



St. David's
Episcopal Church
Southfield

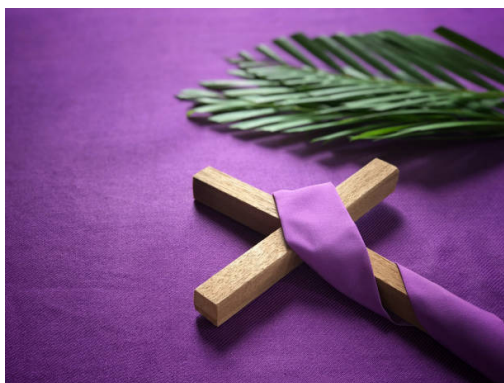
Staying in Touch

Connections

February 2021

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The holy season of Lent is nearly upon us!

This is our annual tithe to the Lord - 10% of the year, 40 days, given to God in response to the vast riches God has given us.

As Christians, we are challenging ourselves to do some counter-cultural things.

The world says: Buy something for you.

Lent says: Buy something for someone else.

The world says: Practice self-indulgence.

Lent says: Practice self-discipline.

The world says: Feed your body.

Lent says: Feed your soul.

So very soon we will be putting on sackcloth, confessing our sins, skipping meals, giving alms, and reading

Scripture. We're not doing it because we want to get ahead in this world, but because we want to better imagine another one.

How is the Lord calling you to practice a holy Lent?

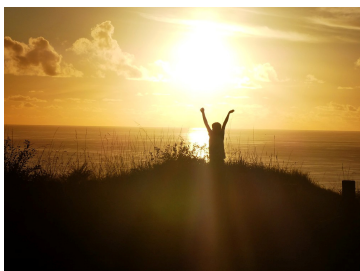
What will these 40 days mean to you?

How might we go about planning today for those potentially transformative days ahead?

Do check out our 2021 Lenten offerings - especially our outreach to help the recently homeless outfit new kitchens - and we'll move through this time hand in hand in ministry.

†Fr. Chris

Almighty God, you deeply love your creation, and forgive the sins of all who are sorry; Create in us new and humble hearts, that we, deeply sorrowful for our sins and acknowledging the pain we have caused, may receive from you, the God of all mercy, perfect forgiveness and healing; through Jesus Christ our Lord, who lives and reigns with you and the Holy Spirit, now and forever, Amen



**Come onto me
all who labor....
and I will give
you rest...**

~Matthew 11:28-30

We do not live in the Darkness but in the Light

by Pat Tilley

All of us have experienced dark days this year, shared dark days and yet we have light days that we should remember. Living in the dark prohibits us from seeing—it blots out our desires to move forward, so we stand still—not moving. Living in the dark sets a heaviness on our shoulders that weighs us down until we no longer are more than a mushroom underground. But, we can look up, see the Son and all the brightness that can lead us into the path of seeing, giving thanks for what the light shows is ahead, around, and calling us to this day and every day.

The choice is ours to shrink into darkness or look up at the Son whose light is bright. We can look up at the Son of God, Jesus, whose life brought the light of hope, joy and laughter through the Grace of God the Father who created us, breathed life into us so we may mirror Him in life—the light of this world. In the Gospel of John, 1:1-4, we are told that He was the word come to life to bring us life and light to overcome the darkness.

Look up, take up the cross of Jesus Christ, who endured so much for us that we may live with Him, God the Father and with God the Holy Spirit for eternity.

Jeremiah 33:2-3—“Thus says the Lord.....call to me and I will answer you, and show you great and mighty things, which you do not know.” These words were spoken to Jeremiah but we, His adopted sons and daughters, can hold them in our hearts and know the God who created us in His image and sent his only begotten Son, who will give us the wisdom through his Holy Spirit to look up and see the light. His peace and Grace, will fill you with hope, joy and laughter all the days of life.

“Come to me, all you who labor and are heavy laden, and I will give you rest. Take my yoke upon you and learn from me, for I am gentle and lowly in heart, and you will find rest for your souls. For my yoke is easy and m burden is light.”

Ash Wednesday at St. David's Wednesday, February 17

Ash Wednesday is one of the most solemn days of the Christian year. We invite you to stay connected and stay safe by commemorating this holy day with us.

First, come get your ashes. All day long, from 7am to 6pm you can pick up your ashes in a plastic baggie at the front entrance of the church. We'll have the Drive-Thru open for you.

Second, worship with us and we'll put on our ashes together. After you pick up your ashes, please join us live on Zoom at 12noon or 7pm for our traditional Ash Wednesday Service with the Imposition of Ashes. During this service we'll give you instructions on how you can put on your own ashes as we initiate the 40 days of Lent as our own personal time of repentance and preparation for the coming of Our Lord Jesus Christ at Easter.

