St. Jude's Episcopal Church Monthly News Magazine



Talk Story



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

92-8606 Paradise Circle P.O. Box 6026 Ocean View, Hawaii 96737 (808) 939-7000 www.stjudeshawaii.org Volume 6 ~ Edition 8 September 1, 2019

Confirmation Sunday



The Rt. Rev. Robert Fitzpatrick visited St. Jude's on August 9th, to welcome three new members to St. Jude's. Marvelle Rau, Steven Soren and Steven Houston were confirmed. Kepi Davis, Phyl Layman, Diane Nelson, and Thom White were reaffirmed.









Friday, October 4th 2019

Please join us for our annual Ocean View Oktoberfest party

Doors open at 5:30 pm Serving Starts at 6:00 pm

Live music provided by the Last Fling Band

Along with live music you get Dinner which includes **Bratwurst**, **Sauerkraut**, **Boiled Potatoes**, **Drinks**, and **Dessert**

Tickets available at the door: \$8 per person, \$15 for two, or \$20 for family.

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

Tickets are available from Thom White, Beverly Nelson, or Cordelia Burt.

The event contact number is 808-939-7555 (leave a message)

The party takes place at -

The southeast Corner of Keaka Pkwy and Paradise Circle

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



Around the church yard

By Contributing Editor Don Hatch

<u>St. Jude's Monthly Newsletter</u> first started publication in January 2015. The first newsletter was six pages long and was written by three people.

Cindy Cutts is the Editor in Chief of the newsletter and over the years she has gathered a writing staff of 12 people and three people to proof-read the newsletter each month.

By the end of 2015 the newsletter had become a monthly magazine. For that year we averaged 21 pages and had one that was 30 pages long.

Now, a little over 4-1/2 years later we have averaged 25 pages each month and the December 2018 publication was 38 pages long.

All of the newsletters are available online at:

http:// www.stjudeshawaii.org/ events--news.html

If you are interested in writing an article for the newsletter, guidelines for writing an article are available on this same web page.

Flavor of the Month: We started our visiting priest program in March 2013. When we first started the program we called it Host a Priest, Visiting Priest, or Priest Sabbatical program, then one of our priests referred to themselves as Flavor of The Month and that name stuck. Now, 6-1/2 years later we have had 32 priests serve us. We also had 16 priests serve us for their 2nd time, five priests serve us for their 3rd time, and three priests serve us for their 4th time.

For the year 2020 we have scheduled three priests to serve us for their 1st time, two serving us for their 2nd time, and three serving us for their 3rd time.

We are fully booked for the next three years. For 2023 we have a priest scheduled for July and two others have committed to serving us for January and February.

We were surprised how each priest became part of our church family, and we communicate with some of them on a daily basis.

Recordings of the Sermon: Richard Burt records the sermon each week and posts it on our web site. We usually keep the latest 6-7 recordings online so people who can't get to the service can listen to the sermon. This is sometimes someone who is sick, but more often someone off of the Big Island. Many of our congregation spends part of the year here and the other half in Alaska, the Lower 48, or Canada.

On the same page where the sermons are saved, we also have a history of our Flavor of the Month priests with the dates they served and a photograph of each priest. This is available at:

http:// www.stjudeshawaii.org/ sunday-sermons.html

Remembering Back: I first started coming to St. Jude's in late 2011. The third time I was here, Father Tom and Jean Buechele announced that they had agreed to serve St. Jude's for the year of

See "Church yard" continued on page 14

KONA GRILL HOUSE& DAIICHI RAMEN

Groovin' with the Grazing Girls

By Karen Pucci

KONA GRILL HOUSE was formerly known as the Fish Bowl; same owners, new name. We went at the urging of one of our lunch bunch pals (and it was on our list to visit) and were delighted with the results. We were there around lunch time and the place had a steady stream of locals and tourists. The place isn't much to look at, located in a small industrial section in Kealakekua, but do not lose heart. It's quite good, the place is clean and the prices are pretty reasonable. Prices start at \$10.00.

