



EMMANUEL NEWS

July 2017

www.alexmnepiscopal.org episcopal@centurylink.net

From Tom Sinning

Sometimes healing comes in amazing and quiet ways. I started out the journey to my internship with a slight detour through some special memories. The shortest route to Washington is to head straight west on I-94, but it was Memorial Day and the Holy Spirit was calling me to take a more meaningful route. I headed south to Sioux Falls and was able to bring a basket of flowers to Mary and her mother in Mt Pleasant Cemetery. It was a beautiful day and with the help of two of her cousins and a friend we left this basket planter filled with impatiens for them both to enjoy. The tears were both healing and grateful as you can imagine.



She loved flowers, baskets and an occasional glass of champagne. I stayed with friends and left early the next morning heading west on I-90. I then stopped by the Black Hills National Cemetery near Sturgis and visited my father's grave. The pines and Black Hills in the distance are a lovely place that reminds me of the love and sacrifice that, not only my father, but millions of others have made over the course of our lives to ensure we all have the opportunity to live into the fullness of God's creative love.

Contact us:

Emmanuel Episcopal Church

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Alexandria, MN 56308
320-763-3201

Sunday Service: 10 a.m.

Sunday School: 9:45 a.m.

Adult Bible Study: 9 a.m.

Pastoral Care: Contact Rev. Tom Sinning, Deacon at 612-720-0473

Support Staff

DeAnn Runge, email:

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Vestry:

Tim Johnson, Co-Sr. Warden ('18)

Sheila Stanton, Co-Sr. Warden ('18)

Mark Reicks Jr. Warden ('19)

Verlie Sinning Treasurer ('19)

Mark Reicks ('19)

Verlie Sinning ('19)

Rachael Sinning ('18)

Wendy Zander ('18)

Farren Morical ('18)

Delegates to Region and Convention:

Belvin Doebbert

Alternate: JoEllen Doebbert



I decided then to get off of the freeway and took old highway 212 cross country for a while, as I had with my family as a child on a couple of trips to Montana. It brought me back to places that had only lived in the memory of a kid. There had been good rains along the route this spring and it was as lush and green as had ever been. I had dinner with a childhood friend and his wife in Billings that evening and the roots of my formation were tapped once again. Going from there to Seattle along I-90 has to be one of the most scenic Interstate drives there is, with the mountains, Lake Coeur d'Alene, tumbling white water rivers, the Columbia Gorge, high desert and then more mountains. It is God's creation in all of its glory as you go through western Montana, Idaho and then on into Washington. Even though it was nearly 1600 miles of driving in 2 days, it has been renewing and rejuvenating for me.

My first Sunday at St Stephens in Oak Harbor Whidbey Island, one of the parishioners told me I had to go to Mt Erie while I was here. The following Friday after meeting with the men's group and pastoral care circle at Christ Church in Anacortes, I did. What a spectacular day to do it. 1500 feet above Puget Sound. Not only was the view awesome, but as I was standing on the rock you see in the foreground of the first photo and an eagle soared within 100 feet of me. It was breathtaking to feel a small part of God's wondrous creation.



Looking south toward Whidbey Island



Looking NW toward the San Juan Islands

My prayers are for a blessed summer for all of us at Emmanuel and I am looking forward to sharing events and experiences with you all on my return later this summer. Peace, Tom

Senior Warden Report

July so soon? I was just getting used to June! Our projects at Emmanuel are moving along slowly. You have probably noticed the old mailbox cabinet is gone from the narthex wall. We are watching the sales for a new electronic message board where we can post pictures as well as written notices and information. We cleaned out a bit and hope to be hanging some of our historic pictures and Church documents. Have you got a good suggestion? Please tell us. We would love to have our narthex be welcoming and informative.

The side entrance is done for awhile. We haven't decided what would "spiff up" the space but we plan to keep the old pew for people to sit on, place things on (usually dishes and plates for coffee or salad supper) or place snowy boot under in the winter.

The conversion of the former rummage sale room is on hold . No one has time now to create the history and missions display I dreamed of. Karen made a fine suggestion of a meeting room. The class room is not a place people can easily take notes or use a white board. The vestry has been meeting in the Sunday school room which is also in need of renovation! We realize a meeting room would be very useful. In the next two months I hope we can work on these two goals.

The prayer/meditation garden is still in the information-gathering phase. The committee met again with Dennis for an update on our ideas. Currently we are getting estimates from landscapers to fill, level and prepare the surface. We will remove all the plants at first. Then save many for the new garden, add some new plants and recycle the rest. Watch for email notices if you need hostas or lilies for your garden. The wonderful old cross will not be moved. The plantings will frame it and surround the new seating area.

