

A Publication of All Saints' Episcopal Church Norristown, PA **November 2013**



(* Found in The Hymnal 1982, pg. 396)

As the days get shorter and the air gets cooler, part of me feels really good: I always have a strong nesting instinct as winter approaches – I want to settle in, wrap up in a warm blanket and drink cocoa while I answer emails, write sermons, and make calls. On the other hand, I know that many people struggle during the winter months from cold, reduced hours of sunshine, and the accompanying depression it can cause.

I've heard it said that depression and gratitude cannot coexist. It's worth thinking about! To back up a little, depression is real and can be absolutely devastating, and I see a fair amount of it in my line of work. If you're depressed, reach out. You need help. I am <u>always</u> available to talk with you and help you come up with a plan.

For most people and situations, though, it's true that it's difficult to be miserable and grateful at the same time. There's some solid research out there to back that up. The brain is amazingly flexible, and an intentional gratitude practice helps rewire the brain, shifting the neural pathways that feed



Why, when most of us have so much, are we so prone to depression in our society? I've been reading a heavy-duty Biblical/theological tome called The Prophetic Imagination, by Old Testament scholar and theologian Walter Brueggemann, and he suggests that we are all completely satiated. Satiation means "satisfied to excess": that feeling you get after a huge Thanksgiving dinner. You're so full you wish you hadn't eaten so much.

Same goes with entertainment: there's just too much of it out there for us to really enjoy most of it any more. Not like the old days, when going to the circus might have been the entertainment highlight of the year! Brueggemann says that satiation makes us dull and numb. When we're numb, we not only feel depressed, we also don't see the sadness and need around us. Ironically, when we're not numb and we see the sadness and need around us, it hurts, and we are motivated to do what we can to alleviate it. Which makes us happier and more grateful! Just as we can get on an infinite treadmill of

depression, we can get on an infinite treadmill of feeling grateful, helping others, being happy, feeling grateful, helping others, being happy

If you're depressed, come talk to me; you might need a little professional help and there's absolutely nothing wrong with seeking it (remember, you're in good company, since antidepressants are the most common American medication). But if you fear a winter funk, or your life just isn't all it's cracked up to be, grab the closest notebook and write down three *very specific* things you're grateful for. Do that every morning, or every night before you go to bed. And then plan to help someone; there's something you can do every day to make somebody else's life easier.

If we all do this, perhaps this year we'll have the best winter of all. And all the people we happen to touch might also have the best winter of all.

I'll start: I'm grateful for our Thursday Bible study and lunch gatherings; for Joe, John and Nick, who came and turned the heat on in the church on Monday; for our choir and amazing organist, Jeff.

What are <u>you</u> grateful for? Happy Thanksgiving!

Mother Sandra+



Milestones

Births, accomplishments, graduations, the passing of loved ones, special joys or memories, etc.: let us know the latest news:

☆ May we wish Marion Shupe well in her new home. Her new address is: Brightview Senior Living, 300 E. Germantown Pike -Apt. 1101, East Norriton PA 19401. Phone number remains the same 610-539-3436.

☆ Anika Jones played marimba and vibrophone with the Perkiomen Valley High Vikings Marching Band as they won the 2013 Group 4A Pennsylvania State Championship on October 19! Watch it on Facebook; through one of their songs is the great hymn "In the Bleak Midwinter" (#112 in our hymnal). You can see Anika moving to different instru-ments between sections.

E-mail your milestones to allsaints535@yahoo.com with "Milestones" in the subject line, or drop a note in the parish office mailbox by the main entrance.

is produced monthly by



All Saints' Episcopal Church 535 Haws Avenue, Norristown, PA 19401 Phone and Fax: 610-279-3990 Email: allsaints535@yahoo.com Web site: www.allsaintsnorristown.org

Submissions are invited and are subject to editing. Submit articles by email (preferred) to allsaints535@yahoo.com with Messenger typed in subject line or by fax: 610-279-3990 or leave in Messenger mailbox by church's main entrance.