Be advised though, if you don't like fish, there are only a few beef items and a salad offered. Fortunately for us, we enjoy fish, fish and more fish. Anna and I both think that Foodland/Sack N Save make the best pokes and our opinion has not been swayed.

None the less, the food here is well worth the stop. Poke bowls offered a nice sampling of the different ahi poke preparations, plus shrimp or taco versions. Sticky rice or brown rice accompany the bowls. The brown is really a hapa blend of both rices. We all ordered ahi poke bowls. Anna's and mine came with a very tasty lobster crab cake (\$13.99). Most cakes have more bread filling than the fish morsels we crave. This lobster crab cake is da bomb! Not overly stuffed with breading. light spicing and just plain yummy. Not at all greasy either. I had the "Hawaiian" poke which was a little too bland and dry for me but the fish was fresh which if it is not, can kill a meal.

The other kind I sampled was a wasabi ahi. The wasabi was lightly applied-just enough to know there is some mild heat. The KC

spicy about melted my tongue. I can't recommend that one for those who have spice issues and that includes me on this one. Yeow! Anna loved her wasabi/ ginger ahi. She found it flavorful but subtle.

Our pal had a Hawaiian poke bowl which she found to her liking along with the included seaweed salad (\$10.99). They also offer a catch of the day sandwich, grilled salmon, fish burger, grass fed local beef hamburger/cheeseburger (no fries but comes with chips), kalbi beef.

Breakfast is available on Saturdays only (0700-1100) Limited menu but we think worth exploring: a salmon fried rice omelet, plus pancakes, eggs, baked goodies. Inside has a few long tables and a/c. Outside seating has shade but it is on the black top. *Girls say GO GRAZE!*

KONA GRILL HOUSE. 81-951 Haleki'i Street, Kealakekua (the street where the US Post Office and Korner Pocket are located) Open for lunch M-S 10:00a-7:30p; breakfast, Saturdays only 0700-1100. Credit cards accepted. No alcohol. CLOSED SUNDAYS.

QUICK BITES: We found what we consider to be Japanese Fast Food, DAIICHI RA-MEN. This is located on the northern perimeter of the Prince Kuhio Plaza in Hilo (where Social Security, Macy's, etc., are located). We ducked in on a very wet, but still very humid afternoon. This is all about soup, not sushi. There are several broth bases available: miso, shoyu, shio (a sea salt base), tan tan, tonksu, zasai and curry. We were rather remiss to find out about all

See "Grazin," continued on page 19

5



TURNING PAGES

BY ANNA TOWNER

Just what I need! A friend who gives me a book about books and readers. Thank goodness it's a tiny book, maybe 4×6 and a little more than 1/4 inch thick, but what a gem. She was lucky I didn't read more than the title and inscription at lunch!

Anne Bogel's I'd Rather Be Reading; THE DELIGHTS AND DILEMMAS OF THE READING LIFE sums up my life perfectly. In fact, Carolyn told me she had to give this to me since I have been saying that I don't have enough time for reading since she has known me. And boy, is she right!

Bogel's must have known me in my youth because the inscription reads: "For everyone who's ever finished a book Under the covers with a flashlight, when they were supposed to be sleeping."

I am sure my mother knew I read with a flashlight, because one Christmas she gave me batteries "so you won't have to get out of bed in the cold." We lived in Northern California at the time. Now I have an electronic reader and can obtain free books, books on sale and have an electronic library card too. Life is good, especially in airports and airplanes.

The introduction is a gem in and of itself. She discusses why people read, what they like, what might grab a reader and how the definition of "a great read"

varies from reader to reader and from genre to genre.

I'd Rather Be Reading has 21 chapters, with relatively brief chapters and intriguing titles such as Confess Your Literary sin or The Reaters I Have Been. The longest is 9 pages while the briefest is only 3.

I always check out chapter titles if titled, works referenced as phrased by Bogel's instead of the word "bibliography." Books from her referenced works I have read - 5. Books on my list to read - 4. Books read part of for using in classroom - 4. Total of books in bibliography - 38. Did not count the books I know I will never read...at least for now, probably not.

