

THE *Red* DOOR

CHRIST EPISCOPAL CHURCH • CHARLEVOIX, MICHIGAN

200 State Street • PO Box 385 • Charlevoix Michigan 49720 • 231-547-6322 • ChristEpiscopalChurch.net

Reflections on Life's Journey

*I*t was one year ago this month that I was diagnosed for the third time with cancer. Each time prior to this diagnosis I was told, after finishing the treatments, it was not very likely I would have to worry about a recurrence. All indications were the cancer had not spread. You can imagine my surprise when I heard the words, "stage 4 metastatic breast cancer". Stage 4 meaning the cancer had spread, in my case to my bones and liver. About this same time the pandemic hit, profoundly changing our everyday lives. I soon realized it was time to get out the umbrella because as we have learned when it rains it pours. One of the changes for me was all the time I now had on my hands due to the restrictions of my cancer and mandates of the pandemic. So, instead of running here and there, I used the time to reflect on my life's journey. I'm sharing some of my thoughts and insights I gained in the hopes that some may resonate and give the readers some things to reflect on also.

From the day we are born until we die, we are all on a journey. It's not a simple path we follow; there are many detours along the way. Some detours bring joy like the birth of a child or grandchild and others bring pain as in the loss of a loved one or a third diagnosis of cancer. Obviously, the detours of joy are easier to navigate. But the detours of pain are much harder. It is easy to become mired down in the grief of loss and the unknown future of living with cancer. Maybe this is where galoshes should be added to the umbrella to help us slog through this difficult detour. I've learned one thing that can keep you "stuck" is focusing on the question of why me? Change that to why not me. Am I so special that I should be shielded from the bad that comes along on this journey? The answer is NO! I don't need to ask why because it does not change the fact of what is.

I have always been very independent and thought I could carry anything on my broad shoulders. I don't need help; I'm strong. Time for a rude awakening; I am now realizing accepting help from your friends and loved



Deb Stutzman

ones is not a sign of weakness. I get great pleasure out of helping others so why should I be so selfish as to deny that pleasure to others. I have been blessed during this time by the out pouring of concern, not just for me but Gary and Brad also, from friends and family. A simple phone call to see if I'm ok and do I need anything. A card in the mail is like a ray of sunshine and any night I don't have to cook because someone thought of bringing a meal is a delight (that is not a hint for meals on wheels). You all know who you are and now you know how much your caring means to me.

Lastly, I know I am never alone. God is always with me. I've known this but it seems so important to say it. I am never alone. God hears my prayers, dries my tears and assures me that my journey will not end when I die; it is just the beginning of another amazing journey.

—Deb Stutzman

All services Live Streamed on the Christ Episcopal Church Website

Palm Sunday, March 28 - 10a.m. • Maundy Thursday, April 1 - 4p.m.

Good Friday, April 2 - noon • Easter Sunday, April 4 - 10a.m.

Prayer List FOR MARCH

Please Pray for your Brothers and Sisters

Rev. Kathy Kircher

Dr. John Lignell

Peter Pace

Glen Berger

Lisa Hicklen

Deb Stutzman
and son John

Cynthia Johnston

Cort Esenther

Doris & Gunnar
Lundteigen

Rosemary Pace

Ann Puffpaff

Elfriede & Henry
Berger

Lori Sessler

Nan Binns

Janie Marcinko



Persons are removed from our Prayer List at the end of each month.

Please contact John Fiedorek at

jfiedorek@gmail.com

to add the names of friends and family to our Prayer List

“I imagine Lent for you and for me as a great departure from the greedy, anxious antineighborliness of our economy, a great departure from our exclusionary politics that fears the other, a great departure from self-indulgent consumerism that devours creation. And then an arrival in a new neighborhood, because it is a gift to be simple, it is a gift to be free; it is a gift to come down where we ought to be.”

***– Walter Brueggemann,
A Way Other Than Our Own: Devotions for Lent***

Christ Church **LENTEN SUPPERS**

During the Covid 19 Pandemic

Dear Friends,

As the COVID-19 pandemic lingers on, it is natural to be weary and frustrated wearing masks, using hand sanitizers, feeling isolated, practicing social distancing, and not being able to worship together on Sundays.

For the last several years we have gathered on Friday nights during Lent for Bible study followed by dinners prepared by parishioners. Our menu has

been simple. Homemade soup, delicious salad, and warm bread.

Since we are going to be unable to gather this Lenten season for soup suppers, I have included a few simple recipes from our very own Christ Episcopal chefs.

Try them out — I think you'll enjoy them.
Bon appetit.

