The Window

The Newsletter of St. James' Episcopal Church in Fremont, CA

Called to serve in new and loving ways

September 2019

Some Reflections On Being a Priest

It's a very special thing when something you have wanted for a long time comes to pass. It's also risky. What if, after all the years of longing and effort, you should realize that the lived experience isn't quite what you imagined? As many of you know, I was ordained to the priesthood nearly three years ago, after feeling called to it for most of my life. It took a change of denomination, and a good deal of effort and sacrifice on the part of both my husband and myself to get there. But I was also very blessed. With God's help, I came through a cancer diagnosis during my time at seminary healthy and whole, and was then led to this parish, where the question of whether being a priest would be the fulfillment of my many years of longing would be answered.

My seminary internship began at the Shrove Tuesday pancake supper in 2015, and right away I knew I had arrived at a special place. I was greeted with open arms, and open hearts. As months passed, I could feel your encouragement as I went through the various milestones of my process, your willingness to help me learn and gain confidence, and your delight for me as I was ordained, first a transitional deacon, and then a priest. Then, when I returned as a priest associate and became your associate rector, many of you expressed your happiness at this turn of events. When Rev. Lori was on sabbatical last year, I was overwhelmed by your expressions of confidence in me and your solicitousness. All these things, in addition to Rev. Lori's mentoring, made me feel like I was home, a beloved and valued part of the parish family. In my more than 20 years of ministry, I had never experienced anything quite like this.

As wonderful as being embraced by you has been, I have found that the greatest satisfaction of my priesthood comes not from what I receive but in what I have been able to give, and this is as it should be. The relationship that priests have with the congregations they serve is a special one. Out of all the responsibilities a priest has, one stands out: the "cure (care) of souls." You don't really hear this expression used much anymore; in seminary we are taught about congregational development and empowering disciples. These are important aspects of priesthood, but not the most important. The care of souls is at the core of what a priest does and is, and it creates a holy bond between us and those we serve. As a priest, I am entrusted with the joys and sorrows, and the challenges and blessings of your lives. I have the privilege of standing side-by-side with you in all life brings as a tangible reminder of God's presence in all circumstances. Most importantly, I am able to respond not only with my heart and head, but with the sacraments of the Church. Through these sacred rites, I am able to be an instrument of grace, speaking God's words of blessing and peace in the name of God and God's Church, not because of any special worthiness on my part, but because God, for reasons unknown, called me to it and the people of God affirmed it. These are moments that are deeply real and moving. Nothing else I have done as a minister, whether teaching, or preaching, or organizing programs,

(con't. on page 2)

comes close to the beauty and depth of those those moments when God is so tangibly present, particularly in the celebration of the Eucharist. It's not always deep and beautiful - we are human after all - but when I look out at all of you on a Sunday morning from behind the altar, there is no question that I am where God intends me to be, doing the work God wishes me to do.

So the question of whether my lived experience of being a priest has lived up to my imaginings is definitively yes. And you have been a large part of that. Now that the time has come to leave you, I feel so fortunate to have spent the first years of my priestly ministry with a congregation that, in the words of the Cole Porter tune, is "so easy to love." I will carry you in my heart always, in gratitude for your support, affection, and most of all, your trust. God bless you, now and always. And please pray for me, that I may always find joy in serving God's people.

Rev. Anna Horen

FAITH FORMATION SESSION ON RESOLUTIONS FOR 2019

On **Sunday, September 8, at 9:15 am** the Faith Formation Committee will facilitate a discussion on the 170th Diocesan Convention Resolutions. This year five resolutions have been submitted for presentation on the convention floor, October 25-26, 2019.

THE RESOLUTIONS:

- Carbon Footprint
- Plastic Bags
- Disability Task Force
- Interim Clergy Sabbatical
- BCP/HYMNAL Revisions

Theses resolutions can be found on the Diocesan website: https://diocal.org/2019-resolutions . Please bring your tablets or download your copy of these documents and join the Faith Formation Committee and our Convention Delegates in this very important discussion.

