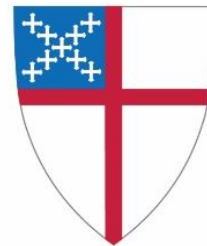




*St. Stephen's  
Episcopal Church  
Newsletter  
October 2023*



Office manager: Email: [marksowards@ststephensaz.org](mailto:marksowards@ststephensaz.org) Phone: (520) 458 4432



*From our Rector*

Dear Friends,

Although the daytime temperatures don't suggest it, autumn is upon us. I love this season. It speaks to me of harvest, of the year winding down, of upcoming holidays with family and friends, of blessings, and of home. High Schools celebrate home-coming in the autumn... when former students may attend football games and reconnect with friends and teachers.

We all know the old saying of "Home is where the heart is". And while that may be true... that wherever we feel loved and love others is homey, we may also have more than one home. And sometimes our homes change. At my mother's and father's homes, I always felt at home in their guest bedroom when I visited... a sort of home away from home. However, when they died and those guest bedrooms were no longer there, I felt a bit untethered, a bit unanchored... I didn't have a room in my parent's home anymore... they were no longer here. They were in heaven. Where, then, was home for this child of theirs?

We carry within us a sort of geography of love.... Places that we recall lovingly, where good times were shared and touching memories were made. These places are not the memories nor the good times themselves, but they house those special and tender thoughts and feelings. Jesus tells his followers, "Store up for yourself treasures in heaven, for where your treasure is, there your heart will be also." Give to God all those good times and wonderful moments and meaningful memories. Those are your treasures. And may you, during this home-coming season of the year, gently revisit some of your "homes" of memories and share them with your loved-ones. Share what made them extraordinary and wonderful for you.

Happy Autumn to you all,

*Rev. Allison Cornell*



---

### **Digital Organ Donated to St. Stephen's**

The digital organ is expected to be delivered and installed on October 5<sup>th</sup>. Our accompanist Doreen Oberg is excited to explore this new instrument and share with us her learning to use it for our worship music.

---

### **Coming Soon – Mark your Calendars:**

- First Friday night film will show “The Chosen” season 3, episodes 3-4 on October 6<sup>th</sup> 5:30pm
- Second Saturday Supper will venture to “The Hibachi Grill” near Hobby Lobby in Sierra Vista on October 14<sup>th</sup> at 6:30pm.
- Monster Mash – Halloween Potluck Sunday Oct 29 11am-1pm in the Ed Bldg. Sign up to bring something in the Parish Hall.
- Annual Hymn Fest – St. Andrew’s Catholic Church 2pm. Come hear and sing along with your favorite hymns for an hour.
- Trunk or Treat – Oct 31<sup>st</sup> in church parking lot 4pm to 6pm: Bring candy and goodies to hand out to neighborhood kids from the trunk of your car. Wear a costume and decorate your car to make it festive!

## Rev. Allison's Ghoulish recipe:

**This is what Rev. Allison is bringing for the potluck on Oct 29<sup>th</sup> at church. It is diabolically delicious!**

### **Ingredients:**

#### Meat

- 12 oz Ground round beef

#### Produce

- 2 tsp minced Garlic
- 1 Green bell pepper diced
- 1 Lg. yellow onion diced

#### Canned Goods

- 1 15 oz. cans Del monte stewed tomatoes
- 1 cup of Rao's Spaghetti Sauce
- 1 cups Beef broth

#### Pasta & Grains

- 8 oz Pasta elbows

#### Baking & Spices

- 1/4 tsp Cayenne pepper
- 2 tbsp Hungarian paprika, sweet
- 1/2 tsp Salt and pepper

#### Oils & Vinegars

- 1 tbsp Vegetable oil

#### Dairy

- 1 cup Cheddar cheese, grated (optional)

- 1) Prepare macaroni according to directions, drain, and set aside
- 2) In large pot or Dutch oven, add veg oil and heat on medium. Add ground beef, green peppers, and onions and brown or sauté together.
- 3) Add minced garlic and continue cooking for 5 mins.
- 4) Add canned stewed tomatoes, sauce, and broth. Add cayenne pepper, paprika, salt and pepper. Stir and Simmer together for 10-20 minutes, uncovered.
- 5) Add macaroni and cook another 10 minutes.
- 6) Serve and top with cheese (optional)

\*\* For gluten free version, substitute gluten free pasta or use whole kernel corn instead of pasta.

