



St. James' Episcopal Church: *You Belong Here*

Joyfully Proclaiming, Living, and Sharing Christ's Love

Come and Worship With Us

Sunday, August 24, 2025

The Eleventh Sunday After Pentecost

Proper 16, 9:00 AM

Isaiah 58:9b-14

Psalms 103:1-8

Hebrews 12:18-29

Luke 13:10-17

... In Our Thoughts and Prayers ...

Our Parish Prayer List:

“For the Sick and Those in any Need”

Pat, Tom, Steve and Nancy, Amelia, Penny,
Hannah, Bowen, Len & Vicky, Kazom & Zora,
Marie, Becky, Marisue, Dennis, Dave, Mark, Sally,
Christine, Nadine & Frank, JoEllen, Debbie,
Mary, Farren, Zeke & Family, Fred & Diane,
Daryl, Christian, Ian, Wendy, Nora, Butch, Ken,
JoAnne, Edith, Jerry & Anita, Haisley, D’Ann &
Liz, Fritz, Nancy, Mary Lou, Jeff & Eloise

“For the Departed”

Sally, Marilyn



**St. James Episcopal Church
Cookbook 1897**



To Utilize Every Part of a Duck or Goose

Take the head with most of the neck, the feet, the ends of the wings, and the gizzard, heart and liver of a duck or goose. Dig out the eyes and chop off the bill, being careful not to mutilate the tongue, as that is considered a very dainty morsel. Pour boiling water over the feet, draw off the skin, and cut off the claws. Wash all thoroughly. Put in a kettle a quart of salted water with a celery root, a parsley root and a little carrot, then add the duck trimmings. When the meat is almost tender add a cup of soup stock, or beef extract, and one cup of rice. Let it boil slowly until the rice is tender and the liquid nearly all absorbed. Serve with celery.

- Mrs. A. B. Liebermann

Joan Noren found two cookbooks authored by the women of St. James Episcopal Church; one from 1897 and the other from 1905. In the coming weeks, we will share a few more of these interesting recipes.



***The flowers on the altar on Sunday,
August 24h are given to the Glory of
God by Jim Kannenberg in loving
memory of Sara on what would have
been their 2nd wedding anniversary.***

ST. JAMES FOOD CUPBOARD WEEKLY CUPBOARD REQUESTS



The Food Cupboard request for this week is for canned fruit and vegetables and canned meats. The cupboard continues to be used heavily. Please place your donations in the totes behind the last pews. Anything you can bring is truly appreciated!!



Our Mission:

Saint James Episcopal Church in West Bend, Wisconsin exists to proclaim the Gospel and live the Word; to promote spiritual wellbeing and growth; to come together as a family to worship God: Father, Son and Holy Spirit; and to be a reflection of God's love in our community.



St. James Family Celebrations

Birthdays

August 30
August 31

Kara Petzold
Mary Miller



Exciting Weed Elimination Days

We have just begun our efforts to eliminate the weeds in the flower gardens and have a long way to go. Many volunteers are needed, so please feel free to drop by when it fits in your schedule.. If you are not available during the day, stop in the evening when it's a bit cooler. Bring your gardening gloves, a garden fork, water and lots of enthusiasm. Many thanks!

~ Lay Ministry Schedule ~

| | <u><i>August 24</i></u> | <u><i>August 31</i></u> |
|-----------------------|-------------------------|-------------------------|
| Altar Server: | Carl Harris | Jim Noren |
| OT Reader: | Frankie Aliota | Joan Noren |
| NT Reader: | Sandy Aliota | Mary Driscoll |
| Ushers: | Nadine Monroe | Terry Driscoll |
| | Jim Kannenberg | Tom Wagner |
| Counters: | Jim Knaak | Carl Harris |
| | Ron Kegley | Laurie Wagner |
| Cupboard: | Sue Opelt | Jim Knaak |
| Altar Guild: | Patti Pitrof | Sandy Aliota |
| Eucharistic Ministry: | Father Ben | Joan Noren |

Please remember to contact the church office if you have a substitution.

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