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Cordelia assumes role as Bishop's Warden

St. Jude's Bishop's Warden, Cordelia Burt grew up in Taft, California. She attended local schools in Taft, including Taft High School and Taft Community College. After graduating from Taft College, she went on to study at the Conservatory of Music at College of the Pacific (Now known as University of the Pacific) in Stockton, California. She met husband Richard in Jr. High in Taft, and married him in 1961.

After college, Cordelia worked in a variety of service careers such as photography, bookkeeping, teaching, librarian, accounting and singing. Cordelia's love of music has been a theme of her life. Her love of music has always been performing, and her degree was Music Education. "I never wanted a career as a performer," Cordelia explained.

"I prefer classical/light classical and spiritual music," Cordelia said. "I love "Mary's Song," and "The Holy City." But regardless of the occasion or genre,

(See "Cordelia" continued on page 2)



Bishop's Warden, Cordelia Burt preparing for Sunday service.

In this edition

Around the church yard	Page 3
Grazin' Girls	Page 4
Flavor of the month	Page 5
St. Jude's music man	Page 7
Make a Wish	Page 8
Turning Pages	Page 11

July Dates to Remember

July 1	Talk Story Potluck w Bishop 2 p.m.
July 2	Lemonade Party 9 a.m. to 11 a.m.
July 3 & 10	Kent McNear Officiant
July 15	Set up for Spaghetti Dinner 2:30 p.m.
July 15	Spaghetti Dinner 6 p.m.
July 17	Dennis Maynard Officiant
August 7	Bishop's Committee Meeting

Cordelia (continued from page 1)

Cordelia can provide an appropriate song on demand. She has used her voice in an eclectic array of **opportunities such as women's and mixed ensembles** in Jr. High, High and School Chorus. She and Richard sang with the Madrigal group and Cordelia sang the female lead in the opera, Carmen. Cordelia performed with a traveling choir for College of the Pacific, in Opera Theater, and sang Margareta in the **production of Faust. She's lost track of how many National Anthems** such as she has sung over the years, but remembers one vividly – when she forgot the words during a live broadcast.

Cordelia has been a guest soloist for various civic groups, local & state, community organizations. She was a soloist for the Christian Scientist Church in Taft & Stockton, and worked as a soloist for two Taft area mortuaries. Cordelia attended Pacific Music Camp at College of the Pacific each summer during Jr. High through High School where she studied under Jester Heriston, Robert Wagner and other professional conductors.

Church leadership is not new to Cordelia. She became treasurer of First Methodist shortly after she and Richard were married. When the family moved to the Episcopal Church in Taft, Cordelia assumed leadership roles there, such as Junior Warden, **Bishop's Warden, Treasurer in the church and in the Episcopal Church Women's group as Secretary, Treasurer, Vice President, and President.** She has also served on Diocesan Level as Kern Deanery as President, Vice President, and President. Her leadership has impacted at the Province VIII Level as Secretary, Treasurer, Vice President, and President. Cordelia has also held leadership roles on the National Level as Province VIII Representative and Vice President of Program.

Cordelia and Richard recently celebrated their 55th wedding anniversary. She credits their long marriage to the unconditional love Richard gives to her. Their daughter Tammy is a teacher and lives in Taft. Grandchildren Stephanie and Mathew are also working in education in California.

Cordelia and Richard first came to visit St. Jude's in See "More Cordelia" continued on page 11

Stalking the pantry

By Karen Pucci,
Ka'u Food Pantry
Board of Directors, President



Ka'u Food Pantry, Inc.: next distribution is Tuesday, July 26, at St. Jude's Episcopal Church on Paradise Circle-Mauka from 11:30 am to 1 pm. 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 Pantry tries to hold a fund raising event every month- July 16-at the Swap Meet in Ocean View down by Malama Market. Please come down and support us and pick up some yummy home baked goods.

The Ka'u Food Pantry, Inc., is staffed entirely by volunteers and is a nonprofit 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 no 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.





Around the church yard

By Contributing Editor Don Hatch

Welcome back!!!

After a month of flying and cruising around the world we finally got home and I'm catching up on what happened while we were gone. As we were getting ready to leave on our trip the new kitchen range and refrigerator was delivered to St. Jude's. They are GREAT!!!

Last Saturday I had soup duty and a chance to use the new appliances. The refrigerator is great with the freezer on the bottom. That means it is easier to get into that sparkling new refrigerator and there is much more space for storage.

