

# Talking Story at St. Jude's

St. Jude's Episcopal Church  
News Magazine

November 1, 2015

Edition 11 – Volume 1

## Ka'u Food Pantry

### Feeding the hungry

By Contributing Editor Don Hatch

Every day you hear stories on the local news about the increasing number of homeless and hungry people in Hawaii, and the problem isn't limited to Hawaii; it's all over the USA. It's more apparent in Ocean View because this is one of the lowest income and high poverty areas in Hawaii.

St. Jude's is well aware of the hungry in our area. Every Saturday they have a free hot shower for anyone who needs it, and at the same time they share a hot meal with anyone who's hungry.

After Sunday service they have an Aloha pot-luck luncheon and often invite people in the church yard (charging their computers,



**Ka'u Food Pantry volunteers arrive early to organize the food for distribution.**

**Photo by Don Hatch**

phones, or using the free Wi-Fi) to join them and share their food.

The Ka'u Food Pantry Inc. is responsible for collecting and distributing free food in Ocean View. It's a non-profit organization whose only mission is to feed the hungry of Ocean View. They are staffed by volunteers; so, every dollar they receive is used to purchase food for the hungry. Karen Pucci is the President of Ka'u Food Pantry.

Every month they give around 150 families enough food for 2-3 days. Food distribution takes place on the last Tuesday of every month, near the end of the month, when most benefits (Food Stamps, SSI, etc.) have been

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*And a whole lot more!*

Sit down, relax and enjoy this jam-packed edition of our church news magazine.

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(Continued on page 18)**



## Flavor of the month



Father Roger will be with us through November 15th. We have enjoyed our time with Father Roger and Tri-sha, and we hope they will return to St. Jude's again.

Father Jim Caldwell will begin his service to St. Jude's on November 22nd. Welcome Father Jim.



## Stalking the pantry

By Karen Pucci,  
Ka'u Food Pantry Board of Directors, President



Ka'u Food Pantry, Inc.: next distribution is Tuesday, November 24 at St. Jude's Episcopal Church on Paradise Circle-Mauka from 12 p.m. to 2 p.m.

We ask all of our participants to respect the grounds where this will be held.

Volunteers are always needed and welcomed, beginning at 0900 on that Tuesday. The Pantry holds a fund raising event at the Swap Meet in Ocean View down by Malama Market. Please come down on November 21st and support us and pick up some yummy home baked goods.

The Ka'u Food Pantry, Inc., is staffed entirely by volunteers and is a non profit agency whose mission is to feed the hungry of Ocean View. We are currently feeding 150 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. Donations of non perishable food items and funding are welcomed. 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 case of food to help your community. Your cash donations may be deductible pursuant to I.R.S. Code §501 (

Donate to Ka'u Food Pantry by bringing food items to St. Jude's on Sunday mornings.

You can also write a check to St. Jude's with "Food Pantry" on the memo line. One hundred percent of your check will go directly to Ka'u Food Pantry.



**Food Pantry  
Donations Needed**



## Around the church yard

By Contributing Editor Don Hatch

Work continues on painting the outside of the church and we're slowly getting closer to having this job done. The church is used by some organization almost every day of the week (see the schedule posted in this newsletter); currently, the only day we can paint the church is on Tuesdays. We hope to have the outside done by the end of the year.

St. Jude's facilities became even more crowded this month when they started hosting two more organizations in their facilities.

Last month the Ka'u Food Pantry started using St. Jude's for their monthly food distribution. See the full article on the Ka'u Food Pantry.

Also, the Ka'u School of the Arts Band started meeting at St. Jude's on Friday evenings for their band practice. In the past, Friday afternoon and evenings was blocked out for St. Jude's functions, but they decided to work with the band so the band will have a place to practice, "most of the time." Around once every three months St. Jude's has a fund raiser on Fridays such as Mardi Gras or Oktoberfest and the band can't practice those nights.

St. Jude's also has several special projects that meet Friday nights at the church – For example, in November and December part of the congregation meet to make, decorate, and stuff 200-300 Christmas stocking for the Ocean View Keiki's (children) Christmas Party. On the nights we'll both be using the facilities, we will see how well we can coexist with the band.

Each month St. Jude's has a Lemonade Party where some of the congregation

meets at the church on Saturday and spend several hours cleaning the church, the church yard, pulling weeds, and trimming bushes.

After the work is over the workers are treated to a hot dog and a glass of lemonade.

Starting last year this became a much larger chore because of all the rain. The rain has caused the weeds to really grow – the weeds have been growing like, well – "like weeds". Last year I measured over 35 inches of rain in my yard and so far this year I've measured almost 25 inches.

The lemonade party takes place at the same time St. Jude's has their Free Hot Shower and a Free Hot Meal program. Several of the people there for the shower and meal have started joining the lemonade crew. This makes the chores much easier and gives everyone a chance to get to know each other better.

One of the fundraiser St. Jude's has every year is Oktoberfest. Anna Towner and Karen Pucci prepared and served bratwurst, sauerkraut, boiled potatoes, vegetables, drinks, and dessert to 32 people.

Kau's Last Fling Band provided the entertainment with lots of wonderful music and songs. Dick Hershberger was the master of ceremony for the band and as usual, he was great. Near the end of the evening they played their usual Chicken Dance Song and over half of the people were *gracefully* dancing around the floor and flapping their wings (arms) like chickens.

# Oktoberfest Fun



## Coming up this month

### Get Involved!



- |             |  |
|-------------|--|
| November 13 | FRIDAY @12:30 pm. Set up for Jumble & Plant Sale.<br>Bishop Bob will join us. We will put him to work. |
| November 14 | SATURDAY 8 a.m. Pancake Breakfast, Plant & Jumble Sale. <b>We need help!</b>                           |
| November 15 | Father Roger's last service with us.   |
| November 15 | Bishop's Committee Meeting   |
| November 21 | Food Pantry Fund Raiser at the Ocean View Swap Meet  |
| November 22 | Rev Jim Caldwell's first service with us.  |
| November 24 | Food Bank Noon to 2 p.m.   |
| November 28 | Lemonade Party 9 a.m. to 11 a.m.   |

## St. Jude's Plant Sale is November 14th



Please bring your plants  
to the church from 12:30 to 2 p.m. on  
Friday, November 13th.



**December 24th**

**5 pm**

Aloha Hour after featuring

**Don's Famous Chowder**  
*(Invite your friends & neighbors)*

Ka'u Food Pantry  
Distribution

November 24th

Noon—2 p.m.

