

## RECOGNITION OF TERRITORY AND TREATY

We acknowledge that the land on which we gather is the traditional territory of the Haudenosaunee and the Anishnaabe first peoples, covered by the Fort Albany Treaty in 1701. With respect for their history, their spirituality and their culture, we give thanks for God's gift of gathering in this space on this land.



## AFFIRMING STATEMENT

Port Nelson is an Affirming Ministry of The United Church of Canada. We affirm, include, and celebrate people of every age, race, belief, culture, ability, income level, family configuration, gender, gender identity, and sexual orientation in our life and ministry.

## PORT NELSON NOTEBOOK JULY 25, 2021



## OUR VALUES

*Affirming ~ Caring ~ Growing Spiritually ~ Reaching Out*



## CHILDREN & YOUTH PROGRAMS - SUMMER

**Adventure Crew** is for children SK to Grade 5 to explore Christianity through stories, music, crafts and games. **Adventure Crew is taking a break for summer and will resume in September.**

Contact Sharon Holmes: [sharon@portnelson.ca](mailto:sharon@portnelson.ca)

**Pinnacle Young Leaders** is for youth in Grades 5 – 12 to build leadership skills and explore current issues from a faith perspective. **Pinnacle is taking a break for summer and will resume in September.**

Contact Jay Poitras: [jay@portnelson.ca](mailto:jay@portnelson.ca)

## SUMMER OFFICE HOURS

The office will be open to the congregation and the public with the following hours for July and August:

Tuesday to Thursday, 9am to 1pm; 2pm to 5pm

Friday, 9am to 12noon

*The office will be closed on Mondays*

The office will be CLOSED August 2 to 6 to facilitate staff vacations.

## FINANCIAL OFFERINGS

There are several ways you can support the church's ministries:

**PAR** - monthly Pre-Authorized Remittance

**E-transfer** - [office@portnelson.ca](mailto:office@portnelson.ca)

**Online giving** - [www.portnelson.ca](http://www.portnelson.ca)

**Credit/Debit** – accepted in the office and after worship

**Cheques** - can be mailed, or dropped off to the church

**Cash** – can be dropped off to the church office

**Note:** unless designated otherwise, offerings will go to General Funds

## A SUMMER OF GOLDY PLAY

In our summer of Godly Play, we have come close to the gifts of Creation, as God blessed all that was made. We explored the Flood and the Ark, when Noah walked with God and was led by God's presence to build the Ark that preserved life. This week we meet the Great Family, Abraham and Sarah, who wondered if all of God was everywhere. If they did a new thing, or went to an unknown place, or went into an unknown experience, would God be there? They were not sure, but they hoped God would be there and God was.

## TODAY

Sunday worship service will be Livestreamed on our YouTube channel at 10.30am.

<https://www.youtube.com/c/portnelsonunitedchurch>

**Online Greeter:** Cathy Greven

**Rev. Michael Brooks** is on vacation and study leave from July 19 until August 22 inclusive. As part of this time, he is participating in an online preaching event through Emmanuel College, Toronto. Michael is also the guest preacher for the annual Anniversary Service at the Historic Leith Church near Owen Sound on Sunday, August 1<sup>st</sup>.

## EMERGENCY PASTORAL CARE - SUMMER

The following schedule is the availability of ministers on call for funerals and emergency pastoral care needs during the summer weeks:

July 23 - August 8: Candy Harvey 647-404-9589

August 9 - August 22: Karen Eade 416-399-0887

August 23 - September 5: Michael Brooks 905-746-0052

## JULY BIRTHDAYS

4 Jocelyn Birkes

6 Dorothy Stansfield

12 Darby Wilkes

17 Tim Rayner

21 Candy Harvey

24 Dan Emery

30 Zilla Myers

4 Larry Ridge

11 Tim Laurie

14 Ellen Snell

20 Jamie Thomblison

23 Julie Denver

24 Ron Gardner



## The Staff of Port Nelson United Church

Michael Brooks, Minister

Karen Eade, Pastoral Care Minister

Candy Harvey, Voluntary Associate Minister

Stillman Matheson, Director of Music

Sharon Holmes, Developer of Children's Ministry

Jay Poitras, Developer of Youth Ministry

Kelly Rogers, Nursery Coordinator

Jennifer Bath, Church Administrator

Paul Pincente, Bookkeeper

Brian Stewart, Church Custodian

Jocelyn Birkes, Security/Lock-up

Riley Denver, Communications

Roy Campbell, AV Technician

## SERVING AND CARING

**Food Voucher Program** - Participants in this program will continue to be contacted by telephone and gift cards will be mailed to those in dire need. *Please indicate "Food Vouchers" when making a donation.*

