it too, was long and red.

Once a week, my Mom washed my hair in the shower. She used Castile soap shampoo, which had been melted on the stove and it stung when it got into my eyes, which of course it did.

After my hair had been rinsed and the water had been turned off, Mom twisted it to wring it dry. That was so sore!

So, washing my long hair was an ordeal for me. And then came

**See “Hair, continued on page 14**



## Hair

Continued from page 13

picking my blackheads...but we won't get into that. After my hair dried, the braiding process started.

After getting the hair parted, they got ready for step one of the braiding. The jar of Bandoline came out, the comb was dipped in it and it was combed into the hair on the top and sides of my head. Bandoline is described as "a glutinous hair dressing" and that's exactly what it was. And it dried stiff as a board.

I ended up with two braids on the top of my head, leading into two braids going down my back, closed with a rubber band about 5 inches above the ends. Those ends were a magnet for hair pullers! This was a daily occurrence.

I told my Mom that I wanted my hair cut the day after graduation from 6th grade so she made the appropriate appointment. It was cut to shoulder length and guess what else? I had a perm.

In those days the perm machine was electric on a stand with a multitude of cords hanging down, which clipped on to the rollers on your head. Quite a contraption, related to an octopus. And guess what was next...I had frizz...shoulder length frizz.

So, this is the story not only of my first hair cut (and I still have a hunk of that hair), but of my first and last frizz "do." After that cut, never again did I have long hair.



Cynn timer's beautiful red hair as a child.



# Letters to the Editor

15

From our Dear Friend, The Reverend Elaine Barber

Cordelia and Cynthia,

Years go by, memories linger, and understanding finally comes to the top of one's head!

It is so very clear to me that St. Jude's was decades ago ahead of some of the Episcopal thinking, wisdom, and innovation of the larger understanding of the majority of parishes and dioceses around the U.S.A.

I have saved some of the bulletins from when I was with you, and it is clearly seen in your mission statement, in the Prayers of the People, and other parts of your bulletins.

Currently with our new Minnesota Bishop, with some changes in leadership in the state, and in the programs being "pushed" by the Diocese now...we are begin asked to work with our parishes to

institute some forward moving changes recently. They are allowing and suggesting the use of more friendly and new liturgies....the only restriction, which we are to check with the Bishop about before use, is the Nicene Creed.

I have replaced that at times with the Affirmation of Faith....but I was not aware until recently that I was to have the Bishop's approval before doing that move. Ignorance is Bliss for sure!

At any rate....I just want to send my thanksgiving to you and the parish leaders from leading us forward so long ago. Have a super Trinity Sunday and on to summer in Minnesota where I am enjoying the lilacs and the growth in the garden.

Peace and Joy.  
Elaine

## July Dates to Remember

- 2 Lemonade Party –  
*Let's get together and make the church shine*
- 3 The Fourth Sunday after Pentecost  
Bishop's Committee Meeting after service
- 4 Independence Day
- 10 The Fifth Sunday after Pentecost
- 17 The Sixth Sunday after Pentecost
- 24 The Seventh Sunday after Pentecost
- 31 The Eighth Sunday after Pentecost  
Last Service for Fr. Jason



### July Anniversaries

- 25 Lester and Angela Mackenzie



### July Birthdays

- 5 Pastor Jim Bornzin
- 7 Conny Santana
- 15 Diane Nelson
- 20 Jerry Cutts
- 24 Zachary Debernardi
- 25 Cindy Cutts
- 28 Buddy Sherfield
- 30 Carl Nelson



## Snake Bits

### Continued from page 12

I used the thawing hamburger in the refrigerator; I didn't even think about it being venison hamburger; it was just what I had thawed out that day. When I called everyone to come to dinner, Curt was at the table. We had a lively, fun meal as the kids each took a turn telling about their days - the best thing that happened, the worst thing and if they helped someone that day; all while scarfing down pasta, green salad and three loaves of French bread.

Curt joined in on all the fun, verbally sparring with all of us. He was on his fourth helping of spaghetti, when he exclaimed, "This is the best spaghetti I've ever tasted!"

"Thank you," I said. "I'm glad you like it."

The kids all helped clean up the kitchen and I went to grab some ice cream to make cones for the kids. As I opened the freezer, I saw another package of venison hamburger in there. It jogged my memory and I said to Curt, "I think I know why you liked my spaghetti so much. "

"Huh?" Curt said.

"I made it with venison hamburger." I told him, watching, to see if this was going to be a problem.

Curt had a horrified look on his face. "You mean I ate deer?"

Justin and Corbett burst into giggles and did a high five hand slap, at the shock on Curt's face.

"Yeah, you goof." Justin said. "You ate Bambi for dinner."

"And you liked it!" Corbett said, with an evil grin.

I usually warned guests if I had wild game on the table. But being a busy mom with two babies and two big boys who would literally eat anything, it completely slipped my mind that night.

I apologized and Curt and I had a good talk about hunting and fishing and eating wild game. I explained that wild game was part of our family traditions and if he was going to eat at our house, he would probably be offered more wild meat. Curt admitted he still thought my spaghetti was the best he'd ever had, but he wasn't sure if he could eat it again.