St. Jude's Episcopal  
Church



For more information  
contact Karen

510 778 5500

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

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

# THANKSGIVING

by Kepi Davis



Thank you Heavenly Father, for your many blessings,  
Heaven sent, without my needs being said.  
Angels sing their praises of your realm, while I,  
Need only save my voice, and thank thee within my head.  
Known by only thee , I pray on bended knee, humble,  
Sincere, and with gratitude, I give thanks that I am not dead.  
Grateful to have that second, third or maybe zillionth chance,  
Invited into the service of the Holy Trinity. Have I gone mad?  
Very often I think of what it means to serve thee, Jesus, my Lord,  
Inviting your spirit and joy into my heart and I am so glad,  
Nothing can stop me from spreading your love and compassion.  
Glad am I, to be able to voice my thanksgiving, for everything spiritually had.



*We are forever indebted to those who have given their lives that we might be free.*

Ronald Reagan

## A NOTE FROM FATHER ROGER

### *Back in the rhythm of the island*

It is a joy to return to this very special parish of St .Jude's on the Big Island once again. Our first visit was back in 2013 for two months leading up to Thanksgiving. At the time we were in serious need for a rest and reflection period having just retired from a formidable ministry in a dire and depressed area of Minneapolis with an immigrant congregation from war torn Liberia. We were welcomed with such grace and warmth here in Ocean View – with the true Aloha Hawaiian spirit that it turned our lives back to the “on” position again. Indeed, we were so impacted by the love and support of this congregation of St Jude, that when given the opportunity to return again, we leapt at it gratefully.

After only a few days, we find surprisingly that we are pretty settled in. I guess we kind of know the “ins and outs” of the parish life and of course everyone has been great to welcome us again. There are many new faces among you who we look forward to get to know, and also we hear of those who have moved on in life either back to the mainland and some have died.

Trisha will be here for two weeks leaving on 31<sup>st</sup> October and I will stay through 15 November, Sunday service. She continues to work for the Cargill Company in Minneapolis and I am serv-



Trisha & Father Roger Sonnesyn

ing supply around Minnesota and have started a real estate company. But the big news is that our daughter just delivered an eight pound and eleven ounce little boy named Oliver. He is perfect, as Trisha says, in every way and has already won our hearts and hopes for his future. Maggie, Oliver, and his father, Will are all doing well and anticipating the holidays when Grampa Roger and Gramma Trisha return for family gatherings in our beloved Minnesota.

We treasure the time here among you St. Jude's folks and trust that we can be as much a blessing to you as you have become to us.

Please do not hesitate to contact us if you have special needs outside of the Sunday services.

The Rev. Roger & Trisha Sonnesyn

# TURNING PAGES

BOOK REVIEW BY ANNA TOWNER

## The Red Tent

By Anita Diamant Dinah

*The Red Tent*, by Anita Diamant Dinah tells the ancient culture and conflicts of women, her mothers (Jacob's wives) and their lives - the history of and within the Red Tent. Like Sleeping Beauty's fairy godmothers, Dinah's mothers provide her the skills and help develop the character that allowed her to survive her childhood, become a successful and respected mid-wife as well as leaving everything and everyone she knew when she moved to a new, strange country. (The movie was a rather faithful adaption and very well cast. Definitely worth watching.)

The second TV adaptation is Alice Hoffman's *The Dovekeepers*, a story that revolves around four women and how they arrived at Masada and survived until Roman soldiers slaughtered the Jewish colony with only two women and five children surviving. Although it actually happened almost 2,000 years ago, the story is told as though it had just happened. The details, imagery and characters involve you in their story. (On just before Easter and worth watching just for Ziva, Cote de Pablo's return to TV since leaving NCIS.)

Lastly, we have Mary Magdalene's story in *The Expected One* by Kathleen McGowan. In a Dan Brown novel, he talks about a secret society that protects the descendants of Mary Magdalene and

Jesus. The Expected One tells Mary M's story through the scrolls she hid when she left Jerusalem after Christ's crucifixion.

In researching for a new book, respected author Maureen Pascal travels to Jerusalem and southwest France. She comes across the Mary Cult in France (which in fact does exist) and meets a powerful, extremely wealthy nobleman who is a devout believer in Mary M. and her family.

Of course when the status quo is threatened, people/groups will move to protect their own interests, even if that means destroying those who might cause the history of Christianity to be rewritten.

Ms. McGowan employs famous artists, painters and writers, political families and scientists of the past such as Botticelli, Cocteau Borgia and Newton, to show how important it is to protect the truth and validity of Mary Magdalene and her marriage to Jesus. The author not just illustrates Jesus' humanity in his life and eventual self sacrifice but the dignity, strength and importance of Mary Magdalene in his life and the sacrifices she made for him.

A wonderful read that has you checking historical facts, maps of France and symbols. Unfortunately, this is the first book and now I have to get hold of part two!!

# JUMBLE SALE

& PLANT SALE

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

**Saturday, November 14<sup>th</sup> 2015**

**Doors Open at 8:00 am**

**All You Can Eat Pancake Breakfast**

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

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

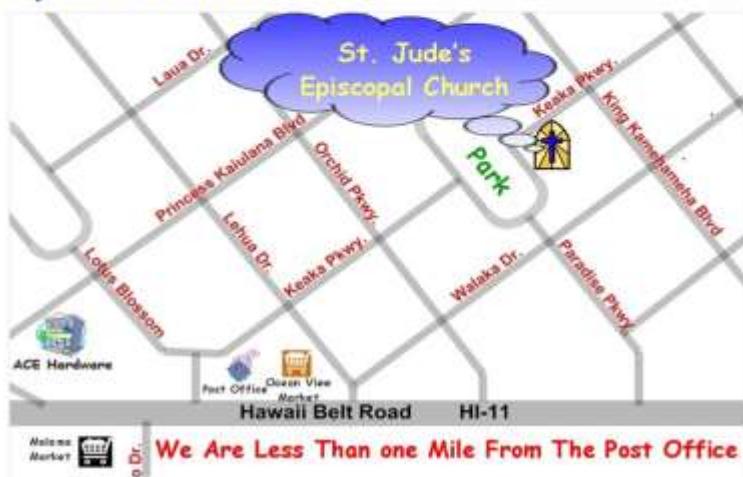
*We Have Quality Items at Great Prices*

**Takes place at**



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

The southeast Corner of Keaka Pkwy and Paradise Circle





## Chasing the Saints

**By Cynnie Salley, Grandmother of New Orleans Saints Center, Max Unger**

*Editor's Note—Cynnie and Ray Salley are on an NFL sojourn. At my request, Cynnie has provided a travelogue to share the crazy life of NFL families. This is Phase 2 of their trip.*

9/15/2015

Albuquerque is the oldest city in New Mexico and retains that old charm in the historic district: the central plaza, with the predominant building being the church, the other adobe buildings with frontal overhangs providing shade for vendors who spread their ware on blankets on the ground. You can imagine the hitching posts that most certainly were once there. It was a nice stopover for us.

Then, it was off to Amarillo Texas. The weather certainly didn't get any cooler. It was a long drive, so we basically ate dinner across the street from the hotel and went to bed, rising early to get moving again! Didn't see much of what Amarillo has to offer!!