The cooking range is equally wonderful. I had three pots of split pea soup on the stove and when I turned the burners to low they actually went low enough to keep the soup warm without burning it on the bottom. The range it replaced seemed to burn everything on any setting.

Speaking of soup, the amount of soup we serve on our Saturday Hot Shower Ministry has really grown. I made split pea soup using 5 pounds of dried split peas and 2 pounds of long grain rice along with several pounds of ham- I think it was around 5 ½ to 6 gallons of soup. I served all but a couple quarts that we served for our Aloha Hour, after our Sunday services. If you are asking yourself why I added rice to the split pea soup, you should read next month's Newsletter to find out.

On July 15th St. Jude's is hosting a spaghetti dinner. The spaghetti will be served with your choice of red, white and meat sauce, with Italian meatballs served on the side. There will also be bread, green salad and Tiramisu for dessert. The prices will be \$8 for a single, \$15 for a couple, and \$20 for a family.

The annual Whittington Beach Mass is planned for August. This is always a great time and we are looking forward to it with anticipation. Reverend Dennis Maynard will be our priest for that event and it will be interesting to see how he adds his personal style to the event.

We will keep our menu of freshly grilled hamburgers and hotdogs along with the other pot luck treats people will bring like salad, fruit salad, potato salad, pies, cakes, and whatever else people will think of.

St. Jude's Operational Support

For the last several months we have been identifying the jobs being done around St. Jude's and in creating an organization to make sure all of the necessary jobs are covered.

See "Church Yard" continued on page 10

ISLAND FOOD REVIEWS BY K & A

Groovin' with the Grazing Girls

New promising food options!



Manny's-a good start. We have stopped at Manny's in Kealahou. We have not sampled the menu enough to make a solid recommendation but our first visit was promising. Manny's is the latest incarnation of the small restaurant that has changed hands, names and menus several times over the recent past. I'm happy to report that the latest group has freshened up the inside making it cheerful and welcoming. Everything looked clean. Manny's does not offer complimentary chips and salsa. The plating of our meals was very spartan but it does come on real dishware and not cardboard. The menu claims they use only cholesterol free oil in the prep of all items. The food is mostly familiar staples-tacos-soft, hard-burritos, enchiladas, soup, quesadilla, huevos rancheros, etc. Available meats are chicken, catch of the day fish, shrimp, pork and beef [burger or grilled steak] but I did not see any suggestion of carnitas. The most expensive items were under \$20 which is very reasonable-most things are less than \$13. The daily specials were what caught my eye. They offered tongue tacos, a "malita" which is like a quesadilla sandwich [tortilla on top and bottom], tamales. Anna had the chicken quesadilla [\$7.50] and I had a special not on the menu-3 chicken tamales (\$7) with green sauce. I was expecting the equivalent of tamale sliders-little 2-3 bite tamales. I was happily disappointed. These were full sized, plump tamales, stuffed with a version of a slow cooked chicken meat. I was pretty happy with my meal. The masa was uniform and mildly seasoned. I have to say they were very stingy with the green sauce. There was only a hint of it on the tamales. The accompanying red salsa was quite spicy and on the hot side which I enjoyed. Anna's salsa was also spicy. She could not quite pin down what was in there. I thought it might be a fruit-like mango or pineapple based salsa based on its color. She was quite pleased with her quesadilla regardless. As I indicated, this is a work in progress. Some menu items claim vegetarian but tread carefully on that.

Manny's in Kealahou. Open for lunch 11-2, dinner 5-8p, M-Sat. Inside dining [no a/c] and tables outside. Take out and a drive up window are available. Credit cards accepted.

