



Talk Story



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Edition 11 – Volume 2
November 1, 2016

At St. Jude's **Hunger is NOT a game**

by Contributing Editor, Don Hatch

The homeless hungry people in Hawaii are a hot political topic. Every day there are news stories trying to answer the questions of what to do about the indigent population of Hawaii. But here in Ocean View, St. Jude's has met this problem head on, in multiple, successful ways. And much like Saint Mother Teresa, who said, "If you can't feed a hundred people, then feed just one," the folks at St. Jude's have scrubbed up, jumped in and fed the hungry in Ocean View, one project at a time.

St. Jude's provides food to the hungry through various outreach programs, the church functions, and by hosting other community organizations in the church facilities.

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New kitchen cabinets!

St. Jude's has received another grant toward feeding the hungry in Ocean View. A \$15,000 grant has been awarded to the church to pay for new kitchen cabinets.

The grant was submitted in July by grant writer Cindy Cutts, who coordinated a comprehensive report that outlined the needs of the kitchen and how a remodel would impact the current ministries. Richard Burt, Cordelia Brut, Don Hatch and Jerry Cutts assisted with the various facets of the grant process.

The cabinets were designed by designer Peggy Benson of HPM Home Design in Kona. HPM's Brigitte Spry has served as an advocate for the church project as well. The cabinets have been ordered and are scheduled to arrive within 10 weeks.

The St. Jude's kitchen will be closed for a few weeks during the remodel. Once we have a delivery date, we will put a timeline together for the demolition of the old cabinetry and the prep work required before the new cabinets can be installed. We hope everyone will be patient and understanding without a kitchen for a couple weeks, since construction is never easy or stress-free. And once the new cabinets are installed and the kitchen remodel complete, it will certainly be worth the wait.

"This shows me that God wants us to continue our mission of feeding the hungry, here at St. Jude's." said Bishop's Warden, Cordelia Burt. "It is an unusually large grant, and I'm feeling very honored and very blessed,"

About this issue...

St. Jude's is a leader on the Big Island for feeding the hungry. I was astonished recently, when I realized that our tiny church, provides thousands of meals to the community. Not hundreds, **thousands!** And while large metropolitan cities argue how to solve the indigent hunger problem, here in Ocean View, our little church seems to have it figured out.

I wondered why our church was so committed to the hungry and I challenged our writing staff to write about hunger for this issue.

I hope you will be as inspired by their stories as I am.



Friday After Thanksgiving Dinner

November 25th @ 5 p.m.

Bring your leftovers from Thursday to share.

Showers Ministry Early Thanksgiving Celebration

During showers on Saturday November 19 we will break with our standard soup menu, and instead serve an early Thanksgiving offering of turkey, dressing, mashed potatoes and gravy, vegetable and rolls, and perhaps even some pie.

As usual, we will feed whoever comes until everything is gone or 1:30ish.

If you are a regular at St. Jude's on Saturdays, please come and enjoy fellowship with our Saturday ohana.

If you have never come, or it's been awhile, join us to share and begin your Thanksgiving.





Isabelle Williams

Come on! Chime in!

By Isabelle Williams, Community Chime Choir Director

Music has always been a part of my life. I am Isabelle Williams and I am very pleased to have the opportunity to be part of the chime and hand bell choir in Ocean View.

When I was a child, my family lived about an hour's drive from the city. I don't think there was a radio in the car but if there was it wasn't used. I remember singing with my sisters, enjoying our favorite rounds and creating our own harmonies. We all took piano lessons and when I was in high school I took voice lessons. Church choirs helped to shape my love for choral music. I have been privileged to participate in community choirs, church choirs and concert choirs.

I am a retired teacher. For many years I enjoyed conducting children's choirs as well as hand bell choirs at school. During much of that time I also conducted choirs at church, including a hand bell and tone chime choir.

My husband and I are seasonal residents of Ocean View. We are Canadian snowbirds who look forward to escaping the chill

See "Chimes" 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, November 29, at St. Jude's Episcopal Church on Paradise Circle-Mauka from 11:30 a.m. to 1 p.m. [new time].

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- November 19-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 non profit agency whose mission is to feed the hungry of Ocean View. We are currently feeding up to 130 families. Our program is designed to provide 1-3 days worth of nutritious food to help people who run short of money, benefits and/or food by the month's end. As a non profit, the Pantry is able to purchase food from the Hawaii Food Basket at 18¢ per pound. One dollar can buy a half of a case of food to help your community.

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

There are also donation "change" cans at businesses in Ocean View for your convenience. Your monetary and food donations may be deductible pursuant to I.R.S. Code §501 (c) (3). Mahalo nui loa for all your support.





Around the church yard

By Contributing Editor Don Hatch

Ka'u Food Pantry: Last month the Ka'u Pantry provided food for 114 families comprised of 138 adults, 98 minors, and 48 seniors. This organization is committed to serving local families.

Every day you hear stories on the local news about the increasing number of homeless and hungry people in Hawaii. It's very apparent in Ocean View because this is one of the lowest income and high poverty areas in Hawaii.

Instead of just listening to the stories about hungry people, Ka'u Food Pantry does something to help feed the hungry. They are responsible for collecting and distributing free food in Ocean View. They are a non-profit organization whose only mission is to feed the hungry of Ocean View. They are staffed by volunteers; so, every dollar they receive is used to purchase food for the hungry. Karen Pucci is the President of Ka'u Food Pantry.

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

The volunteers work all month collecting food and money to buy food. Our members are regularly seen bringing bags of rice, cans of vegetables, granola bars or crackers to worship services, to fill a Food Pantry basket at the base of the altar.

The Food Pantry workers are well organized and work well as a team. On the

last Tuesday of each month a group of the volunteers heads to Kona before sunrise to get the food. Other volunteers arrive at St. Jude's around 8:00 am and set up tables to work on.

The trucks and trailers loaded with food start arriving at around 8:30 am and the set up work begins. They usually have two or three loaded vehicles that hold between 1,500 and 2,000 pounds of food. Some of the foods come in bulk sizes; so they have to separate them into family size packages.

The day I was there, they had around 150 pounds of dried beans, 200 pounds of rice, and 180 pounds of dried cherries. They divided them into one and two pound bags. They usually have around 18-20 volunteers helping divide and distribution the food.

When the Pantry is ready to distribute the food, the clients are lined up outside. Each person or family goes by the check-in table to receive a ticket that allows them to pick up a specific size sack of food. From there each family goes in to pick up their bag of food and then they walk out the other side of the building. Everyone is smiling.

