



The Church of St. John the Evangelist, Kitchener

ON EAGLE'S WINGS

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Pudding Factory 2023!

Charles Stuart

In a piece on Pudding Factory 2022 that appeared in last November's On Eagle's Wings, I confidently predicted that this year's factory would see an increase in the amount of pudding made. It turns out I was wrong, and by a long shot. This year's total of 849 lbs. was far below last year's 1300 lbs. and fell just short of our aim of 850 lbs.

This is particularly curious as the ingredients, as measured and weighed, should have resulted in around 900 lbs. of pudding. So, what went wrong? Well, our surmises include wasted batter and unreliable weigh scales, but we'll never know for sure. There is an element of the alchemical in making puddings, and the results can never be predicted with certainty.

Unlike last year, however, the number of ruined puddings was vastly smaller this year: less than 1 per cent compared with last year's loss of 3–5 per cent. Most of the puddings slid effortlessly out of the cans in which they were steamed, much to the relief of all who remembered last year's problems. The small number that emerged imperfect were still sellable as seconds, and the occasional broken puddings will be consumed rather than tossed in the green bin. The first such broken pudding, a one-pounder, was designated a test pudding by those present, who quickly tucked in. I can attest to its deliciousness, even without flaming and saucing.

So, why the smaller production this year? The simple answer is that Pudding Factory didn't receive the orders that were expected, hence the fewer puddings made. While individual orders remain quite robust, the corporate orders this year tanked. The reasons behind the smaller corporate orders are also a matter for speculation. Too expensive a dessert? New corporate leaders who don't have as close a relationship with the church? Reduced demand as tastes change?

It is entirely possible that the Christmas pudding is not quite the fixture at festive holiday meals that it used to be – and these are shocking and disturbing comments for a pudding aficionado to write. Several people over the past few weeks have commented on pudding being a niche “ethnic food,” that is, a treat for people who are, or who's ancestors hail, from an obscure island off the western edge of the European continent. When I mentioned this to a pudding customer – someone who is keen to volunteer for next year – she rebuked me indignantly, insisting that her German-origin family would never consider Christmas without a pudding. I was pleased to be thus scolded.

So, yes, perhaps the market for pudding is not what it once was, but it is still there. Pudding Factory may have already had its heyday, but it remains the single largest fundraiser at St. John's. People still want puddings, and we probably could have shifted another 150 lbs. had we made them, so there is still a market to be served. And maybe, just maybe, with the right approach, we may be able to stimulate greater corporate sales for next year. There's no harm in trying.

At the same time, interest in volunteering for Pudding Factory on the part



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of those who are not members of the parish is clearly growing. Indeed, at times this year there were sometimes as many if not more outside volunteers than those from St. John's. Parish volunteers and organizers will always be essential for the operation to run smoothly, but it is not difficult to imagine a future in which Pudding Factory is more of a community event supported by the voluntarism of non-congregants. To this end it will be important to emphasize that funds raised are not exclusively to support mission and ministry at St. John's but also to be directed towards other charities.

Media coverage always helps advertise the puddings. There is a predictable uptick in order requests following any news reports on Pudding Factory. However, the TV broadcasts or radio interviews invariably air after the production amount has been set and the order deadline passed. We hope that next year's media coverage might do more to help stimulate pre-orders. The journalists from CTV and CBC who covered this year's effort are understanding and might run stories earlier in the fall as well as during production, which would help.

Pudding Factory 2023 was unique to some, but familiar to others, in coexisting with St. John's Kitchen. While PF volunteers were busying themselves with the various tasks around puddings, SJK volunteers and staffers were attending to the needs of our downtown neighbours by providing food and other services as they were able. It is regrettable that the factory required the temporary unavailability of the upper parish hall to SJK and those whom they serve, but at least food distribution was not impeded. It was a pleasure to work parallel with the good folks at SJK. In fact, Pudding Factory owes a debt of gratitude to SJK for sending surplus volunteers to help out with puddings on occasion; happily, some pudding volunteers reciprocated by helping out with SJK.