9/16/15

Today, we had an eight hour drive right across the top of Oklahoma to Fort Smith Arkansas.

"Ooooooohlahoma where the wind comes sweepin' down the plain" is definitely the way it is.

The plains are astounding as they go on for as far as the eye can see...and then farther still! Most of what we saw was ranch land, void of any cattle...they must still be in summer pasture somewhere else.

Fort Smith is right across the Oklahoma Arkansas border. It was where the trail of tears ended and was originally an outpost fort. It too has an historic district, but it's not nearly as charming as those with a Mexican/Indian flavor, such as Albuquerque. We had a chance to stretch our legs and walk around the old town a bit.



**Max Unger , #60, Center for the New Orleans Saints.**

9/17/15

Natchitoches...try pronouncing that! Well, the host at the B & B where we stayed, when asked about the pronunciation, said...you just sneeze! He pronounces it Nacatush...there you have it!

Finally, we left Route 40 and started heading south through Arkansas to Louisiana. Went through a beautiful National Forest and lots of farm land. It

**See “Saints”** (continued on page 11)

## Saints (Continued from page 10)

was a nice drive on a blue highway...finally arrived at Natchitoches, where Steel Magnolias was filmed, just down the road from our B & B.

9/18/15

After a leisurely breakfast complete with grits, we started off for New Orleans. It was about a six hour drive, through cotton Fields, swamps and bayous. Then, we got to meet Cameron Francine!! Yea!! What a little doll!! It was wonderful to see Leah and Max as well! We had made dinner reservations ages ago at GW Fins, when Holly and family were going to be in NOLA as well. As it turned out, none of them could make it, but we went to dinner as planned. Walked down Canal St and then Bourbon St. What a crush of people of all sorts filling the sidewalks and the street. Can't imagine what it must be like during Mardi Gras!! Actually, Bourbon Street was dirty and smelly, but the music coming out of a variety of bars and restaurants just made you want to boogie in the street!

9/19/15

Leah had made an appointment for me to have my hair cut. So down the street I walked to my appointment and am now shorn. It's a take-it-easy day and we have to repack to get ready for the next road trip up to Charlotte N.C. for the Panthers game, picking up my sister, Roberta on the way. Tomorrow is game day here at the NOLA Superdome vs. Tampa Bay... So, it's Geaux Saints around here!

9/20/15

Well...another horrible game, but again, Max played very well! The Super Dome is huge, but the noise from the fans not nearly as loud...didn't need ear plugs! Cameron wore ear phones for babies and slept through the entire game! Max joined us after the game and we went back to their neighborhood for pizza and beer before going home and watching the Seahawks get beaten by Green Bay!

9/21/15

Off to Mobile Alabama to pick up MySisterRoberta at the Mobile Airport on our way to The Magnolia Inn in Foley Alabama. A charming old Inn, full of antiques and beautifully appointed. Drove to Fairhope for a so-so dinner, but realized that that was the town I was trying to think of which we visited when Max was in the Sr. Bowl.

9/22/15

After breakfast, we packed up and headed off to Monticello Florida. Stayed at the cottage B&B, run by a charming couple, Jean Michael and Martha, the only person I've ever met who was on Jeopardy. Martha cooked dinner for us, as our choice in town was pizza or Mexican, neither of which we especially wanted. She baked the most delicious and moist Atlantic Salmon. In at 350\*, turned down to 200\* for about 20 min. With it she made rice with cream and cognac...unbelievably good. Cook the rice in chicken broth and 1/2&1/2. When finished add a dash or so of cognac. Chocolate cake for dessert. Jean Michael waited on us and washed the dishes.

9/23/15

The next morning, I poured myself a cup of coffee and walked to the front area where our hosts were having a short bible study. They invited me to join them, which I did and then said a prayer for the day. After breakfast, which Jean Michael cooked, we again packed up and bid them adieu and headed for Savannah Georgia. Martha recommended that we drive via Thomasville as it was a charming town. Good advice, as it was. We walked around and bought a few things. Can't do that very much as we'll never get them in our already too full suitcases. We have had a couple of interesting lunches in little hole in the wall restaurants. We make our decision by how many cars are parked around it! The first one was in Florida and called Simply Country Good Cooking. Everything was smoked and home cooked...they had old equipment and hand painted signs hanging everywhere. My favorite was a sign stating " Don't get so open-minded that your brains fall out" ... Classic Florida redneck! Our next lunch was at Bubba Jax Crab Shack in Georgia. Georgia seafood of all types; again, home cookin'! Checked into our Savannah Hotel, The Ballestone. It supposedly has ghosts, but none visited us. We had dinner at Elizabeth's on 37th. Delicious dinner. Unfortunately, Roberta found that there was an emergency at home so after dinner with the help of the Concierge at the hotel made bookings for a return to Portland.

**See "More Saints" (continued on page 22)**

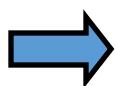
## Talking Story Christmas Photo Contest Winners



Submitted by  
Kepi Davis  
  
1953 Christmas  
Kepi in England with  
Father Christmas.



Submitted by  
Don Hatch



1968 in southern  
California—Tim & Chris  
Hatch, opening Christmas  
presents.



Submitted by  
Beverly Nelson

Tammy, Josh,  
Santa & Greg.



*Congratulations to  
our Christmas photo  
contest winners.*



# Thanksgiving Memories

By Thom White



After Easter and Christmas, my favorite holiday is Thanksgiving. Memories of the family gathering and sharing this holiday

meal is a cherished tradition. Even in the leanest of times my Mother would cook this wonderful dinner of roast turkey and all the fixings. As a child I did not know how all this was accomplished, I only knew Mom would spend the day cooking. The aroma of dinner cooking would tease the senses until it was time to sit down, say grace and eat.

After I finished school and moved to California there were 2000 miles between me and those dinners. As a bachelor I didn't cook. If I wasn't able to return home for the holiday, then I often would have the holiday meal in restaurant with friends, since they didn't cook either. We would reminisce and talk story. Always the dinners were compared to the memory of our Mothers' dinners.

The mystery of how to cook a turkey remained a mystery till I had a family. Longing to continue the traditions and making memories became important. Funny how kids do that. My first attempts at cooking a turkey weren't bad but I kept trying different methods. Eventually I learned an unusual technique from a farmer's wife: cooking the turkey in a brown paper bag.

This sounded bizarre and dangerous, but after several attempts I finally had the perfect moist golden brown turkey, picture perfect. Everyone would "ooh and awe" as I opened the bag to reveal a masterpiece. I now had my own tradition to pass on.

When our daughter Shanti left home and moved from Chickaloon to the big city Anchorage and had her first Thanksgiving with friends, she called and wanted to know how to cook the turkey in a

paper bag. I gave her instruction and assured her how easy it was to have a picture perfect turkey. She was so excited to cook her first Thanksgiving turkey.

