



# Talk Story



92-8606 Paradise Circle  
P.O. Box 6026  
Ocean View, Hawaii 96737

(808) 939-7000

www.stjudeshawaii.org

Volume 9 ~ Edition 4  
September 1, 2017

## St. Jude's Beauty Treatment

By Don Hatch, Contributing Editor

If you've been to St. Jude's recently, you probably noticed there are lots of plants, bushes, and trees around the church yard. You may have also noticed that many of them are overgrown and gangly.

One of our congregation, Gabe Morales, recently started a landscaping business in Ocean View and he has offered to contribute his time to landscape St. Jude's church yard and also the areas around McKinney Place (our vicarage). He plans on making St. Jude's a showroom to illustrate his skills in landscaping.

I watched Gabe take out the first overgrown bush and heard him say, "That's one, only 99 more."

If you need help with the landscaping around your home or business, you can contact him at: **Gabe Morales**, Ocean View Landscaping Service, 808-339-4672. Gabe said there is no job to big or too small for him to do. Give him a call.

Another member of our congregation, Roger Dagdag, is helping in this effort. He has been working on trimming and removing some of the overgrown bushes and plants.

The first focus is to landscape the area between the church and the lower parking lot, south west of the church yard. In



preparation for the next phase of this effort, they also trimmed and removed some of the plants around the old redwood water tank which is in the process of being replaced. There is also a large section of underbrush between the church and

**See "Landscape" continued on page 14**

### In this issue...

Active Duty.....	Page 2
Around the Church Yard .....	Page 3
Bigger Than Life .....	Page 4
Grazing Girls .....	Page 6
Turning Pages .....	Page 7
Where I'm From .....	Page 13
What's Cooking?.....	Page 15

# Called to Active Duty

By Don Hatch, Contributing Editor

When Carolyn and Lee Sampson first joined St. Jude's, they instantly became supporters of our outreach programs and they also helped in our maintenance efforts.

They are very active volunteers in our Free Hot Shower and Free Hot Lunch program, which takes place each Saturday. Carolyn and Lee also bring food for our Aloha Social hour after Sunday Services.

At our Lemonade Party (monthly church clean up and maintenance day), Carolyn is often working in the kitchen to provide the lemonade and hotdogs for everyone. Lee is usually outside trimming the trees, bushes, and cleaning up around the church yard.

A while back, when we had a water leak in the men's bathroom, Lee helped with the repairs; and when the need exceeded the capacity of our single shower (used for our Free Hot Shower program), Lee



**Lee, it's from St. Jude's... We're being called up for Active Duty. They're letting us do soup for next weeks Soup Kitchen, and maybe even the week after that. They're also letting you tape, sand, and paint the men's bathroom.**

measured our current shower, the available area around the shower, and he drew up a design to build a second shower next to the existing one.

Thank you Carolyn and Lee for your devotion to the St. Jude's outreach programs and all your service to St. Jude's.





## Around the church yard

By Contributing Editor Don Hatch

Last month we started several projects that we have been talking about since the first of the year.

**Redwood Water Tank:** One of our projects for this year has been to remove our old rickety redwood water tank and replace it with a shiny new metal tank. Last month Cynnle Salley brought a crew to tear the tank down and haul it away. Then Roger Dagdag removed the concrete pillars the redwood tank was sitting on, and cleaned up the area. He also trimmed back some of the overgrown plants in the area to help make room for the new tank,

One of the water lines from the other tank and a gas line ran under the redwood tank; so, Steve Stigal and Richard Burt rerouted those lines around the location for the new tank. Progress has been made, but stay tuned for more information on this next month.

**Facelift for St Jude's:** One of the projects the Bishop's Committee has wanted to do is to landscape our churchyard. Work on that project started last month. To get more information on this, read the article about it in this month's newsletter.

**Free Hot Shower and Free Hot Meal:** St. Jude's has been providing Free Hot Showers and a Free Hot Meal since Sept. 2013 – Almost four years.

When we first started, our shower count ranged between 13 and 20 showers each week. So far this year we have ranged between 19 and 42, with an average of 28.5 showers each week. The number would be even higher, but we have reached the capacity level for one shower. One of our high priorities is to add a second shower stall.

While grading to replace the Redwood water tank, we will also do some prep work on the site for the second shower stall.

**Compost on our Lower Parking Lot:** Since last year, we have been trying to find someone to chip seal or blacktop our lower parking lot. As we searched and waited, the chip seal on the parking lot has been breaking down and several pot holes have developed. With a medical van coming back to St. Jude's, we figured that traffic will increase in the lower parking lot, accelerating the breakdown.

The worst area is the driveway coming into the parking lot, but there were also several large pot holes in the middle of the parking lot.

