



# 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](http://www.stjudeshawaii.org)  
email: [stjudehawaii.bak.rr.com](mailto:stjudehawaii.bak.rr.com)

Volume 9 ~ Edition 3  
March 2022



## Shower Ministry to Reopen

St. Jude's Shower Ministry will be open for business again beginning February 19th with hot water, shampoo, conditioner and a fluffily clean towel.

Yes, the showers will be open once again on the 19th and Anna will be in the kitchen again stirring up something good to eat.

We will ask you to keep your mask on until you are in the shower and put it back on when you leave the shower.

Please keep distance from other non-family members as you await your turn to shower.

Food will be on a take out only basis but we'll have plenty of coffee, tea and lemonade to enjoy while you wait for your turn in the shower.

We will be so happy to see all of our regular customers and get to greet any new members of our community.

***Come on down and get your bubbles on.***



## LENT & BISHOP

BY CORDELIA BURT, BISHOP'S WARDEN

**Lent:** The season of the church year that runs for forty weekdays and six Sundays between Ash Wednesday and Easter and is a special season of preparation for Easter. The liturgical colors are purple or the natural color of unbleached linen. The penitential tone of the season is reflected in the prohibition of the singing of the Gloria in Excelsis during Lent. Many people observe Lent by undertaking special programs of study; many practice self-denial. The purpose of Lent is not self-punishment but preparation for Easter through concentration on fundamental values and priorities.

**Bishop:** The chief sacramental officer of the church, and the office which gives our church its name. The Latin word for bishop is *episcopus*, and so the original name of the Episcopal Church said of us that we were the Protestant church with bishops in the United States. Bishops are the chief pastors for their dioceses; they are responsible for ensuring that the faith proclaimed in parishes is the faith of the church. Bishops have the special office to ordain priests and deacons, and together with other bishops to ordain or consecrate other bishops. They are also the chief ministers in the rite of Confirmation, although the Prayer Book encourages bishops to act out their overall pastoral role by performing Baptisms and celebrating the Eucharist when they do Confirmations. Bishops are required to visit all the parishes and missions in their dioceses at regular intervals. They also preside at diocesan conventions and have administrative responsibility for diocesan activities. In the American church there are four kinds of bishops: the Presiding Bishop, the several diocesan bishops, and assisting bishops called coadjutors and suffragans. The Presiding Bishop is the chief administrative officer of the Episcopal Church; he is elected



by the House of Bishops, subject to the approval or disapproval of the House of Deputies, for a term of nine (9) years ending at the General Convention closest to the Presiding Bishop's sixty-eighth birthday. Each diocese has a diocesan bishop, elected by the diocese meeting in convention to be the chief liturgical and administrative officer of the diocese. A diocesan bishop may be assisted by a bishop coadjutor or a bishop suffragan, also elected by diocesan conventions. A bishop coadjutor is elected to replace the diocesan bishop upon retirement. A bishop suffragan is elected to be an assisting bishop only; a bishop suffragan may succeed a diocesan bishop but has to be elected to that position in addition to being elected bishop suffragan. The traditional insignia of the bishop's office include the bishop's throne (or cathedra) in the cathedral, pastoral staff, miter, pectoral cross, and ring. Bishops may vest in a purple cassock together with a rochet and chimere, or they may wear a white Alb together with a cope and mitre. The official title of a bishop is The Right Reverend.

**From "A New Dictionary  
for Episcopalians"**

## Groovin' with the Grazing Girlz

By Karen Pucci

Well, once again, the whack a mole approach to this virus has failed us. Isn't the definition of insanity repeating the same behavior over and over again but the outcome is always unchanged? Needless to say, our grazing is curtailed.

In spite of our precautions, in early January, we did contract the Omni version which has been a noticeable but mild assault on our bodies. So between quarantining and just try to avoid everyone in general, this is making us crazy. Friends have been stellar and helpful during our quarantining time and we are grateful. We are still under it as I type this. We keep relapsing. The dog is very happy because she is home with us or we are home with her. Not really sure how that works in doggy brains. We are not happy with this turn of events. Predictable? Absolutely. This virus is, as Cynn timer says: relentless.

