St. Jude's Episcopal Church News Magazine



Talk Story



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A VALENTINE FOR JESUS

Our Halau Hannah's Makana Ohana celebrated Valentine's Day at Sunday Mass on February 12th with a praise hula.



I love you Lord and I lift my voice
To worship you,
Oh my soul rejoice,
Take joy my King,
In what you hear
Let it be a sweet,
Sweet sound
In your ear.

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David Mattson

January 19, 1938 ~ January 26, 2017

St. Jude's was saddened at the recent death of Music Minister, David Mattson. David was an extraordinarily talented musician and his music was the hallmark of Sunday morning worship. David's repertoire ranged from classical to traditional hymns to contemporary praise songs, to old time country gospel songs, to 1960's folk songs and occasionally show tunes.

David will be remembered for many, many different reasons. His quirky genius, his wicked sense of humor and his love for the Lord were an interesting and often insightful combination. David loved to share anything musical and was a devoted mentor and advocate for Ben, a talented musician in our congregation.

The ladies in the church will recall David for his warm greeting that often included a kiss on the hand. And everyone will always remember his wild fashion style – bright striped toe socks, matching aloha shirt and his beard dyed Christmas red.

As a congregation, we will deeply miss David on many levels. But we are grateful to God for all the time he allowed us to have David in our midst. We are encouraged to know that David now plays in God's presence; be it Bach or the Beatles, Luther or Newton, Carter or maybe even Gershwin. David's music soars on in Heaven, with flourish.

David L. Mattson, 79, of Ocean View, Hawaii, died January 26, 2017. He was born in Chicago, Illinois on January 19, 1938. He moved to Hawaii in 2005, settling in Ocean View, Hawaii. He was a member of St. Jude's Episcopal Church, where he served as the Minister of Music for over 10 years. David is survived by two sons - John and Tim Mattson of California, granddaughters Destiny and Jazelle and sister, Judy Jacobson of Chicago, Illinois.



David Mattson, best known for his incredible music talents, will be missed at St. Jude's. More photos on page 6.

Go Rest High on That Mountain

I know your life
On earth was troubled
And only you could know the pain.
You weren't afraid to face the devil,
You were no stranger to the rain.

Go rest high on that mountain Son, your work on earth is done. Go to heaven a-shoutin' Love for the Father and the Son.

Oh, how we cried the day you left us We gathered round your grave to grieve. I wish I could see the angels faces When they hear your sweet voice sing.

Go rest high on that mountain Son, your work on earth is done. Go to heaven a-shoutin' Love for the Father and the Son.

Vince Gill

2



Around the church yard

By Contributing Editor Don Hatch

David Mattson: Last month we lost a member of our congregation when David Matson passed away quietly in his sleep.

David was much more than a member of our congregation and if you have ever been to St. Jude's you would remember David because he was also our Minister of Music and every Sunday morning we heard the magic and talent of David Mattson's music.

We already miss David.

St. Jude's Kitchen: In late 2016, St. Jude's received a grant of \$15,000 to upgrade/replace their kitchen.

As soon as we received the grant, we ordered the new kitchen cabinets and started taking the kitchen apart to make room for the new cabinets.

We upgraded the ceiling and removed the old cabinets and stripped the wall to the studs. Then we covered the walls with new sheetrock and painted the walls and ceiling white.

The new cabinets arrived and we installed them. Once the counter top was installed, we were in operation in the kitchen.

As I'm writing this we are almost finished with the new kitchen. The new microwave has arrived and will be installed soon. We still need to complete a little grout on the floor tiles, a ceilingf fan and a little touch-up on the paint. After that, the new kitchen will be finished.

Medical Van: A couple years ago, we had a medical van setting in our parking lot to provided free medical services to

the residents in the Ocean View area. Having the van here saved the lives of at least two of our congregation. Because of budget cuts, we lost the van, but recently we have been working with the Bay Clinic to get a replacement medical van.

Last month the contract was signed for a new medical van and we are waiting for details about when it will be available and the schedule of when it will be here.

The one thing we do know about it is that it will be much bigger than the previous one, because it will also include a dental clinic.