We encourage you to bring your own copies; St. James' is trying very hard to save as many trees as possible and with your help, bringing your own copies, we all can be good Stewards of THIS PLANET, OUR ISLAND HOME. We look forward to seeing you, Sunday, September 8, in the Education Room, at 9:15am.

Should you have any questions before/about this meeting, please don't hesitate to contact EJ Hilliard at ejfhilliard10@gmail.com.

SAINT JAMES' ALTAR GUILD INVITES YOU TO SET THE TABLE!

Who prepares the Church each week for Sunday services? Who sets the altar so beautifully, brings in fresh flowers and then cleans up after a service has ended? It is undertaken by ordinary parishioners engaged in extraordinary work. They are members of the St. James' Altar Guild working behind the scenes to ensure a beautiful presentation on Sundays.

We are currently seeking volunteers (of all genders and age) to join one of our (4) altar guild teams to prepare both churches for Sunday services; then assist with clean up after a service. Volunteer time is typically one hour a month on a Saturday for setup and 30 minutes a month on a Sunday, assisting with clean-up after the service you usually attend. Training is guaranteed.

We will have a table set up with information in the Parish Hall on Sunday, September 15, 2019 after the 8:00 a.m. and 10:30 a.m. services. Please stop by and learn about our ministry.

Anyone interested in learning more about Altar Guild Ministry at any time is encouraged to contact:

Katie Cunningham at jimckayc@sbcglobal.net or Ruth Poole at ruth.poole@sbcglobal.net

The St. James' Adult Choir is looking for new members! We are a fun group of people that meet every Wednesday from 7pm – 8pm, and on Sundays at 10am, to sing praises to the Lord! We have a great time singing and laughing together! No previous singing or musical experience is necessary – come as you are and Jennifer will mold you into the singer you have always dreamed of being!

Speak with Jennifer or any choir member (Elaine, Melissa, Josephine, Pat, Angela, Bud, Bruce, Tim, Greg, or the retired EJ) and we'll help you get started on your way to St.J stardom! Our first rehearsal will be Wednesday September 4th.

Questions? Email Jennifer at music@saintj.com. Hope to see you in the choir stalls!

The Feast of St. James'!

On Sunday, July 28, we celebrated the Feast of St. James' and were again joined by the members of the Philippine Independent Churches. Many thanks go to Monique Manjarrez and John Kimber for organizing the festivities. Photos courtesy of Bob Bynum and Bruce Roberts.

Summer Camp at St. James' 2019

Where cardboard boxes become mountains and building blocks,
Where glass jars make lanterns,
Where rocks make pets and tell stories,
Where old friends and new meet up,
Where a little faith can move mountains,
And where adults and children are all beloved Children of God.

Ruth Poole: *I have volunteered for all 9 years of Summer Camp. It has been amazing to see the growth of the children-how tall and grown up they have become. It is also amazing to see the excellent planning and thoughts that go into making this week a huge success. A success not only for the children but for the volunteers, young and "advanced" in age! I have loved every year and am looking forward to next year.*

Paxton: *Camp was fun! My favorite part was making the protein bar. It was the best because we got to bring them home and eat them. We also got to build with clay and paint rocks lots of colors.*

Peter Maina: I loved the engagement and involvement of each and every child in different activities that we did all day long. My children have been singing at home after the summer camp.