Habaneros. This is the newer incarnation up off Ali'i near old town Kona. There is another "hole in the wall" in the Keahou shopping center. We finally made the stop when we had a recent overnight stay in Kona. To get there, turn onto Wai'aleale off of Ali'i. The parking lot can only be accessed from Wai'aleale even though it sits right on the corner. This is a more upscale place with tables inside and air conditioning, and outside, the umbrellas. We chose inside. The inside has an Aztec feel to it in its furnishings and decorations. There is a full bar and about 20 tables. There were only a few tables occupied so it was pretty quiet in there. The menu was a bit more varied beyond the usual Mexican restaurant fare, featuring some unusual dishes and of course the catch of the day. The corn tortillas are advertised as hand made. We are adventurous eaters but since this was our 1st visit, we stuck to what we know. We started out with the "1/2 and 1/2" which was a half cerviche [raw fish] salad and half of a shrimp cerviche. Both very different in terms of its prep and tastes. It came with chips and salsa. We both enjoyed the freshness of the fish and the shrimp. Lots of avocado was involved and we liked the whole "enchilada" as it were. Anna had her fave, chili relleno, and she was delighted in its cheesiness, the sauce and the preparation of the chili. She also ordered a crispy taco on the side with chicken. I order two soft tacos with a different preparation of pork-conchinita pibil. I really liked it. The seasoning was tasty but not overwhelming. The meat was generous, the tortillas surprisingly sturdy. The rice and beans were suitable but hardly exciting. While the food is not particularly spicy, beware of the salsa. It looks like one of those benign concoction with a fruit base. It is anything but. Quite fiery and we liked it!!! The menu, as mentioned, has items on it that we are willing to return to explore. There are vegetarian and vegan friendly items on the menu. The menu, by the way comes with its own legends to decipher some of the food titles. It's a pretty good stop. Prices are wee bit high [most dishes are in the mid teens] but it won't break the bank-IF you stay away from the cocktails.

Girls say go graze!



Flavor of the Month

Reverend Doctor Dennis R. Maynard

Dr. Dennis Maynard and his wife Nancy, will return to St. Jude's in mid-July through mid- September.

Over his four decades of parish ministry Dr. Maynard served some of the largest congregations in the Episcopal Church.

His ministry included parishes in Oklahoma, South Carolina, Texas, and California.

In 2004 Dr. Maynard retired so he could devote more time to continue his ministry as a vestry consultant and to accept invitations to be a visiting retreat leader and guest preacher at parishes across the country. He has served as consultant in 31 dioceses in the United States and Canada. This also gave him more time to devote to his other passion which is writing.



Author: Dr. Maynard is the author of fifteen books including “*Those Episkopols*,” which is used by over 3,000 Episcopal congregations around the United States and Canada in their new member ministries. He has also written Eight Novels, called the “Magnolia Series”, which focus on life in the typical Episcopalian congregation,. They have received international acceptance from both clergy and lay people.

Welcome back, Dennis & Nancy!

Farewell Mary & Greg

The St. Jude's congregation is grateful for the many gifts and talents Pastor Mary and Greg shared with us, during their stay.

We hope you will come back again!
Your interactive lessons have been enlightening.

Jerry Fine, left, helps Pastor Mary demonstrate what it means to be over-burdened during a recent sermon at St. Jude's.



	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
Monday		Senior Nutritional Program							Hula Practice		NA	AA		
Tuesday			Women's Bible Study @ Bev's 10:00 am			Food Bank Monthly Last Tues.								
Wednesday		Senior Nutritional Program							Brownie Meeting			NA		
Thursday		Hula Practice								Al-Anon		AA		
Friday		Senior Nutritional Program							St. Jude's Events					
		Men's Bible Study @ McKinney Place						Band Practice						
Saturday		Free Hot Shower									AA		NA	
		Free Hot Lunch With Shower												
Sunday		St. Jude's Eucharist Services & Aloha Poluck Social After Services						Marshallese Full Gospel Church				Marshallese First Assembly of God		

Indicates this is a St. Jude's Function

AA = Alcoholics Anonymous
 NA = Narcotics Anonymous

St. Jude's Weekly Schedule

ST. JUDE'S MUSIC MAN

Whether it's Sunday morning worship service or a music filled special event, the magic and talent of David Mattson's music fills St. Jude's church. David is the St. Jude's Minister of Music, who plays the piano for worship.

Here are a few things you might not know about David:

He remembers being baptized at only three months of age.

He has earned two undergraduate degrees – one in music and the other in philosophy.

He attended Lutheran School of Theology in Chicago.

He earned a Master's degree in piano from the American Conservatory in Chicago.



David dyes his beard according to the season.



David Matton plays for Sunday services.

He also earned a Master's degree in music composition from UC Santa Barbara.

David has taught music, world history and philosophy at Cascade College in Portland, Oregon (what is now known as Portland City College). He comes from a Lutheran background and has served as pastor at Messiah Lutheran Church in Billings, Montana, Minister of Celebration at Grace Lutheran in Santa Barbara, where he was also youth director for both Grace Lutheran and Trinity Episcopal Churches.