— Susan Flanders

Chicken Tortilla Soup

By Nancy Porter

Soup

1 1/2Lb Chicken
8 Cups chicken Broth
1 Large White Onion
4 Cloves Garlic
8 Sprigs Cilantro
2 Med Tomatoes
1/2 Medium Jalapeño Chili
1 Chipotle Chili in Adobo & 1 Tbs adobo sauce
1 Tablespoon Vegetable Oil
Corn Tortilla strips

Cook chicken, broth, 2 onion quarters, 2 garlic cloves, cook till chicken cooked about 20 minutes. Pour broth through sieve & shred chicken. Puree tomatoes, 2 remaining onion quarters, 2 garlic cloves, jalapeno, chipotle chili & 1 tablespoon adobo in food processor. Heat oil over high heat add tomato puree & salt. Cook until darkened about 10 minutes. Stir strained broth into mixture. Add shredded chicken. Serve hot in bowls with tortilla strips and garnish.

Cut 8 corn tortillas into 1/2 inch wide strips. Toss 1 Tablespoon vegetable oil and sprinkle with salt. Bake at 425 degrees until golden. Toss occasionally during baking.

Garnish

Fresh Lime cut into wedges
1 avocado, diced
Chopped Cilantro

Sour Cream
8 oz shredded Monterey Jack cheese

Lenten Suppers Continued on Page Four



Nancy & Jeff Porter stirring soup in their kitchen

Christ Church LENTEN SUPPERS

During the Covid 19 Pandemic

Lenten Suppers Continued from Page Three

Creamy Shrimp Bisque

by Betty Stephen

Ingredients

- 1 pound medium or large shrimp shelled and deveined, reserve the shells
- 2 leeks
- 3 Tbsp olive oil
- 2 cloves garlic
- 1/4 tsp cayenne pepper
- 1/4 cup cognac or brandy
- 1/4 cup dry sherry
- 4 Tbsp butter
- 1/4 cup flour
- 2 cups half and half
- 1/2 cup tomato paste
- 1 tsp salt or to taste
- 1 tsp freshly cracked black pepper

Garnish

- baby shrimp or chopped shrimp
- thyme leaves

Instructions

1. First make the stock ~ put 4 cups water in a pot, along with the shrimp shells and bring to a boil. Let simmer for 15 minutes. Strain the broth and add water if necessary to make 3 3/4 cups. Set aside.
2. Meanwhile, slice the leeks and then rinse them thoroughly to remove any grit.
3. Heat the oil in a soup pot and saute' the leeks for 5 minutes until softened but not browned. Add the garlic and cook for another minute.
4. Add the cayenne and the shrimp and cook, stirring constantly, until the shrimp are cooked, about 3 minutes.



Betty Stephen's creamy shrimp bisque



**Betty Stephen
made Shrimp
Bisque and
shared recipe
with us all**

5. Add the cognac and cook for a minute, then the sherry, and cook for 3 more minutes.
6. Puree the mixture, in 2 batches, in a food processor until it is coarsely pureed. Set aside.
7. Melt the butter in the same pan and add the flour ~ cook for one minute, stirring constantly. Do not let it brown. Add the half and half and cook over medium heat until it is hot and thickened. Stir or whisk constantly.
8. Stir in the pureed shrimp, the stock, tomato paste, salt, and pepper and heat over medium heat until hot but not boiling. Season to taste, and serve in small bowls, garnished with fried leeks or chopped shrimp and thyme leaves.

Lenten Suppers Continued on Page Five

Lenten Suppers Continued from Page Four

Easy Chicken and Corn Chowder

by Rick Wertz

Ingredients

- ½ cup butter
- 1 small carrot finely diced
- 1 stalk celery, diced
- 1 small onion, finely diced
- 1 glove garlic, minced
- ½ cup all-purpose flour
- 1½ cups white corn kernels
- 1½ cups yellow corn kernels
- 4 russets potatoes, diced
- 2 cooked rotisserie chicken breast halves, shredded
- 4 cups chicken stock, divided
- 2½ cups half and half
- 1 pinch nutmeg
- Salt and black pepper to taste

Directions

Step 1

Melt butter in a large saucepan over medium heat; cook and stir carrot, celery, onion and garlic into hot butter until slightly softened, about 2 minutes. Stir flour into mixture to make a paste; cook until lightly browned and flour gives off a slightly toasted smell, about 5 minutes. Watch carefully, flour burns easily. Remove saucepan from heat and set aside to cool. About 15 minutes.

“Prayer is where the action is.”