Lower Parking Lot: The lower parking lot and the driveway into the lot is in need of repair and we are looking at having it chip sealed. Part of the damage was caused by people driving into the lot at night and spinning around in the parking lot with their cars. So, we are also looking at the need for a gate on the lot to prevent night time access.

Handicapped Parking: We have very limited handicapped parking and with our larger congregation, we need to increase the handicapped parking slots. Also, there are a couple parking places near the entry by the handicapped parking that we plan on designating as "Loading / Unloading" or "Church Functions Only."

Mardi Gras is our next fundraiser. This year it's scheduled for Friday March 3rd. Last year we received very positive feedback on the menu; so, this year we are staying with the same menu as last year, which will include, Jambalaya, Red

See "Church Yard" continued on Page 12

Valentine's Day

By Cynnie Salley

OK, I know, it's March and Valentine's Day is long past. But, I'm writing this on Valentine's Day and truth be told, I'd rather talk about love than about corned beef... sorry St. Patrick!

Standing amid the heart shaped boxes of chocolate candy in all sizes, the beautiful bouquets of red roses, the innumerable Valentine's Day cards, the I • this and the I • that, I wondered; who was this man about whom I know nothing and yet is important enough to have a day set aside in our calendar in which to honor him. So, I asked Siri.

Apparently there is very little known about St. Valentine and the stories that are known about him are conflicting. But the sources all seem to agree that he was a third century Roman Saint, officially known as St. Valentine of Rome and that he was martyred and buried north of Rome. He was and is a mystery. So much of one that the Roman Church, in 1969, removed him from their calendar. But the sources also agree that he really did exist and there are relics of him spread around the world, including his skull.

As a Saint, he is a multi- tasker, as you can see from this quote:

"St. Valentine is the Patron Saint of affianced couples, bee keepers, engaged couples, epilepsy, fainting, greetings, happy marriages, love, lovers, plague, travelers, and young people. He is represented in pictures with birds and roses and his feast day is celebrated on February 14."

My choice is to zero in on the love portion of his many talents. And next year, when surrounded by all of the commercial aspects of Valentine's Day, sit back, reflect upon what Jesus was all about... isn't it love? ...and dig deep into my heart when I say I ♥ you.

Stalking the pantry

By Karen Pucci Ka'u Food Pantry

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

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

The Ka'u Food Pantry, Inc., is staffed entirely by volunteers and is a non profit agency whose mission is to feed the hungry of Ocean View. We are currently feeding up to 120 families.

Our program is designed to provide 1-3 days worth of nutritious food to help people who run short of money, benefits and/or food by the month's end. As a non profit, the Pantry is able to purchase food from the Hawaii Food Basket at 18¢ per pound. One dollar can buy a half of a case of food to help your community.

Donations of non perishable food items and funding are welcomed. You may donate funds via St. Jude's-just write Food Pantry in the memo area of your check. Checks 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

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

Korner Pocket!

A little gaggle of us met for lunch at this establishment, up in Kealakekua. It is primarily, a Sports Bar at its heart. It has changed hands since we moved here and the new owner has really made this a good stop.

One of our dining companions is a dining regular. She knew everyone and they knew her. The menu is pretty varied for bar bites. Lots of pupus including a "double Swiss onion soup" (\$3.95-\$5.95). Prices ranged from \$2.95 for a soft taco to around \$28.00 for dinners.

The burgers are advertised grass fed and local but not sure about

the steak and prime rib components. There should be something here for every palate and if what we sampled is indication, we think we need to return to do more sampling.

The spill of cheese and bacon over the fry pile was just about perfect.

Karen Pucci

with pastrami and Swiss cheese. It was huge. Comes with a choice of sides.

I had a club sandwich on wheat (\$10.95). Very good and the bread did not become soggy. The turkey meat did not appear to be processed. Our third diner had a BLT (\$9.95) which is one of her faves. Thick cuts of bacon. The final diner had buffalo chicken salad (\$10.95). The buffalo part was too spicy for her palette but they provided her with a couple of pieces of plain chicken in exchange for the buffalo.