But before things went nutso, we managed an 8 day trip to Maui in early December. I am whale aficionado and if I can, I try to get over every "whale season" to see them. In fact, it was a very big part of our decision to move here. We call Maui-California West- because it clearly has been stamped with the California foodies, taxes and lots of regulations. We try to immerse ourselves in the variety of cuisines offered there; and we can get to just about anywhere from Kihei within 90 minutes. Except to Hana. We took a trip out there a few years ago and that was the only trip I will ever need to see it.

The whales were there. I could see them breaching from the beach but when we went out on the boat, the water was too rough for us to flit from port to starboard. As a result we missed a lot of show. However, our naturalist was new to the islands and she was so excited every time she saw a whale. I would have loved to have gone out with her around now when it is literally whale soup out there. Never-the-less, her unabashed enthusiasm made the trip better.

This visit was during that "Kona low" storm that lasted about a week. We hit a few spots this trip, one of which was **Mama's Fish House**. This was the purpose of the visit: to surprise Anna's

younger sister, Marie, on the occasion of her 60th birthday. We had told her we could not make it because we could not get in with our time share. Anna's youngest sister, Nina (the cookie baker), arranged to get Marie and her oldest daughter, Nicole, to fly over with her and stay for a week at various spots around the island. They were staying this night at the Fish House cottages. The surprise was a real surprise. Marie fell apart, Nina and Nicole started the water works. Now we had not seen Nicole for several years but the three sisters see each other periodically. Weird. Anyway after some jabbering and re hydrating, we walked down to the Fish House for dinner. If you have not been there, this is modeled after a gigantic tiki hut. Sits right up from a white sand beach. The inside is pure Polynesian be it authentic or replicated. You feel like you stepped back to another time in Hawaii. The added bonus was it was not very crowded at all due to the poor weather so the occupied tables were all spread out. We ordered some unique pu-pus, one of which was a delightful preparation of venison. There is always a chef's tasting of some sort of broth and of course, it was utterly divine. Marie and Nicole split crab cakes and were very happy. Anna and Nina had the bouillabaisse. Anna said it was the best broth she has ever tasted. She was swooning. I had what was called a deep water toothless fish. It tasted like Chilean sea bass. OMG was it ever good! Everything we had was outstanding from cocktails to pu-pus to dessert. It IS a grand spot for a special occasion. The food was absolutely outstanding. If you go, bring your least favorite child for barter because the prices there are unbelievable. None the less, we all enjoyed ourselves immensely. If you want to try it without blowing the budget, they do have a very nice, far more affordable, happy hour with pu pus.

Our new fave is **Matteo's** in Wailea. This was our 2d visit. It's "Italian". Well, novae Italian but we like it none the less. The Towner clan joined us that evening. Their menu is limited still but we have enjoyed their specials. I am waiting for the return of saltimbocca but so far they can't get a reliable supply of the needed ingredients.

**Keep those N95s on and stay safe.**



## CHRONICLES OF THE COMMONPLACE

BY CYNNIE SALLEY

As Valentine's Day slipped around the corner, it set me to thinking about how special holidays were celebrated in Hawaii, in my youth, many years ago,. I can remember making valentine cards at school with construction paper (of course it was red) and white paper doilies. We learned how to fold the paper in half and cut out half hearts, which at least had matching halves, in skinny long hearts.

Then we glued them together with the doilies, in whatever way our creative muster led us. Our glue, came in little bottles with a red rubber top, which slanted to a peak and had a slit halfway up. When you used it, you pressed on the top which opened the slit, where the glue came out and then you spread it around where it was needed, with the top end.

Some of us, preferred paste, which also came in a glass jar, with a top that had a small brush attached to the underside and stuck into the paste. Some of my friends liked to eat the paste, which I felt was pretty yucky!

We didn't realize  
we were making  
memories, we just  
knew we were  
having fun

When the glue or paste had dried, we then wrote in our very best first grade handwriting TO MOM and DAD. Keep in mind that Valentine's cards and presents in those days were supposed to be anonymous.

I took mine home and hid it, until Valentine's Day arrived. Then...I snuck up to the front door and rang the doorbell and placed the valentine in a prominent place on the doormat, then ran away and hid behind a bush, so I could watch the glorified amazement on my Mom's face as she loudly exclaimed... "Oh how beautiful! I wonder where this came from."