Owen: *Camp was really, really, really fun!!! My favorite part was making the labyrinth out of clay and choosing my own colors. We were free to choose our favorites so every person could make what they liked the best. Mine was Gryffindor colors. I also liked that my friends were at camp. I was excited to play with them, especially building the box fort on the hot day!*

Lauren Doherty: *The youth volunteers were such a pleasure to team with...courteous, fun and they offered great suggestions with snack arrangements and food handouts. They assisted the VBS campers with clean up after snacks and crafts, and demonstrated the importance of recycling and keeping the church grounds clean. A bucketful of thanks and smiles to them.*

Jan Scrutton: *Thank you to everyone who is part of summer camp, from the ideas, the gathering of supplies, the paperwork, the prayers, the parents, volunteers and kids. The success of camp comes from the combination of all these parts, and more.*

Summer Camp at St. James' 2019

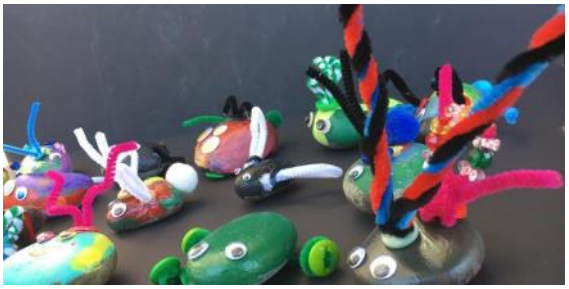


Photo credits: Jan Brandt, Bruce Roberts, & Jan Scrutton

Maisha Bora Updates—Miriam

Miriam Nangila,
Naivasha Girls High School,
Naivasha.

11/8/19.

ST. James EPISCOPOL church,
U.S.A California.
Rev Lori.

REF: SCHOOL REPORT PROGRESS

Praise God Rev. Lori and the church? I would like to thank you for the financial support you've given to me during this term, and the gift - bible, I am very happy.

We have closed school today 1st August, and we will open the school on 28th August. The term has been long with many activities such as Sports, Annual Exams National contests and tours. I Participated in Annual Sciences and Computer Contest where I did Chemistry, Biology and computer to which I emerged the best in our School and was given a certificate for Participation.

On 22nd August, It shall be my birthday, turning 17. I'm looking foward for next term for my aim is to be the best girl with highest grade other than the one I have now B-
Thank you, may the almighty God bless you.

Yours faithfully
[redacted]
Miriam Nangila

Maisha Bora Updates—Hope

Hope Achieng,
P.O Box 140,
Moi Girls High School
Eldoret.

11/08/2019

Rev. Lori. A. Wilton,
St. James Episcopal Church,
Fremont, California.

Dear Rev. Lori

Ref: Report on the second half of 2nd term.

How are you? I hope that you are doing great and that all is well with you. I am back f home for the August holiday today and will be back to school on the 24th of August.

I express my gratitude for the easter gifts - a Bible and a beautiful card - that you sent me. God has surely answered my prayers for a more comprehensive and fun to read Bible which will increase my knowledge of Him. I also appreciate you for the card containing sweet words from loving hearts. The gifts surely make me feel as part of the St James family and more loved I am also happy to know that you thank God for me.

I have been working smart to up my grades and hope that someday I'll be able to develop my society and the world. Thanks to your supportive hand, I've been in school throughout. I don't know how much to appreciate God for your presence. I keep hoping each day from the word in Isaiah 60.1

May Gods love, peace and blessings be with you all

Yours sincerely,

Nanyole Hope

Ducks for Bucks Race September 28, 2019

No Kidding! Ducks for Bucks this year will raise money for Hope and Miriam, two young women who need the money to go to high school in Kenya, [see pgs 7 & 8] where schooling beyond the primary grades is not paid for by the government. The program *Maisha Bora Initiative* (which means Better Life in Swahili) allows children to seek a better life through higher education. Esther Maina was the first recipient of the program and is a living testament of the major impact Maisha Bora has on the lives of others.

Did you know this is the 25th year that Kiwanis has sponsored Ducks for Bucks? And with the support of the Vestry St. James' is partnering with Maisha Bora for the third year to assist with the education of young people in Kenya. We will continue to support Hope and Miriam as they attend high school. For $1000 we can send a child to high school for one year. For $2000 we can send a student to college for a year.