Everyone enjoyed their meal. It is not a huge space-about 12 tables, the full bar and a couple of pool tables.

Lots of beer choices.
Noise level depends on who is in the bar drinking and what game is on. The day we were there, it was pretty quiet. No view, no outside dining.

We started out with a pupu of bacon cheddar French fries (\$6.95) and OMG were they delicious. Hot, tasty, even on the crispy side. The spill of cheese and bacon over the fry pile was just about perfect.

Anna had the Monster Burger [the owner was involved in the Monster Energy drinks] (\$13.95). This is an 8 oz. grass fed burger

Girls say go graze!

KORNER POCKET 81-970 Halekii St, Kealakekua, HI 96750 [by the Post Office]; 808 322-2994

We were unable to confirm hours or days open. Casual dining, varied menu, plus regular daily specials. Take a chance and make the stop.

HATES THE

Flavor of the Month Rev Stephen Schaitberger

Rev Stephen (Steve) Schaitberger & Shari will serve St. Jude's through the months of March and April.

Coming to us from either Arizona or Minnesota, (they are snowbirds and live in both places seasonally) Father Steve has a passion for the small church and has been very active in establishing Total Ministry in Northern Minnesota.

Father Steve & Shari
Schaitberger

He and Shari are looking forward to hosting two of their three children and three of their grandsons, while staying at McKinney Place.

In memory of David



David celebrated holidays with style. Here he is decked out in red, white and blue for the 4th of July.



David enjoyed mentoring Ben Houghton's musical talents from an early age.





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

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

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

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

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

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

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

TURNING PAGES

BOOK REVIEWS BY ANNA TOWNER

Currently I am reading another tween fantasy that deals with authoritarian rule, the GIFTING (TG) which is a trilogy. This is not an unusual theme of late. Although Tolkien gave us The Hobbit some decades ago, Peter Jackson's movies renewed the public's interest in Hobbits and fantasy/sci-fi.

Rowling's Harry Potter series captured yet again multiple generations of readers and viewers as has George R.R. Martin's Game of Thrones and of course Highlander. TG's teenage heroine has a male guardian and they each have different roles toward eliminating a cruel rule that eliminates those who are "different" or a threat to those in power. As in totalitarian states, those who hold the power are interested in keeping it.

Initially, as in Animal Farm, change and new rules are eagerly embraced by all. However the rules become constricting instead of freeing. Concern over equal treatment for all becomes "some are reason more equal than others".

Fantasy is often embraced more eagerly than science fiction for whatever reasons. However, some sci-fi has remained popular throughout their publication dates: 1984,

Fahrenheit 451, I, Robot, and The Invisible Man. Joe Haldeman, Andre Norton (who does both sci-fi/fan), H.G.Wells are authors constantly being rediscovered.

In fact, Orwell's hard copy of 1984 sold out on Amazon just a week or so ago, with Fahrenheit 451 not far behind.

So for whatever reason, authoritarian sci-fi is popular again for those who choose to read about possible futures.



In our prayers...

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



This month we pray for:

Healing: Lee, Rev. Anne, Father Doug, Elaine, Teri, Jeff, Peggy, Ted, Austin, Thom, Nancy, Darlene, Stella, Jasmine, Erma

Strength and comfort for all caregivers, mourners and those who face daunting life challenges;

Hope, help, peace and contrition to those responsible for the break-in's and thievery that is going on in our area;

Safety for all who are traveling;

Safety and courage for all those in protective service (law enforcement, fire fighters, emergency responders, military personnel);

Blessings and encouragement for the leaders of St. Jude's and for the many volunteers who keep our church programs operating.