This Pudding Factory update concludes with the observation that this is the final year Pudding Factory will exist as an operation of the ACW. Henceforth, this activity will be subsumed under the Fundraising Committee banner. Members of the ACW founded PF way back in 1949 and spent untold hours over more than seven decades making and selling puddings. Their imagination, practical skill, and hard work has benefited the church as well as other recipients of the funds that are raised. Thanks to all ACW members at St. John's ACW past and present for this invaluable contribution to church life at St. John's.

Short Bread Time

Once again Jean's Short Breads will be on sale starting on November 12 (1, 2 or 3 dozen). There will also be a crafts table (mitts, toques, Afghans, baby blankets and soft toys). Extra this year are beautiful Christmas cards at \$1 each. The money for the cards goes towards our refugee support. Money from shortbreads and crafts goes to ACW (Anglican Church Women). ACW supports your church as well as the needs of others.

A Couple of Things of Interest Found on YouTube

Geralda (Dede) Boulden, Kingston

Great Sacred Music: Appears Thursdays at 1 p.m. from St. Martin-in-the-Field. On Thurs. Oct. 26th, the introduction of new composer in residence Lucy Walker by Rev. Dr. Sam Wells. On Thurs. Nov. 2nd, All Souls Carols with introduction by Dr. Wells who spoke of their composer and origins.

More recently I came upon a program from Yale Divinity School. The title is 'Anglicanism and the future of faith'. There were three very interesting guest speakers, one of which was the Very Reverend Doctor Robert Willis, recently retired Dean of Canterbury Cathedral. I hope you will find these informative as well.

Musical Contraries. Notes on an upcoming concert

Bruce Grema

What does it mean to have a contrary musical opinion? Composers and musicians bring ideas, arguments and opinions to their music; in other words, there is as much agreement and disagreement between pieces of music as there is in ordinary discourse.

On November 19, Angus Sinclair (on piano), Bruce McGillivray (on bass) and I (on C, alto and bass flutes) will present a concert of the music of Claude Bolling and Astor Piazzolla. Bolling's *Suite for Flute and Jazz Piano* is unabashedly sweet and joyous, reveling in musical conventions that almost everyone will recognize from generations of film scores and popular jazz. In his *Tango Etudes*, Piazzolla agrees in part; his point of departure is a popular form, the tango. Like Bolling he is a master steeped in a popular genre. Unlike Bolling he sees genre as a vehicle to progress past conventional understanding and to explore hidden truths that are not so easy to accept. Piazzolla — passion and response to tragedy. Bolling — effervescence and the relishing of lightness. Difference of opinion makes for emotionally invigorating conversation and invigorated community.

Both musicians are skilled in directing the listener down emotional pathways. Such pathways are always unique, but with composers whose sources are popular and already known, easier to follow. Bolling celebrates the already known and accepted. It is as though he were to say, "I invite you to appreciate the community from which this arises. I want you to feel happy about what you hear. You should have a good time!" Piazzolla disagrees. Community is a place in which individuals struggle, suffer and fail or succeed to understand their predicaments and rise above them.

What I find interesting is that both pathways lead to a similar place. Both composers know well how their material signifies emotionally. It is not as though Bolling is being simplistic and commercial; he knows deeply how his material signifies, and in his own way innovates its form by mixing popular genres (jazz and baroque, jazz and Celtic, etc.). He is, by industry standards, one of the first deliberately cross-genre popular composers (this suite was written in 1973). Nor is it as though Piazzolla has some sophisticated edge by virtue of his contention with the traditional and his compulsion to innovate and say what hasn't been said. He also knows deeply how his material signifies, how his progressive tendencies shape emotional knowledge, and he knows well that he is indebted to a community for this being possible at all.

Community. In one, community is stable and something to be relied upon. In the other, community is something that must always evolve and progress towards a better future. Both composers in different ways dig and delve and search and craft their material to make their cases. In so doing they give the audience — also part of this larger community, even if you don't dance the tango or play in a Count Basie big band — the opportunity to immerse itself in emotional knowing.