Last month the Bishops Committee discussed the problem and decided to do a temporary repair on the worst areas using compose, similar to how we fixed the handicapped parking area in July of 2015. This is a temporary fix because the chip-seal on other areas of the parking lot is breaking down. Also, as the compost is rained on and driven over, it slowly turns into dirt.

The upper parking lot was done two years ago and it has broken down so it needs another coating of compost.

The work is being done by Lexx Bakk and Dominique Maus who own a company called KRD Ka'u Rubbish Disposal. Their main business is providing curb trash pickup for people in Ocean View. For \$29.99 a month they'll pick up your trash, at curbside, every Friday.

Since they're a commercial rubbish collector, they can't dump their waste at any

**See "Church Yard" continued on page 16**

## Remembering Marla



# BIGGER THAN LIFE

BY PHYL LAYMON

February 2009! The Big Island was about to experience a real mover and shaker. Marla and Michael Hubbard came for a brief vacation and left eight years later, taking our hearts with them.

Typical of those two, they impulsively bought a house in Ocean View, during that vacation. It was high up the slopes of Mauna Loa because Marla hated to be hot! They quickly returned to their Colorado ranch, packed up, and made it all happen, like overnight.

Marla had an insatiable curiosity about how all things worked so she took on the new and intriguing things



Marla and Phyl at a hula performance.

*Marla was always the first to help in any situation. And she always hung in there until the situation was resolved.*

Phyl Laymon

with great enthusiasm. Marla immediately immersed herself in all things Hawaiian: the culture, the history, the language, the island music and its instruments, and most of all, the hula! She met Hannah Uribes, our Kumu and Cindy Napper, in Na'alehu, one afternoon.

They invited her to come to hula class. From that moment there was no turning back. Marla lived and breathed hula. She studied and practiced and sought out mentors who could further her knowledge of the dance and its special language.

Marla mastered the ipu and the ukulele, common instruments of Hula music. She encouraged all of the halau in weaving the traditional adornments through the teachings of Kumu, Alan Stafford. She quickly became his helper at classes. We had heard the hula judges really liked it when every piece of our competition dance costume was authentic. We learned to drill kukui nuts and place them on an ant hill so they would eat the nut meat inside. They were very slow eaters so that took a year! But we ended up with beautiful handmade kukui nut leis to wear to hula competition. And the judges did notice! They also noticed the amazing costumes Marla made for us each year.

Marla and several of our hula halau became Cousins of the Daughters of Hawaii. She urged our Halau to support their work preserving the Hawaiian history and artifacts. She became friends with Lale Kam, the Palace Curator. Lale invited us to dance at the palace for their annual craft fair. Marla reminded us often how honored we were to be invited to dance there. There is a waiting list! In return, we made many authentic woven items to be sold at the fair as our Mahalo. The tourists loved everything we made. Gradually, Marla became our Kumu's right hand. It was so important to her that

**See "Marla" continued on page 5**



## MARLA KAYE BUTLER HUBBARD

On July 30, 2017 in Ocala, Florida, Marla joined the heavenly angel hula group to dance for our heavenly father.

Marla was born to Harlan E. Butler and Eva G. (Husband) Butler on June 19, 1952, in Plymouth, Indiana. Her family relocated to Florida and she graduated in 1970, from Pompano Beach High School where she was active in band and was the school mascot. Marla moved with her daughter in 1977 to Lawton, Oklahoma where she met the love of her life, Michael. Michael and Marla were married April 16, 1980 at Our Lady of Perpetual Help in Sterling, Oklahoma. They loved to travel, snorkel, raise horses and share wonderful dinner's and stories with family and friends. They were not just husband and wife but were best friends.

When Michael retired from the Army in 1985 they moved to Pagosa Springs, Colorado. Marla worked for American Airlines from 1994 to 2000 and then opened her own sewing business "Let R'Rip" in Pagosa Springs. When the winters in Colorado became too harsh Michael and Marla packed up and moved to Ocean View, Hawaii in 2009. Marla was active in Hannah's Makana Ohana and traveled the island

dancing and singing. Marla was a friend to many and was adopted by several as daughter and sister. On May 5, 2016 Marla packed the family bags once again and moved with Michael to Ocala, Florida to be closer to family.

Marla was preceded in death by her mother Eva Grace, her father Harlan Edward and an infant sister, Cindy Ruth Butler. Marla leaves behind her loving husband of 37 years Michael, a sister, Linda Butler Simpson, (Lawton, OK), two brothers, Harlan Shane Butler, (Boca Raton, FL) and John Kenneth Husband (Ocala, FL), a daughter Dorthea Grace Wallace (Salt Lake City, UT), stepsons George J. Hubbard (Ft. White, FL), John L. Hubbard (Loveland, CO), and Michael A Hubbard (Billings, CO), eight grandchildren and several great grandchildren, her hanai mother Phyl Laymon and a host of dearly loved Hula sisters.