See "Chronicles," continued on page 11

# March

5



## Flavor of the Month

The Reverend Joseph Medley



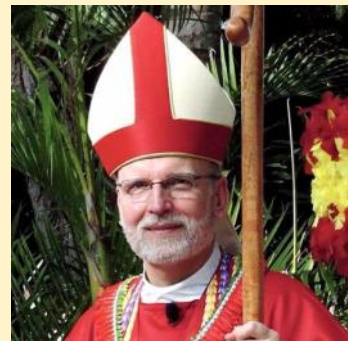
**Pastor Joe Medley**

The Reverend Joe Medley comes to us from Oregon. Pastor Joe recently retired as senior pastor at Fir Lawn Lutheran Church in Sweet Home, and also Sweet Home United Methodist Church, where he served both congregations.

Welcome to St. Jude's  
Pastor Joe!

## The Bishop is coming!

The Rite Reverend Robert Fitzpatrick is scheduled to visit St. Jude's on March 6<sup>th</sup>. We are looking forward to chatting with Bishop Bob and updating him on what's new at St. Jude's.



**COMING SOON**

# March Dates to Remember

- 2 Lent Begins
- 2 Ash Wednesday Service 3 pm
- 6 First Sunday in Lent
- 6 Visitation of Bishop Robert Fitzpatrick
- 6 Bishop's committee meeting and
- 6 Talk with Bishop Bob
- 13 Second Sunday in Lent
- 20 Third Sunday of Lent
- 27 Fourth Sunday of Lent
- 27 Last Sunday Service of  
Pastor Joe Medley



## March Birthdays

- 1 Sandra Ashley
- 3 Teri Martendale
- 9 Nolene Weaver
- 10 Keith Williams
- 12 Sidney Hills
- 13 Karen Pucci
- 15 Rich Zupancic

## March Anniversaries

- 16 Rev. Scott and La Nora  
Holcombe
- 20 Jerry and Cindy Cutts
- 25 Tony and Nolene  
Weaver



# FROM ANNA'S KITCHEN

7

BY ANNA TOWNER

## Biscuits!

I have made biscuits from scratch and used Bisquick, this variation is from Bisquick.

1st - 1/2+ cups chopped ham and 1/2+ cups sharp cheddar (I used Keisarinna, a Finnish cheddar) I did not grate the cheese as it would disappear into the biscuit.

2nd - Mix in 1/2+ cups honey. Next time I will warm the honey, then mix with the ham. Then stir in the cheese

3rd - Follow Bisquick directions. **Heat oven to 450.** Stir 2 1/4 cups Bisquick with 2/3 cup milk until soft dough forms. Then mix in the ham, cheese and honey.

Drop by spoonful onto ungreased cookie sheet (I use parchment paper.).

Bake 8 - 10 minutes or until golden.

If using frozen dough might be too moist, so just add a little more Bisquick until right consistency.

Enjoy. Makes 6 - 8 biscuits depending on size.



# In our prayers...

8

## Thanksgiving:

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;

**The people of our nation:** give us a zeal for justice and the strength of forbearance, that we may use our liberty in accordance with your gracious will;

**Health protection, in the midst of the COVID-19 pandemic:** for our kupuna, our loved ones, our leaders, our medical personnel, ourselves.

**Healing:** Vickie, Wally, Ed, Michael, Father Doug, Carolyn, Phyl, Dale, Janet, Shirley, Karen, Nathan, Mike, Mary, Mickey, Doug, Cameron, Don, John, Evan, Ginger, Richard, Deb, Max, Thom, Tammie, Brian, Tom.

**Strength and comfort for those who suffer loss.**

**Healing and restoration** of broken hearts, families and relationships;

**Safety for all who are traveling, comfort for those who unable to travel at this time.**

**Safety, wisdom and courage for front liners:** 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, cashiers, truck drivers, postal employees, and all workers);

**For protection from COVID-19, natural disasters, violence and tragedy:** we pray for restoration of lives, financial loss and displacement of families forever impacted;

**For our church and all her ministries,** re-ignite us Lord, in a safe environment of warmth, music, Holy Communion and divine connection.

**For our shower clients:** that they will continue to feel our love, in the midst of crisis.

**Blessings, wisdom, energy, enthusiasm, discernment and encouragement** for the new leaders of St. Jude's and for the many volunteers who keep our church operating; and for local, national and international world leaders, help us to work together for peace.