Celebrating This month

March Birthdays

- 1 Sandra Yocum
- 3 Erma Hendricks
- 3 Teri Martindale
- 7 Charlotte Schaupp
- 13 Karen Pucci
- 17 Sandy Shelton
- 30 Kristen Mayzlik

March Anniversaries

20 Jerry & Cindy Cutts

March Dates to Remember

- 1 Ash Wednesday 3pm
- 3 Mardi Gras Dinner 6 pm
- 4 Lemonade Party 9 11 am
- 5 First Sunday of Lent& Bishop's Committee Meeting
- 12 Daylight Savings Time begins mainland
- 17 St. Patrick's Day
- 20 First Day of Spring
- 28 Ka'u Food Pantry





LOVE STORY

BY PHYL LAYMON

Editor's note: This is part two of Phyl's love story. If you missed part one, visit our website, click on the News & Events page and find the February 2017 issue of Talk Story. www.stjudeshawaii.org

Thanksgiving was a tear-filled day. I felt like an alien in this family home I had left just a few months before. Somehow, the dynamics had completely changed. I wasn't a kid anymore - but I wasn't truly an adult either. I was disgruntled because my "Fairy Tale" had been rewritten – and not to my liking.

My family had graciously shuffled their already tight quarters to make room for a married daughter. Now there were nine! I was vacillating between pouty brat and semi-adult while trying to get it together. But Christmas was coming, my very favorite time of year. I soon got caught up in the bustle.

My grandma had a zillion sayings, but the one that fit my current need was, "What can't be helped must be endured." With her own caveat, "Preferably with grace and dignity." I did try! As the days and weeks and months rolled on, I began to realize this little detour in my life plan was not something to be endured. It was a whole new chapter meant to be lived to the fullest. I look back on that time as a special gift I was given; extra time with my mom and dad and my siblings. And my Grandma Cain.

Finishing my senior year as we had promised turned out to be complicated. Married See "Love Story" continued on page 14



women were not allowed to go to regular high school in those days. I had to go to night school. Took me a good long time but I did finish and eventually went on to business school.

Frank had left me with a bun in the oven. Planning for my baby filled up the lonely hours. Frank and I had promised to write a letter every single day. The mailman was the highlight of my day. That was our only means of communication. Only a handful of letters survived our many moves. I read them, still.

Mama and I grew much closer as I helped care for her little ones, Peggy and Shelley; OJT, on the job training, preparing me for



RED GERANIUMS ON THE FRONT PORCH

BY CINDY CUTTS, EDITOR

It's been a family tradition, to grow red geraniums on our front porch.

When Jerry and I bought our first house in Western Oregon, way back in 1973, I tried my hand at gardening. Truthfully, in the beginning I wasn't very good at it. I dragged a clay pot near the front door, filled it with dirt and planted a red geranium. It grew with a few blooms that waved in the wind made me smile.

When we moved to our farm a couple years later, I brought along the clay pot and even though the cold winter weather had killed my red geranium, I planted another one and put the pot in a sunny spot near the front door. Now I had farm supplies at my disposal and this plant grew heartily all summer. For the next 13 years I planted geraniums in that same spot.

We moved to California, and by then I had learned about the importance of good soil, proper drainage, regular watering and fertilizer. But I didn't know how much geraniums loved that hot California sun. Bright red geraniums thrived near the front door to welcome my family home.

When we moved to Hawaii, I was excited to try my green thumb at growing the



Cindy Cutts, with red geraniums growing on her lanai in Ocean View.

many indigenous tropical plants available, but I couldn't resist a red geranium.

I bought a \$3 plant at Lowe's and planted in a pot, on my lanai. I care for it the same as always, but the southern exposure, moist ocean breezes, direct sunlight and daily watering, seem to have turned it into a masterpiece. There's just something special about bright red blooms welcoming me home.

Church Yard

Continued from page 3

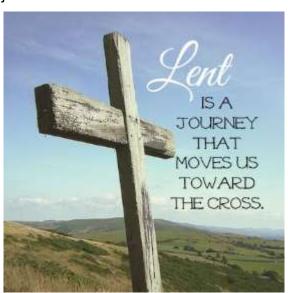
Beans and Rice, Cornbread, Drink, and Dessert.

The one change we will make to the menu is that we will have some vegan dishes this time. Part of the red beans will be cooked vegan style, and a member of the congregation said they have a recipe for vegan jambalaya, but they need to try it to see if it is worth sharing.

Prices are \$8 for a single, \$15 for a couple, and \$20 for a family. Beverly and I usually buy a book of five couples and invite friends. If we don't use all of the tickets, the cost of unused tickets go to a good cause.