However, while I rarely check out "about the author", this time I had to since the inscription and introduction are so alluring and spot on for me, I thought, why not give it a shot and ...another gem. She has a blog of sorts, Modern-MrsDarcy.com and AnneBogel.com. Her book lists are very popular and she writes about what she does, reading and writing. She also has a podcast, What Should I Read Next.

I know what my next book purchase is going to be, the ad at the top of the page got me, "Discover the Power of

See "Books," continued on page 19



TO RENEW OR NOT TO RENEW? THAT IS THE QUESTION

BY PHYL LAYMON

A vow is a vow – is it not? And Confirmation is a one-time sacrament – right?

So why would any already confirmed person choose to stand up with our brand new confirmands here at St. Jude's?

What if you were a nine year old kid growing up amid the chaos of WWII? What if your priest and his housekeeper piled all you kids in the church van and hauled you off to the church basement for Catechism class - just like every other Saturday? What if you spilled One of my kids chose "John", boldly telling your grape Kool-Aid down the front of your dress, again? And, what if you dropped the last half of your Twinkie in the dirt on the way back to the van? What if you cried? A Twinkie was a rare treat!

That is absolutely all I remember of my Confirmation Day! Just another Saturday.

It wasn't until my 7 younger siblings were being confirmed over the next several years that I began to feel cheated. It was like I had been given a cone without the ice cream!

I learned confirmation really wasn't just another day, after all. It was weeks and even months of preparation. It was learning the catechism book backward and forward. It was agonizing over which saint you wanted for your very own.

Because, when you are sitting in that front pew on Confirmation Sunday, you had better be prepared to defend your faith to the bishop when he calls on YOU. And when he gueries

your choice of a saint's name you better know, in depth, how and why that person earned sainthood! And why it mattered to you.

So, each time the bishop anointed another sibling's forehead with their new saint's name, the longing in my heart for a "real" confirmation grew. It continued to grow as I helped my own five children prepare for their confirmations.

the bishop "If John was good enough to baptize Jesus, he was good enough!"

Like most kids, he did just enough to squeak by the bishop's questions. However, because studying was done around the kitchen table, everyone got exposed—willing or not!

Some soaked up everything and looked for more. Number 4 child was like that. Cherie (French pronunciation) chose Kateri Tekakwitha as her Saint. She was the first Indian Saint in America, born in 1656. She was known as "Lily of the Mohawk".

Cherie's name was now Cherie Marie Kateri Tekeawitha -- which made up a cool "alliteration". Cherie loved that! The bishop—not so much! Obviously, he had never even heard of Kateri—so totally mutilated her name! It was a defining moment for my kids. Even Bishops are human!

See "Renewed vows" continued on page 9

PAPA GOES TO SCHOOL

BY THOM WHITE

The lazy days of summer are over for the kids, as parents sigh with relief. "It's the most wonderful time of the year." Time for the annual school shopping and lists for shoes, backpacks, notebooks, pencils and paper, etc. to be ready for the big first day of school.

Our granddaughter, Brittany and family live in Holualoa, a farming community above Kona. Famous for coffee and a hub for artists, the village dates back to the Hawaiian Kingdom. Holua comes from the ancient sport of sledding down the slopes when the Hawaiians would compete in races down the slopes of the dormant volcano Hulalai, in hand-made wooden sleds.

Our great grandkids attend Holualoa Elementary School. Founded in 1897 when Holualoa was a plantation town. The village was made up of the various ethnic groups, Japanese, Chinese and Portuguese to name a few. The influences of cultures are still reflected in the community. The school includes Hawaiian studies, art, gardening, sports, along with usual subjects. Professional artists from the community volunteer with a focus on a creative environment.

We attended an open house at the school recently. It is an amazing experience to be in the presence of almost 500 children. Their energy is amazing



as they run everywhere living in the moment. As I squeezed myself into one of the kids' chairs and helped Kairie glue pasta shells on her project, for a moment I entered her world.

I looked around and wondered where each child's journey will take them. I marveled at the teacher and how she manages the chaos, making it look effortless as she answered question and directed where needed. What an honorable calling. What a responsibility to help guide these kids to their future. God Bless Our Teachers.