Karen and Mark are doing an excellent job of repairing things at Emmanuel. The sewer, boiler and elevator are all fixed and working well. The sewer repair left a messy spot near the Church entrance. Mark and Karen will be taking care of that soon.

Taking care of the building and the physical plant of Emmanuel is one job. More important is caring for the heart and soul of Emmanuel. Thank you for being Emmanuel Church. Thank you for coming on Sunday morning and for volunteering and helping keep our Church alive. Please keep our Church and our denomination in your prayers... and... bring a friend to Church, why not?

Sheila, Senior Warden

Congratulations

Connor L. Doebbert graduated from Augsburg College on April 29, 2017. Connor graduated with a double major in English Literature and Philosophy. He was awarded Departmental Honors by the college's English department.



Photo: Belvin, Connor, JoEllen and Gavin.



Hymn of the Month By Tim Johnson

Hymn #782 from “**Wonder, Love, and Praise**” First Line Title: “Gracious Spirit, give your servants”

Tune Name: *Abbot’s Leigh*

Text Author: Carl P. Daw (Born 1944) Tune Composer: Cyril Vincent Taylor (1907-1991)

As we are now in the midst of the Pentecost Season, the Music Committee has selected a hymn to the Holy Spirit to serve as our Hymn of the Month. This selection is taken from our official supplemental hymnal, “Wonder, Love, and Praise” in hopes that we will add yet one more from this source to our list of “learned” hymns. The tune is traditional and somewhat familiar to many of us; however, the text is newer, having been published in 1997.

This text was composed by Carl P. Daw. Although he is the son of a Baptist minister, he became an ordained Episcopal priest. Through his career, he served as Executive Director of The Hymn Society, an ecumenical organization in the United States and Canada. He was also a consultant for the Text Committee for the development of our Hymnal 1982.

If this hymn’s tune has a slightly familiar ring to it, there is good reason. A while back, we selected #379 “God is love, let heaven adore Him” which uses this melody to function as a Hymn of the Month and have since used it now and again within our music rotation. The following paragraph is taken from the article that was written during that time.

“The story behind the tune “Abbot’s Leigh” is perhaps the most interesting aspect of this hymn. Although it has the feel of several hymns written during the Oxford Movement of the 1800’s, this melody is newer than many in our hymnal having mid-twentieth century origins. Cyril Vincent Taylor was born the son of a Church of England priest in Lancaster, England. Having been educated at Oxford University, he himself was ordained to the priesthood and became the presenter (a cleric who leads the choral services of a church or cathedral) of Bristol Cathedral and eventually Salisbury Cathedral. During World War II, he became the producer for BBC’s Religious Broadcasting. Up to this time, “God is Love, Let Heaven Adore Him” had been sung to the tune “Austria” (This tune is prescribed to #522 in The Hymnal 1982 and many of us associate it with “Glorious Things of Thee are spoken”). Taylor received numerous complaints from the British public regarding the use of this tune as it was the melody of the Austrian Hymn which Germany had adopted as the music for their national anthem. Therefore, he composed the tune “Abbot’s Leigh”, taking the title from the place where he was stationed during the war. Interestingly, this tune is now often regarded as the “Rule Britannia” of English hymns!”

So, what we have is a newer hymn text set to a somewhat time-honored tune taken from our hymnal supplement which was published in 1997. I cannot help but think of the beginning of the phrase “something old, something new . . . “ Perhaps a good way to continue to introduce “Wonder, Love, and Praise” into our music format!

Sources:

http://hymnary.org/person/Daw_CP

http://www.hymnary.org/person/Taylor_CV

http://www.hymnary.org/tune/abbots_leigh_taylor

SALAD SUPPER RECIPES

Here are recipes for some of the delicious salads that were served at the 2017 Salad Supper.

THAI CHICKEN SALAD

Submitted by Tom Sinning

Salad ingredients

1lb Chicken breast, sliced
2 tsp finely chopped ginger
3 cloves garlic chopped
3 Tbsp canola oil
1 Tbsp sesame oil
Combine the oils in sauté pan and place chicken, ginger and garlic in pan and sauté until chicken is done.
Let cool.

1 head Savoy or Napa cabbage finely shredded
½ bunch cilantro, chopped
¼ cup shredded carrots
½ cup finely chopped onion
½ Jalapeno pepper or ½ green pepper, depending on desirable heat, finely chopped

Dressing: combine and blend

Juice of ½ lime
2 Tbsp seasoned rice wine vinegar
1 Tbsp fish sauce
1 ½ Tbsp soy sauce
½ Tbsp honey
2 Tbsp water
3 cloves crushed garlic
1 ½ tsp crushed ginger
1 Tbsp sesame oil
½ cup canola oil

Combine and dress the salad ingredients just prior to serving to prevent wilting

COOKIE SALAD

Submitted by Tim Johnson

2 small packages vanilla instant pudding
2 cups buttermilk
2 8oz. containers of cool whip
2 small cans mandarin oranges drained
1 pkg. fudge stripped cookies

Mix pudding and buttermilk until well blended.
Add cool whip and oranges.
Crush cookies and add just before serving.