David eventually retired to "live in the woods." Today he is an active musician in Ka'u and participates in piano concerts and plays with the Ka'u Band.

"Three things I follow," David said. '1. You can't serve God and money; I choose God. 2. Sell all you have and give to the poor and follow me. And 3. Jesus' kingdom is like children."

Thank you for your beautiful music, David!



Make a Wish

By Thom White

Our family was blessed this month when the Make a Wish Foundation granted 8 year old grandson Austin's wish to visit Hawaii from Alaska.

Austin's mother, Tina and Austin have been on our prayer list at St Jude since Austin was in a car accident that left him a paraplegic three years ago. Traveling is a big challenge for Austin, but through Make a Wish, Alaska Airlines flew Austin and his family first class from Anchorage to Honolulu for a five day stay. Bud and I flew over to meet them.



What a visit we had! Austin loved driving his motorized wheel chair around Waikiki taking in all the sights. Access Surf, is an organization of volunteers with special equipment take handicap children into the surf to catch waves. Austin was eager to try it and the look on his face when he caught a wave was priceless.

A visit to the Honolulu Zoo was a must. We also enjoyed Sea Life Park and the Aquarium. Special dinners and spending time with the family on this amazing gift trip made for precious memories.



Front,: Tina and Austin, Back: Big Brother Robert, Thom , Buddy and Austin's cousin Ashton at the zoo.

It was fun to observe Austin, who despite being confined to a wheel chair and breathing tubes, is quite the lady's man. He flirts with girls by batting his eye lashes. He also has a great sense of humor. When Mom threatened a spanking for misbehaving he replied, "Can't feel it."

Austin is very much like most kids his age. He loves to play computer games with his cousin Ashton, our 11 year old grandson who came with him as a companion. My heart was deeply touch when I witnessed how loving and tender big brother

See "Make a Wish" continued on page 18

In our prayers this month

Pray for healing, Phyl, Carolyn, Nancy, Linda S., Rose, Sharon, Peggy, Hannah, Rev Anne, Brian, Cindy's dad, Erma, Todd

Pray for all those filled with hate, Dear Lord replace it with love.

Pray for those suffering with depression, Please Dear Lord let them feel your love.

Pray for blessings on the marriage of Stephanie Griffin and Michael Caporusso.



Pray for protection and safety: All protective service personnel ~ law enforcement, firefighters, military personnel, health care providers, clergy, teachers and keiki on summer break.

Celebrating this month

July Birthdays

- 7 Conny Santana
- 19 Susan Fine
- 20 Jerry Cutts
- 21 Lee Sampson
- 24 Zachary Debernardi
- 25 Cindy Cutts
- 28 Buddy Sherfield
- 29 Mariah Aguilar



July Anniversaries

- 4 Frank & Candy Zengri
- 24 Rev. Doug & Carolyn Coil





Staycation at Life Care

By Phyl Laymon

As most of you know. I am taking a Staycation right here at Life Care Center,

located Mauka above Keauhou Bay.

It is a lovely facility. Amazing views! I mostly hang out in the recently redecorated main lobby. It is a lovely serene room! It is the one and only place where the endless din of TV land does not prevail. One of the residents mentioned they were considering putting a big screen TV in here. If I were on the Board of Directors, I would fight that idea tooth and nail!

The staff members are great. And the residents seem to be well loved and well cared for. For the most part they interact with each other like any loving O'hana.

There seems to be lots of scheduled entertainment! The Saturday morning trio was exceptionally good!

I certainly have been blessed with many visitors. The location for stopping by is convenient for folks going to and from Kona.

I truly dreaded coming in here to stay but it has been good for me. Laid to rest many preconceived notions and fears. Like Dorothy, I still believe there is "no place like home"! But it is good to know Life Care is always here, like a shining beacon on the hill.

Hope to see you all soon. I am doing well but will need therapy for a good long time.

Mahalo and Aloha! *Phyl*



Church Yard

(continued from page 3)

One reason this is needed is because Cordelia and Richard Burt have been doing many of those jobs and we need to remove some of their work load.

In addition to taking over some of their work load we're also making sure each job has a backup person to do the task if the primary person is unavailable and if needed, to make sure there is someone training to do the job.

In the next few weeks we will be sharing this with the rest of the congregation to get their support for this effort.

