



EMMANUEL NEWS

August, 2011

Visit us on the web: <http://alexmnepiscopal.org>

Total Ministry Team
Visit on August 21st. Please join us to meet this team from Gran Rapids, Minnesota. John Udem will be here to preach and celebrate Eucharist, along with one or two other members of his team. We will have an opportunity to meet the team during coffee hour, and to ask questions.

Annual service at St. Paul's church on the grounds of the Pope County Museum. The service will be followed, of course, by the annual picnic at the chalet in the park behind the museum grounds. The church will provide brats, hot dogs, buns, coffee and lemonade. Please bring a dish to share. Edith will bring her corn on the cob, and plates, cups and utensils will also be provided.

Please keep Kathryn Jeffrey in your prayers as she undergoes foot surgery on August 15th. She has had a painful summer. Well wishes can be sent to her at 29 Nord Cr. Rd., North Oaks, MN 55127, e-mail: kgjeffrey@msn.com.

Please welcome Scott Callaway, who is returning to Emmanuel after 20 years away. Also, we welcome Rev. Gary DeSah and his wife Sue. Fr. Gary is a retired military chaplain. We are very happy to have you all with us.

Please extend your regards to Joe Griffiths this month, as he leaves Alexandria and moves to Savannah, Georgia at the end of August. We wish you well Joe, and will miss you. Good luck in your new home.

Join us Friday mornings at 10 to cut the bulletin inserts, fold the lectionary insert and assemble them. Bring your knitting/other project and visit for a while.

Contact us:

Emmanuel Episcopal Church

P O Box 231
12th Avenue and Lake Street
Alexandria, MN 56308
320-763-3201

Sunday Service: 10 a.m.
Sunday School: 9:15 a.m.

Pastoral Care: Contact Tom Sinning, Deacon, or Edith Kelly

Support Staff
DeAnn Runge, email:
rector@rea-alp.com

Newsletter: Wendy Zander
wendyjzander@yahoo.com

Open Church
None scheduled at this time. Watch your e-mail.

Vestry:

JoEllen Doebbert
Sr. Warden ('12)

Don Krueger
Jr. Warden ('12)

Edith Kelly, Clerk ('13)
Wendy Zander, Treasurer ('13)

Mary Sinning ('12)
Tim Johnson ('14)
Wendy Zander ('14)

Edith Kelly ('13)
Bob Baas ('12)
Mark Reicks ('12)

Delegates to Region and Convention:

Rev. Tom Sinning, Deacon
Laird Barber
Alternate delegate open.

July 31st was a very special day. We had

A baptism for Liam
By Bishop Donald
Hultstrand with an assist
from Grandpa. Of course, all the
friends and family
were
there to
help
celebrate.



At the same service we had a
Confirmation for
Caitlyn, by her Grandpa.

And while we
celebrated, we bid a fond farewell
to Brad, Dyanne, Caitlyn and Colin.



August Events

Aug. 21st—Total Ministry
Team will be at the service.

Aug. 28th—Service at St.
Paul's, Glenwood followed by
annual picnic.

Vestry meeting—to be
announced.

August Birthdays

Pat Weinmann

Jason Sinning

Caitlyn Parsons

Tarz Embry

Wendy Zander

August Anniversaries

Tom & Mary Sinning

Josh & Rachel Sinning

New address for the
Hultstrand in South
Carolina:

1706 Parkins Mill Road,
Greenville, SC 29607. Up-
dated e-mail address: ahult-
strand@live.com. Bishop
Hultstrand's church office e-
mail:
dhultstrand@ccgsc.org.

FROM GOD'S BOUNTIFUL GARDEN

Want to try something different from your garden (or farmer's market)

Summer Cuke Soup:

1 1/2-2 c. seeded, chopped cucumbers
2/3 c. chopped walnuts
1 tbsp. Fresh minced dill or 1 tsp. Dried
2—3 chopped garlic cloves
3 tbsp olive oil
2 c. plain yogurt

Marinate all ingredients for 1 hour or more. At serving time, place half of the mixture into blender. Blend until smooth. Combine back into the un-blended portion, mix with fork and serve cold.

Summer Strawberry Soup:

1 pt. Fresh strawberries
2 c. water
1/2 c. sugar (may sub. Honey)
1/2 lemon, thinly sliced
1 cinnamon stick
1 c. plain yogurt
Fresh mint sprigs for garnish

Hull and rinse the strawberries. Place them in a large saucepan and add the water, sugar, lemon slices and cinnamon stick. Bring to a boil, then reduce the heat and simmer for 15 minutes. Remove the cinnamon stick and lemon slices. Transfer the mixture to a blender or food processor and puree until smooth. Cool completely, then blend in 1 cup of yogurt. Chill well. Garnish with mint sprig when serving.

Special Thanks To:

St. Margaret's Guild for their donations of \$300 toward the new sound system
\$100 to the Pope Co. Museum

and the new bibles presented to each of the 4 new confirmands we have had this year;

Don Krueger and Karen Reicks for researching and getting bids for a new sound system, and presenting their findings to the Vestry;

Karen Reicks for rehabilitating the children's activity bags;

All the ladies who got together and helped put together the service booklet and inserts.