



St. David's
Episcopal Church
Southfield

Staying in Touch

Connections

March 2021

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‘For God so loved the world...’



What is it about God’s love that we must crucify it?

Here He came, with nothing but unadorned affection for the Creation He had made out of his own hands and declared, ‘It is very good.’

He arrived in the most unassuming way, demanding neither taxes nor tribute – just the natural affection everyone has for a suckling infant.

He loved us unequivocally.

And we received Him with great joy. Flocking to hear His sermons, watch His

miracles, and get healed from our most desperate afflictions.

We waved palm branches and cheered at His triumphal entry into our hearts — for we had never felt so secure, so loved, so complete.

Yet the over-abundance of love—non-judgmental and unearned – seemed to overwhelm us with possibility: how might we profit from this, financially, socially, politically? And we paid little attention to love’s vehicle, which is also love—and our own inability to simply receive God’s love became apparent.

This is how we crucified love.

Perhaps our greatest struggle, then, is not with sin, but with accepting God’s love—receiving the love with which God loves us.

This season, as we hear the Passion of the Christ unfold, we will ponder the notion that the cross is not simply the place where the darkness of sin is dealt with – but it is also the struggle we all have of unambiguously accepting God’s love for us. Sure, the cross is about redemption, but this is not our starting point: it is not, ‘For God so judged the world...’ it is ‘For God so loved the world...’

†Fr. Chris

Holy Week Services



3/28: 10 am Palm Sunday

In Person (75 person limit, Reservations Only) and Online Via Zoom

4/1: 7 pm Maundy Thursday Service

Via Zoom Only

4/2: 12 noon, 3 pm, and 7 pm Good Friday Service

Via Zoom Only

4/2: 7 am-6 pm Good Friday Prayer and Cross Giveaway

In Person in the St. David's Driveway

4/3: 10 am Holy Saturday

Via Zoom Only

4/4: 9 am and 11:00 am Easter Sunday

(75 person limit, Reservations Only) and Online Via Zoom

Junior Warden Update

Construction Update 3/9/2021:

Several major parts of the Phase 3 capital campaign project have been completed. Things are on track for having construction wrapped up by March 31.

- Both boilers have been installed and they have been keeping the building nice and toasty warm through this past winter.
- Almost all the windows have been installed. We are waiting on a replacement for a pane of glass in the restroom that was shipped clear instead of obscured and the window for the west boiler room is still on order. Not only do the windows look great, but I was surprised to notice how much they block the sound of the traffic on the south side of the building.
- The new women's, men's and family restrooms are nearly done. Only the accessory items remain to be installed like the mirrors, shelves, and soap and paper towel dispensers. The ceramic tile work turned out great and the toilet partitions are bright and colorful.
- The new LED lighting fixtures have all been installed within the ceiling grid in the fellowship hall and long corridor.
- Our old fire alarm system could not be upgraded to meet the latest building code. A completely

new system had to be installed and the installation of that is nearly complete.

- Painting of the corridor, fellowship hall and classrooms is mostly completed. Nothing freshens up a place like a nice new coat of paint.

Quite a bit of work has been accomplished, but there are still a few items on the to-do list. The next steps will be to install the new vinyl tile in the corridor and fellowship hall, install the new ceiling tiles in the grid, paint the rector's office, and remove the toilets and sinks from the old ladies' room. Yes, that's the same room formerly used by all the ladies, not just the old ones! Now that we have brand new restrooms, that room will be repurposed for storage. There are still some light fixtures to be installed in the classrooms and the painters will be back near the end to do any needed touch-up work.

Everything has been moved around to facilitate construction, probably several times now. So, once construction is completed, we are going to need a lot of help cleaning out stuff we no longer need and getting stuff back to where it belongs. It will be a great way to become familiar with all the wonderful improvements to our building!

I Am The Lord of The Dance: A Conversation

by Karen Robertson Henry

*“Dance then wherever you may be
I am the Lord of the dance said he”*

Conversation

- Am I to dance for real, now, here, why?
- Yes permission to dance. Permission to love, laugh, cry, sing; permission to be, because wherever you are, whatever you do, I your God am with you.
- Why dance now even in the midst of all this sorrow, all this disruption?
- Yes, dance. Because for every sorrow, there will always be hope—the anchor of the soul, and new joy—somewhere, someplace, sometime. The more you dance the more hope you generate, the more joy you release.
- But I often need to cry.
- Then cry my beloved—I will never leave you or forsake you.
- But what if I am afraid and the fear keeps me stuck?
- I did not give you a spirit of fear, so just hold on and allow me to move you, to lead you in the dance—for I danced in the morning when the world was begun...
- How were you able to dance when they whipped you and stripped you and hung you up high?
- Because to dance is to surrender, to know and to love God, to be free, and you can dance like me. And the dance, the dance goes on.
- Ok. Perhaps I’ll dance then just a little, to start...
- Yes! Dance then wherever you may be. Bring hope and light and color to whatever you do, wherever you are.
- I’ll dance, yes I’ll dance! Because you my God are the Lord of my dance and you’ll lead me wherever I may be.
- Yes, I will lead you. I’ll live in you if you live in me. For I, I am the Lord of the dance.