COUSCOUS SALAD

Submitted by Tom Sinning

Prepare 1 ½ C couscous per package directions
fluff and cool
Cut ½ pint grape tomatoes
Cut ¼ cup Kalamata olives
Chop 1 bunch green onions
Chop 2 large sprigs of fresh mint
Chop ½ bunch of parsley
Crumble 4-6 ounces good Feta cheese

Combine all of the ingredients and dress with:
½ cup good olive oil
Juice of one lemon

Refrigerate for at least 2 hours to let flavors blend
Add more oil or lemon juice to taste.

SPICY PEPPERONI SALAD

Submitted by Karen Reicks

1 pkg. angel hair pasta cooked and drained
Add 1 small bottle of spicy Italian dressing to taste.
Add 2 cups chopped multicolored peppers
1/2 cup chopped green onion
1 - 4 oz pkg of sliced pepperoni
Mix well and chill to serve

CORN SALAD

Submitted by Sheila Stanton

1 4oz pkg shredded cheddar cheese
1 10 oz can shoepeg corn, drained
1 green pepper chopped
3-4 stalks celery, chopped
Italian salad dressing to taste.

Mix and serve.

Optional: chopped green onions, pimentos olives or chopped parsley.

RICE SALAD

Submitted by Sheila Stanton

Cook 1-cup rice with 2 1/2 cups water of chicken broth.

Chop and add chopped cucumbers, finely cut carrots, green pepper, radishes and celery. Stir in your favorite olives. Add Italian dressing to taste.

If you add tomatoes, add them at the last, just before serving.

CHICKEN SALAD

Submitted by Cleone Sherman

Refrigerate overnight
5 cups cubed cooked chicken
2 Tbsp orange juice
2 Tbsp vinegar 2 Tbsp salad oil
1 tsp salt

Next day, gently add
16 oz pineapple tidbits, drained
11 oz mandarin oranges, drained
1 1/2 cups green grapes
1 1/3 cup chopped celery
1 cup toasted slivered almonds
5 oz cooked shell macaroni (can use 3 cups cooked rice)
1 1/2 cups Miracle Whip or mayo

CALIFLOWER SALAD

Submitted by Cleone Sherman

Combine
4 cups raw cauliflower, sliced
1 cup black olives, chopped
2/3 green pepper, chopped
1/2 cup pimento, chopped
1/2 cup onion, chopped
Dressing
1/2 cup salad oil
3 Tbsp lemon juice
3 Tbsp white vinegar
2 tsp salt and 1/2 tsp pepper

Combine dressing ingredients and beat with rotary mixer until well blended.

Pour dressing over veggies, cover and refrigerate overnight, stirring occasionally.

SOUTHWEST PASTA SALAD

Submitted by Verlie & Jason Sinning

Cooked pasta
Southwest dressing
chopped yellow, red and orange peppers
roasted corn
black beans

Mix all together, chill and serve.

ITALIAN PASTA SALAD

Submitted by Verlie & Jason Sinning

Cooked pasta
Italian dressing
Chopped yellow, red and orange peppers
Olives
Sliced pepperoni
Mix all together, chill and serve

FRUIT AND CABBAGE SALAD

Submitted by Nancy Anderson

2 oranges, pared and sectioned
2 apples chopped
2 cups shredded cabbage (about 1/4 medium head)
1 cup seedless green grapes
1/2 cup whipping cream
1 Tbsp sugar
1 Tbsp lemon juice
1/4 tsp salt
1/2 cup mayo or salad dressing

Place oranges, apples, cabbage and grapes in a bowl.

Beat whipping cream in a chilled bowl until stiff. Fold whipped cream, sugar, lemon juice and salt into mayo. Stir into fruit mixture.

BYERLY'S WILD RICE SALAD

Submitted by Nancy Anderson

1 1/2 cup uncooked wild rice (4 1/2 cups cooked)
3/4 cup thinly sliced green onions
3/4 cup diced celery
1/2 cup slivered almonds
6 Tbsp olive oil
3 Tbsp white wine vinegar
3/4 tsp crushed dried thyme
1/2 tsp salt and 1/4 tsp pepper

Cook wild rice and cool. Combine green onions, celery, and almonds with rice in a large bowl.

In a small bowl, whisk oil and vinegar. Stir in salt, pepper and thyme. Pour over rice mixture and toss lightly. Serve chilled.

May also add any of the following: 1/2 cup chopped green pepper; 1-4 oz jar of pimentos, drained; 1 can of whole corn, drained; 1 can black beans, drained.