Since nearly all of the work is done ahead of time by the volunteers, the distribution goes fairly fast and painless. Moms and dads leave in comfort of having groceries for their families for a few days, and the volunteers leave knowing they have enriched the lives of those who need it the most.

See "Church yard" continued on page 20

ISLAND FOOD REVIEWS BY K & A

Groovin' with the Grazing Girls

Original Big Island Shave Ice Co



ORIGINAL BIG ISLAND SHAVE ICE COMPANY: Well, time to eat or slurp my words. This place is hands down the best shave ice I have ever had- and that includes Obama's fave on Oahu which is pretty darn good. This is a food truck parked in the Blue Dragon Restaurant parking lot- visible from the street but you do have to look.

There were 4 of us so we had the opportunity to sample many versions. Jerry had an awesome sized "root beer float", Anna and I had different trios of real fruit flavored ices and Katherine had a coffee mocha ice. Our guests had not had the opportunity to experience shave ice and they were quite impressed and recognized the difference between the ice and a snow cone. All of us were soooooo delighted with our treats.

The real fruit syrups tasted like the fresh fruits depicted. This IS better than One Aloha only because the shave ice was consistently soft through out our orders. Not a crunch anywhere. Big Island flavors are not as adventurous as One Aloha but they offer a lot of different concoc-

tions like "root beer floats" , "mochas" as well as the usual, and may I say, very delicious fruit syrups/juices. The ideal: Big Island ice shaver with One Aloha syrups. But not going to happen. SO, now we have two very good, worth the stop, shave ice stores. Big Island is further away but their prices are cheaper.

Small trios start at \$3.00 and is plenty for one or two people, several flavored ice cream bottoms are available, the fun azuki beans and plenty of diverse toppings.

Service is surprisingly fast and very friendly. We invite you to visit their website to see most of their goodies but definitely not all of their offerings at <http://www.obisic.com/> [menu](#) The Girls say go graze, or, er, slurp!

ORIGINAL BIG ISLAND SHAVE ICE COMPANY: 11:30a-5:30p M-Sat. CLOSED SUNDAYS. CASH ONLY. 61-3616 Kawaihae Rd, KAWAIHAE right before the Hawi turn. Good stop. According to their website, there is another location in Hilo on Banyan.



Flavor of the Month



Serving St. Jude's in November is
The Reverend Constance Garrett

Rev. Connie Garrett is ordained in the Evangelical Lutheran Church in America and has been serving as an interim and supply pastor. Her husband, John Mark Beam serves as pastor of Low's Lutheran Church, Liberty, North Carolina.

Connie is a graduate of Miami University (Ohio) and had a career path that included administration of volunteer programs, Girl Scouting, professional Lay Ministry, and direction of a Lutheran Synod Media Resource Center before responding to the call to ordained ministry.

She loves music of all kinds, is an incredible gardener, and she and John Mark share a passion for books (don't ask how many!), history, travel, and the rescue of feline and canine creatures in need.

Connie is a sister to Dan Garrett. *Aloha Pastor Connie!*

Serving in December will be

Rev. Richard Stetson



November Dates to Remember

- Nov. 5 Lemonade Party
- Nov. 6 All Saints Day
- Nov. 6 Bishop's Committee Meeting
- Nov. 8 Election Day
- Nov. 11 1 p.m. setup for Sale tomorrow
- Nov. 12 Plant/Jumble Sale & Pancake Breakfast
- Nov. 19 Thanksgiving Shower Celebration
- Nov. 25 After Thanksgiving bring your left overs to church for fellowship and sharing 5 p.m.
- No. 27 First Sunday in Advent
- No. 29 Ka'u Pantry Distribution



TURNING PAGES

BOOK REVIEWS BY ANNA TOWNER

I used to have hundreds and hundreds of books, maybe even a few thousand. So whoever would have expected me, hard copy addicted Anna, to ever turn into an electronic reader?

I loved my books, had bonded with them, dusted them and shared them with friends. However, when leaving California and a three story 3,300 square foot home with bookshelves in many rooms on each floor, to come to Hawaii and to move into a one story, 1,600 square foot home, I had to thin my collection -radically. Yet, I do not regret letting them go. I don't miss dusting them and do not have to worry about them getting moldy.

I volunteer at the OVCA library, where I work sorting, shelving and assisting those who might need help finding favorite authors or something new. (I do not dust the books, but will take volunteers who want to.) Many of the library visitors are reading addicts and are snowbirds who, like myself, supplement their traditional reading materials with an electronic reader.

A real bonus now is that you can buy a tablet and download Amazon's Kindle app or the Barnes and Noble (B&N) app. They both provide free and inexpensive books. I have a B & N Nook, but I think the Kindle app is easier to manage for freebies. There are other apps and web sites that provide a generous selection of free or cheap reads.

BookBub (BB) and Early Bird Books (EBB) offer free and inexpensive reads.

BB uses Amazon and B & N for downloading. EBB offers more: Amazon, B&N, Apple, Google and Kobo. Both sites offer free cozies and thrillers and similar genres regularly, especially the first book in a series. BB offers thematic mailings and usually has a classic freebie by respected authors such as Kim Stanley Robinson, CK Chesterton, H.G. Wells, George Elliott etc. They both have names like Elizabeth George, Neil Gaiden Paul Coelho. I bought Alice Walkers Color Purple Trilogy for 2.99 and Sue Harrison's The Story Teller Trilogy for 3.99 which describes the beginnings of Alaska.

Other places to check out: Word Public Library, www.pagebypagebooks (free classics), Guttenberg Project (start with Top 100). I'm not sure electronic reads will ever replace paper books, but they offer a great way to carry a whole library around with you on your electronic reader. It doesn't really matter, just read in the manner you wish and read what you wish, but definitely read.





WHAT'S COOKIN' AT ST. JUDES

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



Super Easy Pumpkin Pie

Ingredients for the crust

½ cup butter (1 stick), melted and cooled slightly

1 tablespoon coconut oil

1 tablespoon brown sugar

1 1/3 cups all-purpose flour, maybe a bit more as needed

Ingredients for the filling:

1 15 ounce can pumpkin

1 14 ounce can sweetened condensed milk

3 large eggs

2 teaspoons ground cinnamon

1/2 teaspoon ground nutmeg

1/8 teaspoon ground cloves

¼ teaspoon salt



Pre-heat the oven to 350 degrees, place oven rack in the lower third of the oven. Put a baking sheet on the rack while the oven heats. (This helps the bottom crust stay crispy.)

Directions for the Crust:

Stir the butter, oil, sugar, and salt together in a medium bowl until evenly combined. Add the flour and stir into a soft dough. Sprinkle the dough over the bottom of a 9-1/2-inch deep-dish pie plate. Press the dough into the bottom and up the sides of the plate (flour your fingers to prevent sticking). Cover with plastic wrap and chill in the refrigerator for an hour.