*Dance then wherever you may be
I am the Lord of the dance said he
And I’ll lead you all, wherever you may be
And I’ll lead you all in the dance said he.*

Based on the song by
The Dubliners ~ Lord Of The Dance



Meet Mike Stutso *by John Hawkes*

St. David's has a new Deacon in Training. His name is Mike Stutso and he began his involvement with the online Sunday services at St. David's, and will start attending the 8 am Tuesday services and Wednesday meetings. Mike was here on Ash Wednesday for the Drive Thru ashes ministry and expects to participate in outreach with the food pantry and making regular Sunday visits to Crossroads, among other ministries.

Mike began his diaconate curriculum under Bishop Wendell Gibbs and has been training for about five years now. He had been approached by four or five priests, but Father Chris was the one that intrigued him.

"I had been studying his book (Jesus was an Episcopalian...) at other churches so I was just ecstatic when he called me," Mike said. "I just said, thank you God! Everything looks really good about St. David's. I like sermons that teach and I especially like the diversity that exists in this parish."

Mike comes to us via Holy Cross Episcopal in Novi. At one time, George Cullinan was the music minister at Holy Cross and Mike joined the choir with George there. In addition, he served on the vestry including a term as Junior Warden. Mike and his wife Laura live in Novi. They have five children and five grandchildren. Mike recently retired from his profession as a machine builder and plater who specialized in electrical controls and grinding machines for the block industry.

Mike was born and raised in the Flint area and attended Catholic schools in that district. His parents were originally from West Virginia and during vacations down south, Mike gained an appreciation for the mountains and the heritage of the area. After graduation from high school, Mike began twenty years of military service in the Air Force. He traveled all over the world living in places such as Texas, New Mexico and even Turkey. He lived in England for seven years and met and married his first wife there.



"Those experiences are part of what formed me," Mike said. "I learned that your word is your bond and I learned how to show respect for all humans."

However, he decided to leave the Catholic religion and has been an Episcopalian since 2000. "I was not happy with the Canons of the Catholic faith," Mike said. "Priests could not marry. Women are not able to become priests. LGBTQ is a nasty word."

Ten years ago, he began to consider becoming a deacon. "I felt that God was speaking to me," Mike began. "I would wake up in the middle of the

night and God was calling me, even though I wanted to sleep! Then about six years ago, I sprung my thoughts on my wife while we were on vacation. She was dumbfounded."

Mike's journey to ordination has been delayed by the pandemic and knee surgery that he endured about a year and a half ago. Recently, he met with Bishop Perry and she proclaimed, time to get you ordained!

In his spare time, Mike is a drummer who has played in various bands locally. The most recent one was called the Horse Cave Trio. He has a passion for woodworking and refinishing antiques. He loves cooking and watches lots of TV cooking shows. He also developed a reading habit when he went to the Academy and admits to being a big advocate for Indigenous People.

Of course, Mike is looking forward to meeting parishioners once we are able to return to in-person worship.

We welcome Mike Stutso to St. David's.

Outreach Activity *by Janet Ernst*

St. David's Haiti Outreach Team

What do you do when you are unable to do what you usually do? You do something you don't usually do. Like most other charitable endeavors, we were severely impacted by the restrictions brought on by Covid 19. We were faced with the dilemma of not being to do our annual Help for Haiti fundraiser at the Comedy Castle, however, our work in Mirebalais Haiti needed to be funded to keep the doors of the clinic open. The other six Haiti Outreach Mission (HOM) member churches were having the same constraints In holding their own fundraiser activities.

The St. David's Team decided to do something out of our comfort zone and investigate the expanding world of virtual fundraising software. St. David's, using funds from our 2019 Comedy Castle fundraiser, donated the money to HOM to purchase a software package called OneCause. The cost of the software, \$1,995, was less than the cost of renting the room at The Comedy Castle and enabled HOM to put together a virtual event consisting of videos of our trips to Haiti, testimonials, comedy, a magician, music from local and national performers, opportunities to 'Donate', a silent auction and raffle tickets! We sent



out over 1,000 email invitations to friends, family, and supporters from all seven HOM member churches.