## *From our Reverend Deacon*



As requested,

### **PEACH COBBLER**

#### **Ingredients:**

##### Peach Mixture

- 6 large ripe peaches, peeled and pitted, thickly sliced - about 6 cups;  
(If using canned peaches 2x28oz cans - (sliced and drained))
- 2/3 cup packed dark brown sugar
- 1 tablespoon cornstarch
- 1 teaspoon fresh lemon juice
- 1/2 teaspoon each ground cinnamon and ground nutmeg

##### Topping

- 2 cups Original Bisquick mix
- 3 Tablespoons each granulated sugar and cold unsalted butter
- 1/2 cup milk
- 1/2 teaspoon vanilla
- 1 tablespoon granulated sugar
  
- Preheat oven to 375 F degrees, Grease a 2-quart (8in square) glass baking dish.
- In a 4-quart saucepan, mix peaches, brown sugar, cornstarch, lemon juice, cinnamon and nutmeg and gently cook over low heat for about 10 minutes or so until peaches are just tender and syrup has thickened. (Canned peaches will be less time as they are already cooked). Pour into baking dish.
- In large bowl, stir together Bisquick mix and 3 tablespoons sugar. Using pastry blender, or two knives, cut in butter until mixture looks like coarse crumbs. Add milk and vanilla, quickly blend together with spatula.
- Drop heaped tablespoonfuls of Bisquick mixture on top of peaches, covering them completely. Sprinkle with 1 tablespoon granulated sugar.
- Bake 25 to 35 minutes or until golden brown.
- Serve warm, or room temperature, plain or with vanilla ice cream.

#### **Note**

I used my mom's recipe for cobbler but use sugar substitutes instead when I make it.

The measurements are different from the original, but taste the same as granulated and brown sugars.

Respectfully submitted, Deacon Dottie G.

## From Our Treasurer

### Finance report:

I think it was a Rockefeller that said “Money is like manure. It’s only worth something if you put it to work.” So the Rector and Vestry have researched and have discussed moving some of our “Restricted Funds” into the Episcopal Church Foundation. The "Wilder Window Endowment" that provides back-up money for the huge window in the sanctuary is reserved to maintain/repair that window, and the interest from that fund can be used for other building maintenance needs. It has been kept in an interest-bearing savings account where it is earning only about \$1.25/month. We are in the process of moving it into a balanced stocks/bonds fund at Episcopal Church Foundation (ECF) where it may earn an average of about 7% interest annually. If needed we can then use the accrued interest for building maintenance projects. People’s gifts to our Columbarium are also totally restricted, so we will add enough to that figure to make it another investable amount. ECF will hold these accounts in St. Stephen’s name instead of lumping them together with other funds.

Anne Roth

## October Lay Ministry Teams Schedule

**NOTE: If you are unable to serve at the appointed time and day, you are responsible for finding a replacement. Please notify Robin of substitutions.**

<b>Saturday 7<sup>th</sup></b>			
LEM – Robin StClair	Lector – Sandra Calhoun	Alter guild – Robin StClair	
<b>Saturday 14<sup>th</sup></b>			
LEM – Jeff Speer	Lector – Tim Holsonback	Alter Guild – Jeff Speer	
<b>Saturday 21<sup>st</sup> Evening Prayer</b>			
LEM – Tim Holsonback	Lector – Jeff Speer	Altar Guild – Jill Holsonback	
<b>Saturday 28<sup>th</sup> Evening Prayer</b>			
LEM -- Jeff Speer	Lector – Tim Holsonback	Alter Guild – Jeff Speer	
<hr/>			
<b>Sunday 1<sup>st</sup> Morning Prayer</b>			
LEM – Nancy Rae	Lector – MJ Mahland	Alter Guild – Nancy Rae	Deacon - Dottie Gutwein
<b>Sunday 8<sup>th</sup></b>			
LEM – Nancy Rae	Lector – Wilma Swartz	Altar Guild – Nancy Rae	Deacon - Dottie Gutwein
<b>Sunday 15<sup>th</sup></b>			
LEM – MJ Mahland	Lector – Doris Millard	Altar Guild – Deb Ash	Deacon - Dottie Gutwein
<b>Sunday 22<sup>nd</sup></b>			
LEM – Robin StClair	Lector - Peggy Brown	Alter Guild – Robin StClair	Deacon - Dottie Gutwein
<b>Sunday 29<sup>th</sup></b>			
LEM – Nancy Rae	Lector - Ann Crandall	Altar Guild – Deb Ash	Deacon - Dottie Gutwein