Zoom ID: 925 257 3320 Password: 16200



Help for Haiti Fundraiser *by Janet Ernst*

Unable to gather in person for the Comedy Castle fundraiser? No problem! We went virtual (along with the rest of the world).

Join us for this fun event!

- Cost** Free
- When** Saturday, February 20 at 7:30 pm
- What**
- * Comedy
 - * Music—selections from Carole King, Taylor Swift, Elton John and the Beatles,
 - * Short Videos from our Mirebalais Haiti trips, and
 - * Entertainment by a Magician!

The show is free but we offer a **Silent Auction, 50/50 raffle** and opportunities to donate to help support our Haiti mission.

- How** Watch your email for your invitation and follow the instructions OR

Go to <https://haitioutreachmission.org> and join from there, OR

Go to <https://stdavidssf.org> and join from there

You will be asked to register but **NO** financial information is necessary until you make a purchase or donation.

Life remains difficult in Haiti. Civil unrest remains a constant threat and people are afraid to leave their homes. Kidnappings for ransom is an ever-present threat. When people are able to get to the markets, food is scarce and expensive. Through it all, our medical/dental clinic in Mirebalais remains open. Besides attending to the healthcare needs of the people, the clinic employs 17 people which helps fuel the local economy. Help us make a difference in the lives of our Haitian brothers and sisters.

Questions?

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Come and Bid!

Don't miss your chance to own one of these great items!



Pendant



Quilt



Maple Bowl



7qt Crock Pot

St. David's Episcopal Church

16200 W. 12 Mile Road
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248 557-5430
www.stdavidssf.org

Good Eating

Thanks to all of the parishioners who so generously shared some of their favorite recipes with us. Please watch for additional recipes to be included in the next issue.



CHICKEN/TURKEY CASSEROLE

Ingredients

- 1 Box Stove Top Stuffing made with two cups of water
- 1 cup shredded cheddar cheese
- 2 whole chicken breasts simmered in salted water, one hour. Cut in small pieces. (You can also use cooked, cut up, leftover turkey from Thanksgiving dinner!)
- ½ package of green beans, cooked
- 1 can Cream of Chicken Soup, diluted with a little water

Directions

- Arrange in layers in above order in a casserole dish
- Bake at 350 degrees for 20 minutes, or until bubbly

This recipe is from **Mary Ellen Mackinder**. It is from a cookbook that her beloved St. Andrew's Clawson put out many, many years ago. She makes this casserole every year with Thanksgiving day leftovers. She makes it at other times too, but seems to remember it best after Thanksgiving when she has lots of leftover turkey. It's easy and very delicious! The adults and children in her family love it very much and there's nothing better than pleasing the entire family with one great meal! Enjoy!

ROLLUP PASTRIES

Ingredients

- ½ lb. of unsalted butter
- 2 cups of flour
- 6 eggs, separated
- ½ lb. ground walnuts
- 1 ½ cups of sugar
- Grated rind of ½ lemon

Directions

- Mix butter and flour. Add egg yolks and mix.
- Place on a floured board and knead. Add flour as needed, so dough won't be sticky. Mold dough into balls about the size of walnuts. Refrigerate for 1-3 hours.
- Roll out very thin. Do a few at a time and keep the rest chilled.
- For the filling, beat egg whites until stiff. Add nuts, sugar and lemon rind. Mix
- Put a teaspoon of filling on the circle of dough. Roll up and pinch the ends. Bake at 350 degrees for about 8-10 minutes. Sprinkle it with powdered sugar when cool.

This recipe is from **Mary Connelly**. It is a family favorite from her mother's side of the family. Her mother and her sisters made them every Christmas. She took on the task about 50 years ago. Her mom would come help make them every year. The family looks forward to them every year.

MRS. TURNER'S FRESH APPLE POUND CAKE

Ingredients

- 1 ½ cups of cooking oil
- 2 cups of sugar
- 3 eggs
- 3 cups of sifted flour
- 1 tsp. salt
- 1 tsp. baking soda
- 2 tsp. vanilla
- 3-4 large apples (chopped)
- 1 cup chopped pecans (optional)



Directions

- Combine oil, sugar and eggs. Fold in remaining ingredients, apples and pecans last.
- Bake in a greased Bundt pan at 325 degrees for 1 hour, or until done.
- Delicious plain or topped with a drizzle of caramel sauce.

This recipe is from **Judy Walsh**. She got this recipe many years ago from a student teacher. She brought it into the teacher's lounge and the staff loved it!