Publication date: First of month Deadline: 15th of each month

Birthdays

(November)

- 2 Hal Elv Stephanie Flood
- 4 Adrian Griffin Eryn Griffin
- 6 Ryan Kratz **Taylor** Dean
- 7 Cornelia Hoffman Logan Shilling
- 10 **Quinton McGrane**
- 11 Nancy Ritter
- 12 **Kiera** Griffin
- 13 Jane Fitzroy
- 14 Mother Sandra
- 15 Marge Kinsey **Billie McGrane**
- 18 **Brian Harrity**
- 22 John Cervino
- 27 Paul Young
- 28 Bev Kratz Sara Gelet
- 29 Kay Ely
- 30 Jay Petel

Anniversaries (November)

- 1 Lisa & Jim Atkins
- 3 Sarah & Tim Dorsey
- 4 Doris & Ralph Hockridge
- 5 Adele & Buddy Henning
- 9 Andrea & Jay Kerr
- 20 Cindy & Larry Baldassano
- 21 Susan & Dick Dean

Best Wishes!

Reminder: Third Sunday of the Month **November 17**



SUNDAY MORNINGS

8 a.m. Eucharist

9:45 a.m. Sunday School (1st and 3rd Sundays only)

9:45 a.m. Youth Forum (3rd Sunday only)

10 a.m. Choral Eucharist

Rite II, including music, except on 3rd Sundays (see below). Child care is available for children 4 and under, 10 a.m.-12:15 p.m. (If your older child wants to attend, please ask the volunteer on duty.)

11:15 a.m.

- Coffee, tea and hospitality
- Adult Forums

• Kaleidoscope Bible studies Topical adult forums as scheduled

3rd SUNDAY OF EACH MONTH:

9 a.m. Rite II Eucharist with opening & closing hymns

9:45 - Youth Forum+

10:30 a.m. Contemporary Eucharist in activity room



Special Guests & Potluck Lunch

Darlene & Joe Roscoe



Thanksgiving Day Dinner

Good news! All Saints' Bread of Life Community Cafe will be hosting a free community Thanksgiving Day Dinner from 1:00 to 3:00 p.m.

Set up will start at 11:00 a.m.; doors will open to start serving at 1:00 p.m. and clean up should be finished between 4:30 and 5:00.

If you are interested in volunteering in person or by donating food, please contact Jay Petel by email at <u>jpetel@yahoo.com</u> or call All Saints' office at 610-279-3990 and leave your contact information. You can volunteer for the whole day or part of the day.

We will need people to cook a turkey prior to Thanksgiving Day and deliver it to All Saints' Wednesday or Thursday morning. Other food donations that will be needed are cranberry sauce, stuffing mix, salad and pies; either home-made or purchased.

If you are unable to volunteer or cook at home but would like to donate a turkey, please let us know. For those who would like to make a monetary donation, checks should be made out to All Saints and indicate that your donation is for the Bread of Life Community Café Thanksgiving Dinner.

Thank you to everyone who helped to make this a success last year and to everyone who is interested in helping this year. Your generosity helps All Saints' provide a hot and nutritious meal in a relaxed and comfortable environment for many deserving residents of Norristown.

Please pass the following information on to anyone who may benefit from this meal.

Thanksgiving Day Dinner served **1:00-3:00** *p.m. All Saints' Episcopal Church* 535 Haws Ave., Norristown (between W. Marshall & W. Airy) Call to request a take-away dinner – <u>610-279-3990</u>

Your help is needed for our Annual Senior Youth Group Interfaith Food Shopping on Sunday, November 24. Please either bring in canned goods, or donate to our collection, by using the specially marked envelopes located in your pew or the back of the church. We hope to reach our goal of \$1,000 to help supply food for the Interfaith Food Pantry during the holidays.