**Note – October 21<sup>st</sup> - Diocesan Convention in Phoenix.  
October 28<sup>th</sup>- Reverend Alison will be out of town.**

## October 2023

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 10.00 am <b>Morning Prayer</b> (Plus live stream)	2	3 Bible Study (Proverbs) 5 pm Via Zoom	4 9.30 am Spoken Service With Holy Communion	5	6 <b>Friday Film Night</b> The Chosen -Series 3, episodes 3-4 5.30pm	7 5.00 pm Spoken Service with Holy Communion
8 10.00 am Choral Service with Holy Communion (Plus live stream)	9	10 Bible Study (Proverbs) 5 pm Via Zoom	11 9.30 am Spoken Service With Holy Communion	12	23	14 <b>Supper 6.30pm At The Hibachi Grill</b> Near Hobby Lobby Sierra Vista
15 10.00 am Choral Service with Holy Communion (Plus live stream)	16	17 Bible Study (Proverbs) 5 pm Via Zoom	18 9.30 am Spoken Service With Holy Communion	19	20	21 5.00 pm <b>Evening Prayer</b>
22 10.00 am Choral Service with Holy Communion (Plus live stream)	23 <b>Newsletter Articles Due</b>	24 Bible Study (Proverbs) 5 pm Via Zoom	25 9.30 am Spoken Service With Holy Communion	26	27	28 5.00 pm <b>Evening Prayer</b>
29 10.00 am Choral Service with Holy Communion (Plus live stream)	30	31 Bible Study (Proverbs) 5 pm Via Zoom				



Doreen Oberg	October 5 <sup>th</sup>
Debra Ash	October 13 <sup>th</sup>
Harriet Kolen	October 20 <sup>th</sup>
Doris Millard	October 21 <sup>st</sup>
Marietta Conley	October 21 <sup>st</sup>
Maryjane Mahland	October 30 <sup>th</sup>

# Saint Stephen's Episcopal Church Fundraiser

Pine cone Christmas Tree	\$10.00 each
"LOVE" Stand Alone Desk Sign	\$7.00 each
"PEACE" Stand Alone Desk Sign	\$7.00 each
Patriotic Heart Pins	\$5.00 each
Assortment Heart Pins	\$5.00 each
Gay Pride Heart Pins	\$5.00 each
Circular Wreaths	\$15.00 each
Cross Wreaths	\$15.00 each

Orders can be made in person at church or by emailing [wilma@wilmaspuppets.com](mailto:wilma@wilmaspuppets.com)

**WE WILL TAKE ORDERS IF TEMPORARILY OUT OF AN ITEM**

---

**From your editor!**

Dear Readers,

I asked Deacon Dottie to send me a copy of the prayer she read to us at the end of her sermon. It is not printed in your bulletins, so for those of you who were not able to be present, I have reproduced it here:

### **PRAYER SAID FOLLOWING 9/17 SERMON**

God, our Creator, we ask that you guide us as we seek a loving and forgiving heart, for without the cultivation of love and forgiveness we will never be at peace. Through your grace and mercy, we can live in love only to the extent that we can truly become forgiving and loving persons ourselves. AMEN

(paraphrased from "Always we Begin Again---the Benedictine Way of Living", chapter on Community, John McQuiston II)

---

If you would like to submit an article for the newsletter – maybe something about yourselves, a meaningful quote or poem, a favourite recipe – anything you'd like to share with us – please email to [dianepyancey@gmail.com](mailto:dianepyancey@gmail.com)  
Deadline for entries for the November issue is by the 24<sup>th</sup> of October or earlier if you can manage it.

Looking forward to hearing from you,  
Diane