-- John Wesley



Rick Wertz preparing soup in his kitchen

Step 2

Stir white and yellow corn, potatoes, chicken, and 3 cups of chicken stock in a large soup pot over medium heat. Whisk remaining 1 cup chicken stock into vegetables and flour mixture until thoroughly combined. Stir mixture into ingredients in soup pot. Bring to a simmer, stirring constantly, until thick, about 5 minutes.

Step 3

Stir half and half, nutmeg, salt and black pepper into chowder. Bring back to a boil, reduce heat to low, and simmer until potatoes are tender, about 20 minutes.

I use precooked rotisserie-chicken and just shredded the breast meat (and saved the rest for a later recipe) to save time, but you are more than welcome to cook your own meat and then shred it. You can even precook your potatoes to speed up the recipe.

Serves 8

Lenten Suppers Continued on Page Six

Lenten Suppers Continued from Page Five

Arabian Lentil and Rice Soup

by Mark Andresky

Serves 6 (230 calories per serving – 10% fat)

Ingredients

2 teaspoons olive oil
1 medium-size onion, diced small
6 cloves garlic, minced
Several pinches of freshly ground black pepper
1 teaspoon salt
1 tablespoon ground cumin
1 teaspoon ground coriander
1 ½ cups small-diced carrots
1 cup dried red lentils¹
½ cup brown basmati rice
1 teaspoon lemon zest
6 cups vegetable broth
¼ cup freshly squeezed lemon juice

Instructions

Preheat a 4-quart pot over medium-high heat. Sauté the onions in the oil until translucent, about 4 minutes. Add the garlic, pepper, and salt and sauté for another minute. Add the spices and stir continuously for about 15 seconds to toast them a bit.

Add the carrots, lentils, rice, zest, and broth. Cover the pot and bring to a boil, keeping a close eye on it. Once it's boiling, lower the heat to a simmer and cook for about 40 minutes, until the lentils are creamy and the rice is



Mark Andresky prepares soup in his kitchen

tender. Depending on the rice you use, it could be 15 minutes, more or less. Stir occasionally to prevent the soup from burning at the bottom. If necessary, thin the soup with water. Add the lemon juice. Taste for salt and seasonings.

Let the soup sit for 10 minutes or so for maximum flavor, and serve.

¹Available at Grain Train Co-op in Petoskey in their bulk food section or Meijers in their World Food/Ethnic aisle. Can substitute split peas if desired.

Lenten Suppers Continued on Page Seven

Jesus said, "But whenever you pray, go into your room and shut the door and pray to your Father who is in secret; and your Father who sees in secret will reward you." – Matthew 6:6

Lenten Suppers Continued from Page Six

Tomato Soup

(From the Essential New York Times cookbook)
Submitted by: Betsy Collier

Ingredients

- 12 Tablespoons Unsalted butter
- 2 Tablespoon olive oil
- 1 large onion thinly sliced
- 2 sprigs fresh thyme or 1/2 teaspoon dried
- 4 basil leaves chopped
- Salt and freshly ground black pepper
(I used 1-2 tsp of salt and liberally black pepper)
- 2 1/2 lb fresh tomatoes cored and chopped
or 35 oz canned Italian tomatoes
- 3 Tablespoons tomato paste

- 1/4 Cup flour
- 3 3/4 Cup of chicken broth
(at room temperature)

- 1 teaspoon sugar
- 1 cup heavy cream
- Croutons

Directions

1. Melt butter in large saucepan over medium heat. Add olive oil, onion, herbs, salt and pepper and cook until the onions are wilted. Add the tomatoes, paste and stir to blend. Bring to a simmer and simmer for 10 minutes.
2. Put the flour in a small bowl and add about 5 + tablespoons of the broth and stir until



Betsy Collier's tomato soup

smooth. Stir into the tomato mixture. Add the remaining broth, bring to a simmer and simmer for 20 minutes. Stir frequently making sure the soup doesn't scorch.

3. Purée the soup with an immersion blender or use a food mill or blender. Add the sugar and the cream, stir to blend and reheat until hot enough to serve.
4. Serve with a sprinkling of croutons on top. (I forgot this part of the recipe and it was still delicious!)

Serves 8

Goodbye SUZANNE BIRCHFIELD

Goodbye with Blessings and Prayers...

Don't Bother with Hugs and Kisses!

That is, IF they're **Hershey's Hugs and Kisses...**

I became better acquainted with Suzanne Birchfield at a book study facilitated by Fr. Tom several years ago. (It might have even been an earlier version of Father Tom's teaching about Episcopalian beliefs and traditions). It was in the days before the Pandemic disallowed us to gather in-person or God forbid, have us share treats and confections in fellowship with one another. A bowl of foil wrapped Hershey Kisses was placed on the table, although I remember Suzanne remarked, "You know, those have an awful lot of wax in them". I was tempted to take one,.. some, but she was pretty convincing and the bowl remained untouched.