A few days went by and Curt was at the house again. Justin asked if Curt could stay for dinner.

See "More Snake" continued on page 18

## More Snake

### Continued from page 18

I looked at what I had on the counter prepped for dinner and sighed.

“Yes, of course, he’s welcome to stay,” I said. “But... we’re having elk steaks tonight.” Justin and I looked at Curt.

“I’ve decided that I’m going to be more open minded about eating wild game,” Curt piped up. “I think I’d like to try elk meat.”

When the family sat down around the dining table that night, we watched Curt take a bite of the yummiest elk steak I’d ever grilled. He chewed thoughtfully and declared that elk meat was very tasty and that was the end of Curt’s aversion to wild game on his plate. Since Curt was at the house all the time, I was relieved that I didn’t have to warn him about what Disney character might land on his plate anymore.

A few weeks later, it was dinner time and Curt was there, as usual. I put the meal together and it was ready before Corbett returned from his paper route. I called the family to come to the dinner table, we said grace together, and we began eating, saving a helping of everything

for Corbett. When we were just finishing up, and Justin and Curt had each had three helpings of finger steaks, Corbett came bursting into the dining room, starving from delivering newspapers all afternoon.

Corbett took one look at the table and yelled, “Oh yeah! Snake Bits tonight!”

Curt jumped up from the table with a squawk, and went running outside, and Justin was on his heels. Jerry and I looked at each other and we couldn’t stop laughing. It took Justin, Jerry, me and finally Corbett digging through the trash for the Safeway ribeye wrapper, to convince Curt that the finger steaks were in fact, beef steak and *not SNAKE*.

I always had a place at the table for the kids’ friends and I served countless meals to all four of my children’s friends over the years. Nearly every meal has been fun, lively and peppered with laughter. But no meal is more memorable than that meal with Curt and the Snake Bits.

Note: **Snake Bits** or **Steak Bits** Recipe on Page 8





# In our prayers...

19

## Thanksgiving:

We offer thanksgiving for the many answered prayers we have received at St. Jude's.

## This month we pray for:

**Kindness, tender-hearted forgiveness and love** in our relationships;

**The people of all nations:** give us a zeal for justice and the strength of forbearance, that we may use our liberty in accordance with your gracious will;

**Health protection, in COVID post-pandemic:** for our kupuna, our loved ones, our leaders, our medical personnel, ourselves.

**Healing:** Amanda, Karen, Anna, Cynn timer, Ray, Faye, Angie, Cam-Cam, Austin, Thom, Phyl, Caroline C, Ginger & Brian, Fr. Richard & Michael, Lee, Sam, Pastor Constance, Fr. Tom E. and Stephen, Don and Beverly, Tammie, Jeanne, Ron, Zach, Sigi, Dave, Richard M, Warren, Ed.

**Strength and comfort for those who suffer loss.**

**Healing and restoration** of broken hearts, families and relationships;

**Safety for all who are traveling, comfort for all those who are unable to travel.**

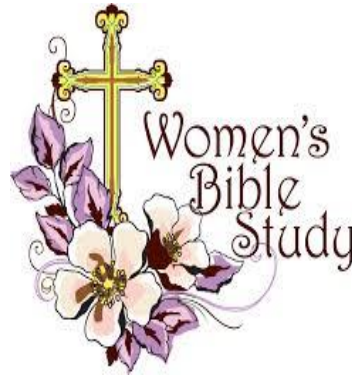
**Safety, wisdom and courage for those in protective or public service** (law enforcement, firefighters, emergency responders, military personnel, teachers, administrators, clergy, physicians, nurses, medical team members, civil leaders, cashiers, truck drivers, postal employees, and all workers);

**For protection from COVID-19, natural disasters, violence and tragedy:** we pray for restoration of lives, financial loss and displacement of families forever impacted;

**For our church and all her ministries,** re-ignite us Lord, in a safe environment of warmth, music, Holy Communion and divine connection. ***Bring us new volunteers to help us continue our many outreach projects.***

**Blessings, wisdom, energy, enthusiasm, discernment and encouragement** for the leaders of St. Jude's and for the many volunteers who keep our church operating; and for local, national and international world leaders, help us to work together for peace.

***Lord, hear our prayer.***



**Mondays** 20  
**9 a.m.**  
**HST**

**On ZOOM**  
Check email for  
Zoom links

**Begins again in Fall**  
**Register Now!**



## **Lemonade Party**

### **First Saturday of the Month**

Monthly church yard clean up  
***All are welcome to join us!***  
Followed by lemonade & hot dogs.

## ***Talk Story***

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

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Paulette Zupancic, Cindy Cutts,

**Proofreader & Fact Checker:** Cordelia Burt, Cynn timer Salley, Richard Burt

***We welcome submissions!***

**Submission Guidelines:** 500 words maximum.  
Uplifting, informational and reflective stories, news,  
recipes, photos, memories, etc.

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

Photos must be submitted as jpgs & emailed as attachments.  
Submit via email to: [cynthiaanncutts@gmail.com](mailto:cynthiaanncutts@gmail.com)

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

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