TURNING PAGES

BOOK REVIEWS BY ANNA TOWNER

Aloha fellow readers - thank you to all those who have been returning old books and donating new ones. We have several more, J. A. Jance, Patricia Cornwall, James Paterson, John Stanford and Clive Cussler. (We are still awaiting Iris Johansen's and the Kellermans' return.) You Romance and Beach Readers need to check out the regular fiction for your "light weight" fiction with a romantic story.

I just finished Ted Kosmatka's *The Games*, and was glad to put it down. It was a horrific read, but not a horror story. Set slightly in the future, but not much, the Olympics have added a new, very commercial aspect to the games: a fight to the death by genetically engineered creatures that have no human DNA.

This time the U.S. scientists do not know what the "prime directive" is. Not heeding the warnings of the lead scientist, the prime directive is discovered until too late.

Even though I was fairly certain of the final outcome, I was kept captive by wanting to know if everyone got what I thought they deserved. No. They did not. A very satisfying read that kept me up well past my bedtime.

Also, I just reread *Dune* by Frank Herbert and enjoyed it way more than I remember from my high reading of it.

Significantly more complex and involving. (Yes, that was a fragment!)

James Patterson's *Zoo* is a perfect summer read. CBS has turned it into a summer series, and of course the story line differs from the book. However, they are both fun in their own way.

Please send me your sci-fi/fantasy recommendations so I might broaden my horizons!

As for mysteries, I have couple I am very fond of. *Sacred Games* by Vikram Chandra is touted as an excellent 1st piece of fiction. I have only just started it and we do have 1 copy in the mystery section. If you like Ian Rankin's Scottish mysteries and his list of characters/police rankings then you will be able to follow the story line.

I have the same issue with *Recipes for Love and Murder* by Sally Andrew. It is set in current time in South Africa. My constant challenge was the glossary. The story reminds me of Banerjee's *Mistress of the Spices* in that their concoctions are created for definite purposes: to lessen anger, help a romantic relationship, etc.

Enjoy.

More Cordelia (continued from page 2)

1975. She and Richard moved to Ocean View and they became members of St. Jude's in 2001. She has enjoyed the growth of St. Jude's congregation and oversees many of the outreach programs the church offers. "I am so proud of the love that our congregation shares with the Ocean View community," Cordelia said. "I try to practice a basic philosophy of doing my best, and giving whatever I can."

Recently the Bishop's Committee has redesigned the various duties and responsibilities of the church, as part of a requirement for Cordelia to take over the Bishop's Warden position at St. Jude's. This required Cordelia to make a lengthy list of all the things she and Richard do to keep the church operating, and to mentally and emotionally let go of some of these responsibilities so they could be handed to new leadership. This list is now available on our website, under the Members Page.

Editor's Note: *Cordelia's devotion and passion for service is a treasured gift, not just to St. Jude's but to the entire Ocean View community. Thank you Cordelia, for sharing your talent so faithfully.*

JUST CRUISIN'

By Don Hatch

Beverly and I left on a month trip in mid-April and returned mid-May.

We first flew to Houston and visited family and friends for a few days and then boarded the Princess Caribbean for our cruise to London.

A storm was blowing in from the west and the ship delayed its departure so they could pick-up some passengers arriving late from the airport. They missed their chance to depart because the port was closed before we could sail. As result, we sat in the Houston port for two days before we finally started on the cruise.

As we left the port we passed so many ships waiting to get in that I couldn't count them all.

We were on the Caribbean Princess which is a little longer than three football fields and holds over 3,000 passengers and a crew of 1,200.

The cruise from Houston to Fort Lauderdale was very nice because only 1,000 passengers loaded in Houston and there was more crew than passengers. Service was great! Then they loaded another 2,000+ passengers and things got very crowded.

The folks that loaded in Fort Lauderdale weren't very happy because they were departing two days late and some of them spent that time waiting at the port.

As you can see on the map of our cruise, we had a lot of places to stop and lots of new things to see.

Our first stop outside of the USA was in



Relaxing on deck, Don Hatch & Beverly Nelson enjoy their recent cruise.

Bermuda which was wonderful. The thing I found most interesting in Bermuda is that the houses were many different colors, but the roofs were all white. If you let your roof get out-of-repair the local government will demand that you repair it and if you don't, they will do the repair and charge you for it. The reason they are so adamant about this is because they collect the water from the roofs and feed it into their city water supply. The rain water is their main source for water – sound familiar?

From Bermuda we sailed for seven days before we arrived in Liverpool, England. We were sailing from warm weather into cold weather and as it got colder, the folks that spent time on the deck or around the pool moved inside the ship and things became very crowded.