It works this way: You buy a ticket for a 'racing duck' and if that duck comes in first through tenth in the race, you win a prize. Tickets are $5 each or 6 tickets for $25. The more tickets you buy the better your chances of winning. For every ticket purchased St. James' gets $3, and, after we sponsor 250 ducks, St. James' gets $4 of each ticket sold. The race, **1 pm on Sept. 28**, is started by the Fremont Fire Department; they propel the ducks out into Lake Elizabeth with a high-pressure fire hose. The ducks then race to the finish. Prizes such as $2000 cash, a living trust package, a large screen TV, fine dining in the Tri-Cities, and an autographed Stephen Curry Jersey, among others will be given to the winners.

And there is more! For each duck sponsored, you will receive a ticket for the St. James' duck drawing as well, drawing to be held on **September 29th** after the 10:30 AM Service. Check out the prizes in the Parish Hall when you sponsor your ducks.

And may yours be the Lucky Ducky!

Bruce Roberts, for the Duck Team

Financial Summary July 2019			
Fund Balances	**7/31/2018**		**7/31/2019**
Operating Fund	$71,170.82		$55,555.68
Building Fund	$34,093.67		$61,311.75
Pledges Budgeted	$174,437.66		$195,650.59
Pledges Paid	$160,572.01		$188,273.08
Unpledged Contributions	$6,633.30		$4,510.20
Other Op Income	$10,994.45		$11,073.28
Total Operating Income	$178,199.76		$203,856.56
Total Operating Expenses	$175,931.84		$197,892.40
Income less Expenses	**$2,267.92**		**$5,964.16**

We would like to thank everyone who prayed for us during our very stressful time of the move and those who came to help us when we were desperately in need. St. James has been a wonderful source of support for Charlie and me throughout the year, and we are sad to say goodbye. I hesitate to name names, as I am sure I will miss someone, so thank you to all who helped and prayed. We are safely in New York awaiting our moving van and getting ready to unload. Our new address is:

149 East Shore Ln., PO Box 23,
McDonough, New York. 13801

Our new phone number is 607-647-5109. We do not have cell service at the cottage.

Love to all,
Marti and Charlie Edmonds
(address & phone# posted with permission)

Rededication of our Little Church

A rededication prayer will he said by Lori+ after the 8am service on **Sunday September 22.** Please join us to celebrate the completion of the pews and floor repairs. An extended Coffee Hour will be coordinated by Lauren Doherty and Gail Blalock after the 8am service.

Ladies Flatlanders Trip September 26-29

Ladies of St James', there is still time to sign up for our weekend at the beach September 26-29. If you haven't been before, it is a relaxing weekend at Pajaro Dunes on the beautiful Monterey Bay. Our townhouse is adjacent to the beach and we overlook the waters of the bay. There is room for more to join in, and we would love to have you with us on our traditional weekend of "Fun, Food and Fellowship!" Please sign up in the Parish Hall, and if you have any questions, speak with Nancy Castaneda, Dorothy Balderston, Mary Casas or Laura Winter.

Recurring St. James' Events

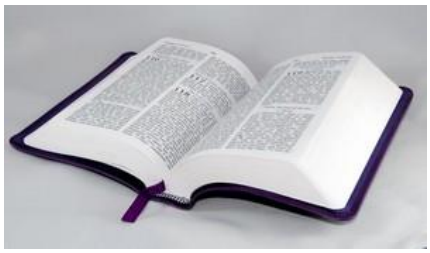
Book Club @StJ

The Book Club meets the first Sunday of each month, 9:15-10am in the Education Room. We've been on break for the summer, and will meet again beginning October 6 to share what we've read over the summer.

Contact: Janet Fischer, jfischer@saintj.com.

