

St. Thomas The Apostle Anglican Church

110 Francis Street, Cambridge ON, N1S 2A1

“KEEPING IN TOUCH – August 2024”

Website: <https://www.stthomascambridge.ca/>

Facebook: <https://www.facebook.com/St.Thomas.the.Apostle.Cambridge>

A FEW DATES TO MARK ON YOUR CALENDAR

Wednesdays (1pm)

Bible Study: The weekly joint bible study will be on hold during the month of August, hope to see all back in September.



Thursdays (1pm)

Midweek Holy Communion Service: Pastor Craig invites you to join him every Thursday afternoon for a smaller, quieter gathering for worship followed by a time of discussion and learning.

Sun Aug 18 (2pm)

Portuguese Club (870 Townline Rd)



Sadly, Dick Murphie, one of our past parishioners who many of you know, died on May 13th. Please keep Jo and her family in your prayers. There will be a Masonic Service followed by a party to celebrate Dick's life. Please wear colourful clothes and bring a story to share. If you have any pictures to share, please send them to Jo ahead of time at: jowkbk@hotmail.com Here is a link to Dick's obituary: <https://www.tricitycremations.com/obituaries-condolences/james-richard-dick-murphie>

PASTOR'S PONDERINGS

“Thus the Lord showed to me: & behold, a basket of summer fruit.” (Amos 8:1)

Summer is a time of growth & the blooming of flowers & the fruiting of trees. It is a time when God's abundance is shown forth & the beauty of Creation is abundantly expressed, stirring wonder & joy. Spiritually, summer represents the soul bursting into fruit, the prayers we “planted” in a previous season coming to fruition. Our individual spiritual growth does not always reflect the season, raising the question, Where am I now, in my soul? That is a question we should keep asking, in each & every season of our lives, until we are blessed with an answer. The church (which is the faithful members of Christ's body) grows abundantly as we take time to answer this question, & as we pursue the question with each other. My prayer for our church is that God gives each & every one of us curiosity & confidence to ask the question.

Craig+

SUMMER WORD SCRAMBLE

Unscramble the letters to find 12 summer words:



- b e m u r a l l _ _ _ _ _
- i r c t a l e p l r a _ _ _ _ _
- r l a w t e n e o m _ _ _ _ _
- l d b a y g s u _ _ _ _ _
- s p r l k n r i e s _ _ _ _ _
- o p p e s l i c _ _ _ _ _
- u r r e t t a m e e p _ _ _ _ _
- s i u t l n h g _ _ _ _ _
- t u o s i o q m _ _ _ _ _
- s o f u l n e w r _ _ _ _ _
- t o n a a c v l _ _ _ _ _
- u b c b e r a e _ _ _ _ _

Desiring God's Presence *(a daily devotional from YouVersion bible app)*

The writer of Psalm 42 compares himself to a deer that is longing for water. The deer is weary and parched without it, and so all it wants is to find a stream to drink from.

In a similar way, the psalmist is weary and exhausted from life. He is under pressure and growing tired. And yet, his innermost desire is for God.

Just like the deer desires water, the psalmist’s soul desires the presence of God. He knows that the solution to his problems is not more accomplishments and praise—it’s spending time in the presence of God.

It’s not wrong to have desires and goals in life. But our foremost desire should be for God, because true satisfaction is only found in His presence.

All it takes is your desire and commitment to spend time with Him by reading His Word, talking to Him through prayer, or reflecting on His faithful character. As you draw close to Him, He is ready and willing to be close to you, and to restore your soul.

Spending time with God is a basic spiritual need of ours, but it is a powerful time that can change the course of our life and the center of who we are. Take time to be with Him now, but also come up with a plan that helps you continue to seek God every day.

There was a green house. Inside the green house is a white house. Inside the white house is a red house. Inside the red house, there are a lot of babies. What am I?

A: Watermelon.

Q: I am a bell yet you can't ring me. I sound hot but am not.

A: Bell peppers

Q: A container without hinges, lock or a key, yet a golden treasure lies inside me. What am I?