# TURNING PAGES

WITH ANNA TOWNER

## A Feline Perspective

"Oh, good, you're finally here, though you've taken your time about it." (The Art of Purring, p. vii) And thus began my journey the Himalayas with a cat as my guide.

Deb loaned me two books thinking I would enjoy the philosophical, religious viewpoints of Snow Lion, the Dalai Lama's cat as well as the humor. However, the above quote tells the truth...it took me a while to begin my trek with Snow Lion and his adventures. My concentration was...on vacation... I was sleeping a lot; ironically NCIS along with Law and Order reruns were all I could handle. Then...

...then I picked up The Art of Purring and was greeted with that quotation. It sounded as though my Swami Shradha Nanda was mildly chastising me for my usual procrastination. (I sometimes think that my true major in college was procrastination.) So of course I began reading...and thinking...right away.

I had reached page 17 and Snow Lion was waiting for his Malabar fish curry when I realized I had to begin this trip with kitty in volume 1. I had to know how Snow Lion got his impressive name. Why was he waiting for Malabar fish curry? Cats eat fish, true enough, but curried fish? And why

would he have been at a banquet? These were questions that needed answering, and quickly.

So I set aside volume 2, and bought The Dalai Lama's Cat (Barnes and Noble, .99) and was met with the dedication - - May all beings have happiness and true causes of happiness; May all beings be free from suffering and the true causes of suffering.

David Michie is able to use a cat to teach us about our reach for eternal happiness, bliss or to us a word we learned in EfM, "theosis" or union with divinity. He uses humor, every day situations and presumptions to show us how to do better in our individual spiritual search for the meaning of life. Two examples from his first books stand out.

First, Snow Lion (SL) discovers Franc Cafe and the owner, Franc, treats the cat like royalty, but only after he learns the kitty is the Dalai Lama's cat. Then Franc makes sure SL is given the very best from his kitchen for lunch. He doesn't feed SL out of love or respect for the cat himself, but because he belongs to someone important, the Dalai Lama. He brags about how the Lama's cat stays at his cafe. He claims the since he, the proprietor is advanced in his spiritual well being, SL spends time with him.

**See "Feline" continued on page 10**

## Feline

### Continued from page 9

Well the day comes when the Franc visits the Dalai Lama (DL) and is made aware just how superficial the symbols of his "spiritual attainment" are. Wearing bracelets, earrings etc. are not indicators of a healthy, spiritual attitude or being. In his case, they are simply distracting superficial tokens or advertisements that say "See how far I've come." or "Just look how far you've yet to go." But the day comes when his pride disappears.

The DL tells Franc he needs a spiritual guide or guru to assist him in reaching bliss, Brahman nirvana. When DL names Gehe Wangpo as Franc's teacher, the other monks find this most amusing. Gehe is not known for being gentle with his words, but the DL knows Gehe is just what Franc needs to eliminate his mountain of pride.

Time passes. Franc no longer brags about feeding the D's cat. The five bracelets from five different sources have disappeared along with the ostentatious Om earring. He doesn't tell his customers how far advanced he is on his spiritual journey. He no longer has the need to advertise. He simply is.

And he owes it all to the D's cat.

The second example comes from a reporter's meeting with the DL. The reporter from a well known publication is asking questions and complains about the insects and inquires why they don't they spray for cockroaches. The DL gets up, goes to a shelf and takes out a match box. He tells the reporter this is

the "bug catcher" and the bug is released outside as all living beings have consciousness and value.

When the reporter send the DL a copy of his book, the DL sees that the reporter began his own spiritual journey.

These books are a treat, and meaningful to us, the readers, if we read with open minds and hearts. Let me end this with the inscription from vol.2.

To err is human, to purr feline.

Robert Bryne, author

P.S. there are three volumes in this series. Volumes 2 and 3 \$2.99 each at Barnes and Noble. Volume 1 .99 on Kindle, 2 and 3 also \$2.99 on Kindle.



**More book review on page 12**

# Chronicles

Continued from page 4

Remember, it was anonymous...  
and I was so pleased with myself!



Next came St. Patrick's Day.

At school, we cut out (this time with green construction paper) little leprechauns, which we took home to share with the family. Green beer hadn't been invented yet, (not that I could imbibe) but we did have corned beef and cabbage.