When the emotional impact is strong and holds you, your rational mind takes second place, even gets out of the way entirely. When you sense that other members of the audience are experiencing something similar, or that the performer is undergoing true catharsis, then the experience is amplified, supported. In such circumstances, revelation begins, the opening to something greater than oneself. When emotion takes over, one stands, as it were, dumbfounded, silent before that which is giving. It is an instance of the more general experience of wonder. My optimal experience as a musician is when music helps to sustain it.

Always, the listener needs to learn how to get out of the way.

Musical contraries. Our two composers have a similar objective, I would say. They may not have enjoyed each

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other's company, having found such different ways of using popular musical idioms. Nevertheless, their musical arguments support each other, in that both reach deep to where emotion brings us into contact with the extraordinary.

This is the second concert in what I hope will become a series here at St. John's. I hope you will join me, music director and pianist Angus Sinclair and bassist Bruce McGillivray on November 19 at 2 p.m.

St John's Kitchen Returning to St John's Anglican Church

Joe Mancini—Reprinted from Good Work News, Sept 2023

As St. John's Kitchen prepares to return to St. John's Anglican Church, it is fitting to reflect on our long journey together. For 21 years between January 1985 and July 2006 a continuous free weekday meal was served at lunchtime in St. John's gym. During those years, every day at least 200 people travelled through the church gym.

The Working Centre had started using the St. John's gymnasium two years earlier in January 1983 for the St. John's Unemployed Workers Centre. The project was part of a worker adjustment strategy aimed at supporting unemployed workers laid off from the auto industry.

The Unemployed Worker Centre project helped to teach us the reality of long term unemployment. We realized quickly that those who came to the gym despaired for the possibility of work. We could read the despair. Underneath family breakdown, physical injuries, lack of skills, or addictions, as a group they understood they were not the winners in the labour market.

The St. John's Unemployed Worker Centre became a refuge during the day for coffee and friendship. The space was always busy. The total attendance at the end of August 1984 was 9277 visits. The report on the project's ending described the learning,

"The people of St. John's Unemployed Worker Centre are the refugees of the economic crisis. Many have lost hope and are highly disillusioned...We are quite aware that money for this type of program is scarce, but we also know how important the program is and how deep the need is...Where can funding come from to provide this important service? Who else is prepared to respond to those most deeply affected by the stagnant economy?"

The answer appeared less than six weeks later at a meeting of the Core Area Ministry Committee, when it was announced that the Ontario Progressive Conservative government would allocate project funding to community based food projects. It was agreed that The Working Centre would work with the churches to establish a place for a daily meal and drop-in centre. We quickly went back to St. John's Anglican Church and met with the wardens and Archdeacon Cy Ladds who agreed they would host the project in the church gymnasium, building on the recently closed Unemployed Worker Centre.

By November 1984 we had a name – St. John's Kitchen, we had secured funding and we had joined the newly established Foodbank of Waterloo Region. The only hold up was complying with building and fire code regulations. Everything was cleared up by the time we served the first meal on January 15th 1985.

Long before we moved to 97 Victoria N in July 2006, St. John's Kitchen has developed its daily rhythm of opening at 8:00 am while the meal was prepared in the open kitchen. Most importantly, St. John's Kitchen was dependent on the

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effort of so many giving of their time and energy to ensure a free daily meal was served. The last 15 years has seen increased responses to on the ground mental health and homelessness issues.

In the fall of 2019, a marked change had taken place in the community. For the past few years more and more patrons of St. John's Kitchen had no choice but to live on the street in the face of precarious housing options while at the same time there was an overwhelming level of mental health and addictions issues. The last three years through the pandemic has been the most challenging as we have adapted to primarily serving the homeless community while distributing takeout meals from the garage.

Many changes happened during the pandemic when we were no longer able to produce the meal on-site in the open kitchen. We started by cooking in the evenings but quickly shifted and upgraded the commercial kitchen on Queen Street South, where 700 meals each day are prepared for distribution including for St. John's Kitchen.

In our 40th year, we are embarking on another change as the 97 Victoria campus undergoes a dramatic change with a new ground floor home for St. John's Kitchen, the addition of 44 units of housing and a dedicated to medical area for primary care, mental health, addictions and counselling support.

