

**KTF 2025 January 9**

Dear Ones,

Happy New Year! It's a time of new beginnings. Our new secretary, Liz, is officially on board and settling in. She met a few people who were here for the Wednesday morning Eucharist. If you are in town some Tuesday, Wednesday or Thursday, stop in and say Hi!

With her arrival we have also established a new schedule. Office hours are now Tuesdays, Wednesdays, and Thursdays, 10 AM – 2 PM. Liz and I will both be here (unless I am called out to a pastoral call or meeting). As always, if you need to see me outside of those times, just give me a call, send an email or text, or leave a message on the church voicemail.

I am also excited to share that we are reclaiming some storage space from unused sheet music, to be used for Sunday School supplies. The plan is to catalog the music, box it up, and offer it to other congregations or look into the possibility of selling it so that it will be used and loved. The kids will still have their during-church time in the Guild Room, but my hope is to do some rearranging so that they have a more dedicated space that isn't quite so in the line of traffic at coffee hour.

Lots of things to think about!

In the meantime....*keep the faith*,  
Nancy+

#### **THIS SUNDAY'S READINGS**

Isaiah 43:1-7 \* Psalm 29 \* Acts 8:14-17 \* Luke 3:15-17, 21-22

#### **BIRTHDAYS AND ANNIVERSARIES**

Sandy Williams ordination (1/13)

#### **CALENDAR HIGHLIGHTS**

SUN: 9:30 AM Sunday School  
10:15 AM Eucharist In-person & online  
WED: 9:00 AM Eucharist/Bible Study  
THU: 9:00 AM Christ Church Book Group/Zoom  
7:15 PM Zoom Compline  
SUN: 9:30 AM Sunday School  
10:15 AM Eucharist In-person & online  
3:00 PM Bethel House Church

#### **CREATION CARE TIPS**

##### ***What a Waste, Part Two***

You may recall a story I wrote about, recalling a visit to a colleague's family for a turkey dinner when our children were young. After dinner, the hostess took the turkey platter over to the kitchen waste basket, and sent two, three, or maybe four meals worth of meat into the garbage. It's a true story, one that has stayed with

me for more than thirty years. And it's an extreme example of food waste. During this downtime after Christmas, when credit card statements may be arriving and "What was I thinking?" might creep into our thoughts, a few tips on economising might be useful. So, a short list of suggestions follows:

When wrapping leftovers – or better yet, plopping them into glass jars or dishes with tight-fitting lids – remember to label them with contents and date. I use small Post-Its for this. The FDA suggests not keeping leftovers in the refrigerator more than five days for food-safety reasons. Casseroles, meats, egg dishes and soups containing meats are in this category. In my world, steamed vegetables remain welcome longer than that. You decide what's right at your house. Checking for food safety tips online might help.

About those glass jars or dishes with tight fitting lids – I have found that my jelly jars and pint Mason jars are very useful, especially because they're transparent. But I wouldn't suggest going out and buying a dozen in each size...

... A free source of glass storage containers can be found in the jams and jellies aisle in the grocery store. The bonus is the yummy jam you can spread on toast or in peanut butter and jelly sandwiches! Since I live with a Bonne Maman Strawberry Preserves aficionado, I have a considerable collection of 10-12 ounce jars available for storing black olives, refried beans, even left-over undressed tossed salads. Their wide tops make it possible to stack them in the refrigerator.

Making our own stock using raw bones, from boning chicken breasts or thighs and saving two to five dollars a pound, or making our own broth from the cooked bones after serving a roast can provide a flavorful and nearly free base for a soup or casserole that uses the leftover meat from that roast.

So, why am I concentrating on foods, when this is a creation care article? Food waste is a major source of greenhouse gasses, a removable part of the waste stream, an unnecessary cause of global warming, and an embarrassment when so much of the world has too little food.

*O God, you reveal yourself in creation. In seedlings and planets, micro-organisms and galaxies, awaken us to the cry of the Earth. As you nourish your people like a watered garden, empower us to nourish our creaturely companions. God of grace, receive our prayer.*

– Patty

**Hurt not the earth—neither the sea—nor the trees. Revelation 7:3**

### **ANNOUNCEMENTS**

**Annual Meeting is Feb 2 following worship. Annual Report submissions due** by January 19

**January 25 1 PM Funeral for Marcia Pottle** Volunteers to help with the reception, please speak to Rosemary Laban.