Children and Youth

Check current events at: https://saintj.com/wp/ministries/childrens-programs/ or email Jan Scrutton, jan@saintj.com



Monday Morning Scripture Musings

Monday morning Bible Study continues into the fall. Our guide is Brian McLaren's book, "We Make the Road By Walking," supplemented by other material. Meet us in the Education Room from **11:00-12:00 each Monday**. If you have any questions, ask Rev. Lori by emailing lori@saintj.com.

Sitting Meditation or Silent Prayer

Wednesday evenings
6:00-6:25 pm
in the Little Church
Bell for silence sounds
promptly at 6.
Everyone is welcome to join us for this time of silent meditation.

Contact: Janet Fischer, jfischer@saintj.com

Tai Chi Classes

Tuesdays 9:45 am—11:30 am in the Education Room.
Wednesdays: 6:30 pm—7:30 pm in the Parish Hall.

Classes are taught by instructor Sylvia Ma.
Contact Sylvia by email:
hsiehtinghsueh@yahoo.com

The Parish Pantry
Recipes from Richard Reynolds

SHADES OF SCARLET (O'HARA, THAT IS)

A few weeks ago, Gregg Feeney gave away 1-pound bags of organic black-eyed peas. They were some of the nicest quality I have ever had the use of and determined to put them to a worthy use. The result was an oven braise of collard greens with smoked turkey legs nestled in for a lovely smoky flavor. This dish will convert handily to vegetarian. Leave out the turkey legs (put in a scant teaspoon of liquid smoke instead), lose the bacon, using olive oil alone to saute the onion/celery/garlic and veggie broth instead of chicken.

Most of our local grocery stores have smoked turkey legs. Select about a 1 ½ to 2 lb. package for a recipe with 1 pound of peas. Pick over and rinse the peas and then soak them overnight in 2 qts. of cold water with 1 tablespoon of table salt stirred in. This step is essential for cooking most beans. It helps to set the skins so that they do not burst during cooking, to yield a perfectly cooked bean.

The next day, drain and rinse the beans in cold water; set aside and preheat oven to 300°. Now slice up four slices of thick cut bacon into quarter-inch pieces (this is one of those previously noted items you omit if you keep a vegan table). Peel and cut two medium purple onions in half at the equator. Peel and mince eight cloves of garlic. Wash a small bunch of collard greens; remove the central stalk and cut the two halved leaf sections in half again. Now stack the quartered leaf and slice across the strips into a medium dice. To finish the *mes-en-place* (that's fancy-schmancy French cook talk for put in place), dice one celery stalk.

Ready to cook? Set out a heavy cast iron skillet over medium-low heat. Add one tablespoon olive oil (NOT EXTRA VIRGIN), the bacon pieces if using, and the celery dice. Nestle the cut side of the onions into the heating skillet, pushing aside the other ingredients so the onion cut side is in full contact with the pan. Watch it carefully and mind the heat at low. The object is to render the bacon, sweat the celery and brown the sliced face of the onions. We do NOT want to scorch the onion. When the onion is just about done, stir in the minced garlic.

Now get out a large Dutch oven, about eight quarts. Put in the rinsed black-eyed peas. Make a seasoning blend of 1 tsp. table salt, plus ¼ tsp. of each of the following, black pepper, garlic powder, cayenne (omit if you are averse to "hot"), all-spice, and a dash of nutmeg. And don't leave anything out or the food fairy with revoke your cooking license. Although we will forgive the cayenne if you must. Season the beans with this blend and then throw in two bay leaves. Nestle the browned onion halves into the peas and stir in the rest of the skillet of bacon, garlic and celery.

Nestle the turkey legs into the beans and pour in 3 ½ cups of low salt chicken broth plus one cup of water. Cover and put into the pre-heated oven for 1 ½ hours. We did not forget the collards. After this initial cooking, we stir them into the braise, cover again and continue cooking for another hour.