Bud and I give thanks for these Blessings and more to come. Amen



September Flavors of the Month Rev. Coil & Rev. Holcombe



Fr. Doug and Carolyn will serve us through mid-way September



The Rev. Scott Holcombe will serve the last part of September.

September Birthdays

- 3 Dejah Mello
- 6 Steve Stegall
- 7 Ron Wolff
- 9 Bico Cabico
- 13 Dan Garrett



September Anniversaries

- 2 Ray & Lodema Hatch
- 20 Anna Towner & Karen Pucci
- 21 Edward & Marvelle Rau
- 30 Carl & Diane Nelson





Bishop Robert Fitzpatrick officiated on Confirmation Sunday.

Bits & Pieces

By Anna Towner

Don't forget to clean out your closets, kitchens and garages for the Fall JUM-BLE SALE, coming up in November. Volunteers and items needed. Remember, no clothing items.

Miles of Pennies for our Christmas Keiki books. We also take nickels, dimes etc. If putting in the offering basket, please place in a zip lock with note Miles of Pennies.

Thank you to those who have stepped up with helping St. Jude serve our community. We cannot do it without your gift of time and serving.

Renewed vows

Continued from page 6

On the recent Confirmation Sunday here at St. Jude's I did stand up with the new confirmands. As Bishop Bob Fitzpatrick anointed my forehead, I whispered the saint's name that I had chosen long ago, Mary Theresa.

If he had asked me I would have told him, "Mary, Mother of Jesus, was the very first saint, in my book." From the day the Angel Gabriel came to tell her she had been chosen by God to bear HIS SON, to the Friday her precious SON died on the cross for all humankind, she was earning her sainthood.

My second choice was Mother Theresa. Any woman who could kneel down in the gutters of Calcutta daily and hold the very dregs of humanity in her arms, with love, seeing only the face of Jesus – is certainly saintly enough for me.

Mahalo. Bishop Bob.

And, thank you, St. Jude's, for making my long-time dream a reality.

Aloha, Phyl





WHAT'S COOKIN' AT ST. JUDE'S?

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

Autumn Harvest Apple Cake

Ingredients

½ cup butter, softened

- 1 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 1/4 cups unbleached flour
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1/4 teaspoon salt
- 1 ½ cups shredded or chopped *peeled* apples (about 2 medium apples)
- ½ cup chopped macadamia nuts
- 1 quart butter pecan ice cream

Directions

Heat oven to 350°F. Spray 9-inch round cake pan with baking spray with flour.

In large bowl, beat butter and sugar with electric mixer on medium speed until light and fluffy. Beat in eggs, one at a time. Stir in vanilla, flour, baking soda, cinnamon and salt. Stir in apples and walnuts.

Spoon into pan.

Bake 40 to 45 minutes or until toothpick inserted in center of cake comes out clean.

Cool 10 minutes.

Remove from pan to cooling rack. Cool 10 minutes longer.

Serve warm with ice cream.



In our prayers...

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

This month we pray for:

Kindness, tender-hearted forgiveness and love in our relationships.

Healing: Warren, Ron, Marvelle, Evelyn, Baby Cameron, Alisha, Thom, Rev. Jeanne, Beverly, Jerry, Susanna, Sigi, Faye, Steve, Phyl, Tammie, Ron, Austin, Brian, Stella, Richard, Britney, Labra, Chuck, Naomi, Ray, Cynnie, Amy, Michael, Sam.

Strength and comfort for all who suffer loss.

Healing and restoration of broken hearts, families and relationships;

Safety for all who are traveling.