Decorating for special occasions:

the congregation chipped in to pry some of the other jobs away from her. We documented the various jobs/tasks that are needed for St. Jude's to operate smoothly and be well maintained. We called this list of tasks our "Operational Support Duties". Then the congregation looked over the list and volunteered to fill some of the iobs on the list.



We usually have several special events during the year such as our fundraiser dinners and last month we had two memorial services

One of the tasks on the list is decoration for special events. In the past 3-5 of us would show up and decorate for those occasions; however, for the last several functions things have been very different. Steve Stigall volunteered to be in charge of Event Decorating with Dan Garrett, and Sandy Shelton as backup/assistants.

When decorating was supposed to start for the first special event after Steve put his decorating team together, I dropped When Cordelia became Bishop's Warden, by the church and there were already ten people there decorating for the event. In addition to that, they had pre-assembled table decorations, including centerpieces that they were carrying in. I have never seen so many people available to help set up and decorate and the results were wonderful.

> For Davis Mattson's memorial last month, Steve was unavailable, but Sandy and Dan were there to organize everything. After the services were over Dan announced that it would take a little while to rearrange from a meeting area to a dining hall. The team chipped in at rearranging the chairs and setting up the tables, and then as each table was set up, someone else put the linen on the table and behind them, someone else put the center pieces and table decorations on each table. It took well under ten minutes, and it looked great. Way to go Steve, Dan, and Sandy!!!



MAHALO FROM AFRICA

By Thom White

St. Jude's recently received this wonderful picture from Imara International. The photo includes some of the girls and their children along with a message of thanks for St. Jude's support and donation.

Imara is a school and home in Kenya Africa for single teenage moms who have been abused and raped and rejected by their families and village. Their vision includes empowering Kenyan women through education to build a self-sufficient future for themselves, their children, and their community.

Imara's program teaches the young moms skills to take care of their children and to support themselves. At our annual 2016 Octoberfest we raised \$400 to send them in support of their mission.

May God Bless Imara's work in 2017.

For more information visit: http://imarainternational.org/

the road ahead. She and Daddy were my pillars of strength; my mentors and my friends, that long year. They took me to the hospital for Doug's birth. And sent the telegram to let Frank know he had a son. They were so honored to be their first grandson's God Parents. Finally, fall of 1953, Frank received clearance for us to come to Germany. So, my tearful but resolute parents put us, two babes from the sticks, on that big train bound for New York City. A long three day journey.

That train trip across America with a baby was one scary adventure. I wasn't yet 18 years old. Just the dining car alone gave me anxiety with its white linens, crystal, china, silver and a waiter in a tux with a towel over his arm. Oilcloth and crockerywere more my style. But, as I watched the ever changing landscape through my train window day after day, I was in awe. Who knew America was so beautiful? This kid from Wyoming had no clue.

Doug and I were in our sleeping compartment the morning the train pulled into Grand Central Station. The Porter was rushing up and down the aisles apprising us of our imminent debarkation. My baby boy chose that very moment to cover everything in slimy yellow; himself and me! The Porter was in a panic -- and so was I. His agitation wasn't helping the situation -so I shoved him out the door and turned the lock. I stripped both Doug and me as fast as I could, trashing everything as I went, grabbed fresh clothing out of the already packed suitcase, and finally opened the door. The Porter was still there wringing his hands. We were his last passengers. I apologized profusely and gave him a tip – the first bill I touched, a twenty! His eyes got big - and so did mine! A twenty?? Holy cow! But, somehow he got us on that military bus heading for our next stop.

Love Story continued from page 10 The NYC traffic was overwhelming to a kid from Wyoming. Especially seeing it from a school bus type vehicle, tearing through the narrow streets driven by a maniac soldier. Every so often the driver would sideswipe a parked car, taking off its side mirror, with only a nonchalant "oopsie!"

> Finally, we reached the Base and were dumped in front of a very rustic barracks, our home for the next three days. We were herded into a dining hall, for chow. By then, my arms were numb. Baby backpacks or belly slings had not been invented yet. Did you ever try to balance a cranky, upset baby, while filling up a food tray and carrying both baby and tray to a table?

