



Emmanuel Newsletter
Sunday, November 15, 2020

Dear Friends,

We have all suffered through an unimaginable year of tension, suffering and anticipation. We are nearly finished with all of that as we approach a new Liturgical year beginning in just a few weeks.

Congratulations! You have made it! It is time for some new beginnings. Let us search our hearts and minds for God's guidance as we delve into the scriptures for Nov. 15th.

Our readings this week are dark and difficult to understand. Zephaniah warns, "I will punish the people ... a terrible end he will make of all the inhabitants of the earth." It appears that God is again on the verge of destroying the earth. For as long as societies existed, religion has been integral to social order. Zephaniah's warnings from 630 BCE are about syncretic religious practices. The Israelites are warned to remain faithful to their monotheistic religion or they risk annihilation. (Synchronistic religion means practicing two or more religions at the same time.)

Although that may seem a foreign concept to our present way of life, certainly the destruction of the earth is not. We have had a hand in that ourselves. This leaves us a lot to discuss. Especially after our Diocesan Convention last week. (This refers to the Creation Care Resolution passed by convention.)

Then in Matthew, the story of the 'talents' ends with the slave with only one talent (that he buries rather than invest) is thrown into the fire of hell! We learn in our research that "talents" are not meant to mean charismatic gifts but units of money. This is particularly challenging for us who live in a capitalist system. Why? Because our tendency is to take the meaning of the parable as a literal defense of our capitalistic way of life.

I think of this story as the parable of great courage. Hidden within the story is that each of the slaves has to not only be clever with the money they have been given; they also need the courage to risk losing it! The problem of the slave who buried his talent is that he lacked the courage to put the talent to work as the others did. Where is our wisdom and courage?

Much more can be said about these passages and thus, I look forward to our dialogue on [Saturday, November 14th at 5:00 pm.](#)

God Bless you all,

The Rev. Joyce Caggiano, PhD

(See page 2 for the live Service Zoom link)



NOTE: LIVE ZOOM SERVICE IS AT 5:00 PM this Saturday, November 14, 2020.

Zoom Service Link:

<https://zoom.us/j/91836772979?pwd=cmRlTVg3d1BjY3RrUTVxaUtmS2RQdz09>

Meeting ID: 918 3677 2979

Passcode: 745417

After 7:00 pm on Saturday, view the TAPED service anytime via our YouTube site:

https://www.youtube.com/channel/UCEQm5KH2wGB_XbZ8h9jldhA

Have a comment? Email us at: info@emmanuelwr.org



We have surpassed our goal of \$500 for the food pantry!!!

We have surpassed our goal! Thank you, parishioners, and friends of Emmanuel Church for your generosity.

Rose's Bounty Food Pantry has indicated that it is strained in its ability to provide food to everyone who needs it, especially for the holidays, so we will continue to accept donations until we receive the \$500 matching grant from the Diocese at which time we will cut one a combined check. To the pantry. Please consider donating if you are able.

Again, a huge thank you, to those who have given so far. It is greatly appreciated during these tough times.



Hymns for the Saturday, November 14, Virtual Coffee Hour

We will be singing again for ourselves at our Virtual Coffee Hour, again this week, following our live Saturday, Zoom service. It is not recorded. At least one hymn has been chosen. There may be more.

#490 I want to walk as a Child of the Light



New to the newsletter –a recipe swap/share. For those of you who have a favorite recipe you would like to share, email it to us: info@emmanuelwr.org

The only parameters are that it is easy, short, tried, and true!

To get the ball rolling, here is a favorite breakfast recipe:

Oatmeal with blueberries, apples, and walnuts. No need to wait for oatmeal to cook each morning or to be relegated to instant oatmeal—make it the night before in five minutes and reheat.

Ingredients:

- Steel cut oats (do not use instant oatmeal). (Bob’s Red Mill is a good brand and can often be found at half the regular price at Ocean State Job Lot, with a better expiration date.)
- Water
- Blueberries, apples (or any other fruit), walnuts
- Brown sugar, syrup, or honey for sweetness if you prefer

Make: Measure the water suggested on the package for the amount of oatmeal you wish to make. (Make more than you will eat in one meal). Bring water to a boil. Add the suggested amount of oatmeal and quickly bring it back to a boil. This can happen in 10 seconds or less.

Immediately turn off the heat and cover the pot. Let the pot sit overnight. The oatmeal will cook itself with no heat source. In the morning, just heat up as much as you need for one meal, adding fruit, etc. for a quick healthy breakfast. You can refrigerate the extra (just the oatmeal) for the next day. Make enough for 4 days at a time. Best meal of the day!