Everything went as planned. Since it was a pot luck all she had to do was cook the turkey. The turkey roasted as expected and soon it was time to bring out the turkey. Since none of Shanti's friends had ever heard of this method and thought it was crazy to cook a turkey in a brown paper bag, all eagerly gathered around the stove for the unveiling. The excitement grew as the turkey was slowly removed.

Unfortunately as the turkey came out of the oven, the paper bag brushed up against the heating element catching on it on fire. For a moment everyone froze, then mayhem broke out.

*Unfortunately as the turkey came out of the oven, the paper bag brushed up against the heating element , catching on it on fire.*

Someone grabbed a towel, someone water, someone the fire extinguisher. In all the chaos the turkey fell out of the oven onto the floor and before anyone could stop him DAVIDSON the family dog ( a Pitbull with huge jaws) grabbed the turkey and ran. A chase pursued around the house, but Davidson was not giving up that turkey.

Unable to save the turkey, Shanti and her friends enjoyed their first vegetarian Thanksgiving. What a video this would have made for America's Funniest Videos. I've heard of "the dog ate my homework". Now I can say "The dog ate the turkey."

This Thanksgiving may we honor our mothers' love and service. With grateful hearts we give thanks for all our blessings. Have a Beautiful Thanksgiving.

Blessings and Aloha,

Thom



# From St. Jude's Kitchen

## Thom's Roast Turkey in a Paper Bag

1 TURKEY 20 lb to 25 lb

1 OR 2 PAPER BAGS AS NEEDED

SOME SOFT BUTTER

SEASON SALT

FAVORITE HERBS: SAGE, THYME, ROSEMARY, ETC.

REMOVE NECK N GIBLETS FROM TURKEY CAVITY

RINSE TURKEY N PAT DRY WITH PAPER TOWELS

RUB TURKEY THOROUGHLY WITH BUTTER

SEASON GENEROUSLY, PUT HERBS IN CAVITY

PLACE TURKEY IN PAPER BAG N SEAL WITH STAPLES OR PAPER

CLIP OR CLOSE PIN

PUT TURKEY IN A SHALLOW BAKING DISH

PUT IN A 325 DEGREE OVEN N FORGET ABOUT IT

BAKE FOR 20 MINUTES PER LB OR ABOUT 4 TO 5 HOURS

IF STUFFED MAY TAKE LONGER

NO BASTING NEEDED

TURKEY COMES OUT CRISPY SKIN, GOLDEN BROWN N JUICY

IF ELECTRIC STOVE KEEP BAG AWAY FROM ELEMENT.

*Be sure to remove from the oven  
without the assistance of the  
family dog.*

GIVE THANKS AND ENJOY,



	8:00 AM	9:00 AM	10:00 AM	11:00 AM	Noon	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM	7:00 PM	8:00 PM	9:00 PM
Monday	Senior Nutritional Program					Hula Practice	NA	AA						
Tuesday		Women's Bible Study @ Bev's 10:00 am		Food Bank Monthly Last Tues.			Exercise Class							
		Veterans Affairs (Heimburger Hall)												
Wednesday	Senior Nutritional Program							Brownie Meeting			NA			
Thursday		Hula Practice		Head Start (1st & 3rd Thurs. each month)			Exercise Class		Al-Anon	AA				
		Veterans Affairs (Heimburger Hall)												
Friday	Senior Nutritional Program					St. Jude's Special Projects								
		Men's Bible Study @ McKinney Place						Ka'u Community Band Practice						
Saturday		Free Hot Shower							AA	NA				
		Free Hot Lunch With Shower												
Sunday	St. Jude's Eucharist Services & Aloha Polyn Social After Services					Marshallese Full Gospel Church			Marshallese First Assembly of God					
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)

# In our prayers this month

For safe travel for our members and loved ones that are on land, sea or air during the holidays.

For safety and focus for students and teachers, during the busy holiday season.

For protection of our police and firefighters, military and all those in protective service.

For healing of Christine and Kay as they go through treatment for cancer. And for Bill who will be off island for his annual check up in California. Pray that all is well with him and that he comes home before Christmas.

For strength, courage and healing for all those undergoing surgery.

Thanksgiving for all the blessings that God has showered down upon St. Jude's.

Thanksgiving for protection from the many hurricanes this season.

For wisdom, comfort and strength for all caregivers.

Prayers of thanksgiving for the friendships that develop through service at St. Jude's. And for all the cheerful, willing volunteers within our congregation.



# Celebrating this month

## November Birthdays

**6th**    Judy Samuel

**22nd**    Kepi Davis

**29th**    Karl Schaupp



## November Anniversaries

**10th**    Karl and Becky Schaupp



# Things to Do in Ocean View

By Don Hatch This is a continuing travel guide. The complete edition is available on our website.

## Getting Around the Big Island

To get anywhere around the Big Island you need to become familiar with the **"Hawai'i Belt Road"**. It circles the island and in some places is the only available road. In the past, it was called the Mamalahoa Hwy and is still called that on some documents.

To add a bit of confusion, as highways were built and road were assigned numbers the Hawai'i Belt Road is now made up of three highways. Hwy 11, Hwy 19, and Hwy 190. In the southern part of the island section between Hilo and Kailua-Kona, including Ocean View, the Belt Road is Hwy 11.

Between Hilo and Waimea it is Hwy 19.

Between Waimea and Kailua-Kona the highway splits and both Hwy 19 and Hwy 190 are called the Belt Road. Hwy 190 takes the mountain route and Hwy 19 takes the lower ocean route.

To add yet another level of confusion, sometimes local maps will refer to Hwy 19 as "Makai" which means "towards the sea" and Hwy 190 as "Mauka" which means "towards the mountain."

**There are green mile marker signs along the Belt Road.** The zero mile markers for Hwy 11 and Hwy 19 are located in Hilo at the corner where Hwy 11 and Hwy 19 intersect. The zero mile marker for Hwy 190 is in Waimea. From Waimea Hwy 19 goes west to the coast, while Hwy 190 goes south near the mountain.

When I can, I'll include a mile marker in the directions so you can tell about where you are when you are driving and so you

can calculate how far it is to your turn-off.

Note that while the zero point for the mile marker is at the intersection where Hwy 11 and Hwy 19 intersect it is the zero point for both directions. If you drive a mile on Hwy 11 north from the zero point you will be at the 1 mile marker. If you drive a mile on Hwy 19 west from the zero point you will be at the 1 mile marker.

Even more confusing is when the three highways that make up the Belt Road intersect in Kalaheo-Kona where Palani Road meets with the Belt Road.