Directions for the Filling:

Whisk all of the ingredients together gently until they are smooth and creamy. Pour into the chilled pie crust.

Place the pie on the hot baking sheet and bake at 350 degrees, for about 50 minutes or until the top starts to brown. Check to see if it's done by pushing a knife into the filling toward the bottom of the pan. If the knife comes out clean, it's done.

Serve warm or cold, topped with whipped cream or caramel sauce.

In our prayers this month

Pray for healing: Jeff, Frankie, Sharon, Peggy, Brian, Richard M, Phyl, Marla, Hannah, Thom, Austin, Bill, Rev. Anne, Nancy, Brian, Carolyn, Richard, Dennis.

Pray for travel mercies for all that are traveling.

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

Prays of Thanksgiving for the many blessings we enjoy, answered prayers of healing and comfort, the fellowship of St. Jude's, and for the kitchen cabinet grant.



Celebrating this month

November Birthdays

- 3 John Fowler
- 6 Judy Samuel
- 22 Kepi Davis
- 29 Karl Schaupp

November Anniversaries

- 10 Brian & Marty Marsh
- 10 Rebecca & Karl Schaupp
- 12 Sandy & Larry Shelton



My Favorite Salad

A Poem by JYM Duncan

My favorite salad includes:

Ripe tomatoes

Red or yellow

Sweet peppers

Red, yellow or orange.

Crisp Japanese cucumbers

Crunching Chinese cabbage

Tender young green lettuces

Cauliflower, kale, broccoli

(Especially the stems)

Chopped fresh herbs

Chives, parsley, mint, basil, arugula

Flowers such as nasturtiums

Zucchini slices

Sprouts: alfalfa, clover, onion, oats, sunflower

Grated beet and carrot

Ogo seaweed, or soaked Nori

With a dressing of mashed avocado

With fresh lime juice

And powered seasoning

And maybe salsa

But if I'm hungry

And in a hurry

I'll just grab two or three of the

Above.



Ka'u Food Pantry Distribution

November 29, 2016

11:30 a.m. ~ 1 p.m.

St. Jude's
Episcopal Church



For more
Information
contact Karen

510 778 5500

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

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

Who's hungry?

Everyone!

You just never know who or what will be cookin' at St. Jude's.



Kitchen
Fun!



Chimes continued from page 3

of Alberta winters. Last year I was invited to coordinate and direct a tone chime choir. Saying, "Yes!" was an easy decision for me as I had missed being part of a music group. The group we formed met at St. Jude's church for an hour each week. Some group members were accomplished musicians while others had little or no experience reading music. We practiced, laughed and practiced some more. While striving for accuracy and musicality, I understand that loving music and loving to make music is just as important.

I invite you to come and try us out!! We rehearse at St. Jude's on Monday afternoons from 1:30 to 2:30 p.m. Please join us for our first rehearsal on November 28th.

Jumble and Plant Sale Volunteer Opportunity

Don't forget the Jumble Sale Nov. 12 at St. Jude. We need volunteers to work the sale, and to help with pancakes.

Also, look through your closets, kitchen, and yard stuff and bring your "treasures" so others can love them afresh.

Do you have any plant starts, seedlings or plants that you can donate?

Contact Anna Towner (email and phone in St. Jude's directory)



RICE! MORE RICE! OH NO! NOT RICE AGAIN!

BY PHYL LAYMON

December 4, 1940. My fifth birthday. Life is so good! I love my school, just across the street from our home. I play the triangle in the kindergarten band. We wear little red capes and proudly carry our little red chairs across the quad to the high school auditorium.

Mamma wraps each red/gold curl around her finger for the Christmas Program. I look like I have a head full of

little fat sausages. Shirley Temple is all the rage. After the program, Mamma tucks my 2 year old brother into his crib and then tucks me in on the daybed in the living area. The last thing I remember is the metal icicles twisting and turning on the Christmas tree, reflecting glimmering rays of light from the potbelly stove. There are no colored lights on our tree. Electricity has not yet come to our little town of Lyman, Nebraska.

Winter 1941. The very last bag was stacked on the loading dock. The sugar mill doors were padlocked. There would be no life here until the sugar cycle began again in the Spring. The sleepy little town of Lyman, Nebraska, with its 280 souls, hunkered down to survive the long cold winter. **Decker's Variety Store, always a beehive of activity every** Spring, Summer, and Fall, continued to supply

the needs of all the surrounding farmers and ranchers, as well. However, winter was their down time, too. Life slowed to a crawl.

For some, it was a very dire time. There was no work to be had anywhere until Spring.

*We all ate plain boiled rice every meal for that very long month.
Just plain boiled rice! Phyl Laymon*

I knew something was up. Sleeping on the daybed gave me an inside track to adult conversations. In the evenings,

Daddy and Mamma and their best friends, the Albers, had long solemn talks around the kitchen table. Two worried young men with wives and young children, trying to figure out how to survive another winter.

It was rumored there was work 80 miles away in Cheyenne, Wyoming – a bustling city of 22,000 plus the Army Post, Francis E. Warren.

So, at age five years, one month, and three days, my whole world changed. We said a heartbreaking farewell to all our family and friends. Daddy was the first son to leave our Wyoming Homestead, even though he was the youngest of the three sons. The Hickman's and the Albers loaded up their rattletrap vehicles with all their worldly goods and we headed North to a new life.

See "Rice" continued on page 24



AVALANCHE

by Bud Sherfield

Have you ever been so hungry you would eat anything? Well I have, when I was caught in a avalanche.

When I was ten years old, my parents divorced and I went to live with my maternal grandparents on their homestead. The homestead was 80 miles from Anchorage in Chickaloon Alaska at the base of Castle Mountain overlooking the Matanuska River and King Mountain. Surrounded by wilderness, there was no electricity or indoor plumbing in the cabin and a wood stove was used for cooking and heat. Grandpa John Luster was a master guide and a legendary mountain man in the Alaska hunting world. In the summer his clients came from all over the world for a lifetime wilderness experience.

Grandpa did everything by horseback. Grandma Jan was the camp cook. She was famous for her sourdough pancakes and biscuits. Grandma would keep her sourdough starter in a plastic gallon jar and at night would slip it into her sleeping bag to keep it warm. Both Grandpa and Grandma grew up on Indian Reservations in Wyoming and knew how to live off the land. They never had a car or learned to drive. I became their helper and we had many adventures in the Alaska wilds.