> We hit the ground running the next morning for three full days of intense orientation. It was strongly stressed we were to be guests in a foreign country and our behavior was critical. Then, at night we had to take turns doing laundry -- using wringer type washers and clotheslines. Disposable diapers were not in the mainstream yet – though they did give us a few just for the flight. And our luggage had to be repacked to meet the regulations. At last, we were again on those same buses, heading for "the plane."

It was a "just barely" converted Flying Tigers cargo plane from WWII. A prop job! Seventeen long hours ahead. No amenities. Brown bag lunches; a slice of bologna between two slices of bread. Tepid water from jugs. A refueling stop in Newfoundland in the middle of the night. My first foreign country. Wow! We were mandated to get off the plane to stretch our legs. I have never ever been so cold!

My seat was behind the engine where I could see fiery red dancing about. My imagination worked overtime envisioning how and when we were going to crash.

See "More Love" continued on page 15

More Love

Continued from page 14

Fortunately, I got distracted by the lady across the aisle who was airsick – big time! She had five little ones who needed a nanny. That was me! They kept me hopping the entire trip. She was so grateful. Fortunately, my Doug was an angel.

In those days, I could only communicate with Frank by letter or telegram – so, of course, there was a big snafu! The civilian guy working in the radio room didn't read English very well – so he got the time wrong -- by half a day.

Frank was not there to meet me! I was beyond scared. I so wanted to lay down on that dirty black tarmac and pitch a full-fledged hissy fit – but I was too scared to even do that. A foreign land, a foreign language! "I want my mama, now!" I did not have a clue to how or where we were to go from here. All I knew was my husband was supposed to be there! And he wasn't! Baby Doug and I were hungry, exhausted and cranky! Not an auspicious beginning to the grand reunion.



Phyl and Frank with Baby Doug on their first anniversary in Germany.

Finally, Frank showed up -- flustered and apologetic. We didn't have a car. He had to borrow a jeep and driver from the carpool to take us to our new home. It was in a little village 50 kilometers (about 30 miles) from Frank's Airbase in Darmstadt, where we would stay until Base housing became available.

After what seemed like forever, the driver pulled up in front of a 3 story mansion with a formal walled garden. It looked like something out of the movies. He set my bags by the door and sped away.

I was too beat to even say, "Wow!" I had hit the wall. I think my first words were, "I need a shower and a bed. Where are the towels?"

"You didn't bring towels?" Frank asked in stunned disbelief.

I kicked at the suitcase on the floor between us and said, "This bag is stuffed with diapers and bottles and all the other things it takes to keep your son happy. What made you think I would have room for towels?"

He just stared at me for a moment, then silently left the room. He returned quickly, holding out one lone thin white towel, military issue. "Here, use mine." was all he said, but as fastidious as Frank was, that was the ultimate sacrifice.

That was the moment our real marriage began.

I took the towel and handed him his son.



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

Easy Overnight Lent Strata

Ingredients

- 2 teaspoons butter
- 1 3/4 cups sliced mushrooms
- 5 English muffins toasted
- 1 cup shredded Colby-Monterey Jack cheese
- 1 pound fresh asparagus, trimmed and cut into 1-inch pieces
- 1/4 cup chopped red bell pepper
- 1/2 onion, finely chopped
- 9 eggs
- 2 cups 2% milk
- 1 teaspoon salt
- 1/2 teaspoon paprika
- 1/4 teaspoon ground black pepper
- 1 cup shredded Colby-Monterey Jack cheese

Directions

Melt the butter in a skillet to brown the mushrooms. Put the mushrooms aside.

Place the muffin halves in a 9 x 12 well grease pan with the softer side up. Spread 1 cup of Colby-Monterey Jack cheese over the muffins in a layer, and then scatter the asparagus pieces, mushrooms, red pepper, and onion over the cheese.