We are deeply grateful that St. John's Anglican Church has welcomed St. John's Kitchen back to the church gymnasium during our year of construction. We come back under substantially different circumstances, so much of our community has changed over 40 years. Yet the gym at St. John's Church is still there, ready to welcome the people of St. John's Kitchen.

As seen in Church Bulletins

Anne Hopewell

A selection of funny church bulletin notices. These sentences actually appeared in church bulletins or were announced at church services:

- The Fasting & Prayer Conference includes meals.
- Scouts are saving aluminum cans, bottles and other items to be recycled. Proceeds will be used to cripple children.
- The sermon this morning: 'Jesus Walks on the Water.' The sermon tonight: 'Searching for Jesus.'
- Ladies don't forget the rummage sale. It's a chance to get rid of those things not worth keeping around the house. Bring your husbands.
- Don't let worry kill you off - let the Church help.
- Miss Charlene Mason sang 'I will not pass this way again,' giving obvious pleasure to the congregation.
- For those of you who have children and don't know it, we have a nursery downstairs.
- Next Thursday there will be try-outs for the choir. They need all the help they can get.
- Irving Benson and Jessie Carter were married on October 24 in the church. So ends a friendship that began in their school days.
- A bean supper will be held on Tuesday evening in the church hall. Music will follow.
- At the evening service tonight, the sermon topic will be 'What Is Hell?' Come early and listen to our choir practice.

Hispanic and Migrant Workers Ministry

Rosemary Cliff

I'm a little bit late in writing this article but I wanted to say a grateful thank you to all those who contributed clothing, including some wonderful jackets, as well as monetary donations. It was all given to Fr. Enrique on Friday, October 13, when I and some of the ladies from the other churches involved met at St. Andrew's, Mill Street, to chat over tea and goodies. In the short time I have been involved with this ministry it has given me a lot of smiles as well as some giggles and I think it is helping to forge relationships between other parishes and strengthen our resolve to keep on with this very worthwhile ministry which we are all very much committed to.

Before I forget I did want to let you know that between all the parishes, including London, Fr. Enrique collected two hundred and twenty-five (225!) bicycles this past spring. Absolutely wonderful and amazing and thanks again to all of you who donated bicycles.

As well I would like to fill you in a little more about this Ministry. As you may know, Fr. Enrique has a five-point parish located in Norfolk County, adjacent to Long Point. His ministry comprises St. John's, Port Rowan; St. John's, Woodhouse, Simcoe; and Memorial Church, Port Ryerse, where they have regular Sunday services. The other two churches, Christ Church, Vittoria, which has two services per year and St. Andrew's By-the-Lake, Turkey Point, has services from June to Labour Day.

The migrant workers ministry is expanding as Fr. Enrique now has centres of support in Simcoe, Delhi, Tillsonburg, Leamington and Kingsville and will soon include Chatham and Sarnia. Every Thursday and Friday dinners are given at various churches for the workers and each week on a rotating schedule Fr. Enrique celebrates Holy Communion. Workshops are held for the workers to help them understand their rights and obligations about living and working in Canada, and legal information is given on immigration and the Canada Pension Plan. A space has also been provided for them which offers free Wi-Fi so that they have an opportunity to speak with their families back home. A drop off centre has now been opened in Delhi.

A very busy, expanding and worthwhile ministry.



The Fr. Enrique leads a Spanish language service at a farm near Port Burwell, Ont., praying for the workers, their families and the farm. Program facilitators also handed out wellness bags with hygiene products and other supplies. Photo provided by Huron Farmworkers Ministry and reprinted from the Anglican Journal.

Parish Profiles – Karen MacLeod

Corinne Dutton

I recently spent a fascinating hour interviewing new member Karen MacLeod as part of our new column in *On Eagle's Wings*, introducing recently joined members.

Karen returned to Canada to attend McMaster after high school in Chicago (Evanston). She has a number of musicians in her family, including two grandmothers who were church musicians. Her brother Mark was a piano technician who owned a music store and loved doing full restorations of older pianos. Her parents Jane (pianist) and Ed (amateur songwriter) are retired from critical care nursing and rehabilitation medicine, and still live in Evanston in the family home. Karen's son Gareth (Kitchener) and Aidan (Halifax), studied violin and bass, and are settled with partners in music careers.

