



## *Saint Thomas News Letter*

### *December 2019* ✨

#### ***Prayers of The People***

Pray for anyone who suffers from any kind of grief, trouble or illness especially **Ed, Harlow, Russ, Fr. John, Bill, Jean, Marion, Carol, Charline, Dawn, Sheri, Nick, Elanor, Nicholas, Tina, Nancy, Alison, Kaz, Michael, Janna, Krystal, 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 200<sup>th</sup> Red Horse Squadron and the 393<sup>rd</sup> 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***

It is said that the first Christmas candy cane was made by a choirmaster in the Cologne Cathedral in Germany in 1670. The candies were originally straight but they were heated up by him and then bent to look like a shepherd staff to represent Jesus as The Good Shepherd.

In America, the Christmas tradition of placing candy canes on Christmas trees was first recorded in 1847 when an immigrant named August Imgard decorated his Christmas tree with candy canes. Its popularity spread and it is now considered a Christmas tree decoration.

It is also a tradition in Europe to decorate Christmas trees with food and candy. The candy cane is a good choice because it is easy to place on the branches of trees.

For Christians the candy cane resembles the letter J for Jesus and it looks like a Shepherd's staff. It symbolizes The Nativity Story when Jesus was visited by shepherds when he was born in a manger. The white stripes on the candy cane represent Christ's purity while the red symbolizes his sacrifices.

Perhaps we should not forget the candy canes when we decorate our Christmas trees this year.

#### ***Announcements***

##### ***Bible Study***

Advent Bible Study will begin on Tuesday December 3<sup>rd</sup> and last for three weeks. The topic for this series is entitled Why we do what we do: A study in Anglican Traditions.

##### ***December Ladies Luncheon***

Since the third Tuesday falls on Christmas Eve this year, we will instead meet at Bistro 163 on Saturday, December 21<sup>st</sup> at 11:30 AM. Please sign up in the kitchen or call the office if you plan to attend so that Sue can make a reservation.

##### ***Food Closet Now Open***

Saint Thomas' food closet is now open to provide emergency shelf-stable meals. Let us know if you are in need.

##### ***Community Meal Information***

Last month, November, Saint Thomas served 125 meals at table and made up 100 takeout meals. The total cost of this dinner was \$222.83, which was more than covered by the \$351.32 received in donations to cover the cost of the meal.

##### ***Hanging of the Greens***

Christmas greens will be hung in the Sanctuary on December 22<sup>nd</sup> following the Sunday Service. Please come and help if you can. Thank you.

##### ***Christmas Carol Service***

Please join us Sunday, December 29<sup>th</sup> for a special service where we will be singing all of our favorite Christmas carols.

##### ***Poinsettia Orders***

Poinsettia order information is as follows.

Single Bloom Poinsettias: \$8.75

Double Blooms: \$15.00

Order forms will be available in the sanctuary or the church office by December 1<sup>st</sup>. Please have all orders in by Sunday, December 15<sup>th</sup>.

Thank you.

***Please use our [saintthomaspcoh@gmail.com](mailto:saintthomaspcoh@gmail.com).***

The cros.net email account is permanently closed. If you need to email the church, please use the Gmail address listed above. Thank you.

#### ***Vestry Meeting Information***

Here is a summary of the November 2019 vestry meeting. Investments are up around \$7K over this time last year. Contributions are running behind budget, but up over the same time last year. The date for the annual meeting was also set for January 12, 2020.

Rev. Beverly reported that a Christmas carol service was being planned for December 29<sup>th</sup>. She also suggested that we resume wearing nametags during services to aid newcomers. She reported that Ed Kuck's condition is deteriorating and he is no longer eating. The greens will be hung on December 22<sup>nd</sup>. Replacement windows for the Guild Hall would run about \$1000 each. This project will wait until Spring along with replacing Bob's shed. Prices for columbarium niches are surprisingly competitive for this area. Repairing and rehanging the big bell is a future project.