-The Senior Youth Group

Our Second Time Around Shop Thanksgiving

O most loving Father, who encourages us to give thanks for all things.

We thank you for giving the wisdom and foresight, so many years ago, to our parish members to open a thrift shop in our church.

We thank you for the donations of clothing and household items given so generously by our church members, friends and neighbors.

We thank you for our volunteers who sort, mend and occasionally launder the donations.

We thank you for helping those in need of friendship and earthly necessities that they have found their way to our doors.

We thank you for those who attend the Bread of Life Café that they may receive nourishment of their hearts, souls and bodies through fellowship, meals and clothing donations.

We thank you for the pre-school children, who visit weekly from Calvary Baptist Learning Center that they may learn socialization skills and receive books to widen their horizons.

We thank you for providing such an abundance of infant and children's clothing that we are able to share our bounty with the "Cradles to Crayons" program.

We thank you for helping our Latino neighbors who are seeking freedom in our country that they may always feel welcome and loved.

We thank you for finding a day each week when our volunteers may share laughter and have a worthy escape from their household duties and daily burdens.

And finally we beseech thee that by the indwelling of thy Holy Spirit we may be continually enlightened and strengthened for thy service through Jesus Christ our Lord.



Bible Reading Every Day: My Growing Family

By Mary Beth Mucher

"Is she related to me?" We were at a celebration lunch, and my 11-year-old nephew was surveying the crowd. I saw the woman he meant and said, "Yes. Her father and your grandmother are cousins, so she is your second cousin once removed." His eyes glazed. "You can just call her a kissing cousin." He liked that answer better.



I could sympathize with his reaction. Our extended family is on the large side. I can name all my cousins, but probably fewer than half of their children. I'm not the only one who finds it a challenge to remember everybody. At one family reunion, each branch wore color-coded t-shirts to help with the ID process. But even without immediate recognition, there is still a strong sense of the family bond.

I was thinking about that recently as I waded through the first nine chapters of 1 Chronicles, which is a genealogy of the family of Jacob. Why was it written down? Certainly not because it makes for captivating reading. I guess it's more likely because with 12 sons and all their offspring, it can get tough to remember who is who.

And maybe there's another reason. The genealogy goes all the way back to Adam, ancestor of everyone. Was the author trying to remind the folks of how they fit into the human race? I remembered a morning run from several years ago. I had asked God to show me whatever I needed to see that day. Then I noticed some people on the trail up ahead and had a very annoyed thought about how they were in the way.

Whoa. Where did that come from? The trail was plenty wide enough, and most folks were polite about sharing. God showed me that a deep-down piece of me saw other people as potential obstacles. Hmm. That's not good. How should I see them? The answer came, "I think you know that already." Yes, that was true. I knew that already. Each person is God's beloved child, uniquely created to reflect God's glory.

I started to practice. Every time I went running I looked at each of the other people and said to myself, "There is one of God's beloved children." After about a year it had become a habit. But God wasn't done yet. One day I was on the subway in Philadelphia during rush hour. The car was jampacked with people of every shape, size, age, color, and clothing-style. The thought hit me, "All of these are God's children."

I wonder how far this will go. Does God want me constantly seeing people as part of one big family? Even irritating co-workers? Slow store clerks? Drivers talking on their cell phones? Part of me wonders, but I think I know already. To the question, "Is she related to me?" God's answer is always, "Yes."

**For Bible-reading resources and suggestions, visit our Bible Reading Every Day (BRED) web page at <u>http://allsaintsnorristown.org/bible-reading-every-day</u>. There you will find recommendations from members, daily reading plans, and other information to help you get started. Comments, questions, positive or negative reactions are all welcome.

May Our Memories Ring Cheerfully

Last minute gifts and contributions to the **Memorial Music Fund** will be happily accepted through Sunday, October 27.

Please kindly use the specially printed yellow envelopes found in your personal box of offering envelopes or those available in the church lobby beneath the parish bulletin board sign-up area.

