

ALL SAINTS ALIVE
THE WEEKLY NEWSLETTER OF ALL SAINTS ANGLICAN CHURCH
COLLINGWOOD'S WELCOMING HAVEN OF CARE, SUPPORT, OUTREACH AND INSPIRATION

JULY 15, 2021

Welcome back to our newsletter. As our province continues to increase the vaccinations and with the decrease in new Covid cases, the light at the end of the pandemic tunnel in our area seems much brighter. It seems that we may once again be able to worship in person in the near future. Please continue to be mindful of safe and healthy protocols that have enabled us to get through the past year and a half. We salute our health care workers for their dedication and commitment!

In our newsletter this week, Warden Rob Potter reports on the activities of the church.

Susan Scouten includes her reports on the Entrées-to-Go programme and the very successful Community Friendship Takeout Dinner held last evening. Please consider assisting these very important outreach programmes in our church and community. Also, Susan has also included a link to an excellent article about our church outreach in Collingwood Today.

Jim Cunningham, chair of the All Saints' Foundation committee has provided us with an update on the work of the Foundation. Please see below.

All Saints Anglican Foundation Collingwood

This week marks the 15th anniversary of the incorporation of "All Saints Anglican Foundation Collingwood", on July 14, 2006. The Foundation was set up as a charitable organization with the purpose of raising funds and investing those funds. Each year, a portion of those funds is given to the Church.

As the fund grows, through bequests and endowments, and profits from investments, the amount distributed to the Church also grows. Over the years the Foundation has passed along over \$100,000 to the Church, with over \$18,000 to be added this year.

The Foundation was conceived through the vision and hard work of David Sims and Hank Knowles. Joining them on the first Board of Directors was Pat MacKeracher, Joanne Cunningham, and Dean Dignam. In the second year, Jim Scott joined the Board and, thankfully, has been serving as Treasurer ever since.

The success of the Foundation is owed, in large part, to those Directors.

The Foundation is a distinct, separate charitable organization from the Church.

However, our sole purpose is to help provide financial stability for our beloved Church well into the future. Donors who wish to support the Church through bequests in their wills, or while they are alive, can do so directly to the Church, or to the Foundation.

Donations directly to the Church are put to use for current needs, such as maintenance and upkeep of our beautiful heritage building, or support of the many important ministries of the Church.



Donations to the Foundation are invested, and proceeds passed on to the Church. Those donations “keep on giving”, year after year after year. We do not wish to compete with the Church for donations. We simply provide an alternate method of helping to support the Church.

In either case, the Church is extremely grateful for all bequests and endowments received in the past, and for any that may be received in the future.

Jim Cunningham, Foundation President

Our Covid Cooking Corner continues this week. Gill Elias shares her recipe for “tomato mozzarella pasta. With the harvesting of fresh local tomatoes just around the corner, this is a great recipe to make for lunch or supper! Enjoy!

Sharon Goldsworthy has informed All Saints’ Alive that this week’s church service from St. James Cathedral will feature The Book of Common Prayer. Celebrant -Rev. Dr. David Danner and Homilist-The Very Rev. Stephen Vail.

Three parishioners at All Saints’ are celebrating birthdays this week. Happy birthday wishes go out to Elaine Cunningham, Freda Foster and Rebecca Michael. Enjoy your special days!!



A reminder that Joyce Atkinson has a special birthday coming up at the end of the month. If you would like to send her a note or card, celebrating her 90th birthday, please send it to the address below.

499 Hume Street Suite 18 Collingwood, ON L9Y 4H8

In our Parish Cycle of Prayer this week, we pray for:

Linda Russell, Rhuna and Keith Sandell, Jane, Carly and Marnie Sandell

We pray for those on our Parish prayer list and their caregivers and families. We remember all who assist others in our church and our community. We pray for our families, our friends, for all whom we love. Lord, help us to live each day for your pleasure!

“Please pray for these people during the week” Ayako Yoden, Gord M, Dave Foster, Brenda Teeter, Bob Teeter, Michelle A, Sandra Girdle, Ruth Wallace, Kathy Martin, Mary Ratensperger, John Crust, John Heinrich, Margaret Godwin, Pam Muir, Mike, Chris, Winona Waring, Shirley Normore, Bob Normore, Bob, Linda Lampman, Ed Lampman, Ann Farrell, Shelly Saunders, Judy Keown, John Keown, Bev Baxter.

Wardens' ASA Report for July 15th

As we reflect on the past 18 months, we see the pandemic, Black Lives Matter, the highest rate of anti-Semitism in decades, our diocese apologizing for our treatment of the LBGTQIA+ community, and the reality of the large number of children lives lost at residential schools. It is a time of turmoil.

But, we always hope and pray that out of turmoil comes renewal, and a better way of life. I always think of the Jesus's story of the man beaten and robbed lying at the side of the road, and how the important people passed him by, until a lowly Samaritan helped him. Our parish has done wonderful things, both now and in the past for outreach: Friendship dinners, donations of educational and other supplies to northern communities, donations to Faith Works, etc. We need to reflect on how we can continue to help those suffering and make the world a better place for everyone.

Hopefully, if things continue with everyone becoming vaccinated, we are looking at possibly returning to church in mid or late August. It would be wonderful if we can do that, and this time, stay opened.

We are also encouraged by the hard work of the cemetery board as they meet for their AGM, and give thanks for all the work Paul Hurst did for the cemetery during his life. We are encouraged that the diocese is taking a more positive stance to housing initiated by parishes. Perhaps there is hope for the dream of housing at our rectory.

