August 2019

Prayers of The People
Pray for anyone who suffers from any kind of grief, trouble or illness especially Ed, Harlow, Mary Ann, Russ, Fr. John, Bill, Jean, Marion, Carol, Charline, Joe, Dawn, Sheri, Nick, Elanor, Nicholas, Tina, Chase, Amy, Nancy, Kaz, Michael, Janna, Alison, Lily, Robyn and Gad. Deliver them from their distress.
Pray for those serving in our armed forces especially, Casey, Nicholas, Jim, Trevor, Aaron, Christine, Alan, Mitchell, Emily, Steven, Chris, the 200th Red Horse Squadron and the 13th U.S. Air Force Bomb Squadron. Protect, guide and comfort them and bring them home safely when their work is done.

A Message From Pastor Beverly

Enriching our Worship is a collection of new liturgical materials prepared by the Standing Liturgical Commission (1997) and published by Church Publishing Incorporated. It includes Liturgies for Morning and Evening Prayer, the Great Litany, and the Holy Eucharist. It was designed around recovered ancient biblical images, including the identification of Christ with Wisdom and language for God that does not use the familiar masculine gender for God.
These new liturgies reflect the experiences of women, and a desire to honor their experience while remaining faithful to the familiar liturgical prayers as part of our Anglican tradition. In the back of the book are new and gender neutral service music which reflects the meaning of Eucharistic Prayers. Additional Service Music will become available within the next few months.
As I have read through some of the Morning and Evening Prayers, I have been pleased to see that there are roughly 20 new Canticles that are now available to us and some are from the prayers of ancient theologians such as Julian of Norwich and Anselm of Canterbury. Also many of the Eucharistic Prayers are similar to what is in the Book of Common Prayer with minor changes to make them gender neutral.
Our first use of these new prayers will be with the Baptismal Services on July 28th and August 11th. I think you will find the prayers to be enlightening and traditional.

Announcements
Give a warm welcome to our new organist. Carson Weingart is a talented young musician, who will be joining our music team. He currently works as an executive for the Cedar Fair Corporation, which owns and operates Cedar Point. He received his Bachelors of Music Performance Degree from Ball State and the an ARCT diploma in Piano Performance from the Royal Conservatory of Music in Toronto. He will truly be an asset to the church and his music will enrich our worship. Please join us in welcoming him.

August Baptism Service
Please join us Sunday, August 11th for the Baptisms of Joseph and Isabelle (Charley) Hilton.

Ladies Night Out
The next Ladies Night Out will be on Thursday, August 27th at the Twin Oast Brewery and Restaurant. The gathering time is 5:30 PM. Please contact the office to let us know if you plan to attend.

Saint Thomas Saturday
The next Saint Thomas Saturday will be August 31st. Please wear your Saint Thomas Shirt when you go out that day to remind the community that we are here to serve.

Baked Goods Wanted
We will be selling baked goods on Thursday, August 21st during the Port Clinton Art Walk to help raise money for a much needed organ cleaning project. Please contact Sue at the church office if you would like to donate or come support our efforts and purchase items to eat or share with others.

Future Announcements
Please send future church email announcement submissions to saintthomaspcoh@gmail.com, or you can call the church office and speak to Sue. Thank you.
Vestry Meeting Information

Here is a summary of the topics covered at the July 2019 vestry meeting. The vestry received a visit from James Leek of the Leek Pipe Organ Company to discuss repair and maintenance of the organ in the sanctuary. The vestry decided not to have the organ cleaned at this time due to the expense approximately $6500. The treasurer reported that he expects pledges to be about $2500 below budget. He also plans to meet with Edward Jones to discuss adding a high yield bond fund to include a fixed income element to the portfolio. Pastor Beverly discussed the upcoming services including four baptisms and the hymn service as well as adding gender inclusive language to the litany. Finally, ongoing maintenance and repairs to the church were discussed including recent repairs to the front steps as well as continuing search for musicians and status of the website.

August Birthdays

Marie Janes – August 11th
Look with favor we pray on your servant, as she begins another year. Grant that she may grow in wisdom and grace and strengthen her trust in your goodness all the days of her life.
Please let us know the date of your birthday so that we may include it in future newsletters.

What do you do with a sick boat?
Answer: Take it to the dock.

Where do ghosts like to go sailing?
Answer: Lake Eeerieee.

Meet Joy Roth

Joy is one of our devoted Vestry Members and as you can tell loves her “Krispy Kremes”. She and her husband Jeff are the proud owners of two cats, Max and Aubrie. Joy hails from Nashville but moved to Pensacola, Florida when she was young, and is sandwiched between two brothers. She attended Florida State University and spent one summer dealing Black Jack at Lake Tahoe. She said it was an enlightening experience. She also worked at the US Pavilion during the World’s Fair in New York (1964-1965), where she personally met “Ike”. The proud mother of two children, Alison and Walker (Christopher) and four grandchildren; Piper, Nicholas, Stella and Weston, she keeps busy with her work for the Community Foundation. The Community Foundation gives scholarships to children who have “fallen through the cracks.” Besides serving on the vestry, she’s involved in the Altar Guild, Community Meals, Ushers/Hostess and helps with the Sunday bulletin. She’s said she is very competitive when she plays Duplicate Bridge and Mahjong.

Joy enjoys her favorite treat at Krispy Kreme in Atlanta, Georgia.

Recipes of the Month: Peach Butter Cake

This cake was served at coffee hour on Sunday, July 21st. The recipe is adapted from a recipe published in the Washington Post on July 20, 2019 by Lisa Cherkasky.

Ingredients:
- 16 T (2 sticks unsalted butter at room temperature), plus more for greasing the pan.
- 1 ½ cups sugar
- 4 eggs at room temperature
- 1 t, plus ½ t vanilla extract
- 2T lemon zest
- 1 ¾ cups flour
- ½ cup coarsely ground corn meal
- 2 t baking powder
- 1 ½ t salt
- ½ cup butter milk
- ¼ cup, plus 2 T whole milk

Recipe: Peach Butter Cake
2 medium sized peaches, peeled, pitted and chopped.
2 cups confectioners’ sugar

Preheat oven to 350 degrees. Grease large bread pan with butter and add a rectangle of parchment just to the bottom. Whisk together dry ingredients. Combine sugar and butter and beat until smooth and fluffy. Incorporate eggs one at a time. Add 1 t of vanilla and lemon zest and mix to incorporate. Add dry ingredients and milks. Beat until light and fluffy. Fold in peaches. Spoon into pan and bake for 1 hour and 15 minutes or until a knife inserted into the center comes out clean. Cool. Remove from pan and remove parchment. Combine ½ t vanilla, 2 T milk and 2 cups confectioners’ sugar in a bowl. Pour over the top of cooled cake and allow to set. Serve.