So it seems natural that Karen described the governing endeavours of her life as The 3 M's: ministry, music, midwifery.

Let's talk about Ministry first.

I asked Karen what drew her to St. John's. She said she was looking for a place where she could foster new and meaningful relationships, where she means something to the people there and they mean something to her. She already had friends and acquaintances here, and was drawn by the fact that several retired clergy from different denominations made St John's their church home. The possibilities for Interdenominational and interfaith learning appealed to her. She might pursue theological training in the future but in the meantime is pleased to learn as a member of the Stewardship Working Group.

Karen works for Community Services of the Region of Waterloo as an Ontario Works Caseworker. Her social work training is in Community Development and Policy. Because of her healthcare training (below) she also liaises between Sanctuary Refugee Health Centre and the local Ontario Works offices.

Karen is very passionate about her work and her thoughts are very reflective of the teachings of Christ about compassion. One of the most powerful statements she made during our interview was, "We have to make space for people who are impoverished in spirit". Karen reflected that any one of us could end up in low income if just one thing had gone wrong at a bad time in our lives. She feels fortunate to earn a living doing God's work with some of the poor of the earth, is grateful that her job as a social worker finds expression at St. John's and is valued in the life of the church.

The second "M" is Midwifery.

Karen was a licensed midwife for 11 years, in the second graduating class of the degree from McMaster. She worked in Hamilton, Stratford and Waterloo region attending home and hospital births, including many on Amish and Old Order Mennonite farms. Karen was a clinical instructor in Family Medicine at McMaster, taught student midwives in small groups and in 1:1 placements, and served on the executive of the Association of Ontario Midwives. It was midwifery that first brought her to Kitchener, and she is a founder of the clinic across from Grand River Hospital. She

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Karen MacLeod

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feels privileged to have worked with so many women and families, at such an important time of change.

The final “M” is music.

Karen joined the choir in the spring. She has sung in many choirs, including the Grand Philharmonic and their Chamber Choir. She studied voice more intensively in the past ten years, ultimately singing the performance exam for the Royal Conservatory's top diploma in voice. She has worked professionally with many Toronto churches including Holy Family Oratory, Kingsway Lambton United, St Andrew's United, St Timothy's Anglican, All Saints Kingsway, and Church of the Messiah. She also has a musical life in traditional Irish and Scottish music, plays piano and fingerstyle guitar, and is 'in rehearsal' for an innovative flute/voice duet with Bruce Gremo to debut in 2024.

Karen feels she has found a community of fellow music lovers in the choir for whom music gives voice to our spiritual yearning. We are blessed to have her beautiful voice and strong leadership in the choir.

While it may seem there is little in common between social work, singing and midwifery, Karen sees common elements: they all involve seeing people through difficult unknowns to a good outcome, and that earning their trust is crucial to the good outcome.

As if all the above is not enough, Karen is also a novice runner! She recently ran a 10 km race in Niagara with one of her sons, then celebrated with both sons for a rare family brunch.

We look forward to the many gifts Karen brings both to the music ministry and to our other parish ministries. Welcome to St. John's, Karen!

Fundraising for Saskatchewan Girl Guide Camp

Rachel Guthrie

As many of you already know — and thank you for all the cookies you've bought!— I've been part of Girl Guides since I was 5 and am currently a Pathfinder. I'm really excited to tell you that I have been accepted as part of a troop of Ontario Pathfinders/Rangers to attend a small interprovincial Girl Guide camp being held in Saskatchewan in July 2024.

As part of the process, I need to fundraise to cover the cost of the trip. In addition to the usual Girl Guide cookies, I will also be getting Rhéo Thompson Mint Smoothie bars which I will be selling at coffee hours starting in December for \$3 each. Made by the Stratford chocolatier Rhéo Thompson, a Mint Smoothie is a chocolate bar with a smooth mint chocolate centre.

Please consider buying some for Christmas—great for small gifts and stocking stuffers, or just a delicious treat for yourself.

Thank you very much for your support!

