



St. James United Church
Announcements
May 21, 2023

Upcoming Events:

- **Tues. May 23rd – 9:30am – Board Meeting** (upper room)
 - **Wed. May 24th – 9:30am – Social Morning** (upper room)
 - **Sun. May 28th – 10am – Worship Service; Sunny Salad Sunday** and May birthday celebrations. Bring your favourite salad and your appetite. If you can make a salad, please let Pat know at patriciaedmonds11@gmail.com . Two birthday cakes are also needed. All contributions gratefully accepted.
 - **Wed. May 31st – 9:30am – Social Morning** (upper room)
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Thank you to this Sunday's volunteers who make our time of gathering meaningful & fun:

Greeter: Lorraine Stapleton

Lay Reader: Shirley Parker

Refreshments: Carley Moore

This Sunday May 28th, during our regular morning service, a special dedication ceremony will occur. St. James wishes to offer a sincere thank you to the Fisher family for sponsoring the new east exterior door in memory of their parents, Stewart & Betty Fisher. What a wonderful tribute!

Are you in need of a blessing this week?
Click on this website for a beautiful blessing that will keep you going through whatever it is you are facing.
It's simply beautiful.

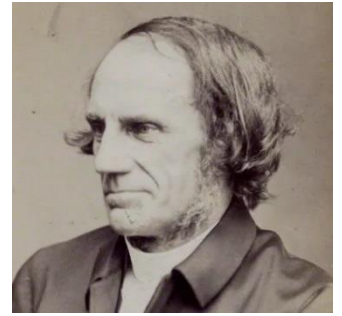
<https://www.youtube.com/watch?v=PUtl3mNj5U&t=46s>



THIS WEEK IN WORSHIP... from Pastor Patricia

Bishop Christopher Wordsworth wrote the hymn
See, the Conqueror Mounts in Triumph.

This song helps us to imagine the glorious scene as Christ arrived into heaven. Just like Revelation 5:9-14, it's like we have been transported to the heaven as a guest to witness this joyful occasion and celebrate with the angels.



Verse one of Wordsworth's song:

*See, the Conqu'ror mounts in triumph;
see the King in royal state,
riding on the clouds, his chariot,
to his heav'nly palace gate.
Hear the choir of angel voices
joyful alleluias sing,
and the gates on high are opened
to receive their heav'nly King.*

**This Sunday we celebrate the Ascension of Christ...
you don't want to miss it!**

Here is a milestone event that took place this week in 1967:



May 22nd is the anniversary of the debut of Mister Rogers' Neighborhood, introducing generations of young children to ideas of kindness, diversity, peace, and even death and grief – eventually becoming the longest-running children's program on television. Fred Rogers was a Protestant pastor who considered the show to be his ministry. Rogers said: "The world is not always a kind place. That's something all children learn for themselves, whether we want them to or not, but it's something they really need our help to understand." One of his trademark cardigans hangs today in the Smithsonian Museum in Washington, D.C.

Asparagus Anyone?



Roasted Asparagus... Could it be any easier or more delicious?

Ingredients:

2 pounds fresh asparagus
Good olive oil
Kosher salt
Freshly ground black pepper

Directions:

Preheat the oven to 400 degrees F.
Break off the tough ends of the asparagus and, if they're thick, peel them. Place the asparagus on a sheet pan, drizzle with olive oil, then toss to coat the asparagus completely. Spread the asparagus in a single layer and sprinkle liberally with salt and pepper. Roast the asparagus for 15 to 20 minutes, until tender, but still crisp.

More Adventurous? Try this one! Orecchiette with Asparagus and Peas

RECIPE COURTESY OF LIDIA BASTIANICH

Ingredients:

1 teaspoon kosher salt, plus more for the pasta water
1/4 cup extra-virgin olive oil, plus more for drizzling
4 cloves garlic, thinly sliced
1 large bunch medium-thick asparagus (about 1 pound), peeled and cut into 1-inch pieces
1 pound orecchiette (replace with orzo, penne or fusilli)
One 10-ounce box frozen peas, thawed, or fresh shelled peas
1 bunch scallions, white and green parts, chopped (about 1 cup)
1/4 cup chopped fresh Italian parsley
1 cup grated Grana Padano cheese
Pea tendrils, for garnish

Directions:

Bring a large pot of salted water to boil for the pasta. Add the olive oil to a large skillet over medium heat. When the oil is hot, add the garlic and let it sizzle a minute. Add the asparagus and toss to coat in the oil. Cook and toss until the asparagus just begins to soften, about 5 minutes (add a splash of pasta water if the garlic is in danger of burning). Cover with a lid.

