

SPIRITED SUMMERLEA

Summer Edition 2024



A Message from Our Minister

Friends from Summerlea

Finally, Summer is at our door, and we deserve a beautiful and peaceful time of rest. When we are back, new projects will be on our list and hopefully explored, started, abandoned, or modified. The important thing is that we have projects!

Namely, I am thinking and dreaming about a Sunday School, a youth group, a men's monthly breakfast, a women's prayer circle, a meditation group, a grief and healing group.

If you have ideas, share them with us! How about an active Affirming group?

Of course, we will also meet with people who are interested in leading a group or who have different ideas about them. Let people around you know that these are coming.

Our favorite Sunday service will remain at 10:30am and it will remain as it is so that our feathers are not too fluffed by this wind of new opportunities. Good things are here to stay.

I pray that our Community of Faith stands strong in the gushing winds of our world which are pushing us to the limits of our understanding. That is why our faith must be fed by the beauties of our summer season. Enjoy it, pray through it, thank God, and stay close to Jesus!

Happy Summer vacations to all!

Rev. Dr. Christine Marie Gladu



Summer Worship Schedule

July – Summerlea will be closed for summer vacation. Sunday services will resume on **August 4th at 10:30am.**

Even though Summerlea is closed, you can attend joint services with the West Island Cluster in July. **July 7th – Roxboro, July 14th Ste Genny's, July 21st Beaconsfield United, July 28th Valois. All these services at 10:30 am. Summerlea will host the cluster on August 18th.**

Outreach

Plant Sale

As of the end of the Plant Sale, \$546 was raised by the Outreach Committee. A little more may come in from plants left outside for "donations". The proceeds going towards our Afghan refugees who we hope will arrive soon. They have had their interviews, and their immigration is approved.

Used Book and Artisan Sale

- Used Books raised \$986.60
- Bake Table, Lunchroom and Table Rental for Crafters raised \$3,253.40. (This amount was shared 50/50 with Girl Guides. Amount to be given to Guides will be \$1,626.20)
- Total raised at this event for our dispersal is $\$986.60 + \$1626.20 = \mathbf{\$2612.80}$

Dispersal of Funds - Voted on and Approved

- \$400 for West Island Black Families Summer Camp
- \$400 for St. Columba House Summer Camp
- \$400 Montreal City Mission - Camp Cosmos
- \$500 Teapot
- \$500 Chez Doris

The Outreach Committee are also exploring the idea of helping Ricochet - the West Island Homeless Shelter. The Octet Pus concert recently raised \$700 for Ricochet, but having been evicted by the CIUSS last week, they are likely to need funds to help with services while they actively search for a new home base.

Sinclair Harris

Girl Guide Cookies

For Girl Guide cookie fans - there are lots available - especially Chocolate Mint - that need to be sold before the summer break. \$6 a box, \$72 for a case.

Sinclair Harris will deliver for 6 or more boxes. They freeze well.
sinclair.m.harris@gmail.com or 514 505 1905 (leave a message)



Mark these dates on your calendar: Summerlea Annual Bazaar & Book Sale

**Book Sale November 15th and 16th
Bazaar November 16th**

Book Nook by Jane Cowell

I joined a Book Exchange group this past year. We all purchased a different book. At the beginning of each month, we passed on the book we had read and received a new book to read. At the end of the process, I got my book back – which I will donate to the Book Sale in November.

I really enjoyed this because for the price of one book, I got to read 8 books. It also took me out of my usual comfort zone by reading a wider range of literature. Although it was a difficult read, my favourite was Five Little Indians. It is the story of five residential school children. I learned so much from this novel – especially about intergenerational trauma.

Book Nook continued

Jackie: Public, Private, Secret
By J. Randy Taraborrelli

Closer by Sea
By Perry Chafe

The Company We Keep
By Frances Itani

Souvenir Museum
By Elizabeth McCracken

Tom Lake
By Ann Patchett

Horse
By Geraldine Brooks

The House Keepers
By Alex Hay

Five Little Indians
By Michelle Good



Cooking Corner

On a hot and humid summer day, the last thing you want to do is heat up the kitchen! I like meals that I can throw together early in the day before it gets REALLY hot!. To keep the kitchen cool, I cook the chicken in the toaster oven.



Tropical Layered Chicken Salad

- 1/2 cup chopped peeled mango
- 3 tablespoons seasoned rice vinegar
- 3 tablespoons orange juice
- 2 tablespoons lime juice
- 2 tablespoons honey
- 1/3 cup olive oil

SALAD:

- 4 boneless skinless chicken breast halves (8 ounces each)
- 3/4 teaspoon salt, divided
- 1/2 teaspoon pepper
- 5 cups torn romaine
- 1 medium sweet red pepper
- 2 cups chopped peeled mangoes
- 3 medium ripe avocados, peeled and chopped
- 1/2 cup finely chopped red onion
- 1/4 cup minced fresh cilantro
- 1/4 cup minced seeded jalapeno pepper
- 2 tablespoons lime juice
- Crushed tortilla chips, optional

Directions

1. Place the first 5 ingredients in a blender. While processing, gradually add oil in a steady stream; set aside.
2. Sprinkle chicken with 1/2 teaspoon salt and pepper; place on greased grill rack. Grill, covered, over medium heat or broil 4 in. from heat 8-10 minutes on each side until a thermometer reads 165°. Cool slightly and chop into 1/2-in. pieces.

3. Layer lettuce, chicken, red pepper and chopped mangoes in a 3-qt. dish. In a large bowl, gently combine avocados, onion, cilantro, jalapeno, lime juice and remaining salt. Spoon over mangoes. Refrigerate 30 minutes (or all day!). Just before serving, pour vinaigrette over salad. If desired, sprinkle with tortilla chips.

THE PARISH SECRETARY HELPS OUT THE RECTOR