Now while the collards are cooking with the peas, let us face the finishing accompaniment. Prepare one recipe of super grains rice. Thoroughly rinse out the residual starch from ¾ cups of white rice (this recipe will not work with brown rice). Add ¼ cup of 365 Super Grains. This is a proprietary Whole Foods product of a blend of white and red quinoa, millet and buckwheat. It works perfectly with white rice, cooking in the exact same time as the rice when using either the standard stove top method or in an electric rice cooker. It improves the nutritional profile of the rice and lends a nice subtle nutty flavor.

To serve, remove the meat from the turkey legs, being careful to get out the tendons and loose the skin. Taste the peas and collars for salt, adding more if your choice. I make a nest of the rice blend in a bowl, putting spoonsful of the peas/collards in the middle, and then placing some of the turkey meat to crown the top. Hot pepper sauce is good now, if you have the taste for it. Enjoy! It's good tasting and relatively healthy, even with bacon.

St. James' Prayer List

Most Holy God we pray :

For Those in the Military:

Jarrod, Megan, Erica, Theresa, Mark, Tim, Louis, Caitlin, Emily, Robin, Adam, Dave, Shawn, Ethan, Paul, Matthew, Johnny.

For Those Expecting Children:

Peter & Esther

For Those Who Need Comfort and Healing:

Ron, Julie, Gail, Bob, Craig, Diane, Barry, Juanita, Vickie, Sandy, Dean, Paul, Don, Ken, Rich, Bud, Ellison, Nathan, Butch, Peter, Bea, Bob.

For Those Who Have Passed Away:
Barbara, Patricia.

To add someone to the "Special Prayers" list, please complete a pew card and place in the Sunday offering plate OR call / email the Church Office. After six weeks, names are removed from the list. Please renew your request as needed. Thank you

Please note: If your birth month or anniversary is in this month and your name(s) is not listed or the information is incorrect, please email the appropriate information to admin@saintj.com

September Birthdays

9/2	Brian Cochran
	Bob Reed
9/3	Amy Reynolds
9/6	Kai Fortescue
9/7	Mel Johnson
9/8	Ron Larson
9/14	Janice Brandt
9/18	Gianna Verdin
9/19	Jake Daniel
9/25	Michael Aquino
	Barbara Dabney
9/26	Caiden Kalitta
9/27	Mitchell Pinnix

September Anniversaries

9/11	Nathaniel & Gloryanne Bryant
9/12	George & Pat Vlastelica
9/15	Bruce & Janet Fischer
9/19	John & Jay Butterfield
9/21	Scott & Becky Whitaker III
9/23	Evelyn Martinez & Griselda Prather
	Bud & Pat Spalding
9/25	Frank & Rose Hoffman
9/26	Julie & Frank Guzior
9/27	Brian & Evelyn Cochran

The next issue of ***The Window*** is in October. We welcome your **comments, essays, poems, photos, cartoons, newsworthy items, any group activity information and your reviews**.

Email your submission to newsletter@saintj.com by: **September 15th**

SAINT JAMES' EPISCOPAL CHURCH

Thornton Avenue at Cabrillo Terrace
PO Box 457
Fremont, CA 94537-0457
http://saintj.com

WORSHIP TIMES
SUNDAY SERVICES: 8:00AM & 10:30AM
SUNDAY SCHOOL 10:15AM
WEDNESDAY EUCHARIST 10:00AM

OFFICE HOURS
MONDAY THROUGH THURSDAY: 9:00AM TO 1:00PM

STAFF
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Jan Scrutton, Children and Youth Minister….. . ..... jan@saintj.com
Alice Harrison, Office Administrator ..... .admin@saintj.com
Jennifer Carini, Music Director .....music@saintj.com
Lynn Locher, Treasurer ..... treasurer@saintj.com

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Katie Porter

Josephine Amadi
Bob Doherty
Julie Guzior
John Kimber
Sylvia Ma
Sally Morgan
Kimberly Patton
Laura Winter

Vestry Clerk: *Elizabeth Hart*

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Ken Trant
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