A Celebration of Life was hosted by St. Jude's on August 24th. Marla will be laid to rest in Pagosa Springs, Colorado.

### Marla Continued from page 4

we always danced and looked our very best, because she never wanted us to embarrass our Kumu. Ever!

Marla was always the first to help in any situation. And she always hung in there until the situation was resolved. Kepi is a prime example. Kepi had a massive stroke right in the middle of hula class. Marla not only saved her life, refusing to give up CPR until the paramedics got there, but she also took care of Kepi day after day, week after week, until Kepi recovered enough to take care of herself. Even then, Marla kept constant watch to see that Kepi was okay.

Sue Springer, also a hula sister, is another example. Marla was the one who made up a calendar and made sure every chemo appointment was covered that entire time Sue was battling breast cancer – almost two years if I remember correctly. If anyone dropped the ball, Marla stepped in to cover for them. Sue swears Marla saved her life!

Marla was the busiest woman I ever knew, but she was never too busy to put her life on hold when someone needed her. When Sandra's husband, Greg, was in the hospital just last year, Marla flew to Honolulu and stayed by Sandra's side. The long months after his passing, she was always there in an instant, night or day, if Sandra needed her. They were more than close friends; they were sisters.

During the eight years she lived here, Marla was the very best hanai daughter to me, any mom could ask for. She would stop whatever she was doing to take me grocery shopping, to doctor appointments, even staying overnight in Waimea when necessary. She rushed me to the ER multiple times. She was there when I went into surgery – and she was there when I woke up. The point being: Marla was always there for everyone. Maybe, like a mother hen, Marla fussed over us too much. She just wanted us to be the best we could be. I do know she loved her Hawaiian 'Ohana; you, me, every single one of us. I know she grieved over those who were lost to her.

Marla's last months in Hawaii were very hard. First, she loved Hawaii and did not want to leave. Michael had developed some health issues that were getting more and more worrisome. She was afraid it would get to the point she couldn't handle the situation without family help. She had siblings in Florida where she grew up. It seemed logical to her to go there. I was so proud of her for putting Michael's needs above her own. It was so very stressful for her to leave all her Hawaiian 'Ohana! Marla cried – a lot! She told me over and over, she would be back!

For too brief a time, Marla was a bright star that lit up our little corner of the world with light, laughter, and love. Now she is lighting the great halls of Heaven.  
*A hui hou kakou, Marla. Aloha au ia 'oe.*

*Mom*

## ISLAND FOOD REVIEWS BY K & A

*Groovin' with the Grazing Girls*

### Big Island Brewhaus



**BIG ISLAND BREWHAUS:** Whoa. Take this drive to Waimea. Our friend was talking about this place recently. We decided to check it out for ourselves and were rewarded with a very good meal and some interesting beers. First off, it is nothing like Kona Brewery. No pizzas, no snazzy extensive menus. It's a small house with about 12 parking spaces available. More parking off site is available but if you park off site, read the signs to make sure you don't put your vehicle where it will get towed. Inside the house, there are few small tables, some window bar seats and a long "family style" table. Outside, under the roof, there are more picnic tables and smaller tables. In spite of this small place, the menu is rather astounding. The menu has tags to show if the item is gluten free or vegan and other things. Everything is as locally sources as possible and they list their partners! We ordered a flite of beer samplings (\$7) and



found a few we truly enjoyed. One of the things this place does is show the alcohol content and the bitterness scale of their beers and ales. Most helpful to us.

We had garlic fries that were so good with a Sriracha aoli (\$9 for the fries, \$2 for the aioli) Tasty, well infused with garlic and lightly salted. Not particularly crispy but yummy none the less. Next up I ordered a

won ton skin taco (\$6.50) with ahi. I did this more for the novelty of it than anything. It was quite small, skin was crispy but this was one of those things I was glad I ordered it but don't need to it again. Anna ordered the green chili hamburger. We had found something like this at Gott's on mainland. Anna thought it was equally tasty as the Gott Burger, which is no small compliment. Big green chili, grass fed burger with Monterey Jack cheese. Buns come from Mamane bakery which is right by Brewhaus. (We buy their sliced french sour dough and it is da bomb.) This burger is a winner all the way down the line.

I also ordered what they call "Green Chili Stew" (\$7) . It's really more of a soup than a stew but it is absolutely stunning. It has chili heat but it is well balanced and quite tasty, filled with corn, cheeses, shredded chicken and a divine broth. It is a local favorite and it is now ours. So get in the car and take the drive. This place is well worth it. Vegans, vegetarians and gluten free people will find something tasty.

