

19 June 2022 Newsletter



Second Sunday after Pentecost

From the Priest

Summer is almost here, and it promises to be a season of renewal and joy at St. John's, Shaughnessy. While we tend to think of things slowing down for summer, as we enjoy the outdoors and much-needed holidays, we have lots of good things in store at our parish. I thought this week I would share a few updates with you.

First, we will continue our new tradition of taking "hymn requests" throughout the summer. When I was a child, my aunt was a DJ at a local radio station. I used to love going to work with her, pushing flashing buttons, loading tracks into machines, and playing with the recording equipment. My favourite part, though, was the "All Request Lunch" that happened at noon. I enjoyed getting to "help" my aunt answer phones and then look up the songs people had requested. And I loved hearing the reasons people sometimes gave for their choices—a song that reminds them of riding in a car with their teenage friends; a song that was played at a special event; a song that reminds them of a loved one. It was great fun!

This summer, I am excited to experience that same joy as we share our favourite hymns and the stories behind them. What would you like to sing at worship? It could be a hymn from Common Praise, or from another hymnal or musical tradition. What are the spiritual songs that draw you into worship and warm your heart and your spirit? Please share them with me in an email or write them down and place them in the offering plate. Be sure to share your name and why you've chosen those specific hymns, so that we can acknowledge their meaning when we sing them.

This summer we'll also enjoy the return of our services of Evensong. The first one is scheduled for this Sunday at 4pm. If you've never been to an evensong service, it is a lovely way to end the day with Scripture, prayer, and beautiful music. I hope you'll join us for worship, followed by festive libations. And go ahead and mark your calendars for the next one on Sunday, August 14, on the eve of the feast of St. Mary the Virgin.

Finally, our music focus group has concluded its work with our consultant from Victoria, and we are looking forward to posting a position description for our new choir director very soon. We are also developing a charter for a music committee, which will oversee our efforts to develop an intentional concert season and to raise the profile of St. John's in the wider musical community. For more information, please reach out to me, or to any of the other members of the focus group: Mother Liz, Michael Dirk, Mike Dezell, Karin Fulcher, Bruce Gregg, Maggie Sanders, Robyn Woodward, Jaime Yoon. Please join me in thanking them for their time, their thoughtfulness, and their creativity.

Now that the chalice has returned, we are in need of more lay ministrants to offer it to the congregation. This is an extremely important ministry, and we would love for you to join us. It is not a difficult task and training will be offered. Many people describe administering the chalice as one of the most moving spiritual experiences they've had in church. If this is something you would enjoy, please reach out to the clergy or to Cynthia in the parish office.

SJS Prayer List

If you request that someone's name be added to the prayer list, please keep in touch with us. At the end of each month, all names will be removed, so you will need to add the names again at the end of each month. Please also let us know if you want someone removed from the list. Email the office anytime! Thank you.

Greeting volunteers needed at the 10am service

We could use several more greeters. Please contact the office for more details if you are interested in greeting on Sunday mornings.

Feasting with the Saints is BACK! June 21st, July 5th, and August 9th.

Back by popular demand, Feasting with the Saints on Zoom has returned. This time we will explore the lives of three saints through food, beverages and images and stories.

We begin this Tuesday with St. Julian of Norwich. Julian is a medieval saint who had visions of a loving God. After a difficult illness she became an anchorite (sealed into a series of rooms at the back of the chapel of St. Julian in Norwich). She wrote about her visions and was a beloved, wise figure, sought out by many.

She is usually pictured with a hazelnut (come and find out more) and her cat. She is the first woman to publish a book in English. So come and make a medieval meat pie (think tortierre) drink a good English Ale, or G&T or English Tonic as we explore her life and her wonderful vision of God.

*All shall be well,
And all shall be well
And all manner of things shall be well.*

June 21st: Julian of Norwich (Meat Pie recipe see down below!)

July 5th Bernard Mizeki (Cape Malay Chicken Curry)

August 9th: the Venerable Bede (Rustic Apple Tart)

We will cook and drink and eat and explore the lives of these fascinating Saints!

Meat Pie (Julian of Norwich)

Taken from the Cookbook of Julian or Norwich: from hazelnuts to Pottages a collection of Medieval Recipes, Anamchara Books, 2021 p. 117-120 (additions in Red are mine!)



“Place in a pastry coffin.....”

- 1 ½ lbs meat (beef, pork, venison, poultry, etc. or any combination), parboiled and in small chunks, ground or mashed.