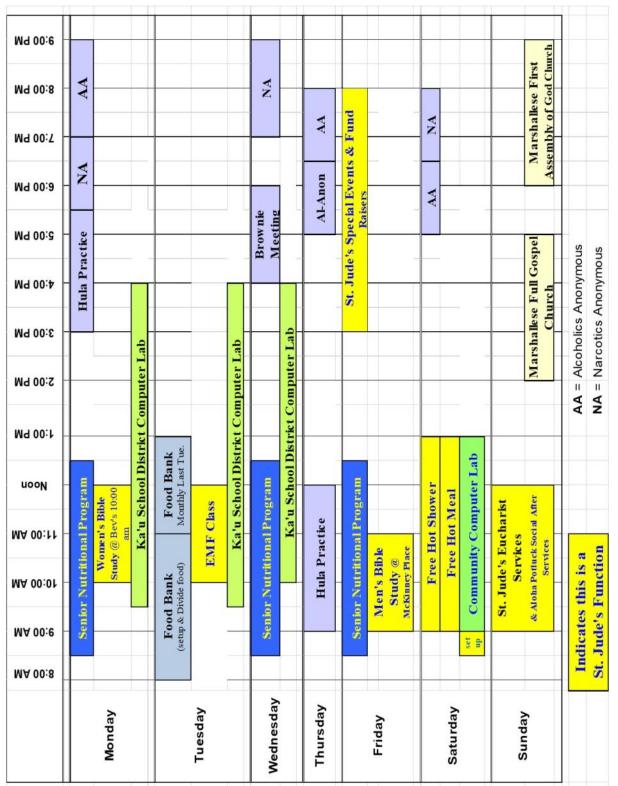
Safety, wisdom and courage for all those in protective or public service (law enforcement, firefighters, emergency responders, military personnel, teachers, administrators, clergy, physicians, nurses, medical team members, civil leaders);

For protection from natural disasters, violence and tragedy and restoration of lives forever impacted.

For more volunteers, willing hearts to support the shower ministry, the Saturday soup kitchen and the computer lab.

Blessings and encouragement for the leaders of St. Jude's and for the many





St. Jude's Weekly Schedule www.stjudeshawaii.org

Shower Day



We need Bingo Prizes!

Anything from trinkets, candy & toys for the kids, to socks, toiletries, & other items for adults.

The last Saturday of the Month

The next Bingo Day is September 28th

9 a.m. to 11:00 am.

September Dates To Remember

1st Bishop's Committee

3rd EFM Begins

7th Lemonade Party

17th Spay & Neuter Clinic

21st Free Haircut Saturday

24th Food Pantry

28th Bingo Shower Day

Church yard

Continued from page 3

2012 to help revitalize us. I usually sat in the first three rows of seats and in the aisle chair. During his sermon that day he said there are sinners among us, and then put his hand on my shoulder.

After that, when he needed audience participation, he usually surprised me with a trick question and I tried to answer with a tricky answer. I remember one sermon about miracles when Tom asked me what kind of fertilizer I used in my garden. I answered "Worm Tea," and that is the only time I have seen Tom without an instant response. Then someone in the back said "Miracle Grow" and he continue with his sermon.

While they were here Jean cleaned and remodeled McKinney Place (our vicarage), Richard made a big sign out of Koa wood and put it in front of McKinney House. Fr. Tom helped us move forward on some of the community support programs we had been working on. As we were doing that, Cordelia was vigorously working on getting our "Flavor of the Month" priest program going.

Father Tom and Jean stayed with us through February, 2013 and our first priest, was actually a couple ~ The Rev. Leonard and The Rev. Lindsay Freeman arrived in March 2013 and stayed through April. Lindsay finished "The Spy on Noah's Ark" while she was here.

When Rev. Lindsay and Rev. Leonard returned to their Minnesota home, their enthusiasm for our visiting priest program became an excellent recruiting tool that connected us to several of their colleagues. Some of us credit the success of our Flavor of the Month program to the Freemans.

Giving Tree's next visit to St. Jude's will be Saturday Sept. 21st. They will set up tents and tables in our lower parking lot. They usually have lots of clothing and various other toiletry items like toothbrushes and razors.

In the past, many of the people visiting them came on up to the church to have a bowl of soup and some took showers. Their plan is to be at St. Jude's each month on the third Saturday.

Operational Support Duties: In late 2015, St. Jude's started an effort to identify the various jobs/services that are required to keep St. Jude's operating smoothly. Along with identifying the jobs, they documented who was currently performing each job.

As expected, there were a few individuals doing most of the work around St. Jude's. They put all of the information gathered into a document they called "St. Jude's Operational Support Duties."

Each activity has someone responsible for performing the job, and up to three people were identified as backups or in training to learn how to do that job.