A: An egg

Q: I am a pal of the peanut and I love to sing along and play music?

A: Jam

Q: I am a bird, I am a fruit and I am a person. What am I?

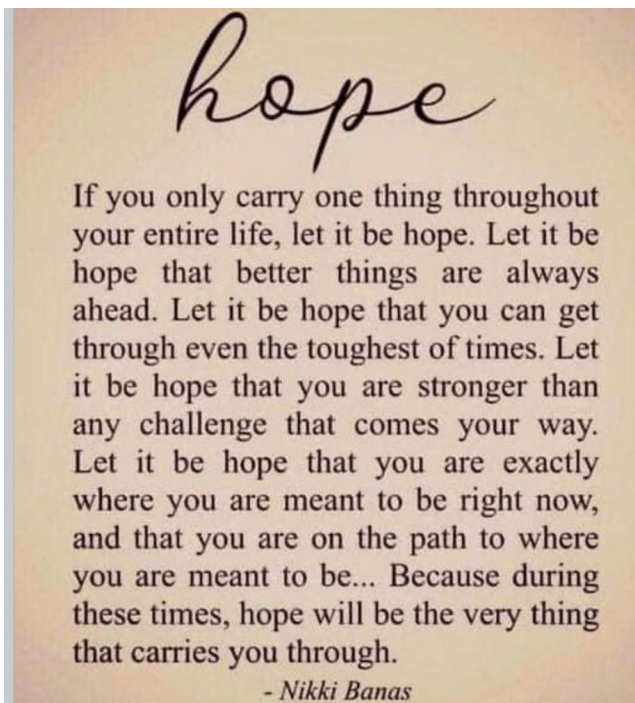
A: Kiwi

Q: What fruit is friendly and likes to meet people?

A: A date or passion fruit

Q: What has no beginning, end, or middle?

A: Doughnut



Answers to the Summer Word Scramble

umbrella

caterpillar

watermelon

ladybugs

sprinklers

popsicle

temperature

sunlight

mosquito

sunflower

vacation

barbecue

Green Beans Quick Pickled

spendwithpennies.com

MAKES: 4 servings

PREP TIME: 10 mins

COOK TIME: 10 mins

Make these homemade Quick Pickled Beans as sweet or spicy as desired!

INGREDIENTS

1 1/2 pounds green beans
2 cloves garlic, sliced
1 tablespoon pickling spices
2 3/4 cups water
1 1/4 cups white vinegar
2 tablespoons sugar
2 tablespoons kosher salt
fresh dill optional

DIRECTIONS

1. Wash beans and trim the ends. Place beans in jars along with garlic and pickling spices.
2. Bring water, vinegar, sugar, and salt to a boil until dissolved.
3. Pour hot mixture over the beans. Cool at room temperature for 2 hours.
4. Place lids on jars and refrigerate at least 2 days before eating or up to 1 month.

NUTRITIONAL INFO

96 calories; carbohydrates 19g; protein 3g; fat 1g; saturated fat 1g; polyunsaturated fat 1g; monounsaturated fat 1g; sodium 3510mg; potassium 383mg; fiber 5g; sugar 12g; vitamin a 1182iu; vitamin c 22mg; calcium 87mg; iron 2mg;

A little something for the upcoming Blueberry season

BLUEBERRY CAKE

1 ½ c. sifted flour

1 tsp. baking powder

½ tsp. salt

2 eggs, separated

½ c. shortening (Crisco or similar)

1 c. sugar

⅓ c. milk

1 tsp. vanilla

1 ½ c. floured blueberries



1. Sift flour, salt, & baking powder 3 times.
2. Beat egg whites stiff, and set aside.
3. Cream shortening and sugar, and add the beaten egg yolks.
4. Add alternatively the milk and flour mixtures.
5. Fold in egg whites and vanilla. Add blueberries.
6. Pour into greased 8" pan. Sprinkle lightly with sugar for topping.
7. Bake at 350 degrees for 35-45 minutes.