Whisk together eggs, milk, salt, paprika and pepper in a bowl

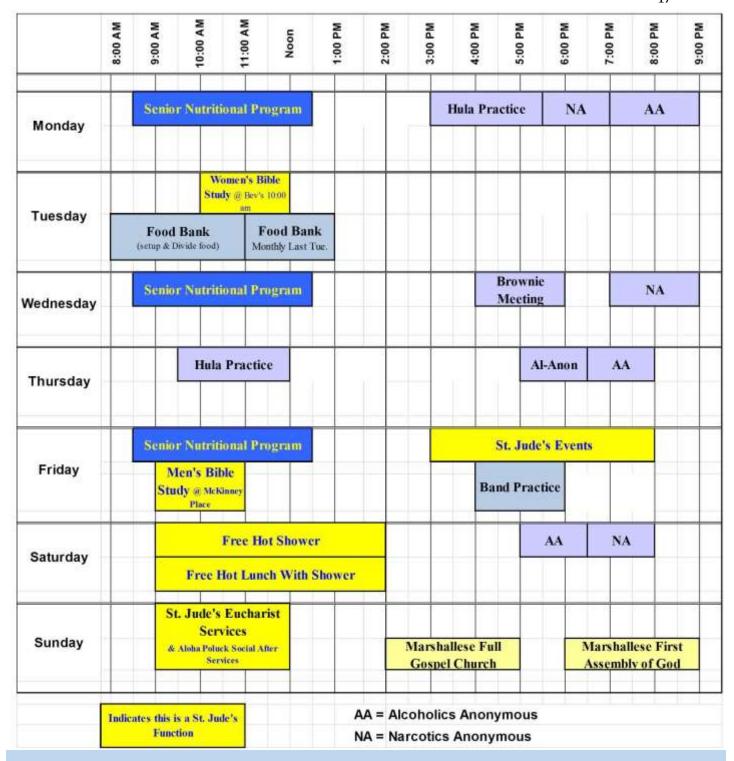
Pour the egg mixture over the muffins and vegetables. Cover the dish, and refrigerate overnight.

In the morning, preheat oven to 375 degrees F (190 degrees C).

Remove the casserole from the refrigerator and let stand for 30 minutes. Spread 1 cup of Colby-Monterey Jack cheese in a layer over the casserole.

Bake 45 minutes or until knife comes out clean. Let the strata rest 5 to 10 minutes before cutting into squares and serving.



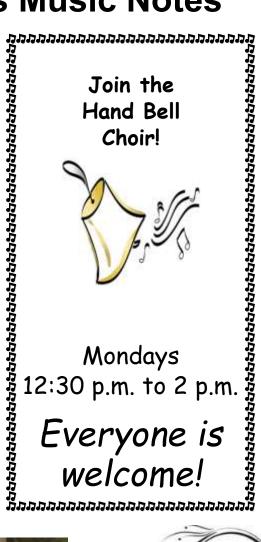


St. Jude's Weekly Schedule

St. Jude's Music Notes



JYM Duncan has graciously accepted the position of Musician for St. Jude's. The congregation has been enjoying JYM's music and appreciates her commitment to the position. Bless you, JYM!





Learn to play the ukulele at St. Jude's on Friday mornings.



New acolytes join Sunday worship

Mariah





Kristin

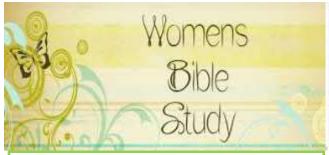
Kitchen Update

The "floating island" that works as a serving counter, has been significantly upgraded and improved thanks to the engineering of Don Hatch.

Don researched and designed the new island so that it is now actually larger than the old island, but is much lighter weight. So much so, that one person can easily move the island in place.



Thanks Don, for your creative problem solving and practical application of science and engineering.





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

Fridays at 9:30 a.m.

McKinney Place



Lemonade Party

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

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

Talk Story

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

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

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Editor-in-chief: Cindy Cutts ~ Contributing Editor Don Hatch

Photographer: Don Hatch, Cindy Cutts

Columnists: Don Hatch, Karen Pucci, Cynnie Salley, Anna Towner,

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Proofreader & Fact Checker: Beverly Nelson, Cordelia Burt, Cynnie Salley

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.