South of the intersection is Hwy. 11 it is 0.3 miles to the 122 mile marker (Zero marker Waimea)

North of the intersection is Hwy. 19 it is 0.8 miles to the 99 mile marker (Zero marker Hilo)

Inland of the intersection is Hwy 190 it is 0.5 miles to the 38 mile marker (Zero marker Waimea is between the 57-58 mile markers of Hwy 19)



**See "Things to Do"**  
**(continued on page 24)**

## Food Pantry

(Continued from page 1)

### Where Does The Food Come From?

Each month St. Jude's Episcopal Church in Ocean View, the United Methodist Church in Naalehu, and Grandma's Closet (located by the Malama Market) collect non-perishable food donations for the Ka'u Food Pantry.

St. Jude's also makes a cash donation each month, and they encourage their congregation, as part of their tithes, to write a check to St. Jude's and specify on the check that it is for the Food Pantry.

On the 3<sup>rd</sup> Saturday of each month, the Food Pantry volunteers hold a fund raising event at the Ocean View Swap Meet. There are also cash donation jars located inside at the Spirit Gas Station and at Christine Gallagher's knife stall at the Swap Meet.

### "Free Food" is not free.

The Food Pantry uses their money to purchase bulk food from the Hawaii Food Basket in Kona for 18¢ per pound. One dollar can buy around a half case of food or 5 1/2 pounds of rice. However, sometimes the Food Basket doesn't have enough food.

The Food Basket often provides extras-such as snacks and drinks, at no additional charge. These extras are usually donated by businesses in Kona such as Target, Costco, and KTA Super Stores. Also, every three or four months, the USDA provides some frozen meat for the program.

Recently the Ka'u Food Pantry moved their monthly food distribution to the St. Jude's



**Around 8:30 a.m. several vehicles arrive from Kona with loads of food.**

**Photo by Don Hatch**

church; so, I thought I would drop by and watch them in action.

Before the doors opened, the volunteers were already at work. Early in the morning around sunrise volunteer are in Kona picking up the food purchased from the Hawaii Food Basket. They truck it to Ocean View and around 8:30 am they start combining it with the donated food and then dividing that into packets ranging in size from individual size packet up to packets for families of 6 people. They try to put a protein, starch, vegetable, and fruit in each packet.

The day I was there; they also received 72 frozen hams from the USDA - this was an extra treat they don't usually get to include in their food packets. Around 12:00 noon they start distributing the food.

### Who Gets Food?

The Ka'u Food Pantry maintains a list of people who are registered to receive Food. If you are there for the 1<sup>st</sup> time, or if you have been out of the system for more than 18 months, you will need to get registered before you can receive food.

**See "More Food Pantry"  
(continued on page 21)**

## REMEMBERING

By Phyl Laymon

+

### FRANK

10-10-1929    9-30-1995

**You were my Springtime,  
My shining Sun.  
You were my Love,  
My *only* one.**

**You were my Summer,  
My guiding Light,  
Caring and sharing,  
Making things right.**

**You were my Autumn,  
My partner through life.  
You made me proud  
to be your wife.**

**You were my Winter.  
How we treasured each day,  
knowing your life  
was slipping away.**

**You *are* my Moonlight,  
My wandering Star.  
You *are* my Heaven,  
Where ever you are!**

Thanks for sharing 43 years 17 days.

Your wife,

Phyl

9-13-1952    9-30-1995



Phyl & Frank Laymon enjoying a square dance.



**Thank a Vet**



*Can you identify this celebrity Santa?*

## Memorial Poinsettias

Plan now to purchase your Memorial Poinsettias for our Christmas Eve Service.

\$10 for each plant, with no limit to how many you wish to buy.

See Cordelia to place your order.

**\$10**



## More Food Pantry

(Continued from page 18)

They try to start the registration for new members around 30 minutes before food distribution starts. To register, you need a picture ID like a driver's license, passport, or Costco card. For families of 3 or more, you will need IDs for the other family members. They need to know the ages of everyone involved, their ethnicity, and if they receive government subsidies. They scan the paperwork to the Food Basket, the Ka'u Food Basket keeps the original documents on file, and they create a registration card.

The day I observed, they had enough food for 100 families (243 individuals). They often run out of food and the day I was there they ran out, but were able to cobble together enough to make smaller packets (1-2 days of food) for the people waiting in line.

When I asked Karen what would help the most, she said, "More food, or more money to buy more food."

**Ka'u Food Pantry Sponsors** are businesses or organizations that have committed to help the Ka'u Food Pantry each month by providing a Donation Drop-Off Site, making a Cash Donation, or by Donating Food. Current sponsors are the St. Jude's Episcopal Church in Ocean View, the United Methodist Church in Naalehu, and Grandma's Closet in Ocean View (located by the Malama Market). They each provide donation drop-off locations, and St. Jude's has also pledged a Cash donation each month. The Ka'u Food Pantry, Inc., is a member of Amazon Smile as well; so, you can specify on your Amazon account that you would like the Ka'u Food Pantry to get credit for your amazon purchases.

I know a lot of the people in the area and most of them are very caring. For the next few months I'll make an effort to let people know how they can help, and especially how businesses and community organizations can become **Sponsors of the Ka'u Food Pantry**.

For more information contact Karen Pucci at 510-778-5500 or at [kaufoodpantryhi@gmail.com](mailto:kaufoodpantryhi@gmail.com).

## From the St. Jude's Kitchen

### **Potato Chip Crusted Chicken Strips** ✓

This is a recipe I like to use for someone just learning to cook. It's easy enough for a child to make and tasty enough so they will want to eat all of it.

The potato chip crust gives it a great flavor, the crust is crisp with a texture similar to being fried, but it is baked in the oven.

The Honey Mustard dipping sauce makes it a great meal for a picnic, for a casual meal, or even as a snacks at a party.

Ingredients:

meat	6			Chicken Breasts – skinless & boneless
egg dip	1			Egg
	2	Tbsp.		Milk
crust	2	Cups	crushed	Potato Chips Sour-Cream-and-Onion-Flavored
	1/3	Cup	melted	Butter

Cut the chicken breasts lengthwise into 1/2 to 3/4 inch strips.

Mix the eggs and milk and put in a shallow bowl or dish.

Spread the crushed potato chips in a shallow bowl or dish.

Dip the chicken strips in the egg mixture and then coat with the potato chips. Place on a baking sheet and drizzle with the butter.

Bake at 400° F for 15-20 minutes or until they turn golden brown.

Use to top a salad or serve with your favorite sauce, such as the Honey Mustard Sauce shown below or Ranch dressing.



### **Honey Mustard Dipping Sauce** ✓

3/4	cup	Mayonnaise
1/4	cup	Honey
2	Tbsp.	Yellow Mustard
1	Tbsp.	Whole Grain Mustard (optional)
1	tsp.	Horseradish – or to taste
1	Tbsp.	Lemon - Juice
		Salt & Pepper
2	Tbsp.	Orange Juice

Combine all ingredients except the Orange Juice and blend.