**Meals of Hope** - Through our partnership with the Friday Night Community at Wellington Square United Church, pgenerous volunteers have been making and packing meals in our kitchen every Monday, Wednesday, Thursday, Friday and Saturday to deliver to Wellington Square for distribution. If you wish to help, please contact Nancy McKenzie or Pat Gilmore:

[nancymckenzie59@gmail.com](mailto:nancymckenzie59@gmail.com) [patgilmore3@gmail.com](mailto:patgilmore3@gmail.com)

*Please indicate "Meals of Hope" when making a donation.*

**Burlington Food Bank** - Donations of food can always be left in the bins of our local grocery stores, Costco or Burlington's Fire Halls. Financial donations can be made through the church or sent directly to the Burlington Food Bank 1A-1254 Plains Road East Burlington, ON L7S 1W6

[www.burlingtonfoodbank.ca](http://www.burlingtonfoodbank.ca)

*Please indicate "Food Bank" when making a donation.*

## SUMMER OF WONDER – SMALL GROUP

**Mondays July 5 - August 30 (excluding August 2)**

**Come, hear a story, and wonder together**

On Mondays in the summer at 7.00pm on Zoom, we will gather to ground ourselves, hear a Godly Play story, and wonder together. This will be the same story that Karen shares each Sunday and this will provide you with a chance to deepen your experience and wonder in silence and in dialogue. Each session will end with an experience of mindful prayer, meditation, or grounding. You are most welcome to come once, for a month, or for the whole summer. To register, please email Karen Eade at [karen@portnelson.ca](mailto:karen@portnelson.ca)

## GLOBAL VACCINE RESPONSE

Our call to love our neighbours and leave no one behind has become more challenging in the face of the COVID 19 pandemic. A gift to the Mission & Service Fund of \$25.00 will provide a two-shot dose to our neighbours in the Global South and East. Donations made through the United Church's Gifts with Vision will be matched by the Government of Canada dollar for dollar until September 6<sup>th</sup>. Donations can be made through the Gifts with Vision webpage at <https://giftswithvision.ca/collections/gifts-for-wellness/products/pay-it-forward>

## MISTLETOE MART NOVEMBER 13, 2021

*Is November 13<sup>th</sup> Mistletoe Mart day, marked on your calendar?* There will be over 30 artisans at this year's Mistletoe Mart with their wonderful items: jewelry, scented products like lavender, baking and candy, knitted items, household items, crafts like pottery and woodworking.

There will be many very special items prepared by the Port Nelson United Church artisans: beautiful, practical knitting and sewing, delicious baking and preserves, and unique craft items.

**QUESTIONS?** Contact Chairperson June Wright at [fjunewright@sympatico.ca](mailto:fjunewright@sympatico.ca) or call 905-639-8268 / cell 905-483-5863.

## RECIPE FOR SUNDAY JULY 25

If you wish, this recipe can be made in advance and it will allow for participation in the service.

### Homemade matzah/matzo flat bread

4 ½ cups all-purpose flour, plus more for rolling  
1 tsp salt  
2 tbsp olive oil  
¾ to ½ cup warm water

Preheat oven to 500 degrees.

In a large bowl, mix together all the ingredients, starting with just ¾ cup water, until everything comes together to form a dough. If the dough seems dry, add a little more water, just a few drops at a time. Be sparing with the water and do not add so much that the dough becomes sticky.

Divide the dough into 8 pieces (4 pieces if a half recipe). Flatten a piece slightly and roll the dough as thinly as possible with a rolling pin on a lightly floured surface. Repeat with the remaining dough pieces (alternatively use a pasta maker repeatedly).

Carefully place some of the rectangles onto the pizza stone or baking sheet. They should fit snugly but should not touch. Bake until the surface of the matzo is golden brown and bubbly, 30 to 90 seconds.

Using tongs, carefully flip the matzo pieces and continue to bake until the other side is golden browned and lightly blistered, 15 to 30 seconds. Keep careful and constant watch to keep the matzo from burning; the exact baking time will vary from oven to oven and will get longer with subsequent batches. You want to let the matzo get a few dots of light brown but don't let the matzo turn completely brown or it will taste burnt.

Let the matzo cool before serving. (When our testers made this, they devoured it within hours—and sometimes minutes—of pulling it from the oven, but typically with this sort of baked good you can keep it in an airtight container or resealable plastic bag at room temperature for up to a couple days.)

To view online please use the link: [leitesculinaria.com](http://leitesculinaria.com)

*\*This recipe can be halved if desired*

In a pinch, a box of English Water Crackers will work too!