After several iterations in the Bishops committee, the pages from the document were posted on the church walls and presented to the congregation. Many members from the congregation signed up for various duties.

Over the years several of the people who signed up to perform some of the jobs have moved away and in most cases someone else stepped up to keep things moving along. Also, as they added additional outreach programs new jobs have been added and some jobs changed.

See "More church yard" on page 15

More church yard Continued from page 14

This last month we started an effort to update the document. It will be shared in the next Bishop's Committee meeting and after that it will be presented to the congregation for them to volunteer for the activities, they want to participate in.

Mobile Spay and Neuter Wagin': The Hawaiian Humane Society usually has their state-of-the art Mobile Spay & Neuter Clinic at St. Jude's lower parking lot one day each month.

Hawaii I Humane Society strives to make spay and neuter accessible and affordable for the Big Island, Hawaii residents. Lowincome pet parents and those with limited transportation qualify for their free spay neuter service.

Services they provide are Spay or neuter surgery, Nail trim for an additional \$5 per animal with spay/neuter surgery, Microchip for an additional \$10 per animal with spay/neuter surgery, Hawaii County dog license, available for \$10 per animal with spay/neuter surgery.

Surgery is done by Appointment Only. You can find out their next scheduled visit to St. Jude's and make an appointment by going to **HIHS.ORG** on the internet, but the best way is to Phone 808-796-0107, which is the direct phone to the Mobile Spay and Neuter Wagin' appointments.

<u>Free Haircuts:</u> The next scheduled Free Haircuts at St. Jude's will be on Saturday Sept. 21, 2019.

Kady and Drew Foster provide haircuts for our Saturday family every other month. There is a sign-up-sheet hanging on the church bulletin board at the back of the

Learning the traditions Of the altar



Ever wonder how the altar is set up each week?

Join the Altar Guild! Karen is learning and you can too!

Thanks Karen, for stepping up to help prepare for Sunday morning services.

church, by the kitchen. There is room for 12 people to sign up.

This service integrates with our Free Hot Shower and soup kitchen program. First the recipients will finish their shower, and then come for their haircut.

Oktoberfest is our next special event. It will be on Friday, October 4, 2019. Doors open at 5:30 pm and they will start serving at 6:00 pm. Live music provided by the Last Fling Band.

Along with live music you get Dinner which includes Bratwurst, Sauerkraut, Boiled Potatoes, Drinks, and Dessert.

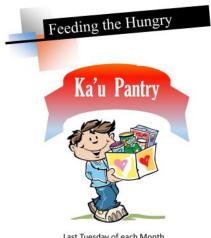
Tickets available at the door: \$8 per person, \$15 for two, or \$20 for family.

Ka'u Food Pantry Distribution

September 26th By Karen Pucci

Ka'u Food Pantry, Inc.,: next distribution is TUESDAY, September 26, 2019 at St. Jude's Episcopal Church on Paradise Circle-Mauka, from 11:30 a.m. -1:00 p.m. or until the food runs out, whichever comes first. We ask all of our participants to respect the grounds where this will be held. All dogs, including service dogs, must be on leash and out of the way of foot traffic. Volunteers are always needed and welcomed, beginning at 8:30 a.m. on that Tuesday.

The Ka'u Food Pantry, Inc., is staffed entirely by volunteers and is a non profit agency whose mission is to feed the hungry of Ocean View. We are currently feeding up to 120 families. Our program is designed to provide 1-3 days worth of nutritious food to help people who run short of money, benefits and/or food by the month's end. As a non profit, the Pantry is able to purchase food from the Hawaii Food Basket at 18¢ per pound. One dollar can buy a half of a case of food to help your community.



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

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

Checks maybe written directly to the Food Pantry as well. Make the checks payable to the Ka'u Food Pantry, Inc., P.O. Box 6184, Ocean View, HI 96737. Your monetary and food donations may be deductible pursuant to I.R.S. Code §501 (c) (3). Mahalo nub loa for all your support.



First day of Kindergarten for Lulu Cutts. Please watch out for little ones at the bus stops.