OR used ground meat or veggie ground round and cook it in a little

olive oil, salt and pepper.:)

- 2 nine inch pie crusts (Supermarket is fine)
- 4 egg yolks
- ½ to 1 cup meat broth (the final mixture should be moist)
- Splash of red wine (and more for your glass. Or simply add more stock)
- 1 to 2 cups total of any of the following:
 - separate or in combination: minced dates
 - dried currants,
 - raisins,
 - minced figs
 - ground nuts (almonds, walnuts etc)
 - grated cheese
 - Or... omit and add things you think should be in a meat pie like vegetables.....
- ¼ tsp salt
- ¼ tsp pepper
- 1-2 tsp total of any of the following spices (separate or in combination)
 - ginger
 - allspice
 - cinnamon,
 - cloves
 - nutmeg
 - cardamom
 - Or... if you want add garlic and onions and sage and it will taste just as nice..:)

Mix well all ingredients. Place in a pastry crust and top with the second crust, pinching together the edges of the two crusts. Cut one or two slits in the upper crust. Bake in a 350* degree oven 45 minutes to an hour or until the pastry is golden brown and the filling is set. Serve hot or cold.

WITH EACH BITE REMIND YOURSELF: YOU ARE LOVED.

- Nutty Martini (Using Frangelico a liqueur made from hazelnuts)
<https://www.thespruceeats.com/nutty-martini-recipe-759750>
- Friar Tuck
<https://www.thespruceeats.com/friar-tuck-cocktail-recipes-759663>

"The Spirit showed me a tiny thing the size of a hazelnut... 'this is everything that has been made. This is all Creation.'" Julian.

WNM items for Homeless Needed

Winter clothing, raingear, boots, sleeping bags, socks, pudding cups, granola bars (soft with no fruit/nuts), & juice boxes.

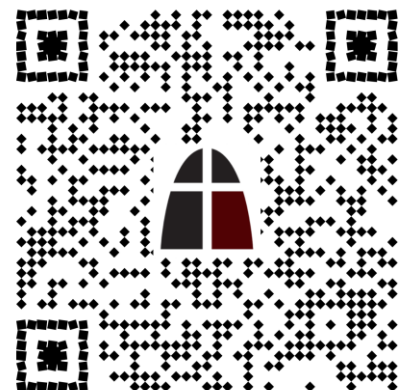
Please note that the WNM AGM will be held on Tuesday, June 28th, 2022 at 7 pm at St. Anselm's Anglican Church, 5210 University Boulevard. Everyone is welcome, so please do come and see what a valuable service all these wonderful Anglican volunteers provide for our brothers and sisters in need and who are living among us, on the streets of the Westside.

Podcasts

If you like to listen to podcasts, why not include a podcast of Mid-Week Meditation or the Sunday Sermon? They are now available as a podcast under the heading of **The Anglican Angle from Shaughnessy**. You can get the podcast from: *Apple Podcasts, Spotify, Overcast*.

Financial Support - Stewardship

If you would like to make a financial contribution to help support the worship and ministry of St. John's Shaughnessy, please do! You can use this QR code (point your phone's camera at it) and it will take you to the donation page of our website. If you have recently made a contribution online or by cheque, thank you so very much! If you currently give by Pre-Authorized



Donation, thank you! Our church has been affected by COVID-19 in many ways and financial giving is certainly one.

If you would like to give via monthly Pre-Authorized Donations (easy to change and easy to cancel), please contact Cynthia in the office (church@sjc.net or 604-731-4966). If you would like to give to the church using a credit card, please use the DONATE button on our website (Canada Helps on top of page one, and Paypal on the bottom of page one). Cheques may be mailed or dropped through the church mail slot.

SJS Garden Club Needs New Volunteers

It is time for the Garden Club to renew their efforts at St Johns. We hope we have some new volunteers who could join us from time to time. Or every week! Weather permitting, we meet on **Monday mornings**, but the day/time can be adjusted to accommodate other schedules. We do watering, light pruning (no saws or ladders), weeding, dividing, planting, etc. We enjoy wonderful chit chats in the safety of the outdoors. You can bring your own gloves and tools if you want to, or you can borrow ours. If you have old tools in your garage that you don't use any more, please let us know. **We are accepting donations of old garden tools.**



Sunday in-person services 8am and 10am

Sunday online service

10am Holy Eucharist live-stream

Wednesday online service

8pm Midweek Meditation

Rector The Reverend Terry Shields Dirbas terry.dirbas@sjs.net

Assistant Priest The Reverend Elizabeth Ruder-Celiz erceliz@vst.edu

Vestry Clerk The Reverend Karin Fulcher

Music Director Michael Dirk organist@sjs.net

Rector's Warden Judith Downes

People's Warden Maggie Sanders

Treasurer Donald Wood

Property Trustee Michael Dezell

Pastoral Care Team Coordinator Helen Kline

Altar Guild Susan Firus

Parish Administrator Janet Hamilton (Cynthia Jutras, acting)

Please email the office if you would like to have newsletters sent to you.

Newsletters, leaflets and online videos are posted on the website.

St John's Shaughnessy Anglican Church

Diocese of New Westminster

Anglican Church of Canada

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Offices are open by appointment only.
Email and voicemail are checked regularly and often,
so please reach out.