Add the Orange juice to get the consistency you want. A little bit to get a thick dipping sauce and more to make a thinner salad dressing.

## More Saints (Continued from page 11)

9/24/15

Rob left at the crack of dawn. Ray and I awoke to a gray and blustery day. Lots of rain, which was unrelenting! We had breakfast and again packed up. Sadly, there was lots of room in the back of the car, as Rob's things were gone! Ray wanted to go by Parris Island, where he had gone through Marine Corps boot camp in the early '50s. Well, needless to say, the only thing he recognized was the parade ground! There are now, what look like dorms in contrast to the Quonset hut he lived in; one big room with beds in rows. Of course that makes today's corpsman "sissies". And the fact that they weren't out doing their maneuvers in the rain, doubly reinforced his thoughts of wimpiness! We then took the back roads up to Charleston, South Carolina, with a stop in Beaufort. We're staying at the Fulton Street Inn. Small and pleasant. We walked about five blocks down the road for a seafood dinner. Ray is getting his fill of oysters on the half shell...enjoying every one of them! Back to the hotel in time to watch Thursday night football.

9/25/15

Slept in for the first time on this trip...nice!! Breakfast then a walk through the large market to the area where the horse and carriage rides are located. The ride was fun and very interesting and educational. And our horse Pokey, lived up to his name. Had an excellent lunch at Cru. It was jammed, even at 1:30, but we were lucky to get a table. Walked back to the Hotel and rested before going out to find a place for dinner. We had no reservation and consequently, couldn't be seated until 9:00 or 9:30. Well, that's too late for these ops so we brought our snacks in and that was dinner. Tomorrow, we are off to Charlotte for the game...

9/26/15

A wet and blustery drive to Charlotte. We're staying at the Westin as it is about four blocks from the stadium. We arrived in the early afternoon and after getting settled in our room, walked over to the NASCAR hall of Fame. Ray really enjoyed seeing the old speedsters. As we skipped lunch, we had an early dinner in the Hotel. Didn't want to go out walking in the wind and rain. Early to bed, only to have domestic fights in the room next door...he yelled and she sang!

9/27/15

Oh no...not another loss...however, the team played a much better game than the last two!! We walked to the stadium...must have been a mile, picked up our passes for getting in the area after the game, where the visiting team comes out to their busses, and then...walked half way around the stadium to our seats. After the game we must have walked 3/4 of the way around the stadium to get to the area where we could see Max. Did I mention that it rained on and off all day? Had a nice chat with Max...then walked back around the stadium to the road back to our hotel...I finally told Ray I had to sit...of course the seat was very wet and I was soaked...just then a bicycle rickshaw pulled up and Ray grabbed it...the poor peddler; I felt like the fat lady hiding in the bushes until a ride was grabbed...then hopping in. Well, he didn't struggle too much. Back to the hotel for early dinner and bed.



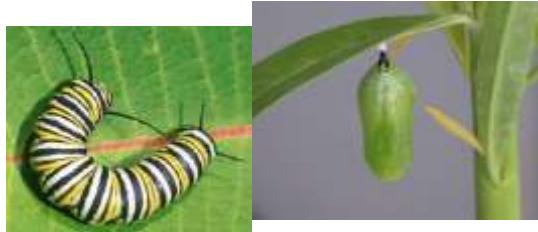
**Cameron, Leah and Ray getting ready for the big game.**

# HAWAIIAN GARDENERS

## HOW DOES YOUR GARDEN GROW?

### Growing butterflies in your Hawaiian garden

By Cindy Cutts



To grow butterflies in your garden, you just need to plant a milkweed family plant, and be sure that you do not use any pesticides or non-organic fertilizers on the plant.

This is because the caterpillars will only eat milkweed and anything you have put in or on the plant, will kill the "cats."

Since Monarch Butterfly caterpillars only eat plants from the Milkweed family, growing them has no adverse effect on the rest of your garden.



Adult female monarchs lay their eggs on the underside of milkweed leaves. These eggs hatch in three to twelve days. The larvae feed on the plant leaves for about two weeks and develop into caterpillars about 2 inches long.

After awhile the caterpillars attach themselves head down to a convenient twig, they shed their outer skin and begin the transformation into a pupa (or chrysalis), a process which is completed in a matter of hours.

The pupa resembles a waxy, jade pendant trimmed in gold, and becomes increasingly transparent as the process progresses. The caterpillar completes the miraculous transformation into a beautiful adult butterfly in about two weeks.

**See "Butterflies"**  
**(continued on page 26)**

## Things to do (Continued from page 17)

### The Saddle Back Road (Hawaii Route 200)

While most roads circle the Big Island, this is the exception. It slices across the Big Island from east to west, through a high valley or “saddle” between the Volcano Mountains of Mauna Kea and Mauna Loa.

If you have a travel guide written in 2012 or earlier it will probably tell you to avoid the Saddle Back Road because, by some, it was considered the most dangerous road on the Big Island. In late 2013 they finished improving it and the worst part of it was replaced by a new road, called the Daniel K. Inouye highway.

The drive between Hilo and Kona is a little over 50 miles and should take you a little over one hour to drive it. Most of the road has a 55 mph speed limit, but there are some sections that are much slower, so watch the speed limit signs. Also, the area is remote and there are no facilities along the way, so if your car breaks down or you run out of gas, you have to walk a long way for help. You shouldn't drive this road at night.

Many of the residents in Hilo use this road to shop in the Costco store in Kona. Since the Saddle Back Road was improved, it's a faster and safer drive than the one from Ocean View to Kona, unless there is bad weather.

From either direction you will start out in a tropical environment and along the way, you'll pass dried lava flows, rolling pastureland, desert, and lush rainforests. You will start out at a few hundred feet elevation above sea level, and when you are in the saddle between Mauna Kea and Mauna Loa you will be around 7,000 feet elevation; so, it might be cold and in the winter there may be snow and ice. On the Hilo side of the drive, fog and rain is fairly common. In the winter of 2015 the peaks of Mauna Loa had straight line winds that were over 140 mph, which is equivalent to the wind velocity of a category 4 hurricane.



Along the way you will see the turn off to the Mauna Kea access road which goes up the hill for 6 miles to the Mauna Kea Visitor Information Station. The visitors station is located at over 9,000 ft. elevation and the peak of Mauna Kea is over 13,000 ft. tall.

The road also goes by the Bradshaw Army Airfield and the Pohakuloa military Training Area. The military training area looks like a WWII army camp with mostly quonset huts.



# St. Jude's T Shirts

The St. Jude's T shirts have arrived! If you ordered a T shirt during our pre-sale, see Cindy Cutts to pick it up.

We do have a few T shirts in stock for sale, however the polo shirts are sold out.



The T shirts are a rich burgundy color with either an embroidered emblem in metallic thread, or a silk screened design in greens golds and yellow.

