

"I am the vine, you are the branches; abide in me and you will bear much fruit." John 15:5

Vine & Branches

Monthly News from St. Elizabeth's Episcopal Church, 720 N. King Street, Honolulu, HI 96817 • Phone (808) 845-2112

August 2012

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V Bishop of Hawaii

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Rector

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Priest Associate

The Reverend Dr.
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Onions

The Rev. David J. Gierlach, Rector

Standing in line at last week's feast of a brunch, the first person serving the food was dear Caren Esaki.

By the time I got to her, she had already explained to 200 people, individually, and one at a time, that there were three kinds of rice at her station: white rice, brown rice and rice with seaweed and lima beans and other goodies.

"Next time," she said, "I'm going to bring a sign!"

Moving down the line, past the lovely boiled bananas covered in coconut milk, the pancit and salads and stews, was the baked chicken covered with sliced onions.

It was the onions that caught my eye.

I'm reading a book now by a favorite author of mine, Fr. Bob Capon, an Episcopal priest, who happens also to be a chef, who happens also to have written a book about cooking a leg of lamb...a book that is over 200 pages long...and he starts it off with a story about onions, because, when you're cooking a leg of lamb, the first thing you need, once you get the leg, is onions.

Fr. Capon invites his reader to begin by closely examining the onion.

Look at the bud at the bottom that used to be the root thrusting its way into the rich, garden soil.

Look at the top, which, unless you store your onions under a dark, leaky sink, is also only a bud that was once green shoots reaching for the sky.

(Now if you do keep your onions under a dark leaky sink, chances are, you've probably got green shoots coming out of

them!)

But that's another sermon.

Then there's the skin.

Dry as paper, the outermost layer just falls off the onion ... until you get to that part of the skin just surrounding the fruit of the onion itself.

Peel away that skin with a careful eye and sharp small knife then, slice the onion in half.

What you will find inside is not a ball, but fingers.

Onions are formed when fingers of new onion push into the middle of the onion, spreading out the earlier fingers -- on and on until the roundness, created by all that pushing out, is done; the growing complete.

And finally, having sliced that onion in half, taking one of those fingers out of the body of the onion, placing it on the cutting board, and with the flat of the knife, squishing out the water, so that lo and behold, you find that the onion is very much little more than fingers of water, enclosed in nearly invisible skins....

Inviting us to reflect on all that is that is also water held together by thin layers of skin: things like apples and whales and you and me.

Funny what insights an onion can bring...

So why all this attention to food and the details of food?

Because from the very beginning, from the Genesis garden filled with every form of fruit bearing tree all the way to the final grand banquet in the Book of Revelation, Holy Scripture reminds us again and again



Rector's Message continued

that the intersection between our world and the Kingdom of God may be found at the dining room table.

It matters not whether that dining room table is a fold out card table in a one room apartment at Mayor Wright housing or whether it is a finely crafted Koa masterpiece in that high end Kahala home – the intersection between heaven and earth, for those with eyes to see, is the meal placed upon every dining room table.

Elisha, the prophet who took up the mantel of Elijah, shows God's blessing of his ministry by feeding a hundred men with just twenty small loaves of bread.

The prophet Isaiah -- in an ecstatic vision -- cries out to all who will listen:

“Come, all you who are thirsty,
come to the waters;
and you who have no money,
come, buy and eat!
Come, buy wine and milk
Without money and without cost.
Why spend money on what is not bread
And your labor on what does not satisfy?
Listen, listen to me, and eat what is good,
And your soul will delight in the richest of fare.” Is. 55:1-2.

St. Peter, in his struggling to figure out if the purity laws should come or go has a dream, a vision really, and he sees something like a giant sheet being lowered from the heavens and on the sheet are all of the forbidden foods: pig and shrimp, lobster, birds and even reptiles and that voice, telling him, even commanding him: “Eat!”

And so it is that Jesus performs his first miracle at Cana: turning water intended for washing feet into the finest wines; Jesus, who eats with sinners and tells stories of great banquets where the most unlikely, the most unseemly, are invited -- and when he is followed into the wilderness by thousands, he finds a way to set a dining room table, right there, in the middle of nowhere.

A couple of sardines and even fewer loaves than Elisha had, and lo and behold, some 5000 are not only filled, but there are leftovers – leftovers that are gathered so that nothing (meaning of course, so that NO ONE), will be lost.

If you leaned in close while the gospel today was read, you heard the Eucharist as Jesus gives thanks to God, breaks the bread, and shares it.

Have you ever wondered why Jesus didn't ask us to make a painting of him and use it to remember him by?

Or why didn't he commission a sculpture for us to look to?

When Jesus asks us to remember him, he asks us to remember him with food – broken and shared in love.

And so, when you sit down to eat today, both at this altar rail, and at your dinner table, today is a good day to pay extra attention to what is on your plate.

Food is real, just as God is real.

Perhaps that is why God meets us in food -- opening heaven's gates to our day-to-day lives.

I will leave you as we began, with a story about onions.