In the winter Grandpa ran a 100 mile trap line by dog team. I loved to tag along when Grandpa ran the trap line and we would be gone for two weeks at a time. It was bitter cold, but we would sleep out



Grandma and Grandpa in Alaska

under the spruce trees at night. Grandpa called it sleeping in the big bedroom. The stars were spectacular and the northern lights magical.

On one of our trips we were headed up the Chickaloon River, over the pass and to the Talkeetna River. In the winter the rivers freeze over and become like highways to access remote areas. We had

See "Avalanche" continued on page 22

Oktoberfest was a blast

Story and photos by Contributing Editor, Don Hatch

St. Jude's had its Oktoberfest Dinner on Friday October 7th, and it was a blast.

Ka'u's Last Fling Band provided the entertainment with lots of wonderful music and songs. I think Oktoberfest is their best production.

Dick Hershberger was the master of ceremony for the band and as usual, he was great. He led the audience in a sing along German language lesson.

Then near the end of the evening they played the Chicken Dance Song and Dick talked over half of the people into getting out and *gracefully* dancing around the floor, flapping their wings (arms) like chickens. It's hard to describe and you need to see it to actually understand what it's like.

Along with live music we had a delicious German dinner which included bratwurst, sauerkraut, potatoes, vegetables, drinks, and dessert.

I think there were around 55 people there, but with people arriving at different times and some leaving early I may have missed a few. We even had one person



Beverly Nelson greeted everyone at the door with a smile and a ticket.

show up near the end of the event because his wife sent him to St. Jude's to buy their dinner.

This year Oktoberfest was organized a little different than it has been in the past.

Over the last year we've been working on something we call "Operational Support Duties", which is a list of all the things

See "Oktoberfest" continued on page 15



Oktoberfest

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(duties) that needs to be done to keep St. Jude's functioning smoothly, along with a list of volunteers responsible for doing or making sure each of those jobs gets done.

For example, under "Special Events", Steve Stigall and Anna Towner are responsible for planning. Steve is also responsible for special event setup and decorations, with Dan Garrett, and Sandy Shelton assisting. Anna Towner and Karen Pucci are responsible for the menu, ingredient acquisition, and food preparation.



An example of how this helped is that, in the past the same small group of around three to five people would show up to setup and decorate for special events. This time there were ten people setting up and decorating for the event and many of the decorations were prepared ahead of time. It was faster, easier, and the most attractive setup I've seen at any of our special events.

Likewise, with Anna and Karen planning the meals, acquiring the ingredients, and coordination food preparation this part of the special event looked effortless to me, but probably not to Anna and Karen. Actually, they didn't just coordinate the food preparation; they also did most of the food preparation and serving.



Happy Fall Y'all!

NFL 2016 - 2017

Chasing the



Saints

By proud grandmother, Cynn timer Salley



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

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

2016-Trip, week 3 & 4

9/16/16

Spent a few days at home before leaving for Newark. Spent Fri. Night at a LA airport hotel. The flight from Kona was delayed, so I didn't arrive at the hotel until 1am! Then, the room I was in must have been newly redecorated and the toxic smell of chemicals was so strong I couldn't get to sleep. All together, a horrible night. An 8 am flight to Dulles had me at the airport by 6:30. Met Ray at the departure gate for Newark. He had flown up from NOLA. Off to our hotel in Rutherford, dinner and early to bed.

9/17/16

GAME DAY !! There is a game day shuttle that goes to the various hotels picking up fans for the game. Picked up our post game passes for the visiting players area and then found our seats and were ready for kick off! Well, losing in the last 1 second hurts! Went to see Max, who was taking it all in stride. Then walked forever to try to find the shuttle back to the hotel. Found it, ate dinner and went to bed and watched Sunday night football...what else?

9/18/16

Today, we could sleep in and have a leisurely breakfast before calling Uber to go into NYC to see the 9/11 memorial. That was quite an experience: beautiful, touching, emotional, spectacular and so very well done! Walked around the outside, where the water components are the focus of the design. They are large square stylized waterfalls that lead to a smaller square within that appears to be bottomless. They are built on the footprints of the two buildings, emphasizing the void that was left. We then went into the museum which has recently opened. We signed up for a tour, had lunch in the cafe while we waited for the tour to start, and then had a most educational and emotional trip, reliving that day 15 years ago. A fitting memorial for a horrible event in our history. Who doesn't remember exactly where they were when they learned of the terrorist attack and the collapse of the World Trade Center on 9/11?

9/19/16

Up early to join a tour of NYC including a ferry ride to the Statue of Liberty. The bus picked us up at our hotel along with others from their hotels and took us to the ferry port. We boarded and set off. The first stop was Ellis Island. We had been told that after Hurricane Sandy
See "Saints" continued on page 17

Saints

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all of the records had been removed to a safer place, so all of the buildings were empty. Therefore, we didn't get off there. We did get off on the Statue of Liberty island and spent our time walking around the base of the statue. She is quite impressive and very large. We took advantage of the recorder, which gave us a good overview of the history of NY as it pertained to Miss Liberty. Back to the mainland and our bus. We picked up a guide and had a wonderful tour of Manhattan! I've been there many times over the years and I learned more on this tour than I ever had before! We headed back to New Jersey as it was getting dark, arriving at our hotel around 8 pm.

9/20/16

Off to the Newark airport after breakfast for our flight to New Orleans. We arrived just as Max was finishing practice, so he met us as the airport is near "the facility". We went out for dinner at a neighborhood restaurant, came back to the house and folded up!

9/21/16

Leah had her Bible study class this morning so Ray and I entertained Camcam. She cried a bit when Leah left but it wasn't anything that a bit of ice cream didn't help! So, we played and had a snack and played and had lunch.

Then it was nap time...more for the great grandparents than for the kid! She is full of energy and loves to climb and figures out ways to get up onto anything and everything! Leah made yummy soup for dinner so we ate at home, watched the football game and went to bed.



CamCam practicing her NFL moves.

9/22/16 - 9/25/16

It's been catch up time. Clothes to the laundry, clothes in the washing machine and some car repair. The monitor screen pooped out, so that did away with the radio, the navigation system and the back up view to name the most important of its many functions. And of course, the dealers don't stock them, because they never go out!! Ha!! It's on order, I think from China! Otherwise, we hung out, played with Camcam...babysat occasionally, unpacked and repacked and had a good time with the family. How fortunate we are, to be able to spend some wonderful and extended time with our grandchildren and their families and now a great grandchild. I cherish this time! It seemed so strange not to be going to

See "More Saints" continued on page 18

More Saints

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a game on Sunday. Max went in to lockup Sunday night.