Suzanne continued to attend our seasonal roundtable discussions of books and/or faith-based reading, (sans anything sweet to munch on).

Suzanne however, did NOT remain 'untouched' from my life (and many others').

I invited Suzanne to be my 'partner' in one of the first tableaux Linda O'Dell helped present during Worship. In that dramatic portrayal of Scripture, we didn't have to say anything but we did excel at 'freezing' ourselves in stationary positions that exuded expressions of astonishment, reverence or even disdain! (cue the 'Applause meter').

With others, she enjoyed the melt-in-your-mouth culinary gifts that were prepared for us each week following Sunday worship, and became richer in friendships made by sitting at the table nearest to the coffee pot.

At the first Sunday of each month, Suzanne would come early for First Sunday, an intergenerational ½ hour of listening to, perhaps learning more about, and challenging oneself to apply concepts from the common lectionary. True



Suzanne Birchfield

to form, she was insightful and offered anecdotes that helped sweeten my own faith journey.

The Taylor Series of programs brought to CEC always delighted Suzanne. (I never did ask her if she had a favorite).

I think my most favorite time spent with Suzanne was during a car ride each month as we travelled back and forth to the Manna Food Project in Harbor Springs to scoop, label and/or pack whatever food products that ultimately would be distributed to school children throughout three northern MI counties. She asked to sit in the back seat along with one or two others and before long, laughter would waft through the car; she had some 'zingers' to punctuate our reminiscing together!

Suzanne is moving to a community in Atlanta, Georgia. I know I'm going to miss seeing her AND I intend to send her as many X's X's and O's (KISSES and HUGS) in cards and letters as I can when I know she's settled into her next home.

– Pam Sroufe

Edith Pair WINS AWARD

Edith Pair Receives Charlevoix Chamber's "Tourism Excellence Award 2021"

I have always had a deep fascination for Earl Young's architecture. My father bought a unit at the Weathervane Terrace Hotel when it very first opened. We would come up from Grosse Pointe on vacation before we permanently moved here in 1984. The use of fieldstone, limestone, and boulders at the Weathervane and Young's Mushroom Houses always mesmerized me.

In 2009, I had an art gallery located below the Weathervane restaurant. People would regularly ask me about the Mushroom Houses. One day a flustered woman walked in and said, "I will pay you to take me to the houses, I can't believe no one does tours!"

From that day, we started with walking tours and the occasional horse-drawn wagon and trolley tour. Then in 2016 we purchased our beloved GEM car. Hourly daily tours from 10 a.m. and 5 p.m. allowed us to see all twenty-eight houses along spectacular views of Lake Michigan and other points of historic interest.

We are so excited to win the Chamber's



Edith Pair and Alex King
in front of one of Earl Young's designed Charlevoix homes

"Tourism Excellence Award 2021." And it blows my mind that we are TripAdvisor's "Number One Thing to Do" here in Charlevoix. – *Edith Pair*

"The self-denial involved in the period of Lent isn't about just giving up chocolates or beer; it's about trying to give up a certain set of pictures of God which are burned into our own selfish wants." — Rowan Williams, Archbishop of Canterbury

Easter Flower DONATIONS



*We are accepting donations for Easter flowers.
Deadline is March 24, and donations in any amount are greatly appreciated.
Please mail your contribution to:*

***Christ Episcopal Church
P.O. Box 385
Charlevoix. MI 49720***

On a separate note, please designate your gift and indicate any special instructions

Thanksgiving for: _____

In honor of: _____

In memory of: _____

Lectio DIVINA

*D*ear Friends at Christ Church,

Since listening to Tom's sermon on Ash Wednesday regarding "reaching into our selves" as a Lent discipline, my mind has been whirling around about how to do this. One method of doing this I learned in the past 6 months I want to share with you. If you have a tablet, iPhone, or PC, you can download an app called, "Lectio 365". This will give you about 15 minutes of listening to scripture, prayer and some lovely silence with God. I have found it to be very spiritually nourishing. You are welcome to call me with any questions on how to do this.

– Betsy Collier @ 547-9412

*Submit an
Article
for the Next
Red Door!*

by 5p.m. March 24

susankflanders@gmail.com

Vestry HIGHLIGHTS

FROM FEBRUARY 10, 2021

The 2021 Vestry is reading Paul's Letter to the Ephesians. Paul's unique salutation is to his readers in Christ. He reminds us of the riches of God, so that our lives are lived to His glory.