This is an old story from Russia “about an old woman whose vices were so numerous that no one could name even one of her virtues. She was slothful, spiteful, envious, deceitful, greedy, foul-mouthed and proud. She lived by herself and in herself she loved no one and no thing. One day a beggar came to her door. She upbraided him, abused him, and sent him away. As he left however, she unaccountably threw an onion after him. He picked it up and ran away. In time, the woman died and was dragged down to her due reward in hell. But, just as she was about to slip over the edge of the bottomless pit, she looked up. Above her, descending from the infinite distances

THE FAMILY CIRCUS By Jeff and Bil Keane



“We learned the fourth commandment:
‘Honor thy father and thy mother.’”

from *JoyfulNoiseletter.com*
Reprinted with permission of Bil Keane

Rector's Message

of heaven, was a great archangel, and in his hand was an onion. 'Grasp this,' he said. 'If you hold it, it will lift you up to heaven.'" Capon, The Supper of the Lamb, 20-21.

Our real work is to look at the things of the world: our food, our families, and yes, even our enemies, even the stranger, and to love them for what they are. That is, after all, what God does, and we are not made in the image of God for nothing. Id., 19 (paraphrase).

Bon appétit!

+amen

Na Hokulele Project



We learned that the families and children served in our Outreach Program need help not only with their spiritual life, but also with educational needs. Therefore, we invited **Na Hokulele**, a project developed and funded by grants received by the Krause Family Foundation, to help these children with scholastic and language needs. The Na Hokulele Project provides a S.T.E.M (Science Technology Engineering and Math) Program three hours after school, Wednesday through Saturday. Nine mentors from Hawaii Pacific University (graduate and undergrad students) provide the hands-on teaching to our neighborhood children. Homework help is provided as well as healthy snacks. On Fridays, healthful foods are sent home with the children to help supplement the family diets. With the Na Hokulele Program we managed to reach out to 23 families helping 54 children and 24 adults in the last school year. Many thanks to the Na Hokulele Project! We very much appreciate their help and effort!



*God's blessings on those
with August birthdays!*

Renza Farek	8/2
Sue Yap	8/4
Pablo Venenciano	8/4
Nicholas Chung	8/5
Wayne Pacupac	8/6
Raymond Leong	8/8
Maxwell Starkman	8/9
Sean Padasdao	8/11
Akiu Chock	8/22
David Hirashiki	8/13
Linda Woo	8/13
Elyjah-Dane Badua	8/13
Man Love Sos	8/14
Etta Leong	8/15
Kenneth Ho	8/16
Simter Robert	8/16
Keith Ho	8/17
Jo Ann Young	8/17
Harold Ware	8/17
Patsy Ann Ching	8/18
Reden Ramos Ho	8/18
Doug Ing	8/18
Kaitlin Nagamine	8/18
Karen Batangan	8/19
Caren Jean Esaki	8/20
Pedro Timonio	8/20
Marietta Ware	8/20
Joel Jong	8/21
Nancy Au	8/21
Francis Kau	8/21
Joshua Lino	8/22
Jaden Morey	8/22
Jeferrson Noket	8/22
Madleen Michael	8/24
Jarrett Young	8/25
Illuminada Padasdao	8/25
Inaria Repaky	8/25

More Outreach at St. E's



This summer, and continuing into the Fall, we have started a breakfast and supper program with our neighborhood folks. With all hands on deck, from **Becky Kleinschmidt** as our nutritionist and recipe maker to **Ignacia Terno** and gang as cooks, **Rev. Helen** and hubby as oversight and James as Johnny on the spot, and the kidlings as cleaner-uppers, healthy, delicious food is making a dent in the stomachs of our children. Many thanks to all involved!! Coming soon: nutrition and cooking classes from some of the chefs in training at KCC's Culinary Arts School!!



First to Work Program

Everyday we have between 10 and 25 “First to Work” women and men who come to the campus. First to Work is part of the federal government’s welfare reform law that requires able-bodied individuals to work at non-profit sites in exchange for receiving benefits. Job training is an integral part of this program because most folks are allowed to receive benefits for only a specified number of years. While here, they clean the church, Shim Hall, the bathrooms, the classrooms, and the church compound.

Most of these men and women are Micronesian who live in Waianae, Waipahu, Aiea, Halawa, Makiki and Mayor Wright Housing. Many have joined our Wednesday Healing Service, singing the Offertory Hymn and then participating in Bible Study.

We noticed that most of the First to Work participants are women. They are very talented with sewing and crochet their own Chuukese pattern dresses and skirts. We therefore began a sewing co-op. We purchased sewing machines and provided the seed money needed to buy materials, lace, elastic, cotton, scissors and all of the sewing equipment. The women sew and sell; the money received goes back into the co-op to purchase more supplies and to pay each participant a modest sum.

Some of these women have since joined the Na Hokulele Computer class and are learning how to write resumes and apply for jobs. Some have already found permanent jobs!



Getting ready for the parking lot resurfacing.



On July 22nd, we welcomed **Bishop Bob Fitzpatrick** and his lovely wife, Bea, to our joyous worship service, followed by St. E's famous potluck brunch!