9/26/16

It's a long spell at the hotel for Max, when the game is at night. The team must spend time just twiddling their thumbs waiting for the show to get on the road! Well, it got on the road and collapsed! It seemed as though most of the team was out with injuries. The defense had no starting players...they were all back-ups and it showed. Leah's and Max's friends who live across the street invited us to sit with them at the game. Their seats are on the 50 yard line so the viewing doesn't get better than that! Great seats...not so great game!

9/27/16

Off to the airport in the morning to Houston and LA. We were upgraded from Houston and it was on United's Dreamliner plane. Oh, wow...if that isn't the way to fly! We each had our own pod which could go flat if you so chose, luxurious blankets and good sized pillows with percale pillow cases! And then we each had our own entertainment center where we could watch movies with wonderful large spongy earphones! Oh, the luxury of it all! We rented a car and drove to Holly and Craig's. Early dinner and to bed.

9/28/19 - 10/2/16

We have both had a rat race of Dr.'s appointments and we are both fine and still kicking! Unfortunately, we caught a bit of Camcam's cold and then had a flu shot which seems to have worsened our symptoms and given us coughs! Ugh!

Cynda and Keith came in Thursday night and are sleeping on an inflatable bed in the middle of the living room floor! So nice being together with the two girls and their spouses! Went to see Sully... Such a good movie. Highly recommend it.

On Sunday, Craig was our breakfast chief cook and dishwasher and waved goodbye as the rest of us drove off to San Diego for the Saints vs Chargers game! It was a 2 1/2 hour drive with a stop along the way for Starbucks. One of Holly's subs had given her

tickets to the game and they were on the shady side of a very sunny stadium! Our seats were right at the end zone and very hot and sunny! Cynda and Keith were in the top tier...nosebleed section also in the hot sun.

Well, very fortunately for us, the people of San Diego as a whole, are not big home team supporters, so there were lots of empty seats around Holly! As soon as the game started, people from sunny areas started moving into the empty seats in the shady areas. So Holly called all of us over and we watched the game in shady comfort. What a game it was!! To make a long story short, we won in the last 4 min. 52 sec. by one point. We were able to take advantage of two turnovers by the Chargers and turn them into touchdowns.

HOORAY!!



Manhattan Skyline and the new World Trade Center.



A DIFFERENT PATH TO THE IRONMAN

BY CINDY CUTTS, EDITOR

Usually I dread the annual Kona Ironman Triathlon each October, because of all the athletes training on the highway, who play “Chicken” with my vehicle. Runners run into traffic; bikers race in and out of lanes and never stop for stop signs. I can’t even imagine what kind of craziness happens when they train in the ocean. And while I admire the discipline it takes to be a triathlon competitor, I’ve always quietly believed that you had to be a little nutty to punish your body at that level. Mostly, my perception of the Kona Ironman was it completely messed up traffic to Costco.

But a few weeks ago, I had the pleasure to meet the family of David Stirling, a Canadian Ironman athlete, with a sweet story.

David is a Fort McMurray firefighter, and had been training for a mainland Ironman competition last spring. But when wildfires tore through his community, destroying more than 1500 homes, taking lives and displacing thousands of people, David’s Ironman training was derailed.

When the fires were finally out, David settled for competing for a Half Ironman in Whistler, BC. At Whistler, there was a Subaru Canada contest to nominate an athlete to race in Kona. There were over 2000 nominations submitted, but when Subaru heard about David’s training being interrupted to save lives and homes in the midst of a wildfire, they awarded him the Kona slot.

The Kona Ironman was David’s first triathlon ever. Unlike the other athletes, he had not “qualified,” he had received a slot as a



Fort McMurray firefighter David Stirling competes in his first Ironman triathlon in Kona.

gift. Unlike the other Kona Ironman Triathlon competitors, David arrived in Kona five days before the race. He quickly learned that most of the other athletes had been training in Kona for over a month, some had been here since June. David also discovered that most of the other athletes main job was training for the race. He discovered that most athletes in the Kona event train more than 30 hours a week, 12 months a year. And he learned that most Kona triathlon competitors have run dozens of triathlons and many of them took years to qualify to be here. Perhaps David was a bit out of his league?

Undaunted, David trained in Kailua, the five days before the race. His family stayed in the house across the street from me, and I did my best to keep them in papaya and Hawaiian folklore. His mother, dad and sister were very excited for David and his mom shared that David’s main

See “Ironman” continued on page 26

Church yard

Continued from page 4

The first few times I dropped by the food distribution, everyone was lined up waiting to get their sack(s) of food and some of them were grumbling and seemed unhappy (I assumed they were hungry), but the last I was there, I didn't see people lined up waiting for food. People were setting on the tailgates of their pickups and in their cars with the doors open, and as I walked up to the church yard I saw that all of the benches and tables in the courtyard were occupied with people eating. I saw one woman with four small children and all of them had a plate of hot food and they were all smiling. Karen Pucci, president of the Ka'u Food Pantry, told me that around six months back, one of the volunteers, "Auntie Hazel," started the "Line Feeding Program." Now they make several large pots of soup and feed the people while they are waiting.

Everyone appeared to be happy while waiting because no one was hungry. What a clever and loving way to make people more comfortable while waiting in line.

This makes one more meal available at St. Jude's each month to feed the hungry. It's also one more group of people that get the benefit of the new cooking range in our kitchen.

Hot Shower and Free Meal: A little over three years ago, on Sept. 21st 2013, St. Jude's started their "Free Hot Shower" outreach program. The first day it opened we had one person show up to take a shower. The next week we had seven and the next week eleven. Now it's fairly common to have as many as the mid to upper 30s show up to take a shower. The number would be even higher if we could stay open longer. Instead of longer hours

we are looking at adding a second shower stall.

We hadn't planned on providing a hot meal with the shower, but when it first opened, one of our congregations had some food left over from another event; so, we served a hot meal with the shower. The next week someone else provided food and after a few weeks it became part of our normal Saturday program.

When we first started serving food, one large pot of soup was enough and now that has grown so we need 3 to 5 large pots of soup. In the beginning of our soup kitchen, the soup was made, contributed, and served by volunteers from our congregation. Earlier this year the Episcopal Diocese on Hawaii gave St. Jude's a grant to help pay for the ingredients. Now people who would like to help make soup for our Saturday program, but couldn't afford to buy the ingredients, can join us in our fun Saturdays.

Thanksgiving Shower Dinner

This month, on the Saturday before Thanksgiving, (November 19th) instead of soup at the showers, a traditional Thanksgiving dinner will be served. This is testament to the commitment our church has to not only feeding the hungry, but including those in need in our traditions and celebrations. Dan and Steve will be cooking that day, and everyone is invited.