	October 2013	110
	ALL SAINTS' SUNDAY	110
□ In Memory of	MEMORIAL MUSIC ENVELOPE	
□ This is a 'Thank Given By	Please Print All Information Offering"	
	oved Ones will be included in the All Saints' Sunday Bulle ntribution will help provide special music for festive days.	tin.

Honor and remember those who made – or continue to make – a difference in your life.

Make a gift of any size. Thank you!

Shopping Adventure For Senior <u>Youth</u> Group



We will be having our annual Interfaith Food Shopping trip on Sunday, November 24 following the 10 a.m. church service. We will have a pizza lunch (provided for you) and then head to Walmart for our shopping adventure. We should return to the church around 2:00 ish.

Please let us know if you will be able to join us. (<u>charrity77@yahoo.com</u> or <u>bevillej@yahoo.com</u>)

> Mr. Jones and Mr. and Mrs. Harrity Senior Youth Group Advisors



Thank you to all who placed loose change and dollars into the collection box in the back of the church during the months of July, August, and September. The donations amounted to \$17.00. In addition, \$50 was sent from the Mission/ECHO account to this local shelter for abused women and children. Loose change collected during the last quarter of this year will benefit NMI Hospitality Center. Located near the Courthouse, this day shelter serves poor and homeless individuals in our community. The Hospitality Center is the only day shelter in downtown Norristown that accepts anyone and provides full services. Those full services include shelter, food, shower, phone, fax, mail, access to two addictions counselors and two social workers. It is funded entirely without government money.

More information about this ministry is available at <u>www.hospitalitycenter.org</u>.



It's getting close to the holidays! Try out one of the prize winning recipes from this year's festival. We're sure your family and friends will enjoy. Happy baking!



Best Episcopal Pie

Jersey Berry Pie Kathryn Gallagher, All Saints' Church

Filling:
1 2/3 cups sugar
3 Tablespoons cornstarch
Dash salt
4 cups fresh or frozen blueberries
1 (12 oz) pkg. fresh or frozen cranberries
Juice of one lemon
1/2 teaspoon cinnamon
Pie crust for a double crust pie - unbaked

For the topping: 2 Tablespoons milk 1 Tablespoon pearl or turbinado sugar (granulated is Ok as well)

In a medium size saucepan, whisk together the sugar, salt and cornstarch to blend. Pour in the cleaned blueberries and cranberries. Pour lemon juice over the berries. Gently stir to combine all. Carefully stir and bring to a medium boil. Lower heat and continue a very slow boil and stir constantly for 4 to 6 minutes. Mixture should produce a thick coat on the spoon. Stir in cinnamon. Remove from the heat and allow to cool thoroughly, stirring from time to time to release the heat.

Fit the bottom crust into a 9" pie pan. Pour the cooled berry mixture into the pie shell. Cut the upper crust into strips to make a lattice crust or use the whole crust to cover the pie and cut four to six decorative slits to allow steam to release. Crimp the edges. Lightly brush the top crust with milk and sprinkle sugar over it. Bake in a preheated 400 degree oven for 45 to 50 minutes or until the crust is golden brown. The filling is already cooked but it should begin to bubble by the time the crust is baked. Serves 8.



2nd place - Best Episcopal Pie Orange Creamsicle Pie *Nina Ely, All Saints' Church*

Ingredients: 1 can sweetened condensed milk

- 8 ounce carton of sour cream
- 1/2 cup and 2 Tablespoons powdered sweetened orange drink mix (Original recipe calls for Tang, if available. Kool-Aid brand seems to work fine.)

1 cup whipped topping

Graham cracker crust

In a large mixing bowl, combine sweetened condensed milk and sour cream with a hand mixer on medium speed. Add in drink mix and beat until combined. Fold in whipped topping. Pour into crust.

Chill 2 hours or overnight before serving. May be topped with more whipped topping, if desired, but it's usually sweet enough on its own.