BROCCOLI SALAD

Submitted by Donna Ziegelman

1 head broccoli
6-8 slices of cooked bacon, crumbled
1/2 cup chopped red onion
1/2-cup raisins, optional
8 oz sharp cheddar cheese cut into very small chunks
1-cup mayo
2 tablespoons white vinegar
1/4-cup sugar
1/2 cup halved cherry tomatoes
salt and freshly ground black pepper

Trim off large leaves from broccoli stem and remove the tough stalk at the end; wash broccoli head thoroughly. Cut head into flowerets and the stems into bite sized pieces. Place in a large bowl. Add bacon, onion, raisins and cheese.

In a small bowl combine the remainder of the ingredients and stir well. Add to broccoli and toss gently to combine.

PIZZA PASTA SUMMER SALAD

1 pkg vegetable pasta cooked
1 1/2 cups zesty Italian dressing (more if needed)
1 cup grape tomatoes
1 medium green bell pepper, chopped
1 small pkg. sliced turkey pepperoni
8 oz pkg mozzarella cheese sticks cut into bite size pieces
1/2 cup diced onion
1/2 cup black or green olives, sliced
1/2 cup shredded Swiss cheese (optional)

Cook pasta al-dente, drain, rinse and drain well.

Cut tomatoes in half and add in a large bowl with the remainder of the veggies and mozzarella. Add pasta to the veggie mixture and combine.

Pour dressing over all. Stir in Swiss cheese. Chill for at least 2 hours, adding more dressing if necessary. Stir well before serving.

7 LAYER SALAD

Submitted by Donna Ziegelman

Layer chopped iceberg lettuce
chopped celery
chopped red onion
1 pkg frozen peas, thawed
Sauce made with mayo, 2 Tbsp sugar, salt and pepper
Cooked, crumbled bacon
Shredded cheese
Refrigerate overnight and serve



Emmanuel's Annual 1928 Service

St. Paul's Episcopal Church

August 27 at 10:00

Followed by a Pot Luck Picnic at the Chalet in the Park

Hot dogs, buns, plates, utensils provided

Bring your own beverage and a dish to share

St. Paul's is located on the grounds of the Pope County Museum

809 South Lakeshore Drive – Glenwood, MN

Lectionary Readings for July

July 2

Fourth Sunday after Pentecost

Genesis 22:1-14
Psalm 13
Romans 6:12-23
Matthew 10:40-42



July 9

Fifth Sunday after Pentecost

Genesis 24:34-38, 42-49, 58-67
Psalm 45: 11-18
or Song of Solomon 2:8-13
Romans 7:15-25a
Matthew 11:16-19, 25-30

July 16

Sixth Sunday after Pentecost

Genesis 25:19-34
Psalm 119:105-112
Romans 8:1-11
Matthew 13:1-9,18-23

July 23

Seventh Sunday after Pentecost

Genesis 28:10-19a
Psalm 139: 1-11, 22-23
or Wisdom of Solomon 12:13, 16-19
Romans 8:12-25
Matthew 13:24-30,36-43

July 30

Eighth Sunday after Pentecost

Genesis 29:15-28
Psalm 105:1-11, 45b
or Psalm 128
Romans 8:26-39
Matthew 13:31-33,44-52

Position	July 2	July 9	July 16	July 23	July 30
				<i>Special Presentation</i>	
			<i>Baptism</i>	<i>Morning Prayer</i>	
Priest	Fred Nairn	Kathleen Galvin	Steve Schaitberger	J & B Doebbert	Dana Emery
Organist	Margaret Kalina	JoNette Brogaard	Laurie Kruger	Nancy Anderson	JoNette Brogaard
Lector 1	Wendy	Karen Reicks	Wendy Zander	Sheila Stanton	Mark Reicks
Lector 2	Sheila	John Hull	JoEllen Doebbert	Sheila Stanton	Donna Z.
Altar	Donna Z.	Tim Johnson	Donna Z.	Sheila Stanton	Karen Reicks
Chalise	Karen Reicks		JoEllen Doebbert		
Coffee	Sheila Stanton	MaryAnn Maamari	Donna & JpEllen	Donna Z.	

Remember in Your Prayers: All clergy serving Emmanuel - Bishop Brian Prior - Jana & Charles Preble - Don & Ann Hultstrand - Laird Barber - Hunter - Cleone Sherman - John - Mike & Lana - Jim - Dana - Al Weinmann Family - Law Enforcement Officers - Military Personnel - Peace in the World - The Food Shelf, Volunteers & all who use it - Total Ministry Team - Heartland Girls Ranch



July Birthdays

Alison Derby
Ann Hultstrand

Anniversaries

Charles & Jana Preble
Verlie and Jason Sinning



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