Thanksgiving Leftover Dinner: This year we are starting a new custom at St. Jude's. For Thanksgiving everyone will spend their time with close friends and family, but the next day we will meet at St. Jude's to share our Thanksgiving leftovers. Dinner begins at 5 p.m. and the dining goes on until we run out of food.

See "More Church yard" continued on page 21

More church yard

Continued from page 20

Jumble & Plant Sale: One of the events St. Jude's hosts each year is their annual "Jumble Sale, Plant Sale, and Pancake Breakfast". This year it is on Saturday, November 12th 2016. Doors Open at 8:00 a.m. . All You Can Eat Pancake Breakfast. Adults \$3, Children (6-10) \$1, and Younger Children Free.

We have Potted Plants, Kitchen Tools, Hand Tools, Home Made Cookies, Gourmet Mustard, St. Jude's Coffee, Mac Nuts, Craft Products, Jams, Jelly, and much much more.

Christmas Stockings: We continue to work diligently at making and decorating Christmas stockings for the Keiki's in Ocean View. We have over 400 stockings already made and now we have to stuff them with gifts.

The Ocean View Community Center has cancelled their annual Keiki (children) Christmas party; so, St. Jude's has decided to host a Christmas Party for the Keiki.

We are still working out the details. It looks like we will have two stations in our party. The first station we will give each child a book(s) - they will get to select which book. Then they will go to see Santa Claus to get a Christmas stocking stuffed with gifts.

Oktoberfest: We had a great turnout for Oktoberfest last month, with around 55 people attending. The Kau Last Fling Band provided live music and we had a delicious German dinner which included bratwurst, sauerkraut, potatoes, vegetables, drinks, and dessert. Check out the story and photos on page 14 and 15 of this issue.

Ka'u Pantry Stats

Total people served
In last 12 months:

3,518

1231 minors

1710 adults

577 seniors

1437 families



Avalanche

continued from page 13

two dog teams and my cousin Mikael Mary joined us for her first time. We had about three to four feet of fresh snow and I was out front of the dog teams, breaking trail by snow shoe when suddenly an avalanche came down on us. Without warning, an enormous wall of snow, rocks, ice and debris came roaring down the mountain right on top of us.

Frantically we started swimming to stay on top of the snow and to hold on to the dogs. When it was over, we had lost one dog team, our rifles and all of our food supply. We were in dire straits.

We were still several days from camp base and food. Grandpa and I got our only dog team going and started for camp. As the day turned to night we climbed into our sleeping bags, hungry and cold. Grandpa tried to keep our spirits up. He started teasing Mikael Mary and me about our favorite foods. When a major airline flew over Grandpa kept up the teasing. "I bet their having hot chocolate right now. Oh, if I only had some of that KFC fried chicken." He might have thought it was funny, but I was not amused.

Once it was morning again, it was time to keep moving. Another day, no food, hungry and cold, another night and then another day. We came upon a caribou herd, and Grandpa sadly shook his head. If only we had our rifles, Grandpa would have made pot roast for us, right on the spot.

When we came upon an opening in the ice, with fresh water bubbling up, we drank to our satisfaction. When grandpa discovered a forgotten peanut butter and jelly sandwich Grandma had slipped in the pocket of his parka, he shared it



**King Mountain and Mat Su River,
Chickaloon Alaska**

and we savored each bite like it was fillet.

We finally reached the top of the pass and could radio our emergency. Our stand by pilot Mike was on his way with a promise of food. When we got into camp and dug through the supplies we found, a cube of margarine and a can of green beans. "I HATE GREEN BEANS!" I thought to myself. Nope – they were delicious.

We tried to be patient as we waited while Mike's wife peeled potatoes and made stew dinner. In my mind I was screaming, "Please, hurry! Hurry!" And then I would remind myself, "Be grateful." We had survived. Not only the avalanche, which surely could have killed us all, but also the pangs of hunger. It was a life-changing experience on many levels, and I took away an important lesson. Enjoying a nourishing, tasty meal is a gift and a blessing. And while I definitely have some favorite foods, I know I will eat anything when it is a matter of life and death. As I celebrate another Thanksgiving, I give thanks for the blessings on my table throughout the year. Amen



& PLANT SALE

Please join us at our annual Ocean View Jumble Sale, Plant Sale, and Pancake Breakfast.

Saturday, November 12th 2016

Doors Open at 8:00 am

All You Can Eat Pancake Breakfast

Adults \$3 - Children(6-10) \$1 - Younger Children Free

We have Potted Plants, Kitchen Tools, Hand Tools, Home Made Cookies, Gourmet Mustard, St. Jude's Coffee, Mac Nuts, Craft Products, Jams, Jelly, and much much more

We Have Quality Items at Great Prices

Takes place at



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

**The southeast Corner of Keaka
Pkwy and Paradise Circle**



We Are Less Than one Mile From The Post Office

Rice

Continued from page 12

Our first home in Cheyenne was a very old three story red brick house that had been cut up into very tiny apartments. Once again, I slept on the daybed in the living area. I met Barbara, who became a new best friend instantly. Once again, there were laughing adults playing cards around the kitchen table – only this time there were electric lights! Pure magic in my young eyes.

Barbara's little sister, Judy, died that winter. Her dad took her mom to Hawaii trying to ease her unbearable grief. Frances brought Barbara and me little grass skirts and taught us our very first hula. I was hooked! I knew -- someday – somehow – I would live in Hawaii.

Spring 1941. We moved up the street to O'Neil, to a cute little white house. (All the beet shacks I had lived in in Lyman were black tar paper and lath.) I thought the white house was a mansion. It was basically one long room that served as a living room/bedroom in front, kitchen in the middle and a dark and dreary utility type room in the very back. There was also a small bathroom, my first indoor plumbing.

I was so impressed. I loved that house with its friendly front stoop. I loved the lawn. I loved the sidewalk. I loved the paved street. I loved my new kindergarten. I loved Cheyenne!

But, life was still very hard for the adults. Work was piecemeal at best. Just barely enough to keep a roof over our heads and food in our bellies. Fortunately, my parents were children of the Great Depression, so they knew how to eke out and make do. Finally, that fall, Daddy and Larry Albers landed firemen jobs on the Union Pacific Railroad. Even

though it was back breaking, dirty work shoveling coal into the firebox of the engine hour after hour, they were two happy guys. Things were looking up! Or were they? There was serious trouble when the **railroad withheld the first month's salary.**

Holy Cow! Now what? A quick inventory showed that our coal bin in the cellar was almost full. The Albers had a big bag of white rice. So we had fuel and food. We would survive.