The shirts were made by All My Best, a sportswear design firm in Loomis, California. Their artists took our design and tweaked it into a professionally styled garment.

Our shirt order was given special handling and pricing, by Cindy's son, Casey Cutts, who works for All My Best.

St. Jude's was spared the expense of freight for the shirts, when Cindy was able to fit them into a suitcase and checked the bag on her recent flight home from California.

If you'd like to buy a T shirt, Cindy has the inventory.

Cost is \$15 for each T shirt.

## **Butterflies (Continued from page 23)**

The butterfly finally emerges from the now transparent chrysalis. It inflates its wings

with a pool of blood it has stored in its abdomen. When this is done, the monarch expels any excess fluid and rests. The butterfly waits until its wings stiffen and dry before it flies away to start the cycle of life all over again. Do NOT try to "help" a butterfly that has emerged from a cocoon! You will most likely kill it, if you interfere with what he knows how to do instinctively.



Plant your milkweed plant in full sun and water regularly. Plants with proper care will grow to over three feet tall. No pesticides! No chemical fertilizer. Fertilize lightly with organic tea mixtures at the base of the plant, not on the leaves.

Check the underside of leaves regularly for tiny white dots, which are eggs. In a few days, check for tiny green larva (worms) which will be very hungry! The cats will munch away on your milkweed leaves. Don't worry if they actually defoliate the plant! It will grow back.

Chrysalises will usually not be on your milkweed, plant, but will probably be nearby. They are cleverly camouflaged so don't be discouraged if you can't find them. Newly hatched butterflies are somewhat awkward fliers and may seem friendly. Resist the urge to touch them or "help" them fly.

**Order milkweed seeds on Amazon:** [http://www.amazon.com/gp/product/B00EWOT7IQ?psc=1&redirect=true&ref\\_=oh\\_aui\\_detailpage\\_o00\\_s00](http://www.amazon.com/gp/product/B00EWOT7IQ?psc=1&redirect=true&ref_=oh_aui_detailpage_o00_s00)

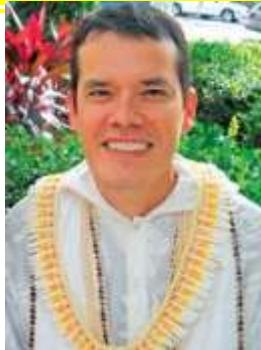
100 SUNSET / BLOOD FLOWER Scarlet Milkweed - *Asclepias Curassavica* Seeds  
\*Comb S/H Or



***Stop by the St. Jude's  
Plant Sale***  
*where we will have  
*Asclepias Curassvica* plants  
for sale.*

*St. Jude's Plant Sale  
is November 14th. Doors open at 8 a.m.*

## Thoughts from Father Moki



Dear Friends:

The poinciana tree at Holy Apostles has lost most of its red blossoms, although one or two red ones clean tenaciously to the branches not willing to let go of summer time – and that mirrors are weather. It has been incred-

bly hot and humid in Hilo, the likes I have never seen before. For the first time in four years, last Sunday my glasses fogged up when I presided at the Eucharist. That hasn't happened to me since I lived in Japan twenty years ago in Hiroshima in July.

Life has been incredibly full and busy since I last wrote to you, including five trips to Maui for church business and one to Korea, also for church business. I am ending my term as President of the Standing Committee and that means that my calendar will be more open and I will have time to do the things I enjoy – like writing to all of you.

Things are going well at Holy Apostles and last week Sunday we had a blessing of the animals to honor the feast day of Saint Francis of Assisi. I was a little discouraged at the first service at 7:30 when we had only two dogs to bless, but when I walked into the sanctuary for the second service at 10:00, I saw almost 30 dogs and cats, a Jackson chameleon, two goats with bows in their ears, and two quarter horses. We really outdid ourselves.

**The other neat thing that's been going on at church** is that about six weeks ago a couple of parishioners came to me and said, "How about if we do pop-up Eucharist?" I wasn't quite sure what that was but then they explained that it would be a like flash mob. So what we do now is we send out texts and put posts on Facebook that there will be a Eucha-

ristic at a certain time and place and we invite people to attend. That has morphed into a really interesting outreach ministry because all our pop-ups have been at Lincoln Park in Hilo where many houseless people spend the day (until the authorities come in and boot them out for the night). At our Eucharist this past Saturday we handed out tarpaulins and ponchos, which was a really good thing because it poured that night and we rested assured that our new friends in Christ had some sort of cover over them when they went across the street to spend the night under the bleachers at the local tennis courts.

The other thing that struck me at the pop-up was how many park residents wanted to take communion – and then they stayed and joined us for fellowship with breakfast bars and water, all of which we left behind for whoever wanted to take them. The residents were so grateful that they helped us carry our chairs and communion vessels back to our cars. Then they asked us to please come back again – just like they did the other two times we were with them.

As for travels, I just returned from Seoul, Korea where I attended a gathering of Asian of Episcopalians where we were joined by the outgoing Presiding Bishop, the President of the House of Deputies, the Secretary of the General Convention, our diocesan bishop, and several archbishops from various churches around Asia, including Japan, Korea, and the Philippines.

This was my first trip to Korea and I was struck by how clean a city Seoul is and also how close it is to the North Korean border. We took a fieldtrip to the border to offer prayers for peace, harmony, and unity. I appreciated not only taking in the sights of Korea, but also listening to the keynote speakers.

**See "Father Moki" (continued on page 28)**

## Father Moki (Continued from page 27)

At the first keynote address Bishop Nathaniel Uematsu, the Archbishop of the Anglican Church in Japan, talked about how his church has reached out to other provinces in Asia who were occupied or invaded by Japan before and during a World War Two, especially Korea, Taiwan, and the Philippines. I was quite moved by his description of his efforts of reconciliation with churches in these provinces.

We also listened to an interesting keynote address by Bishop Allen Shin, the Suffragan Bishop of New York who pointed out that Asian migration to the Americas began in the 1500 when the Manila galleons transported workers from China and the Philippines to Acapulco, Mexico. Bishop Shin also talked about sanctification being defined as being set apart and then order to be set apart there had to be differences and so our diversity is a gift from God.

During her keynote address the Presiding Bishop talked about the Sendai earthquake and how the Nihon Sei Ko Kai offered social and emotional support to the victims by providing them with hot communal baths (an important social aspect of Japanese culture) and tea ceremonies (so that people could engage in community and fellowship). She also went on to explain that the Nihon Sei Ko Kai engaged in outreach to Filipino wives in fishing village and gave them a feeling of basic human dignity and value. She then summed up her remarks by saying, **"The world needs confidence that peace is possible."**

At the fourth keynote address, The Rev. Dr. Yang from Sungkonghoe University in Seoul talked about the Sewol ferry incident and how students texted messages to their parents from inside the ferry before their demises. He then went on to explain that the owner of the ferry company was a leader in a prominent Christian sect in Korea that connected religion to the power of the state and espouses religious tenets of a capitalism-prosperity gospel that led to insensitivity after the demises.