BMX World Champion

World Champion BMX bike racer, Greyson Sneed, is part of the St. Jude's family. We are so proud of this young athlete's dedication to racing.

CONGRATULATIONS

Beverly Nelson's six-yearold great grandson, Greyson Sneed won 5th place at the World BMX competition held this past July, in Brussels, Belgium. Since he placed in this competition, he is automatically qualified for next year's world competition which will be held in Houston, Texas.

Greyson started BMX racing when he was five years old. His coach said he is a natural at this sport and he is very competitive and loves to win.



Tired of violence? Do something!

Imagine what it's like for a first grader to go back to school the day after his friend was gunned down while shopping at Walmart. Teachers are reporting that children are having a very difficult time in regions where mass shootings have happened.

If you'd like to do something to help, you can send a postcard! It's a super-cheap way to send some aloha to children who are desperate to believe there is good in the world.

Don't worry what to write – Just make it simple – something like, "I'm thinking of you with warm aloha from the Big Island of Hawaii." For a 20 cent post card and a 40 cent stamp, you could re-ignite hope in a child. If you want to go all out – send a Teddy Bear!



Melisse Rushbrook ► Create-abilities Teacher Community

14 mins · 🚉

I am an El Paso second grade teacher. One of my colleagues recently reached out to ask for postcards of support for her kiddos. I'd love if we could get some as well. Some of my little ones believe this world is a terrible place. Let's show them some good, please.

Please send to

Melisse Rushbrook Tom Lea Elementary 4851 Marcus Uribe El Paso, TX 79934

#ElPasoStrong





Confirmation Sunday was blessed with honored family and guests of our confirmands.

Grazin' continued from page 4

their base ingredients because we just wanted to eat. I had the wonton udon with a miso base (\$10.50). The won ton here look like two pieces of lasagna style noodles with the pork stuffing. Different but tasted just fine. Anna had the gyoza ramen (\$10.50) that neither one of us can remember what kind of broth she had but she liked it. We also ordered the calamari pupu (\$6.25) which was deep fried rings with a very nice dipping sauce. Everything came to our table very quickly, piping hot. We both took advantage of the table additives. We put in a few drops of hot chili oil and about ½ tsp of the roasted but ground garlic. Kicked things up a notch without destroying the meal. Is this a destination stop? No. But if you are having to visit this area and you want something quick and good, this place is a decent choice. Beyond the soups (some cold noodles are available too) there are fried rice incarnations, chicken katsu, shrimp, fish, calamari, curry dishes. The menu offers vegetarian fares but recommend you talk to your server. Credit cards accepted, indoor seating only with a/c. We were there at lunch time and it was mobbed. However, it emptied out pretty quickly once the lunch hour ended. Lot of take out orders going out the door. Girls say GO GRAZE

DAIICHI RAMEN 111 E. Puainako Street, Hilo, 808 959 9898. Open 10:00a-9:30p daily.

UPDATE: Foster's Kitchen has opened a 2nd location in Waikoloa in the King's shops. We went. We liked it we think more than the Kona one. Good drinks, nice happy hour selection, food was good and we think more varied. Also a/c indoor seating.

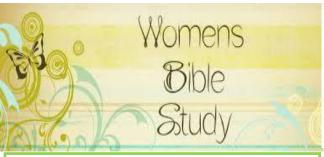
Books continued from page 5

Personal Literacy. The actual title is Reading People: how seeing the world through the lens of personality changes everything. Another book written for me, rarely injure yourself while reading. Did I and possibly you.

I'd Rather Be Reading is \$14.95

hardcover (unless you find it used on Amazon), \$10.49 on line at B&N, while the book coming my way, Reading People is \$10.49 on line.

So read on, it's calorie free and you mention that Bogel's has a whippy and delightful sense of humor?





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

Fridays at 9:00 a.m. McKinney Place



Lemonade Party

September 7th, 9 a.m. to 11 a.m. Monthly Church Clean up

Talk Story

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

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We welcome submissions!



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

For more guideline details visit www.stjudeshawaii.org

Photos must be submitted as jpgs & emailed as attachments. Submit via email to: cynthiaanncutts@gmail.com

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

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