The Piper



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A Message from Father Martin

O God, who wonderfully created, and yet more wonderfully restored, the dignity of human nature: Grant that we may share the divine life of him who humbled himself to share our humanity, your Son Jesus Christ; who lives and reigns with you, in the unity of the Holy Spirit, one God, for ever and ever. Amen. (Of the Incarnation, BCP p. 252)

Dear Friends,

Christmas services here were wonderful – thank you to all who served, sang, hosted, ushered, prepared and participated in our ministry to our larger community to celebrate the joy and mystery of Christmas!

Our Annual Parish Meeting – to review our ministries in 2023, elect leaders for Vestry and Diocesan Delegation, and to discuss our 2024 budget and mission plans – will be on Sunday, January 21, beginning with worship at 10 am. We hope to distribute written report for our Annual meeting – including 2023 Financial Reports and the 2024 Budget – on the Sunday before: January 14. Updated Parish Directories will also be available at Church that Sunday.

Looking back at the year now past, St. Andrew's has shown good energy and vitality. Average Sunday attendance grew by 7.6%. New members have joined us. Pledges of financial support have increased for 2024 by 9%. This is a generous congregation. St. Andrew's was also voted the Best Church in the San Lorenzo Valley in a recent poll by the Valley Press. (what a surprise.)

We have also confronted the need for better planning for parish events and projects. Look for congregational involvement early in 2024 to plan events and community activities.

Our 2024 budget (approved by the Vestry in December) continues our distribution of 5% of all operating income for Community Outreach. (Look for the year-end Outreach report in this Piper.) Increased pledging and giving has also allowed the Vestry to reinstate a small stipend for our Parish Administrator, Sharon Fishel, who has been serving as a volunteer for the past several years since the parish was not longer able to provide such a stipend. There is also increased funding for Building Maintenance.

There are three seats to fill on the Vestry. Steve LaFever and Sue Roe will rotate off, having completed their three year terms – We owe them great thanks and appreciation for their faithful leadership. John Woolliscroft is completing a partial (1 yr.) term and is eligible for reelection. Nominees for Vestry are Sheryl Mello, Judyth Suttle and John Woolliscroft. Other nominations should be shared ASAP with Senior Warden Rochelle Kelly or me.

As we begin this New Year, I am reminded of the words of the late Swedish diplomat Dag Hammarskjöld: "For all that has been, Thank you. For all that is to come, Yes!"

Yours in Christ,

Martin+

Prayer Team

We have an active prayer team at St. Andrews led by Sue Roe. When a prayer concern is made known to Sue, she sends it out to the group so they can be praying for you. Please contact Sue if you would like some prayers. Also, if you would like to be one of the pray-ers, let Sue know and she will be happy to add you to the group.



Please contact Sue at Phone 562-243-4080, or by email <u>suemhr@aol.com</u>

Outreach Committee

The Outreach Committee made a recommendation to provide grants to the following organizations for the third and fourth quarters of 2023. The Vestry approved these grants.

San Lorenzo Valley Volunteer Fire Departments — \$350 for fire safety materials given to children in the local schools.

Barrios Unidos Santa Cruz County-\$350 for their child and youth programs.

Limitless Horizons Ixil – \$250 for the Guatemalan school.

Episcopal Relief and Development - \$400 to purchase five goats

Valley Churches United — \$1,152.50 for their projects that benefit many in the San Lorenzo Valley.

If you know of or support a non-profit organization and would like it to be considered for a grant from St. Andrew's, please provide information on its programs to the Outreach Committee. The members of the committee are Susan Greer, Joan McVay, and Ray Rischpater. We are also looking for additional committee members, so if you are interested, please contact Susan, Joan, or Ray. The committee meets after Bible Study, generally on the 3rd Tuesday.

St. Andrew's Vestry Members

Rochelle Kelly, Senior Warden John Woolliscroft, Junior Warden Susan Greer, Clerk Steve Lefever Cindy Garay Sara Hector Sue Roe

If you have any questions, comments, suggestions, please forward them to any of the Vestry members. Vestry meetings are held on the 3rd Tuesday of every month at 1 pm in the Parish Hall. Garden of

These are both good ways to use up left over turkey. The first one is my favorite but both are good! Sue Roe

TURKEY BAKE

1 small onion, chopped 1/2 green pepper, seeded & chopped

5 tbls. Butter 1 (11 oz.) can of turkey gravy 1/3 cup chopped pimento

1/2 teas. salt

1/8 teas. black pepper 1 cup dairy sour cream (low fat is fine) 1 pkg (8 oz.) med noodles, cooked & drained 3 cups cubed cooked turkey 1 cup soft bread crumbs

Saute' onion and green pepper in 1 tbls. of the butter until soft in a large frying pan. Stir in gravy, pimento, salt, and pepper. Simmer 5 minutes. In a bowl, stir about half of the hot mixture into the sour cream. Stir it back into the remaining hot mixture. Remove from heat.