#### **Girls say go graze!!**

Oh one thing. It is rather lively in there but in a good way. The entire staff will stop by your table at one time or another while you're dining there. They are not obnoxious or pushy. Just wanted to say hi and see how we liked the food. The cook was delighted to find we were from Ocean View because her son lives here. We promised we would return and bring more customers.

**BIG ISLAND BREWHAUS:** 64-1066 Mamalahoa Highway in Waimea [past the Parker Ranch shopping square on the way to Hilo, past the Keck Observatory, on the left hand side] 808 887 1717. Open 11a-8:30p Mon-Sat; Sunday 12p to 8:30p [Sept 17]

# TURNING PAGES

BY ANNA TOWNER

Aloha one and all. So much going on and so little time. I hope you all have read *The School of Essential Ingredients* by now; I have read it hardbound and now have it on my Nook, definitely will be rereading. Already started rereading *Mistress of Spices* to compare it to *Essential Ingredients* and even thought I taught the book for 5 years, it still mesmerized me.

I am reading 5 books just now and will share a little from each. When I saw the cover of Alexandra Fuller's *Cocktail Hour Under the Tree of Forgetfulness* (CHUTF), I thought I had already read it, but no, that was *Don't Let's Go To the Dogs Tonight* with a similar cover and a memoirs. In some ways her parents, with their difficulties in surviving/adapting to Africa's harsh, extreme weather reminds me of Barbara Kingsolver's *The Poisonwood Bible* where the father insists on farming the same way he always had before becoming a missionary to Africa. Africa may "let you in" but you must adapt to a new world and it's expectations. It is on you to wilt or to discover the means to thrive and blossom. CHUTF is about Alexandra's parents, especially her mother who was born in 1944 and in 1972 her family packed up and moved to a farm in southern Africa.

I could select a passage describing the actions and violence of the Maui Maui uprising but would rather use the author's quiet reflection after they had been to the movies. "The violence and the injustices that came with colonialism seem -- in my mother's version of events -- to have happened in some other unmatched movie, to some other unmatched people."

"Which in a way they were."

Fuller shares experiences with her mother through 2 sets of eyes, child and adult. Both voices are sincere, her word choices always just right. And although I suspect the memoir could be twice its 220 pages, like *Africa*, she only provides what is necessary for understanding and that includes her mother's favorite

songs in the appendix.

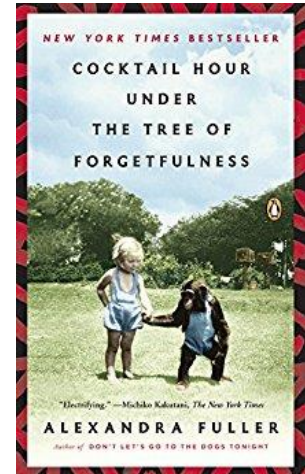
The second book that grabbed my attention with its title is Peter Godwin's *When a Crocodile Eats the Sun: A memoirs of Africa*. This too is a tale of the past and present. I knew the title was a legend that explain an eclipse, a dramatic and potentially horrific event of nature. Godwin turns this legend into a powerful analogy to explain the Zimbabwe he was raised in to the country he returned to be with the father he thought he knew and was now ill.

For example, Air Zimbabwe was not the reliable service it once had been and "is struggling to retain technicians and find spare parts to keep the fleet afloat." (Fleet being 5 planes, one not flyable, and the other 4 often unavailable.) However, the president could "commandeer" a plane whenever he wished and when "three journalists pointed this out in print (the increased unreliability)" they have been arrested and charged under the law that makes it a crime, punishable by two years in jail, to bring the president into 'ridicule or dispute.' "

Growing up in the Zimbabwe of his youth, there were no such laws. You might have had to be wary of the land and its potential dangers, but you had no need to fear the government.

I cannot say what he learned about his father because it reveals too much, but the crocodile definitely swallowed Godwin's sun. Beautifully written, compassionate and involving.

P.S. A friend sent me [www.fantasticfiction.com](http://www.fantasticfiction.com) and it is a fantastic site and easy to maneuver through.



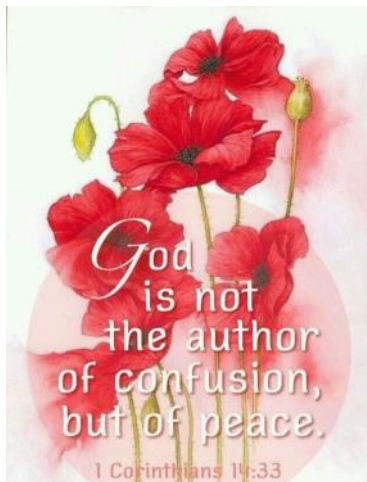
# Ka'u Food Pantry News

By Karen Pucci

Ka'u Food Pantry, Inc.,: next distribution is Tuesday, September 26, 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 0830 on that Tuesday.