We set an optimistic fundraising goal of \$20,000 which due to your generosity we were able to achieve and even exceed. We are pleased to be able to say that the Help for Haiti Fundraiser was successful beyond our wildest expectations, raising more than \$27,000 for our ongoing medical, dental, and humanitarian projects in Mirebalais!

We are truly blessed to have the generous love and support of our St. David's family.

Your generous contributions in time, talent and funds allow us to make a difference in the lives of our brothers and sisters in Haiti!

If you are interested in seeing the videos of our trips and interviews with HOM President, Dominique Monde-Matthews M.D., go to the HOM website: www.haitioutreachmission.org

Thank you from the entire Help for Haiti Team,

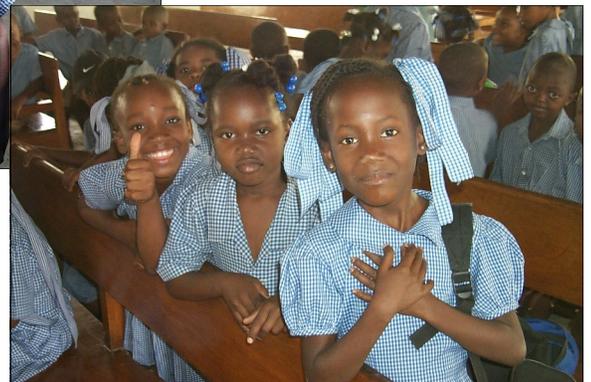
Steve and Janet Ernst

Kathy Graham

Janny Milton

Bill and Valerie McNeece,

Corpus Christi Catholic Community



Cultural Conversations Around Cooking

On Wednesdays in Lent we have been learning more about one another through cooking. Each Wednesday, at 7 pm, we have met in our Zoom room where Fr. Chris hosts and interviews parishioners as they prepare a favorite dish from their country of origin while sharing a bit of their ethnic heritage. In this issue we are featuring the recipes from parishioners representing Trinidad, Ireland, and England.

TRINIDAD: ONIKA CELESTINE

TRINIDAD SWEET BREAD

I tested the sweet bread recipe from food.com. It is pretty good. Please see the recipe below and a link to the recipe. For those allergic to tree nuts, it is also good without the coconut and almond extract. I used dried cherries and cranberries only instead of the traditional mixed fruit. I mixed in a little extra evaporated milk to the batter about a 1/2 cup before putting it in the baking pan.



Ready In: 1 hr 15 mins
Yield: 2 loaves

Serves 8
Units: US

Ingredients

4 1/2 cups flour
4 1/2 teaspoons baking powder
1 teaspoon salt
2 1/4 cups granulated sugar
1 cup chopped dried mixed fruit
1 cup raisins or 1 cup sultana
3 cups coconut, grated (not dried or sweetened)
1/4 teaspoon cinnamon, ground
1/4 teaspoon nutmeg, grated
2 eggs, well-beaten
1/2 cup evaporated milk
2 teaspoons almond essence
1/2 lb butter (melted) or 1/2 lb margarine (melted)

Directions

- Mix and sift flour, baking powder and salt four times.
- Add sugar and fruit; blend evenly.

-Add coconut, cinnamon and grated nutmeg and stir well.

-In another bowl combine the whipped eggs, milk, essence and cooled melted butter. Mix well.

-Make a well in the flour mixture.

-Pour the egg mixture into the well and stir with a spoon. Batter will be heavy and mixture will be fairly stiff.

-DO NOT KNEAD or bread will be tough. Mix entirely by spoon, assisted by a knife.

-Pile into 2 non-stick or greased loaf tins.

-Bake at 325 degrees for 50 to 60 minutes or until an inserted skewer comes out clean.

Optional: When done, glaze with mixture of 1 tablespoon sugar and one tablespoon water. Sprinkle with granulated sugar and return to the oven for 3-4 minutes.