We all ate plain boiled rice every meal for that very long month. Just plain boiled rice! Even after a paycheck finally came through, it took a good long while for our pantry to hold a normal supply of food. Meat was a Sunday treat and not plentiful. Mamma usually fixed a pot roast so it would go around no matter who dropped in at supper time.

Money continued to be tight. Daddy did get a better paying job with regular hours on the Army Post. Our old junker car died, so Daddy came home driving 1935 Tereplane. It was so shiny! So new! We went for a ride every Sunday afternoon out to the airport to watch the planes take off and land. Daddy loved airplanes.

On the way home we would stop at Ritz Dairy Store and get an ice cream cone. Daddy would pick up the Sunday San Francisco Examiner there, too. He said it had the best funnies. He would always read them to us while Sunday dinner was cooking.

Mamma would let me "help" her with the crossword puzzle. During the week I would cut all the ladies in the ads out for paper dolls. Life was good!

December 7, 1941. Three days past my sixth birthday. My parents were sitting around the radio, listening to their favorite show called "Inner Sanctum." The eerie music and the squeaking door scared me to death! I always crawled under the kitchen table **See 'More Rice' continued on page 25**

More rice

Continued from page 24

and pulled all the chairs in tight around me. My safe haven. That is where I was when the news that Pearl Harbor had been bombed came over the radio. And once again our whole world changed.

I never again was as hungry as during the white rice days – but we lived with rationing throughout the war years. If we used up our coupons for food, meat, shoes, gasoline, etc. we went without until the next month.

Victory gardens became big. Every little inch of soil was planted with food crops. Mamma finally had acquired all the canning equipment, so from that time forward she processed and stockpiled food for the hard times. Sometimes, we would get a side of beef or pork from the homestead. Mamma canned that, and chicken, too. There were no refrigeration or freezers.

My siblings and I never actually starved; we were survivors.



We all recall some lean times and appreciate the blessings of good food. And we are still one big united family. Our best blessing is when we all sit around a bountiful table together, say a prayer of thanksgiving and dig in to platters and bowls of good food, prepared with loving hands.



FAFSA Night

November 10th 6 p.m. Ka'u High School Band Room

Cindy Cutts will hold a Free Application for Federal Student Aid (FAFSA) presentation for anyone interested in college funding.

While this is primarily for high school juniors and seniors, adults who are thinking about college can benefit as well. **Admission is Free.**

Ironman

Continued from page 19

goal was to finish the race in under 17 hours.

The Kona Triathlon is a 2.4 mile swim, a 112 mile bicycle ride and a 26.22 mile marathon run. It's raced in that order and without a break and must be completed in under 17 hours. David lives in northern Alberta, Canada, where on a warm autumn day the temperature might peak at 70 degrees. Competing in Kona's humid heat would surely test his mettle.

The night before the race, David's mom and sister came by. We were chatting about all the assorted doors that seemed to open for David to be competing here on the Big Island, in this famous Ironman.

"He's here because God wants him here," David's mom said. "If he can just get done in under 17 hours, he will be happy." To complete the triathlon, runners must beat that 17 hour clock and I had figured out that under 17 was definitely a big deal to Ironman athletes.

David's mom looked up at me and smiled. "That's what I'm praying for. Just complete in under 17 hours. Please pray for my son."

After David's family left my house, his mom's words were rolling around my mind. Of course I would pray for her son, but then I realized that I had already prayed for her son! So had our church.

Back when the wild fires were raging through Fort McMurray, we prayed for the fires to stop, *and for the fire fighters*. We prayed for that community to be restored and for the residents to rebuild their lives and get back to their goals and dreams. David was both a Fort McMurray firefighter and a community



Fort McMurray Firefighter, David Stirling, completes the Kona Ironman.

member. It appeared to me that God had answered those prayers, and more. David's journey to the Kona Ironman was evidence that maybe God was actively involved and *maybe* God actually cared about that crazy race that messed up my Costco run. So I joined David's family in prayers for "under 17."

The day of the race dawned with a small Canadian group cheering David from the bleachers on Ali'i Drive. I think God was there too, probably waving a Canadian flag from Heaven. It was a hot day in Kona, but David was upbeat and optimistic. He began the race with determination and grit.

Thirteen hours later, it was over. David completed the race in 13 hours and eight minutes, nearly four hours under the limit! Out of the 2300 racers in the Kona Ironman, David ranked 1857. And while the professionals were celebrating

See "More Ironman" continued on page 27

Did you know?

Did you know that approximately 200 people come to St. Jude's each week for some kind of food, meal, snack or refreshment?



Did you know that over the past 18 months, nearly 50,000 meals, snacks or refreshments have been served at St. Jude's?

Did you know that St. Jude's is the major contributor to the Ka'u Food Pantry?

Did you know that nearly all of St. Jude's missions and outreach involve serving meals or refreshments?

Did you know that you can help?



Local artisan Alan Stafford held a weaving workshop in October at St. Jude's teaching how to create traditional Hawaiian lauhala bracelets.



Rev. Jeanie models the lauhala bracelet she wove at the workshop.

More Ironman

Continued from page 26

or relaxing and taking in the Big Island attractions, David was packing and heading back to work his shift at the fire department in Fort McMurray. The chief had only given him a week off.

A few days after the race, Jerry and I celebrated with David's parents with dinner and cupcakes with maple leaf garnish and candles. It was delightful to be included in this couple's joy and pride in their son's accomplishment. We toasted to new friends, and the hope that David might return again to run the Kona Ironman.

I'll be praying for him.

Cindy

For Sale at the Jumble
Sale Nov. 12th



Coffee Cups

\$1.⁰⁰ Each

with

**Free Lifetime
Coffee Refills**

Every Sunday

after

Service

Service Starts at 9:30 am

Hunger continued from page 1

feeding the hungry isn't limited to the indigent or need population. Everyone who shows up at St. Jude's for any reason is invited to sit down at the table for food, fun and fellowship.

Every day there is someone at St. Jude's serving food to their members. Each week there are twelve meetings or gatherings at St. Jude's where food is usually part of their program. Anna Towner and Karen Pucci are St. Jude's official kitchen queens, but many others regularly cook for the masses at St. Jude's. Frequently Kepi Davis, Beverly Nelson, Don Hatch, Cordelia Burt, Elaine Meier, Thom White, Sandy Shelton, Carolyn Sampson, Dan Garrett, Steve Stigall, Cynnine Salley and many others can be found cooking and serving meals at the church.

Sunday Aloha Social at St. Jude's: Every Sunday after services there is a potluck lunch called Aloha Hour. This is usually a feast and often provides more food than the congregation can eat. Since there are usually people in the churchyard using the free Wi-Fi, charging their cell phones, or just hanging out, they are invited and usually come into the church to share the food and talk story.