Keep September 12th, Special Vestry, and September 19th, Back to Church, on your calendar.

Stay safe and take care.
Submitted by Rob Potter

Vacation

Reverend Douglas Michael will be away starting Thursday July 1st returning Saturday August 1st. If you would like to speak to a minister please call Reverend Sharon Johnstone Cell 705-896-4659

If you would like to speak to a member of the pastoral care team please call Moira Southwell 705-441-2725

Entrées-to-Go Food Program

July 4-10 - 90 Single Serve Entrees were given out during the week, plus all the donated Cob's Bread. The Community Take Out Dinner was Wed July 14. I hope you didn't miss. The menu was BBQ'd Hamburgs, Potato Salad, Caesar Salad (lettuce from the Community Green Team garden), Dessert. Next month's dinner is Wed Aug 11. This take-out dinner is for YOU! Pre-order preferred!

The Food Program team really works hard to make sure parishioners and the community that want or need the take-out meals or Entrées-to-Go are supplied. Your help is really needed on an ongoing basis. Donations keep the Food Program running. Even the neediest in our community, donate a few coins or a looney when they can. That's how important the Food Programs are. If you are able to donate once or on an ongoing basis, I thank you in advance. Canada Helps also is a great way to donate. Pick the Food Ministry option! Thanks

Thanks so much. There is an information page for the Food Ministry on the church Website www.allsaintscollingwood.com

Here's how it all works: email sscouten1@gmail.com or call or text 705-441-1419 (Susan). In your email or text or phone message, indicate how many entrees and bread you require. Susan will reply and let you know what she has available. Pick up or delivery will be arranged with Susan.

BBQ season continued! We gave out 220 take-out bags with a menu of BBQ'd Hamburger on a Cobs Gourmet Bun, Potato Salad, Caesar Salad, Cobs Bun and Cobs Dessert. We also gave out all the Cobs Bread! Not a crumb left.

Out of the Cold has taken a break for the summer, so we did not give any bags to OOTC. However, I did send messages to social workers and E3 to let them know folks could walk up and get a take-out bag.

Thanks to all the volunteers who helped at the church and thanks to the delivery drivers. Folks are very grateful for your hard work and continued kindness.

The Green Team provided lettuce for the salads. The beautiful gardens continue to grow and provide much needed produce.

Next month's take-out dinner is Wed Aug 11 and the BBQ season will continue. Please order your take-out dinner!

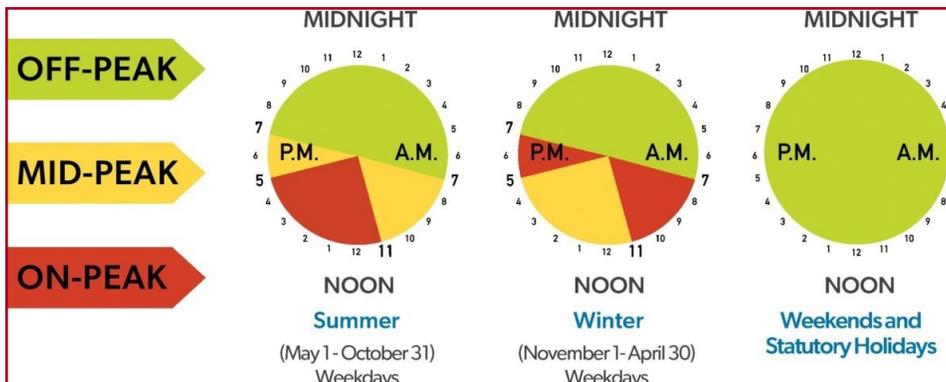
Thanks
Susan
Coordinator Food Programs at All Saints'



Church keeps dinner on the table during the pandemic - Collingwood News

Click the below link for the article

<https://www.collingwoodtoday.ca/success/church-keeps-dinner-on-the-table-during-the-pandemic-3891198>



Covid Cooking Corner

Now that summer is really here, I have to admit that my desire to spend much time in the kitchen is heavily diminished. I would far rather be in the garden or at the beach, but then again this is the perfect time to eat the most wonderful local and seasonal foods....such a dilemma. So this recipe is the answer....it uses seasonal tomatoes....the only time I really enjoy them, but it is quick and easy. I should mention that if you use mozzarella it has to be the fresh cheese that is usually sold in tubs with water. However, I will also confess to using Brie in this recipe as a great substitute for the Mozzarella....not really sure which is my favourite. Let me know which you like best.

Tomato Mozzarella Pasta

12 oz. Angel hair pasta
8 oz. Fresh mozzarella cheese torn into 1/2 inch pieces
6 lg. Ripe tomatoes ...heirloom ones if you can find them, roughly chopped
2 cloves garlic finely minced or grated
6 tbsps. Olive oil
1/2 cup fresh basil leaves roughly chopped
salt and ground black pepper to taste



Method

1. In a large bowl add the chopped tomatoes, basil, garlic and olive oil.
2. Using your hands scrunch the tomatoes and basil and oil together.
3. Season with salt and pepper and leave to marinate for 2-3 hours
4. When you are ready to serve the paste.....Bring a large saucepan of salted water to a boil.
5. Add the pasta and cook according to package directions. Drain.
6. Immediately add the pasta to the bowl of tomatoes and toss quickly. Check the seasoning and serve with a tossed green salad and a little fresh basil to garnish