#### ***Joke of the Month***

A first-grade class presented a Nativity play shortly before Christmas. When the little boy playing Joseph came to inn and asked if there were rooms available, the child playing the inn keeper her lines, but then replied, "You're lucky, we have a cancellation."

Commented [C1]:

### **Birthdays**

Bill Becker & Renee Stine – December 7<sup>th</sup>  
Tyler Rodrigue-Hejhal – December 18<sup>th</sup>  
Pastor Bob Butcher – December 23<sup>rd</sup>  
John Bolte – December 24<sup>th</sup>



Grant that they may grow in wisdom and grace and strengthen their trust in your goodness all the days of their lives.  
*Please let us know the date of your birthday or anniversary so that we may include it in future editions of the newsletter.*

### **Recipe of the Month**

#### **Love it or Hate it: A Traditional Christmas Fruitcake Recipe**

*From the 1938 edition of the Junior Guild Cookbook.*

Ingredients:

2 cups brown sugar

1 cup butter

6 eggs

1 lb. raisins

1 lb. currants

1 lb. dates

¼ lb. orange peel

¼ lb. lemon peel

¼ lb. citron

Cut orange peel, lemon peel, and citron and dates fine.

½ cup molasses

½ cup grape juice or any juice

4 ½ cups flour, sifted with 4t. baking powder

1 t. cinnamon

1 t. mace

½ ground cloves

1 cup chopped nuts

Cook in a slow oven one hour and a half or longer-makes two large or three small cakes-grease pan [and then line with] with brown paper in bottom, grease paper too. Put pan on cookie sheet so it won't burn.

-Mrs. Roland Schaper



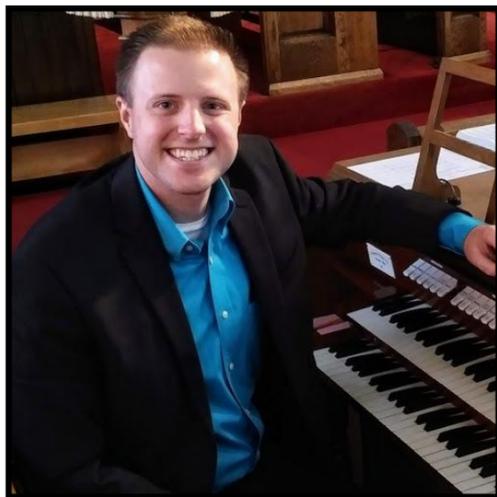
**Question:** This recipe is missing a key ingredient found in most fruit cakes. What is that ingredient and why do you think it is missing? You will find the answer in next month's edition of the newsletter.

### **Meet our New Organist: Carson Weingart**

Our new organist comes to us from Sandusky, Ohio after growing up in Salem, Ohio. While still in High School he received an Associate degree in piano from the Royal Conservatory of Music in Toronto. He then went on to study both piano and business at Ball State University in Muncie, Indiana where he graduated with a double major. During his college years he won a number of piano awards and was able to spend two weeks in Japan on a concert tour.

Carson spent many summer vacations at Cedar Point with his family. They would visit the park at least 2 or 3 times a year. His childhood dream was to be part of the Cedar Point family. A number of years ago he fulfilled that dream by becoming their Operations Manager, a dream he accomplished without leaving his love of music behind.

In his spare time Carson visits other theme parks. He likes to check them out and see how they compare with Cedar Point. He also enjoys biking and traveling. He accompanies his sister Valarie when she sings. She is a gifted soloist in her own right. We are blessed to have Carson as part of our St. Thomas family.



Carson sits at the console of Saint Thomas' 100-year-old Schantz pipe organ.

#### **Contact Information**

**Email:** [saintthomaspcoh@gmail.com](mailto:saintthomaspcoh@gmail.com)

**Phone:** 419-734-3404

#### **Service Time and Office Hours**

**Sunday Service:** 10:00 AM

**Office Hours:** Mon, Wed, Fri 10:30 AM-2:30 PM