The minutes of meetings that occurred with the 2020 Vestry; November 10, 2020 and January 5, 2021 were ratified. The minutes of the January 19, 2021 meeting were approved.

Report from the Treasurer is that Income is greater than Expenses.

Report of the Wardens - snow removal at the church is very reliable.

Information

- **The Scholarship Ministry**, has routed the 2021 Educational Scholarship Application to high schools in Charlevoix County. It is available for download on the CEC webpage. The webpage devoted to this ministry will also undergo updating.
- **The Rainbow Shoppe** continues to receive volunteer support from members of CEC. Dorothy Miller has been a Board Member to Rainbow Shoppe for 21 years and will retire from that role with commendation from CEC Vestry. With our hope, David Loving will be welcomed as CEC's representative to the Rainbow Shoppe Board. Judy Colt continues to schedule our church volunteers there each month.
- Thirty four people attended an educational session on January 27, 2021 by Zoom and facilitated by Fr. Tom, "Why I am an Episcopalian".
- **Ash Wednesday service** will be by Live-stream, February 17, 2021 at 4 p.m. A Lenten book selection, *The Hope of Glory* by Jon Meacham will begin February 24 and discussion will occur by Zoom and continue each of four Wednesdays at 4 pm. Attendees are on their own to enjoy soup.

- Preparations for reaching out to CEC members with an Easter remembrance are in the planning stage.
- **Depot Beach** is reserved for most Sundays beginning in May, 2021 throughout as many Sundays as weather permits.
- **Susan Flanders** will be one of the co-chairs for 2021 **Stewardship**.
- **Copyright protocol** of music used at our worship during live-streaming will be reviewed and updated.
- Vestry members were provided with 'Year at a Glance' **schedule for 2021 Vestry meetings**. In addition, Vestry members will continue to telephone CEC membership to further connection as Pandemic restrictions prohibit us from gathering together in-person.
- Brief overview of the purpose and process of **CEC's Caring Shepherds** pastoral care was given by Fr. Tom.
- Vestry liaisons to CEC's ministry commissions were talked about: Fr. Tom and Wardens M. Heydlauff and L. Wertz will meet with: **D. Collier and L. French-Worship & Music**
M. Hall, D. Loving, A. Stanley-Parish Life
B. Stephen-Evangelism
K. Boyer-Outreach

Decision

Motion to appoint **D. Esthener** for 3 year term to the Scholarship Ministry-approved.

Upcoming Dates of Importance

- 3-03 **The Hope of Glory**; 4 pm. Request link to join Zoom by email buraaga@gmail.com
- 3-10 **The Hope of Glory**; 4 pm
- 3-16 Vestry Meeting, by Zoom 4 pm
- 3-17 **The Hope of Glory**; 4 pm
- 3-24 **The Hope of Glory**; 4 pm

Ministry Schedule **MARCH**

2021

Ministry	<i>Sunday March 7</i>	<i>Sunday March 14</i>	<i>Sunday March 21</i>	<i>Sunday March 28</i>
OT Lesson & Psalms The Epistle Prayers of the People	Lea Peak	Mark Andresky	John Fiedorek	Mark Heydlauff
Altar Guild	Lisa French	Marge Kirinovic	Ann Bahr	Betsy Collier



Holy Week Services **2021**

During the Covid 19 Pandemic

Ministry	<i>Psalm Sunday March 28</i>	<i>Maundy Thursday April 1</i>	<i>Good Friday April 2</i>	<i>Easter Sunday April 4</i>
OT Lesson & Psalms The Epistle Prayers of the People	Mark Heydlauff	Roger Peak	Lisa French	Kim Baker
Altar Guild	Betsy Collier	Betsy Collier	Dorothy Miller	Linda Wertz

Ministry Schedule **APRIL**

2021

Ministry	<i>Sunday April 4</i>	<i>Sunday April 11</i>	<i>Sunday April 18</i>	<i>Sunday April 25</i>
OT Lesson & Psalms				
The Epistle Prayers of the People	Kim Baker	Deb Stutzman	Rick Wertz	Mark Andresky
Altar Guild	Linda Wertz	Susan Flanders	Marge Kirinovic	Ann Bahr

Holy Week Services



Holy Week Services
Available on
Christ Episcopal Church
Website Live Streamed or
Available at your convenience

Palm Sunday - March 28 - 10a.m.

Maundy Thursday - April 1 - 4p.m.

Good Friday - April 2 - Noon

Easter Sunday - April 4 - 10a.m.

ChristEpiscopalChurch.net