We are expanding our services to include [based on availability] free clothing provided by a non-profit, Big Island Giving Tree, pet food provided by the Hawai'i Humane Society. These items are donated to the Food Pantry, free of charge. We are holding a monthly fund raising event at the Ocean View Swap Meet featuring clothing and baked goods available on 2nd Saturday of most months.

The Ka'u Food Pantry, Inc., is staffed entirely by volunteers and is a nonprofit agency whose mission is to feed the hungry of Ocean View. We are currently feeding up to 120 families. Our program is designed to provide 1-3 days worth of nutritious food to help people who run short of money, benefits and/or food by the month's end.



Feeding the Hungry



Last Tuesday of each Month  
St. Jude's Episcopal Church

As a nonprofit, 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, or 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.



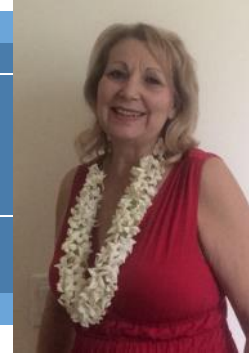
Almighty God our heavenly Father,  
Guide the nations of the world into the way of justice and truth, and establish among them that peace which is the fruit of righteousness, that they may become the kingdom of our Lord and Savior Jesus Christ.

Amen.



# IN THE PRESENCE OF GREATNESS

BY CINDY CUTTS, EDITOR



I've been especially blessed for the past few weeks, watching four women leaders in our church, who inspire me.

Let's start with smart and sassy Beverly Nelson, who hosts our weekly Bible study. Beverly's leadership of keeping us on time and on track with our study group is exemplary. Her warmth and charm are sincere and she is the consummate hostess. Bev is my soul-sister; she "gets" me. Beverly's sweet spirit makes me feel welcome and included in her life. Bev is always happy, optimistic and encouraging, which makes her the first person I call, when I have an urgent need for prayer. Beverly's friendship is as authentic as her faith and I admire so many of her fine qualities, but none more than her spirit of adventure.

I spent some time with "Wonder Woman" Reverend Elaine Barber this week. Elaine's sparkle and zest for life is perfect role modeling for me. Elaine has so many incredible gifts, but her talent for listening makes me feel especially valued. Elaine's faith is also rock-solid and she serves God with her knowledge, training and a deep well of literature. It's odd for me to find someone who loves the written word, as much as I do. Add to the fact that I was born a Mid-Western girl, and it's easy to see why I found an instant kinship with Reverend Elaine. I need at least a couple years to learn all I should, (or could) from Reverend Elaine.

I also stopped by the sweet and spunky Phyl Laymon's house this week. When I first met Phyl four years ago, she reminded me of a younger version of my own mother. A farm-girl, like my mom, Phyl is way tougher than she looks. But beyond being strong, there is a tender heart inside this special lady that loves deep and long. Phyl welcomed me into her home and heart right off, in the *beginning* of our friendship and I admired her practical ap-

plication of God's love in all things. Phyl is wise, kind, insightful, talented and has lived a lifetime of loving God. She has experienced a lot of loss in her life, yet through it all, Phyl's faith has been steadfast and optimistic, which motivates me to be equally sturdy in my walk with God.

I worked with fearless and faithful Cordelia Burt this week, a strong woman of faith who gives me hope for a better world. "Mother," as she often refers to herself when she's about to give me a job, is about as close to an ordained minister as one can get without going to seminary. Divinely called to serve St. Jude's in leadership, Cordelia's wisdom is matched only by her passion. She has uncommon tenacity, laced with kindness. Her courage sometimes overwhelms me. If a lion is roaring at the church, Cordelia bravely faces it squarely. She calms the most turbulent wild cat and volunteers to pull the thorns from its paw. She is not afraid to make the tough decisions. Cordelia's common sense approach to ministry and her commitment to serving God by serving others, makes Cordelia a force of nature. And someone I hold in high regard.

As I've interacted with these four extraordinary women this past week, I've felt as if I'm in the presence of greatness. Not once has any of these women told me what I "should" do or feel or believe. Yet they model it vividly. I feel honored to be in their midst and hope that I'm learning the lessons I need to know, through their examples.

Sturdy faith and devoted service is a powerful combination for serving God. I want that!

*Cindy*



## Flavor of the Month



Returning to us in September

The Reverend

Doug Coil

Serving St. Jude's as visiting priest in September and part of October is Father Doug Coil and his lovely wife Carolyn. This is Father Doug and Carolyn's second visit to St. Jude's, and we are all looking forward to seeing them again.