He pointed out that a business owner commented that poor students should have stayed closer to home and not attempted to go above their stations in life by travel-

ing to a resort like Cheju Island. Four days later during Easter Sunday services there was no mourning or reflection on the incident in many churches in Korea and **Dr. Yang described this as "Easter Amnesia."** Dr. Yang then commented that oppressed Christians are forced not to search for truth, but to accept it as the will of God and that the cries of the Sewol victims' families awakened us to compassion, connection and relationship.

After Korea I took a short side trip to Japan with Andrew Arakawa and Dixie Kaetsu (who also attended the conference in Seoul). We spent two nights in a temple in Mount Koya where at dinner we listened to the 95-year-old mother of the temple priest speak in English about her life before World War II and how she broke the mold by going to Tokyo to study English in the 1930s, suffered **persecution for her affinity for the "enemy language"** during the war, and how she became a very popular commodity after the war as a translator for business people and GIs.

We also took a day trip to Hiroshima to visit with my former supervisor at the Hiroshima YMCA English Preschool, Marie Tsuruda, who regaled us with stories her time in Jerome, Arkansas in an internment camp during the war and how her older sisters were going to school in Hiroshima at the same time—and then the bomb fell on them. **Marie's stories set the stage for our visit to the** memorial of Sadako Sasaki; a young girl from Hiroshima who succumbed to radiation poisoning several years after the bomb fell.

**While we sat and took in Sadako's memorial, a group of** elementary school children came up, said prayers, sang a song, and then placed 1,000 paper cranes at the foot of her statue. Sadako Sasaki resolved to live long enough to make 1,000 paper cranes. She only got to about 600 before she died and so now children and people from all over the world help her finish her task. Today there are millions of paper cranes at the foot of her monument.

**So now I'm back in Hilo and gearing up for our diocesan convention this coming Saturday where I will serve as Secretary for the fifth year in a row. Until next month, please take care.**

Aloha no, Moki

# Veterans and vandals on my mind

By Cindy Cutts, Editor

I am a patriot. I've always loved the U.S. and at an early age I came to treasure the freedom I enjoyed as a U.S. citizen. Growing up in the turbulent political tide of the 60's and 70's made it difficult to be a patriot. The veterans returning from Viet Nam were not honored as freedom fighters, but instead treated as villains. There were no welcome home parties for returning 'Nam vets. Many of them were damaged, but they were expected to assemble into civilian society quietly and seamlessly.

I'm pleased to see respect and honor given to today's veterans. There is still work to do in supporting U.S. Veterans, but progress has been made to restore honor or for those who served our nation. This Veteran's Day will offer parties, parades and grand celebrations.

There are several veterans in our community who deserve these honors. I'd like to thank each of them for their service. I want them to know that I'm grateful for the sacrifice of military service and that I respect and admire the career of soldier. It takes courage, strength, discipline, integrity and grit to be a U.S. veteran, and I have a high regard for those traits.

To all our veterans - thank you. And for you Viet Nam vets - "Welcome Home."



The church was vandalized again this week. A wave of anguish, grief, anger and resignation washed over us once again. With determination, the damage was repaired and most of the community didn't even know it happened.

Despite the damage, the church leaders are undaunted in their determination to serve the needs of the Ocean View community. Nearly every day of the week, St. Jude's is a place where you can find a hot meal. Besides the hungry, the church mission projects target those who need a place to shower or charge electronic devices and use the free WiFi. Folks flock to St. Jude's to rebuild their lives at the AA or NA programs we host. The church is a beacon of light in Ocean View, so why would anyone intentionally harm the church?

There are no answers for sense-less crimes. But the members of St. Jude's believe there is only one response to the vandalism - to continue to answer the call of Jesus to take care of one another. The leadership of St. Jude's plans to continue to offer free food and services to anyone who wanders in.

I have to admire their tenderhearted love in action. You see, I tend to hope for lightning bolts and bad karma to follow the perpetrators. I think that maybe we should replace our church cats with junk yard dogs, and erect an electronically charged security fence around the property. But not the faithful servants at St. Jude's. They just want to clean up the mess and keep on doing God's work in Ka'u.

Lord,

We pray for those who have harmed our church, who missed our point in being

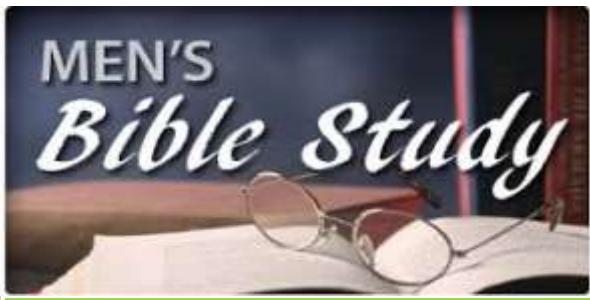
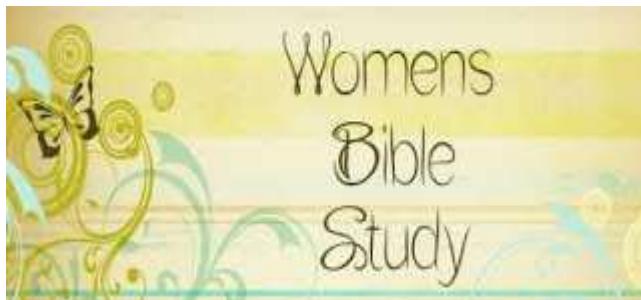
A place of refuge, hopeful hearts, with practiced peaceful seeing

A modest building filled with love, with servants kind and true

Who bring the Gospel to the street, with work reflecting You.



Amen



**Tuesdays at 10 a.m.**

**At Beverly Nelson's home**

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

**McKinney Place**



## Lemonade Party

November 28th 9 a.m. to 11 a.m.

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

## Talking Story at St. Jude's

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

Previous editions available on our website at [www.stjudeshawaii.org](http://www.stjudeshawaii.org)

**Editor:** Cindy Cutts

**Contributing Editor & Photographer:** Don Hatch

**Columnists:** Phyl Laymon, Kepi Davis, Don Hatch, Thom White, Anna Towner

**Proofreaders:** Beverly Nelson & Cordelia Burt

### We welcome submissions!

**Submission Guidelines:** 500 words maximum. Uplifting, informational and reflective stories poems, recipes, memories. Submit as a Microsoft Word doc attachment, or as the text of your email.

*For more guideline details visit our website.*



Photos must be submitted as jpgs & emailed as attachments. Please email only one photo per message.

Submit via email to: [cindycutts00@yahoo.com](mailto:cindycutts00@yahoo.com)

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