Marshallese Full Gospel Church: Every Sunday afternoon the Marshallese Full Gospel Church holds their services at St. Jude's, with lots of music and food.

Marshallese First Assembly of God Church: Every Sunday evening the Marshallese First Assembly of God Church holds their Sunday services at St. Jude's, with lots of music and food.

Saturday Hot Meal at St. Jude's: Every Saturday from 9:00 a.m. until 2:00 p.m. St. Jude's has its free hot shower open and there is also a hot meal offered. The meal is usually homemade soup with bread. In the beginning of the shower program in September 2013 one pot of soup was enough to feed everyone. Now it takes four or five



Anna Towner and Karen Pucci coordinate the St. Jude's kitchen menu.

large pots of soup to feed everyone each Saturday.

Senior Nutritional Program meets at St. Jude's three times each week from 8:30 a.m. until 12:30 p.m. Although it's called a nutritional program, it's much more than that. This group spends the morning socializing with friends. They play cards, checkers, scrabble, or just hang out. Since nothing else is booked immediately after them they sometimes stay a little longer when they are in the middle of a brutal checker game.

Twelve Step Programs: AA, NA, and Al-Anon meet a total of seven times each week, and their meetings usually include refreshments.

Fund Raisers and various other St. Jude's functions. Each year St. Jude's has several events and other special occasions when they serve food. This next year St. Jude's has planned a Mardi Gras Dinner, Cinco de Mayo Dinner, Spaghetti Dinner, Oktoberfest Dinner, Jumble Sale and Plant Sale with a pancake breakfast.

In addition to those events, there are several holiday observances during the year where food is involved. These include Holy Week, Beach Mass, and Christmas Eve Service. St. Jude's is also a frequent host to

See "More Hunger" continued on page 29



Ka'u Food Pantry volunteers prepare for distribution day at St. Jude's.

More Hunger

Continued from page 28

weddings and funerals with elaborate menus of delicious food.

Christmas Eve is a favorite mealtime event, because it is the largest gathering each year. For the last two years the crowd was so large seating was pushed out into the church courtyard to accommodate all the diners.

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

Some of the people waiting in line for their food are hungry and many of the families have their children with them, the volunteers have started bringing pots of hot soup and feeding the people waiting in line.

Ka'u Pantry Stats; total people served in last 12 months: 3,518, 1231 minors, 1710 adults, 577 seniors, 1437 families. These are staggering numbers, considering that the Pantry is not funded by public agencies.

The combined efforts of St. Jude's, provides the Pantry with a place for distribution, food donations, volunteers and money from its congregants. This means that St. Jude's church and members play a critical role in the

program. Hunger is serious business to this tiny congregation.

It's estimated that around 35-50% of the Pantry's support comes from St. Jude's. The Na'alehu Methodist Church also provides the Pantry with food items for three or four families, about two to five percent of the Ka'u Pantry's clientele. Private funds make up the rest of the donation cycles.

Ka'u Pantry president, Karen Pucci leads the mission to feed the hungry in our region. "We have been blessed by the ongoing generosity of the two churches and our community," Karen said. "We've been able to self-fund the Ka'u Pantry, without the use of public monies."

St. Jude's congregation is firmly committed to meeting the needs of the hungry in Ka'u. And while there is a great deal of time, talent and old fashioned hard work involved in this mission, there is also a significant amount of passion, joy and love among those who make it happen.

*Come Lord Jesus,
be our guest; and
let these gifts to
us, be blessed.*

Amen



	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 (setup & Divide food)		Food Bank Monthly Last Tue.										
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 Poluick Social After Services						Marshallse Full Gospel Church			Marshallse 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 Episcopal Church

92-8606 Paradise Circle (PO Box 6026), Ocean View, HI 96737

"I give thanks, O Lord, with my whole heart." Ps 138:1 In

Thanksgiving to God, I pledge my treasure, time, and talent

\$_____ (Circle one) week, month, quarter, year, for 2017

Hours_____ (Circle one) week, month, quarter, year, for 2017

Signed: _____

Name (print) _____

Address: _____ Phone #: _____

e-mail: _____

Check all that interest

Lector or Intercessor

Bishop's Committee Member

Provide Altar Flowers

Aloha Hour set-up / clean-up

Altar Guild

Eucharistic Minister or Visitor

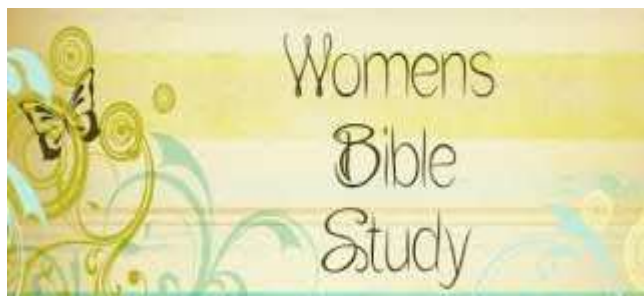
Have you completed you Pledge Form yet?

It's that time of year again. A time for us to reflect and recommit ourselves to our Stewardship of the church. Stewardship is really about taking care of what we have been given. Yes, it does take money to operate, but it also takes our time and talents. Continuing the current programs and growing new ideas takes all three.

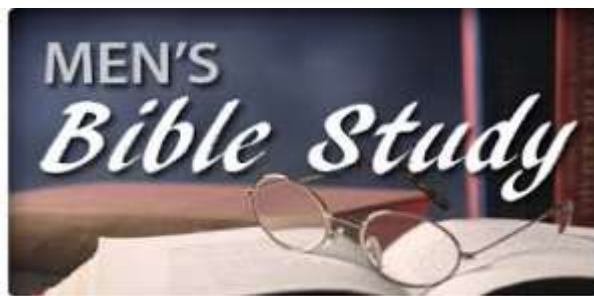
- Time to conceive a new program or improve processes of current programs
- Talent to implement programs and processes
- Capital to sustain the programs

St. Jude's has and will continue the work of outreach in the community and has been a beacon of hope for some of the most marginalized of this community.

Please be in prayer for our church and each other as we commit ourselves to this work.



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



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



Lemonade Party

November 5, 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, Hawaii 96737 ~ (808) 939-7555

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

Publisher: St. Jude's Episcopal Church **Production Manager:** Richard Burt

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

Photographer: Don Hatch, Cindy Cutts

Columnists: Don Hatch, Karen Pucci, Bud Sherfield,

Cynn timer Salley, Anna Towner, Phyl Laymon, Cindy Cutts

Proofreader & Fact Checker: Beverly Nelson, Cordelia Burt, Cynn timer 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.