Best Pie in the West End

Apple Butter-Pumpkin Pie adapted from "Better Homes & Gardens 365 Pies" Nancy Foster, Christ Church United Church of Christ

<u>Nut Pastry</u> 2 1/4 cups all-purpose flour 1/4 cup ground, toasted pecans or walnuts 1 teaspoon salt 1/2 cup shortening 1/4 cup butter 1/2 to 2/3 cup ice water

With pastry blender, cut shortening and butter into dry ingredients until pea size. Sprinkle

1 Tablespoon ice water over part of the flour mixture, gently tossing with a fork. Push moistened pastry to the side. Repeat; moistening flour mixture using 1 Tablespoon of ice water at a time until all of the flour mixture is moistened. Gather flour mixture together and knead very gently just to form a ball of pie dough. Divide dough in half and gently round into balls. Carefully roll out one ball of dough and fit into a 9" pie plate. Trim the edges even with the edge of the pie plate. Roll remaining dough 1/8 inch thick. Using 1 inch cookie or hor d'oeuvre cutters, cut pastry into desired shapes.

Apple Butter-Pumpkin Pie Recipe

continued

In a small bowl combine 1 slightly beaten egg with 1 Tablespoon water. Lightly brush edge of unbaked pie shell with the egg mixture and arrange cutouts around edge of pastry very gently pressing onto the pie shell edge. Brush cutouts with egg mixture and sprinkle with granulated sugar if desired.

Filling

1 15 oz can pumpkin
 ¹/₂ cup packed brown sugar
 ¹/₂ cup apple butter
 1 teaspoon cinnamon
 ¹/₂ teaspoon ground ginger
 1/8 teaspoon ground cloves
 dash salt
 2 eggs, lightly beaten
 1 egg yolk, lightly beaten
 ¹/₂ cup heavy cream

In a medium bowl combine pumpkin, brown sugar, apple butter, salt and spices. Add the two eggs and one egg yolk; mix gently with a fork just until completely combined. Gradually stir in heavy cream.

<u>Preheat oven to 375 degrees</u>. Carefully pour filling into prepared, unbaked pie shell. Loosely cover decorative crust edges (only) with aluminum foil to protect from burning. Bake pie for 20 minutes. Remove foil from edges. Bake for 20 minutes more.

Topping

- ¹/₂ cup chopped pecans or walnuts 2 Tablespoons all-purpose flour 2 Tablespoons packed brown sugar
- 2 Tablespoons butter, softened

While pie is baking combine ½ cup nuts, 2 Tbsp flour, 2 Tbsp brown sugar and 2 Tbsp softened butter in a small bowl. Cut ingredients together gently to make crumbs. With pie still on oven rack, sprinkle partially baked pie with the topping and bake for an additional 15 to 20 minutes or until a knife inserted near the center comes out clean. Remove from oven and cool on a wire rack for at least 1 hour. Cover and chill within 2 hours. If desired, serve with whipped cream or ice cream. Serves 8 - 10.



Best Youth Pie - Peanut Butter

Chocolate Mousse Pie Adapted from Bon Appétit Recipe-August Carley Harrity, All Saints' Church Nonstick vegetable oil spray 7 whole graham crackers, coarsely broken 1/4 cup (1/2 stick) unsalted butter, melted 4 tablespoons sugar, divided

1 1/3 cups bittersweet or semisweet chocolate chips (about 8 ounces) 2/3 cup plus 1 3/4 cups chilled whipping cream,

divided

2 tablespoons light corn syrup

2 teaspoons vanilla extract, divided

6 ounces (1 cup) peanut butter chips 2 tablespoons creamy peanut butter (do not use oldfashioned style or freshly ground)

Preheat oven to 350°F. Spray 9-inch-diameter glass pie dish with nonstick spray. Blend graham crackers, melted butter, and 2 tablespoons sugar in processor until moist clumps form. Press crumb mixture over bottom and up sides of prepared pie dish. Bake crust until lightly browned, about 15 minutes.