See “Cruisin’” continued on page 13

Cruisin'

continued from page 12

We spent one day touring around Liverpool where we shivered a lot (it was really cold and as the day went on it got colder). That night we sailed to Holyhead, Wales and spent a day there (more cold weather).

Then we sailed across the channel and spent a day in Hamburg, Germany and sailed on to Le Haver, France. The port is located between Paris and the Normandy Beaches.

We have both spent time in Paris, but hadn't been to Normandy; so, that was our outing for the day. The port is located around a 2 ½ hour drive from Normandy; so, we took a tour bus. We left at 7:30 am and returned to the ship at 8:30 pm.

We visited the Juno Beach where the Canadians landed and then on to Omaha and Utah Beaches where the Americans landed. There are still pieces of equipment from the war setting around the area. The Normandy landing is the major focus for the people and business in the area.

From there we sailed to Southampton, England and took a shuttle to London. We spent three days in London and then flew back home.

For the entire trip the service was wonderful and the food was great.

When I started this trip I had been on a diet and had lost 30 pounds. When I got home I weighed the same as when I left. There was great food on the trip and I ate lots of it, but I avoided bread, pasta, potatoes, and sweets (some of the things I really like). I avoided the high carbohydrate foods and substituted fresh steamed vegetables.

Many of you have heard the story on the



Cruise map

previous cruise I took with Beverly and how we bought a house during one of our day trips off of the ship. I'm happy to report that this trip we didn't buy another house.

Now Beverly is talking about doing another cruise either next year or the year after.

The next one she wants to take is a repositioning cruise from Australia to the USA via many small pacific islands. One of the last stops before getting to the continental USA is Hilo; so, if we do this we might cut the cruise short and get off there.

FYI: Most of the cruise ships prefer sailing in warm weather because more people take cruises in the summer. The one we are looking at for our next trip spends spring and summer working out of west coast USA ports. Then when it starts getting cold there they reposition the ship to Australia where they have their summer during our winter. These repositioning cruises are usually much cheaper than a regular cruise.

Every time I go somewhere new I learn something and on this cruise I watched the other passengers on the cruise and compared myself to them, I learned that I'm still young, healthy, and actually quite skinny.

St. Jude's members webpage password

The St. Jude's website, www.stjudeshawaii.org now contains a [Members Page](#). This page is designed for communication within the congregation, but not to be part of our public web presence.

To access the Members Page, you will need the password. The password is **Aloha**



Ka'u Food Pantry Distribution

July 26, 2016

11 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.

The secret garden surprise

By Don Hatch

Beverly and I took a one month cruise to Europe from mid-April to mid-May and while we were gone my brother and sister-in-law, Ray and Lodema, stayed at our house.

They more than stayed at our house, they took our seats at church and from the first Sunday they brought food for the Aloha Social Potluck after services. **They've been to St. Jude's several times, every year, since we've lived here and many of the congregation knows them.**

When we were young Ray and I didn't look anything alike, but as we got older and "porked out" we almost look like twins.

Cynn timer Salley told me that when she first saw Ray at church she thought I had started shaving my head and then she saw Lodema and wondered who this woman Don is with and where is Beverly. **Ray said she kept calling him "Don's Clone".**

Ray and Lodema did more than stay in our house and go to church. They also kept better care of the yard than I do and they even made a few changes/upgrades.

From our dining room and lanai (patio) we have a great view of the Pacific Ocean and after we got home I looked over what was a bunch of lava rocks and boulders and saw there were new plants along the edge of our yard and as I got closer I could see there were low lava rock walls built around the new garden. And, between the new plants and low rock walls was a pathway that meandered from the yard, between the new plants, around the big boulder, and to the bench. And, setting around and behind the big boulder was a comfortable bench with a table made from a big log.

This is our new secret garden where we can sit in a secluded place and read a book while looking out over a beautiful downtown Ocean View and have a panoramic view of the Pacific Ocean.

As I sat there I could see some plants that were transplanted from **other parts of our yard, but I also saw many plants that weren't in our yard when we left.** There were 5-6 new orchids and several dracaenas (we didn't have any dracaenas when we left), a bougainvillea and several that I haven't learned the names of.

What a wonderful surprise to return home to. If we take another cruise I hope they can do some more remodeling for us.