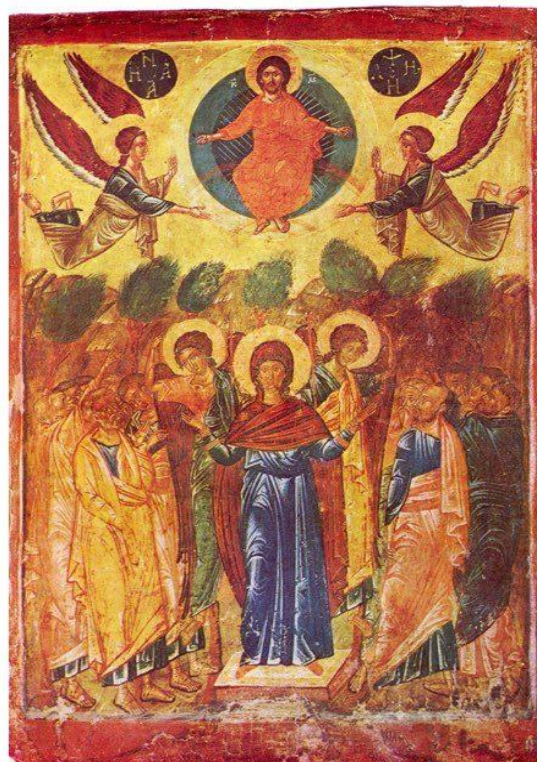
Uncover the asparagus, and at the same time add the orecchiette to the pasta water. Add the peas to the asparagus and season with the salt. Toss to combine and cook 2 to 3 minutes. Add the scallions, stir, and add 1 1/2 cups of pasta water. Bring to a boil and cook until reduced by about half, 3 to 4 minutes.

When the pasta is **to your liking**, remove with a **slotted ladle** directly to the sauce. Add the parsley, drizzle with some olive oil, and toss to coat the pasta in the sauce, adding a little pasta water if it seems dry. Remove the skillet from the heat, sprinkle with the grated cheese, toss, garnish with pea tendrils and serve. *Perfect for entertaining! Enjoy!!*

Did you know that in Indonesia, in spite of the fact that 80% of the population are Muslim, Ascension Day is a public holiday, a day to go to church for Christians, a day to rest and enjoy life for Muslims?

God whose glory fills our world
God whose life is closer than breath
God whose love is stronger than death
**God, this God of life and love,
Has sent an advocate to save us,
Jesus Christ risen to the right hand of God.**
Not to condemn but to bring full life
Not to accuse but to redeem
Not to reject but to draw close.
**God, this God of life and love,
Has sent an advocate to save us,
Jesus Christ risen to the right hand of God.**
God who hears the cry of our seeking souls
God who sees the pain of our suffering bodies
God who feels the loss of our grieving spirits
**God, this God of life and love,
Has sent an advocate to be with us forever,
The Spirit of truth abides with us eternally.**
Before us to teach and lead,
Within us to comfort and heal,
Around us to shield and protect,
**God, this God of life and love,
Has sent an advocate to be with us forever,
The Spirit of truth abides with us eternally.**

Christine Sine <http://godspace-msa.com>
image: Christ Ascension icon Michurin Bulgaria 16century



St. James United Church
2230 Victoria Street West, Stroud

Strawberrylicious Supper

Friday, June 23rd



Tasty Salads & Ham



Strawberries galore!



Sit-down Supper @ 6:00 pm

**or Pick-up @ 4:00 pm to 5:15 pm
& Select Your Own Salads**

\$25.00 each

To Order – Call 705-436-5225 (leave message)
or e-mail stjamesunited@rogers.com

*Please submit all announcements via e-mail to Heather Thompson by noon on Tuesdays.
Thank you!*