*Aloha! Father Doug and Carolyn!*

## September Dates to Remember

- 2 Lemonade Party church cleanup
- 3 Bishop's Committee meeting after church
- 4 Labor Day
- 9 All-Comers Potluck 5 p.m.
- 9 & 10 Ken & Sandy Graham
- 10 Bishop Bob & Confirmation
- 26 Ka'u Food Pantry distribution



## Why are you here?

If you would like to share your story of how you found St. Jude's and why you are attending our church, please email it to me, in a word doc, in less than 400 words to [cindycutts00@gmail.com](mailto:cindycutts00@gmail.com). If you have a favorite photo to accompany your story, you can also attach it. If not, Don or I will take a photo of you on a Sunday morning. We will use our basic newsletter guidelines when publishing your stories including only upbeat and positive messages.

Why YOU are here is important to us.. We want to hear from everyone willing to share their experience. We will publish stories in Talk Story and include them in an on-line and print collection. So don't be shy! Write down your story of how you found St. Jude's, how you serve and why you are here!

# Why am I here?

By Jerry Wegweiser

**Editor's Note:** *Why am I here? Is a series of stories from our congregation that shares how our members found St. Jude's, why they stayed and how they serve. The collection will eventually be edited and published as part of the St. Jude's story.*

What am I doing here? Before I can answer that I should tell you how I got here. Now I am still confronted with the dilemma, how do I do that without getting all theological? I don't think this is the time or place for that (editor's note – he's right!) so I guess I'll just start writing and see where God takes me.

As a very young child, I never had any religious upbringing. Oh, my parents called themselves Jews, but they never did anything "Jewish." They did give me a Bar Mitzvah, but it was just a party, nothing spiritual about it. I think that as human beings, we have an inbred need for spirituality and ritual.

Wow! I think I just had a revelation. My prior drug use was probably in part a result of searching for ritual. The ritual I found, as negative as it might be, was shooting dope. Believe I do not, a few people at the table, passing a needle around was very much a ritual. Not one that was going to get me to God, but then again, a path often takes man twists and turns. So, I was on the journey, "All roads lead to Rome."

After many years, I came to the conclusion that I did not believe in God. Well, I really did, but I just didn't know it. Let me continue with an analogy.

All my life I walked around opening boxes



## Jerry Wegweiser

of crayons. Every time I opened a new box, there was someone there to tell me that the red crayon was the yellow one. Now the yellow crayon symbolized the true God. That was the one I was looking for. With everyone telling me the red one was God and wanting me to believe that he would send me to Hell. That could not be God. Eventually I came to the conclusion that there was no such thing as God.

Then one day, with no one else around, I opened one more box of crayons. Bam! It felt like the Holy Spirit smacked me upside the head with a two by four, while challenging me, "Deny me now."

I could not. There was a yellow crayon, they were all yellow crayons. There was a God! She loved us all equally. She gave us all everything we might need. She was beautiful. She was truth. She was wisdom. She was love.

(To be continued in the October issue of Talk Story)

See you in church.  
God bless you all.

Jerry

## In our prayers...

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



This month we pray for:

Healing: Kathy, Larry, Stella, Glenn, Nancy, Mike, Lee, Jim, Clifton, Sam, Carrie, Richard, Brian S., Bill, Ray, Cynn timerly, Austin, Thom, Doug, Greg, Norma, Donna, Ted, Austin, Greg, Norma, Donna, Ted, Darlene, Baby Bailey, Richard, Amy, Dennis, Deanna, Arthur & Ruth;

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

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.



### September Birthdays

- 2 David Rogers
- 3 Ralph Roland
- 6 Steve Stegall
- 7 Ron Wolff
- 13 Dan Garrett
- 19 John McDonald
- 19 Leolani (Lani) Aguilar
- 27 Frank Santana

### September Anniversaries

- 2 Ray & Lodema Hatch
- 20 Anna Towner & Karen Pucci
- 21 Edward & Marvelle Rau



# Where I'm From

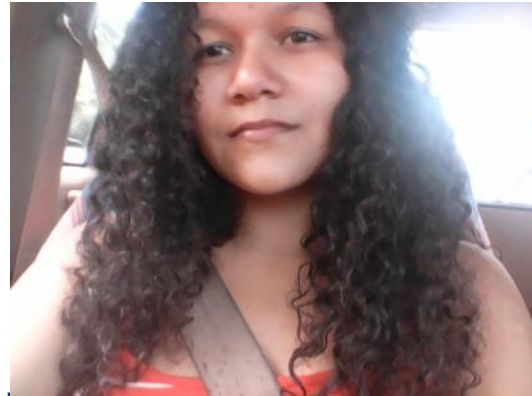
By Jasmine Arguello

I am from the smell of pancakes and the taste of orange juice.

I am from cartoons every Saturday.

I am from the middle class.