What I Saw From The House



I Walked Around The Boulder



A Closer Look at the Bench



View of Ocean from the Bench

Spaghetti Dinner



Friday July 15th 2016

Please join us for our 1st annual Ocean View 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

Hanky Pankys ✓

The first time we had these was when we visited George and Pat Boozer on Maui in January 2014. The recipe they used included the first four ingredients shown here on Rye cocktail bread. I looked on the internet for variations on the recipe and show them as optional ingredients.

Ingredients

Pat's Recipe	1	lb		Sausage
	1	lb	lean	Hamburger Meat
	1	lb		Velveeta Cheese
	1	tsp		Garlic Powder
	1	loaf	sliced	Rye Cocktail Party Bread
optional ingredients	2	tsp		Worcester Sauce
	1/2	tsp	dried	Oregano
	1	Tbsp.	sautéed	Onions
		pinch		Red Pepper Flakes
		pinch		Cayenne Pepper
				Cheese Mix, Spread, or Salsa Con Queso

Brown the sausage and hamburger in a skillet. If you use onions, add the chopped onions and continue cooking for a few more minutes,

Add the seasoning and continue cooking for a couple minutes.

Add the cheese and continue cooking until blended.

Spread one tablespoon or more of the meat/cheese mixture on top of each piece of cocktail bread.



At this point you can freeze them until needed. I freeze them on a cookie sheet and then put them in a Ziploc bag to store.

Cook: Heat oven to 350°. Bake for 10-15 minutes or until golden brown and bubbly.

Variations: You can substitute cheddar, jack, or mozzarella cheeses for the Velveeta Cheese. It won't melt as well as the Velveeta and will be more difficult to spread. It works best if at least half of the cheese is Velveeta because it melts well and holds the meat mixture together. I like half Velveeta and half Sharp Cheddar.

You can use Jimmy Dean or Italian Sausage.

The recipe calls for Rye Cocktail Party Bread, but you can use almost any bread you want to. The first time I made these I used a baguette that I cut into thin slices. The next time I cut slices of sourdough bread into squares using a pizza cutter. It won't look as nice as the Cocktail Part Bread, but it will still taste great.

The first time I made these was for the 2014 Super Bowl game. I used 3# of meat and divided it into thirds. With one I mixed some Salsa Con Queso, another I used Cheddar, Jack, and a little Salsa Con Queso to make it more spreadable, and on the last one I used fresh Mozzarella cheese. They were all great.



Make a Wish

(continued from page 8)

Robert is when taking care of his little brother Austin. Robert is 23 and an EMT. He was an enormous help to Tina.

Austin's condition is tragic, yet he is surrounded by so much love and care he is a blessing to be in our lives.

Angels watch over him and his smile is like sunshine. Mahalo to Make a Wish.

We are grateful for this blessing of life and give thanks. Amen

Austin catches a wave.



Austin meets a mermaid.

Free Hot Shower

Saturdays

9:00 am until 2:00 pm

You must be signed up by 1:30 pm to take a shower

Come and enjoy the free Hot Shower at St. Jude's Episcopal Church in Ocean View. We have a private shower booth for you to use and we provide hot water, soap, shampoo, hair conditioner, and clean towels.

We also have a Free Hot Meal we would like to share with you.

Come by yourself, bring your family, or come with your friends.



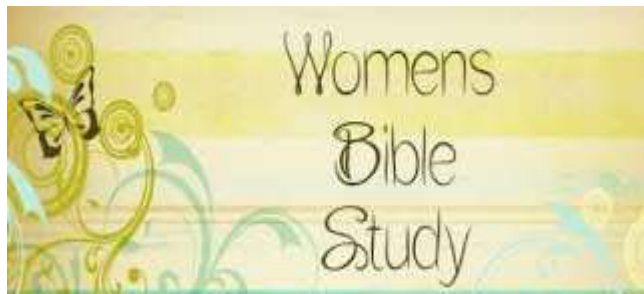
Private Enclosed Shower Stall

St. Jude's Episcopal Church
92-8606 Paradise Circle
Ocean View, HI 96737

The Southeast Corner of Keaka Pkwy and Paradise Circle



St. Jude's Episcopal Church



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



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



Lemonade Party

July 2, 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.

Submit as a

Microsoft Word doc attachment, or as the text of your email.

For more guideline details visit our website.

Photos must be submitted as jpgs & emailed as attachments.

Please email only one photo per message.

Submit via email to: cindycutts00@yahoo.com

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