Mother's Day and Father's Day, called for hand made presents. At the small elementary school I attended, we all participated in "shop," where we learned to make all sorts of things with all sorts of tools.

When we were going through Mom's "things" after she died, I came across a set of cocktail napkins I had made for her in shop. I had block printed her initials across them and had frayed the edges... I couldn't throw them away, so I still have them. I wonder how many closets they will sit in as they go from

generation to generation. Who will finally get rid of a third grade Mother's Day project? Another Mother's Day project, that she used until she stopped traveling, was a felt needle holder that had MOM written on the front.

Kamehameha Day was a great celebration. First of all, we had the day off from school. And then there was the parade, with wonderful flower encrusted floats and beautiful Pa'u riders on gorgeous horses.

It was a sight to behold through my youthful eyes. The Parade ended at Iolani Palace and the festivities continued there with speeches and entertainment. It was a very special day.

And that takes us through half a year of celebrations with lots of fun memories.

## More Book Review from Anna

Unbelievable

Someone mentioned *The Shoes of the Fisherman* and I thought I had read it; it sounded familiar. Now I'm thinking that I had seen the movie with Anthony Quinn. On to my discovery about this book by Morris West.

I am now quoting from Amazon's description. "The pope is dead, and the corridors of the Vatican hum with intrigue as the cardinals gather to elect his successor. The result is a surprise: the new pope is the youngest of them all - a bearded Ukrainian, recently released from 17 years in Siberian labor camps and haunted by his past. Not only is he the leader of a fractured Catholic Church, but he also finds he must confront his inquisitor and tormentors (in the camps) in order to avert another world war."

Kiril, the new pope, is truly a devout, humble, compassionate man who is a man of and from the people who must learn to navigate the maze of institutional politics and powers. He actually goes among the people, the sick and prays with them. He meets the Jewish woman who helps the ill and dying in the Jewish community.

Institutions are difficult to change and the young pope is knows of this, but he is made aware of a medical problem by this penitent Jewish woman. Women are birthing babies who are terribly deformed due to a medication, similar to thalidomide in the 60s, taken during pregnancy: children are born with webbed hands, feet are directly connected to the body no legs. She tells him that she expects 20 more such births in one month alone. Kiril's compassion compels him to act.

He summons the people in charge of such things and orders them to make/build a place for these children so they can be cared for and loved as they are. Just imagine the consternation and near panic such a compassionate action caused to these institutionalists!

Yet, Kiril is the pope, Christ's vicar on earth. He should be obeyed.

I have to stop here as I am only 2/3s through the book often, I must stop and think about the situations West so eloquently describes and draws me into. I can't recommend this book enough. Name the topic, divorce within the church, celibacy, using the vernacular/common language of the country where the missionaries are. Although published in 1963, it's messages are totally applicable to today's world. Our world.

Also learned that this meaningful novel is part of his Vatican trilogy. The other two novels are *The Clowns of God* and *Lazarus*. One caveat. Although his novels are fiction, due to West's having entered the Christian Brothers seminary, he has an intimate knowledge of the Church's workings which make the novels meaty and meaningful.

So, happy reading.



## **Camp Mokule‘ia**

This summer,  
Camp Mokule‘ia is offering four weeks of Residential Camp programs for children and youth on O‘ahu and one week of Day Camp for children on the Big Island.

Visit our website  
to see dates and more information about our  
2022 Summer Camp programs.

**Early Bird Registration Deadline**  
**May 6th, 2022**

**COMPLETE INFORMATION**  
**[www.campmokuleia.org/camps-programs](http://www.campmokuleia.org/camps-programs)**



**Mondays** 14  
**10 a.m.**

**HST**

**On ZOOM**

Check email for  
Zoom links

**Fridays @ 9 a.m. HST**  
**On Zoom**



## **Lemonade Party**

### **First Saturday of the Month**

Monthly church yard clean up

***All are welcome to join us!***

Followed by lemonade & hot dogs.

## ***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:** Marvelle Rau, Cindy Cutts

**Columnists & Contributors:** Anna Towner, Cynn timer Salley

Cordelia Burt, Karen Pucci

**Proofreader & Fact Checker:** Cordelia Burt, Cynn timer Salley, Richard Burt

***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](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 their 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.*