I am from being bullied, that became a memory



**Jasmine Arguello recently began her senior year at Kau' High**

I am from a photo album on my shelf of my family members, an album that my mom was never in.

I am from the sound of violins that somehow put me at ease.

I am from climbing trees and the one I liked best was tall, I sat on the branch with a book in my hand.

I am from not being noticed by many and needed by few.

I am from staring in the distance and wanting to be there.

I am from riding a longboard with my dog pulling me along.

I am from walking on hiking trails and jumping into water that would clear my thoughts.

I am from getting car sick each time I went to the black forest; it was always worth it.

I am from going to softball games to watch my family the Wolf Pack" play. I remember my little sister and I ran up the skateboard ramp and sitting there we looked at the sky, talking and playing tag with others.

I am from ice skating on a lake and snowflakes in my hair.

I am from Colorado.



## Landscape

Continued from page 1

McKinney Place that they have started thinning out or removing.

If you have time to help with this project, please contact Cordelia, Gabe, or Roger.

As they cleaned up and removed the overgrowth, Gabe and Roger started planting various colored Plumeria plants in the open areas and next they plan on planting some pincushion Protea plants (*Leucospermum*).

If you've ever landscaped with Protea plants, you know that once they are established, they provide lots of color with very little maintenance. You probably also know that it can be fairly expensive to landscape using proteas.

The reason we can use proteas in our landscape project is because one of the local Protea Nurseries, "Flowers by Kona Scent" offered to provide the proteas at a price St. Jude's can afford.

If you need any proteas for your yard please contact them at: "Flowers by Kona Scent," Sam & Tony Bayaoa, 808-929-9224. P.O. Box 377304 Ocean View, Hawaii 96737.

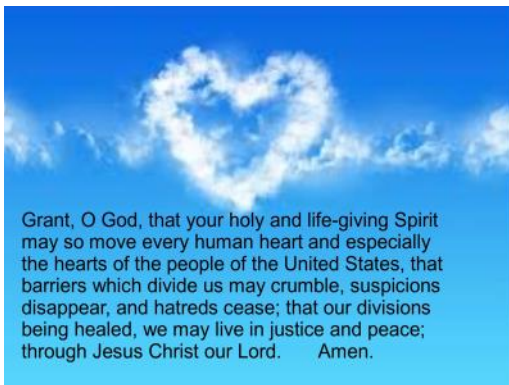


**Gabe Morales begins a facelift for St. Jude's landscape and courtyard.**

**Stay tuned:** We plan on providing monthly updates in the newsletter with before and after pictures of this effort. We will also start posting the progress on St. Jude's new Facebook page <https://www.facebook.com/St-Judes-Episcopal-Church-394424934292802/>

If you aren't following St. Jude's new Facebook page, just click on the link or search for St. Jude's Ocean View and "Like" the page. This will put you on the list of people following our posts.

Please repost the articles on your Facebook Timeline so your friends will know how to find us on Facebook.



Grant, O God, that your holy and life-giving Spirit may so move every human heart and especially the hearts of the people of the United States, that barriers which divide us may crumble, suspicions disappear, and hatreds cease; that our divisions being healed, we may live in justice and peace; through Jesus Christ our Lord. Amen.





## 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*

### Jalapeno and Cheddar Cauliflower Muffins

(Low carb and gluten free)

They are cheesy and hearty and taste amazing! They don't really have a bread-like texture like a muffin, but I wasn't sure what else to call them.

They are firm and chewy if you eat them cold, but if you heat them up slightly in the microwave they get soft and cheesy/goopy in the center. SO GOOD! These go perfectly with some eggs for breakfast or as a veggie side dish to any protein for dinner.

Very kid friendly, they are fun to eat and have virtually no cauliflower flavor.

#### Ingredients

1	head	raw	Cauliflower
2	Tbsp.	minced	Jalapeno
2		beaten	Eggs
2	Tbsp.	melted	Butter
1/2	cup	grated	Parmesan Cheese
1	cup	grated	Mozzarella Cheese
1	Tbsp.	dried	Onion Flakes
1/4	tsp	each	Salt & Pepper
1/2	tsp	each	Garlic Powder & Baking Powder
1/4	cup		Coconut Flour

In a food processor, process the cauliflower until it is the size of rice, or even finer.

Combine the cauliflower, jalapeno, eggs, and melted butter. Mix until combined.

Add the grated cheeses and mix well.

Stir in the onion flakes, salt, pepper, garlic powder, baking powder and coconut flour until thoroughly combined.

Divide the batter evenly between 12 greased muffin cups. Bake in preheated 375 degree (F) oven for 30 minutes or until golden brown. Turn off the oven and leave the muffins inside for one hour to firm up.

Remove and serve warm or cold.