<https://www.food.com/recipe/coconut-sweet-bread-trinidad-190905>

IRELAND: KATHY GRAHAM

IRISH STEW

2 tablespoons butter
2 pounds lamb cut into chunks
Salt and pepper
4 carrots peeled and cut into 2 inch pieces
4 onions peeled and cut into thin wedges
6 potatoes peeled and cut into 2 inch pieces
2 turnips peeled and cut into 2 inch pieces
1 parsnip peeled and cut into 2 inch pieces
1/2 cup barley
2 sprigs thyme

Stock

1 lamb bone
1 carrot
1 onion
2 peppercorns
1 bouquet garni
2 quarts water
1 bottle of Guinness

Roux

Melt butter in saucepan, beat in flour to make a paste
 2 tablespoons butter
 2 tablespoons flour

Heat oven to 300

Melt butter in Dutch oven, season lamb with salt and pepper, brown than put on plate. Repeat with vegetables. Return lamb and vegetables to Dutch oven with potatoes on top. Add barley and thyme leaves, discard stems. Add hot lamb stock and Guinness, cover and place in oven for 1 1/2 hours



Ladle stew juice into roux, stir until thickened and smooth. Add back to stew and stir.

Directions

In a large bowl, stir shortening and water until shortening is melted. Gradually stir in flour and salt until a very soft dough is formed. Cover and refrigerate at least 1 1/2 hours. You may not need all the flour.

Combine filling ingredients (except butter) in a large bowl.

Divide dough into 8 pieces. On a well-floured surface, roll each piece into an 8" circle.

Mound about 1 1/2 cups of filling onto 1 side of the circle. Dot with a teaspoon of butter. Fold over the other half and make a rolled edge making sure to seal the edge. If desired, you can use an egg wash or cream wash on the pastry. I do not.

Bake at 400* for 15 minutes and then at 350* for about an hour. Baking time will vary based on size.

Place on ungreased cookie sheets (I line with parchment paper to make clean up easier).

I eat mine with ketchup. Some people enjoy it with a brown gravy

ENGLAND: JAN ERNST

CORNISH PASTIES

Makes about 8 pasties

Crust

2 cups of shortening (like Crisco)
 2 cups boiling water
 2 teaspoons salt
 5 1/2 - 6 cups of flour

Filling

3 lb peeled potatoes – cut in 1 inch pieces (use russet as they have less moisture and keep their shape)
 2 pounds beef – cut in 1 inch pieces
 1 pound of pork – cut in 1 inch pieces
 2 medium onions – chopped
 2 small rutabagas (optional) peeled and chopped
 3 tsp salt
 2 tsp pepper
 1/4 cup of butter



St. David's Episcopal Church

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More Good Eating

Following are additional recipes submitted by parishioners that we were not able to include in last month's newsletter. Thanks to all of you who shared your favorite recipes with us.

CHRISTMAS GUM DROP CAKE

Ingredients

4 cups of flour	½ tsp. each, cinnamon,
1 cup of granulated sugar	nutmeg, allspice
1 cup of brown sugar	2 cups of gumdrops
2 tsp. baking soda	(slice each into 3 or 4
½ tsp. salt	pieces)
1 ½ cup of shortening	1 cup of chopped dates
4 unbeaten eggs	1 cup of raisins
2 cups of unsweetened applesauce	

Directions

-Cream sugars with shortening. Add eggs, beating after each one. Add spices to applesauce.
-Add baking soda and salt to flour. Alternately add applesauce and flour mixtures to creamed sugars.
-Coat fruit and nuts (to prevent sinking) with flour. Add floured fruit and nuts quickly to the batter. Pour batter into a well-greased and floured 10" tube pan.
-Bake for 1 hour and 45 minutes. Cool before removing from the pan.

This recipe is from **Jeanne Petersen**. Her 84-year old mother first made this cake in her 8th grade Home-Ec class. It is an annual family favorite.



BLUEBERRY OATMEAL MUFFINS



Ingredients

1 ¼ flour	¼ tsp. ground nutmeg
1 cup of quick-cooking rolled oats	¼ tsp. salt
1 cup of firmly packed brown sugar	2 large eggs
2 tsp. baking powder	1 cup plain or lowfat yogurt
1 tsp. ground cinnamon	¼ cup butter, softened
½ tsp. baking soda	1 cup fresh or frozen blueberries, thawed and drained

Directions

-Preheat oven to 400 degrees. Line a 12-cup muffin pan with paper liners.
-In a large bowl, stir together flour, oats, sugar, baking powder, cinnamon, baking soda, nutmeg, and salt. Stir in eggs, yogurt and butter until batter is just moistened. Fold in blueberries.
-Divide batter among cups. Bake for 20 to 25 minutes. Immediately remove the muffins from the pan.
*Makes 12 muffins.

This recipe came from **Megan Riherd's** neighbors in the neighborhood where she grew up. Their mother Ella was a talented baker and shared many recipes with friends, including this one.