Meanwhile, combine chocolate chips, 2/3 cup cream, corn syrup, and 1 teaspoon vanilla in microwave-safe bowl. Microwave on medium heat until chocolate softens, about 3 minutes. Whisk until melted and smooth. Spread chocolate mixture over previously baked crust. Freeze 10 minutes.

Microwave peanut butter chips and 3/4 cup cream in large microwave-safe bowl on medium heat at 15second intervals just until chips soften, stirring often. Whisk in peanut butter and 1 teaspoon vanilla. Cool to barely lukewarm. Beat remaining 1 cup cream and 2 tablespoons sugar in medium bowl until very thick but not yet holding peaks; fold into peanut butter mixture in 3 additions. Spoon mousse over chocolate covered prebaked crust. Drizzle melted chocolate and crushed peanuts on top of pie for attractive presentation. Chill at least 1 hour and up to 1 day.

Makes 8 - 10 servings





Attention Sr. Youth Group

Come enjoy the outdoors inside!

Where: **Philadelphia Rock Gym** 122 Mill Road E-520, Oaks



When: **Sunday, November 3** (12 p.m. – 2 p.m.)

RSVP: <u>charrity77@yahoo.com</u> or 610-306-9419 (call or text) to let us know that you will be rock climbing, <u>by Saturday, October 19</u>.

Cost: \$5 each

Bring a bagged lunch to church. We will eat at church and then head to the rock gym.

Pick-up is at Philadelphia Rock Gym.

Please fill out the online waiver at <u>www.philarockgym.com</u>. Click on the PRG Waiver link on the right of the web page.

The Gym recommends wearing non-restrictive, athletic clothing, and sneakers.



Love Your Neighbor Tips for November

Sometimes we seem to forget God's most valuable creation on earth...PEOPLE. *Have you ever questioned your worth as a person, remember God considers you highly valuable. Let's all try a few this month to help make a difference in the world.

1. Don't put your burden on other people. If you really care about someone, then lessen their load by making sure you don't project your struggles on to them.

2. *Listen.* Stop thinking about what you want to say next, and really take in what is being said to you.

3. *Communicate through touch.* Sometimes the best way to say something is to keep your mouth shut and hug someone.

4. *Write a note.* Usually you can get your thoughts across more clearly, and be a bit more brave, in writing. And this can also count as something material, but meaningful.

5. *Smile!* This can brighten yours and their days, as well as make you look better.

6. *Spend time.* Make someone a big part of your life, and make some sacrifices.

7. *Help with chores.* Assist someone with their work load, every little bit helps.

8. *Compliment and praise.* Tell someone how good they look, or how well their work turned out.

9. *Give a shoulder, console.* Be there when someone needs your emotional support, and stay.

10. *Joke and Laugh.* Let someone know that you feel comfortable with them, and enjoy their company a lot.

11. *Remember birthdays.* Make sure someone knows that you aren't taking their special day for granted; celebrate.

12. Show some interest. Let them see that you are enticed by what they have to say, and allow them to teach you what things they love.

13. *Tell them the hard stuff.* If someone is struggling, don't hesitate to give constructive feedback and advice, even though it may be hard for them to hear.

14. *Simply verbalize it.* Just say "I care for you" or "I love you" and that's all you need in a sentence to show you mean it.

Sunday School With Mother Sandra!

You may have noticed that on the second Sunday of each month, Fr. West preaches the sermon. We've decided to take advantage of that routine to the benefit of all our children. Every second Sunday I'll invite all kids ages four through high school to come out of church after the opening prayer and have Christian education and activities. which I'll lead. We'll do Bible stories, and another one of the planned topics is the Eucharist – what does it mean, what should we know about it? There will be different activities for various ages, and I hope all the kids will come join me! This is in addition to Sunday School at 9:45 on the first and third Sundays of each month.