## Church Yard

### Continued from page 3

of the collection sites at this end of the island. They have to drive around 75 miles (two hours) to dump their loads of trash. Instead of driving the two hours back to Ocean View with an empty truck, they bring back a load of mulch from the recycle yard located there. Their truck bed holds 10 yards of mulch and they'll deliver it to your house for \$180 a load, and, for another \$100 they will spread it for you. If you need to have your household trash picked up or you need a load of mulch you can call them at 808-747-0717

**Beach Service:** Our annual beach mass is scheduled for August 27th at 9:30 a.m. at Whittington Park Beach; so, put August 27<sup>th</sup> at 9:30 am on your calendar so you won't miss this.

After the service, we'll have a potluck social with fresh grilled hotdogs and hamburger, along with lots of potluck dishes. Everyone is welcome. No seating is available; so, bring chairs for yourself and extras if you can.

Volunteers are needed to help set up and take down the barbeque. Contact Thom White, Beverly Nelson, or Cordelia Burt or call 808-939-7555 and leave a message if you can help. It's important that we know how many volunteers will help with the Beach Mass and barbeque, because we don't want Cordelia and Richard to be setting up and taking down by themselves.

**Directions:** from St. Jude's, drive toward Hilo on the Belt Road, approximately 13 miles. Between mile markers 61 and 60 turn right onto Whittington Beach Park road. Drive about 1 mile to the park. We're on your right as you enter the park - third pavilion closest to the water.

### **Jumble and Plant Sale with All You Can Eat Pancake Breakfast:**

This is our next Fundraiser. The money that is raised with this event helps pay for our outreach programs.

This year the Jumble & Plant Sale is on Saturday, November 11<sup>th</sup> 2017. The doors open at 8:00 a.m.

All You Can Eat Pancake Breakfast costs Adults \$3, Children (6-10) \$1, and younger children are free. If you are part of our Free Hot Shower and Free Hot Meal family, this will be your lunch and it is free.

For the sale, we will 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.

You don't want to miss this.

If you have a green thumb, now is the time to get your starts going for the Plant Sale. The fastest moving items in the Plant Sale are locally started plants. It's also a good time to start looking through your closets, spare rooms, storage areas and garages for items to donate to the Jumble Sale.

### **Amazon Smile:**

For you that buy things from Amazon, please consider trying Amazon Smile. Amazon Smile doesn't cost you anything, but if you set your Amazon Account as Amazon Smile, a small percentage of everything you spend at Amazon will go to your tax free organization of choice. Of course, I'm suggesting that you designate St. Jude's Episcopal Church in Ocean View Hawaii and your organization of choice.



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

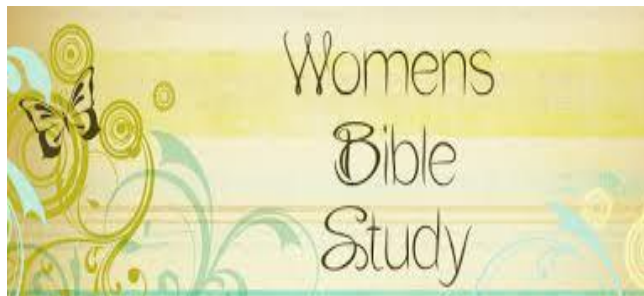
Indicates this is a St. Jude's Function

AA = Alcoholics Anonymous

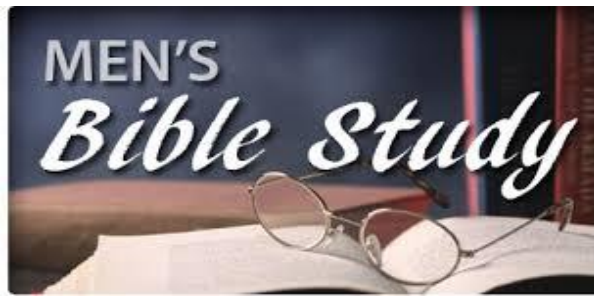
NA = Narcotics Anonymous

# St. Jude's Weekly Schedule

[www.stjudeshawaii.org](http://www.stjudeshawaii.org)



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



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



**Lemonade Party**  
September 2, 9 a.m. to 11 a.m.

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

## Talk Story

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

P.O. Box 6026 ~ 92-8606 Paradise Circle ~ Ocean View, Hawai'i 96737 ~ (808) 939-7555

Email : [StJudeHawaii@bak.rr.com](mailto:StJudeHawaii@bak.rr.com)

Previous *Talk Story* editions available on our website at [www.stjudeshawaii.org](http://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, Phyl Laymon, Anna Towner, Jerry Wegweiser

**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.

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



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

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

Authors retain copyrights to submissions

Mistakes happen ... If you find a typo or tiny error in this publication, please do not report it. *We don't want to know.*