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Born to Eternal Life

Frances Tyau, retired professor from Buffalo, NY and sister to **Lillian Tyau** and **Allen Tyau** (and of course, our recently deceased saint of St. E's, **Gertrude**), died on July 11, 2012. Those of you who took home apples from the many boxes of New York apples in the Narthex last fall enjoyed a taste of Frances' generosity and thoughtfulness.



May she and all of the departed move from glory to glory in God's nearer presence.

Bride's Room Remodel



New furniture has been placed in the Bride's Room and the carpet cleaned for a sparkling new look. Thanks, Aunty Patsy!

Why I Give to St. Elizabeth's

From a parishioner

The Church is the place where we worship God in a community and in fellowship with members and friends. We receive blessings, the Sacraments, inspiration and healing. We also have an opportunity to learn more about our faith and the Scriptures. We share in the life, joy and work of the Church in its mission to members and neighbors, near and far, and as we strive to follow Christ. This is why I support St. Elizabeth's and its mission of outreach.

Congratulations, Troy Esaki



Jerry Goo presents Troy Esaki with a St. Damien Medal in recognition of Troy's many years of faith and service.



Attendance

7/1	Sunday 9:00 am Eucharist	121
7/1	Ilokano Service	51
7/4	Wed. Healing Eucharist	5
7/4	Ilokano Service	48
7/8	Sunday 9:00 am Eucharist	106
7/8	Chinese Eucharist	4
7/11	Wed. Healing Eucharist	18
7/15	Sunday 9:00 am Eucharist	136
7/15	Chinese Eucharist	4
7/18	Wed. Healing Eucharist	36
7/22	Sunday 9:00 am Eucharist	166
7/25	Wed. Healing Eucharist	33
7/29	Sunday 9:00 am Eucharist	177
7/29	Chinese Eucharist	5

You may not know . . .

that non-living things have a gender.

For example:

1) **Ziploc Bags:** They are male, because they hold everything in but you can see right through them.



2) **Copiers:** They are female because once turned off, it takes a while to warm them up again. It's an effective reproductive device if the right buttons are pushed but can wreak havoc if the wrong buttons are pushed.

3) **Tire:** Male, because it goes bald and it's often over-inflated.

4) **Hot Air Balloons:** Male, because to get it to go anywhere you have to light a fire under it, and of course, there's the hot air part.



5) **Sponges:** Female, because they're soft, squeezable and retain water.

Give Aloha

**FOR ALL
PLEDGING MEMBERS
AND NON-PLEDGERS
TOO!!!**



Foodland has allowed us to sign up for its ONE MONTH MATCHING FUND DRIVE in September. What does this mean, you ask? You can make your PLEDGE payment IN SEPTEMBER to Foodland (have your Ma'ika'i card and tell the cashier **CODE 78661**) and Foodland will match a portion of what you give and send the whole kit and kaboodle to St. E's!! There is a limit of \$250 per family for this campaign.

Hold on to your receipt, drop it in the collection basket with your name on it or give it to Fr. David and we'll be sure to add whatever you gave through Foodland to your quarterly giving report. Let's take advantage of an easy way to increase our pledge income!!



Living For Today

“Remember the day I borrowed
your brand new car
and I dented it. I thought you'd kill me.
But you didn't.

And remember the time I dragged
you to the beach
and you said it would rain – and it did.
I thought you'd say: “I told you so.”
But you didn't.

And the time I flirted with all the boys
to make you jealous, and you were.
I thought you'd leave me.
But you didn't.

And the time I forgot to tell you
the dance was formal
And you turned up in blue jeans.
I thought you'd smack me.
But you didn't.

And there were so many things
I wanted to make up to you
when you came back from Iraq.
But you didn't.”

-unknown

*Sign outside South Seminole Church of Christ,
Winter Park, FL:*

“Redemption Center – no coupons
needed.” —*via Bobbe Lyon
Maitland, FL*

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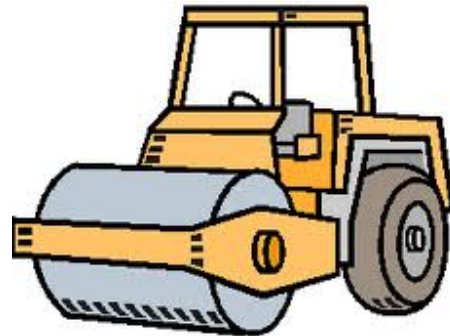
A House of Prayer for all People

Return service requested

Bishop's Brunch



Following Bishop Bob Fitzpatrick's visit to St. Elizabeth's on July 22nd was a brunch featuring an array of ethnic foods. As always, it was oh-so delicious!



Parking Lot Resealing

August 18

Please mark off August 18 as the Saturday to have some fun spreading gallons and gobs of thick, sticky, gooey tar-like sauce all over the parking lot!! This could be the funnest (not to mention funniest) day of the whole year! It's time to reseal so repeat after me:

**“August 18 August 18 August 18...
I will be at St E's...
I will be at St. E's....I will be at St. E's....”**