Layer noodles, alternately with turkey and sauce - into a greased 10-cup baking dish.

Melt remaining butter in a small saucepan, add bread crumbs, toss lightly. Spoon in ribbons on top of turkey mixture.

Bake, uncovered, at 350 degrees for 45 minutes.

GOOD-BYE TURKEY CASSEROLE

5 tbls. Flour	1 ½ cups turkey or chicken broth
1⁄2 teas. Salt	¹ / ₂ cup grated mild cheddar cheese
1/4 teas. onion salt ble)	1 ½ cups cooked asparagus (or other vegeta-
1/4 cup melted butter	2 cups sliced turkey

1/4 cup melted butter

2 ¹/₂ cups whole milk or light cream 2 tbls. toasted slivered almonds

 $1 \frac{1}{3}$ cups minute rice (uncooked)

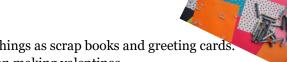
Stir flour, 1/2 of salt and onion salt into butter. Stir in milk or cream. Cook, stirring constantly, until thickened.

Pour minute rice (uncooked) into the bottom of a 2 quart shallow baking dish. Combine broth and remaining salt. Pour over rice. Sprinkle half of cheese over rice. Top with asparagus and then turkey. Pour on sauce. Sprinkle with remaining cheese.

Bake at 375 degrees for about 20 minutes. Top with almonds.



ALL DAY PAPER CRAFT WORKSHOP



We will work on such things as scrap books and greeting cards. There will be a lesson on making valentines.

When: Saturday, January 27, 2023.

Time: 9 AM to 9 PM, or part of the day, if you wish.

Where: St. Andrews Episcopal Church, corner of Riverside and Glen Arbor, in Ben Lomond.

We will have snacks and drinks available. Lunch is on your own (bring from home or go out to a local place to buy something). We will have a potluck dinner in the evening.

What to bring: Your craft supplies, a snack to share with everyone, a dish for the potluck dinner.

Cost: a donation of \$15.00 per person would be appreciated.

Please RSVP! We need to know how many people to expect and it would help to know what you are bringing for the potluck dinner.

Respond to Sue Roe with your reservation or to ask any questions you may have. Phone 562-243-4080 or email suemhr@aol.com

HOPE TO SEE YOU THERE!





HeeHeeHee!!!

While the family was sitting around the dinner table, Jennifer, 5, turned to her brother Andy, 3, and pointed to her dad. "That's not your real father," she said, startling the whole family.

"Yes, he is!" Andy replied. "No, he's not," Jennifer insisted. "God is your heavenly father." Then pointing at her dad, she said, "That's your homely father!" On Sunday, January 21 at our Annual Parish Meeting, we will talk about our hopes and visions for St. Andrew's. Please read this vision from our Presiding Bishop, Michael Curry and see what inspires you about our mission here in the San Lorenzo Valley. - Fr. Martin

COME AND SEE ...

We are becoming a new and re-formed church, the Episcopal branch of the Jesus Movement- individuals, small gathered communities and congregations whose way of life is the way of Jesus and his way of love, no longer centered on empire and establishment, no longer fixated on preserving institutions, no longer shoring up white supremacy or anything else that hurts or harms any child of God. By God's grace

... WE ARE BECOMING A CHURCH THAT LOOKS AND ACTS LIKE JESUS.

What does this re-formation look like in practice? We'll know we're moving forward when we ...

Center on Jesus Christ.

His teachings, his example, his Spirit, his way of love and his way of life are the key to having loving, liberating and lifegiving relationships with God, our neighbors, all of creation, and ourselves.

Practice the selfless, self-giving way of the cross. The way of

"cruciform love"-Jesus' act of unselfish, sacrificial, self-offering love, or losing one's life in order to gain it-is our way to authentic life.

Unite around the practice of a rule of life in small gathered

communities. These kinds of groups-small circles of people who support each other in following Jesus with intention and accountability-are necessary for cultivating Christcentered life.

Reclaim our Christian identity as a Spirit-driven, countercultural, underground movement.

We must break free of the church's identification with domination systems, empire, establishment, privilege, and social and cultural traditions that have held us captive-and get back in touch with the risk-taking, liberating ways of Jesus.

Live and bear bold witness to the vision and values of Jesus.

We point to the reality of the kingdom (the peaceable reign) of God, and we seek to embody the beloved community, where each person strives for and celebrates the dignity and flourishing of every beloved child of God as much as we do for ourselves

THE *Episcopal* CHURCH **episcopalchurch.org/wearebecoming**



Join us for eucharistic services on Sundays at 10 a.m. You may view the sermon on Facebook if you are not able to attend.