Starts November 10: bring all the kids!



15. *Surprise!* Do something out of the ordinary that they wouldn't expect, this helps keep things from getting stagnant in your relationship.

*God has given human beings tremendous authority – to be in charge of the whole earth. But with great authority comes great responsibility. How do you treat God's creation? Let's use our resources wisely because God holds us accountable for our stewardship.

*Footnotes from Life Application Study Bible (NIV), Psalm 8

Read more on how to show how someone that you care at: http://fenn.hubpages.com/hub/25-ways-to-show-someone-thatyou-care

November 2013



Around Shop

CLOSED

THANKSGIVING

Thanksgiving

7PM N.A. Mtg

1-3PM

Dinner

7:30PM N.A. Mtg

LAST PENTECOST 8AM Rite I 10AM Rite II 11:15AM Adult Forum

Administrator's

8PM VF Highland

Day Off

Band

Serving for the Glory of God

Date	November 3	November 10	November 17	November 24
Acolytes	Anthony Nero, Carley Harrity, Austin Taylor	Victoria Batten, Alyssa Jones, Emily Spottiswood	9:00 Kathryn Gallagher	Carley Harrity, Eryn & Emma Griffin
Altar Guild	Susan Cohen, Deb Porcelli, Susan Dean	Susan Cohen, Patty Gelet	Susan Cohen, Kathryn Gallagher	Susan Cohen, Diane Mullen, Deb Porcelli
Bulletin Assemblers	Marion Shupe, Phil Gottshall (11/1)	Marilyn & Jack Clemson (11/8)	Donna & Bob Penman (11/15)	Mary Jane Daley Kathryn Gallagher, (11/22)
Coffee Service	Joanne & Bob Heisler	Steve Dello Buono	Karen & Jack Spottiswood	Prisca & Beville Jones
Counters	Deb Heckard, Diane Mullen	Joanne & Bob Heisler	Deb Heckard, Diane Mullen	Betsy & Phil Gottshall
Eucharistic Ministers	Nelson Schrock, Anika Jones	Phil Gottshall, Alyssa Jones	9:00 Mary Jane Daley, Kathryn Gallagher 10:30 Bill Koffke, Carley Harrity	Susan Dean, Victoria Batten
Greeters	Gelet family	Susan Dean	9:00 10:30 Jackie & Bill Koffke	Joanne & Bob Heisler
Intercessor	Craig Mucher	Diane Mullen	9:00 Laurie Sawyer	Cornelia Hoffman
Lector			9:00 Kathryn Gallagher 10:30	
Nursery	Stephanie Flood, Julia Windbiel	Deb Taylor, John Paul Batten	9:00 Nina & Andrew Ely, Victoria Batten	Karen & Emily Spottiswood
Presenters	Susan Cohen, Mary Jane Daley	Dale Kerr, Alex Windbiel		Carol & Brian Harrity
Server Reader (8 a.m.)	Joe Raudenbush	Viola Van Der Meulen	N/A	Diane Mullen
Ushers	8:00 Wayne Kinsey 10:00 Carol & Brian Harrity	8:00 Tom Stout 10:00 Lisa & Jan Windbiel	9:00 Betsy Gottshall 10:30 Judy Baca	8:00 Nick Durante 10:00 Donna & Bob Penman

CLERGY

The Rev. Sandra L. Etemad, Rector, The Rev. Geoffrey G. West, Associate Rector

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(2014) Adrian Griffin (Secretary), Liz Parker, Nelson Schrock, Viola Van Der Meulen

(2015) Andrew Ely, Craig Flood, Joseph Gelet, Dale Kerr

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NOVEMBER 2013



All Saints' Mission Statement

Proclaim the Gospel and God's love, provide for Christian worship and fellowship, strengthen community spirit, nurture growth in Christian faith and values, and share our resources to serve others.