



# Focus on Floradale

Volume XXXIII

Floradale Mennonite Church

October, 2017

## The final picking

Many thanks to the Urban Ministries Committee who carried on one more year when they wanted to resign last year. We thank Darrell and Florence Jantzi, Lloyd and Vietta Martin, Glenn Martin and Erma Wideman for their dedication.



Because the House of Friendship preferred more fresh produce, it meant more smaller pickings, often done by committee members. On July 26, 2017 a call for volunteers brought many people out to pick at Jim Maurer's farm. The following day the beans were processed at the church.

Many of the people who helped to *schnibble* the beans were our neighbours from Parkview Manors. Here Lloyd Martin, Eleanor Metzger, Erma Wideman and Vietta Martin are waiting for the beans to cool after blanching so they can package them up.

Floradale Mennonite Church has been providing frozen beans for the House of Friendship for well over 30 years.



*On August 22, 2017, the last corn was processed for the House of Friendship. Because it was a rainy day, the work had to be done under the front portico at the church.*

*The corn project probably goes back at least 40 years.*



*Above: The Urban Ministries Committee not only arranged the equipment for processing corn, they always had coffee break treats every time a group got together. Thank you so much.*

## Urban Ministries Committee concludes its work

Over the years many volunteers have served countless hours to help with a variety of projects undertaken by the **Urban Ministries Committee**. (See the Feb. 2017 issue of *Focus on Floradale* for a brief history of Urban Ministries and their projects.) In recent years our main focus has been a garden project of planting, picking and processing beans and corn for House of Friendship in Kitchener. We have been asked to reflect on our experience of working on this committee.

Our committee was unanimous that the highlight of our work was the opportunity of getting together with people from the broader community to work on a project we could all support enthusiastically. The fresh produce we shared with House of Friendship and the local Food Bank was always appreciated. Participating in a church project that met a local need brought us much satisfaction. It was heartwarming to see the involvement of so many willing volunteers and we all enjoyed the fellowship time and refreshments.

Our biggest regret is that our bodies are aging and that we can no longer handle the work that is required to organize this project. We also regret that younger leadership is not available to continue. In the past few years, House of Friendship has been wanting less produce for their freezer and prefers

more fresh produce. This means almost weekly picking and delivery. We worked diligently as a committee to keep expenses in check so that we had money left in our budget to contribute to local needs. We trust there will be other ways for our church to carry on the support of these local needs.

The bean crop was sparse this year so we purchased additional beans at the Produce Auction to make it worthwhile gathering a group together to do the processing. Purchasing produce, instead of planting and picking, is still an option to pursue if volunteers are willing to do the coordinating.

In a recent meeting, we faced the reality that most of us are getting older and feel the need to step down from this committee. While it's difficult, we decided it was better to "go out with a bang" while feeling good about our accomplishments. We agreed that the **Urban Ministries Committee** will be dissolved as of September 2017. Serving on this committee has brought each of us much joy and satisfaction as we worked together to meet a local need. Thanks to all who assisted in our various projects over the years.

Submitted on behalf of the Urban Ministries Committee:

*Darrell and Florence Jantzi, Glenn Martin, Lloyd and Vieta Martin, Erma Wideman*

# Youth at TOOLS

*TOOLS (Toronto Ontario Opportunity for Learning and Service) is an MCC Ontario program. From August 17-20, 2017, the youth from Floradale (Natalie Clemmer, Alina Kehl, Amanda Martin, Kyle Martin, Owen Reid, Katelyn Taylor, Hannah Kavanagh) and leaders (Katie Gerber, Dan and Karen Bender and Liz Weber) participated in this learning program.*

*-compiled by Liz Weber*

On Thursday, August 17, seven youth and four leaders headed to Toronto to see and learn about poverty and homelessness. By Sunday our minds were full and our hearts were hurting as we reflected on all we had seen and learned. Most importantly, our hearts were hurting for the people that we met. Here are some reflections from some of the participants:

And Jesus Wept  
When I asked Patrick what his favourite verse was, I was expecting a verse about love, strength, or trusting God. With a story like Patrick's, one filled with pain, and suffering, brokenness and betrayal, it blew me away when he answered that it was when Jesus wept. A simple verse that shows that Jesus was just like us; human.

Human. A large part of being human is human interaction. Talking with those living on the



*The group at The Good Shepherd with TOOLS leader Pete and Kathy a staff person from the Good Shepherd.*

streets of Toronto made me realize how much I take human interaction for granted. Even simple things, like a smile, can change someone's entire day. When we sat down and talked with the people on the streets, you could see it in their eyes, how much it meant to them to have that human interaction. Too often, they are completely ignored or overlooked on the street. People walk by them as if they aren't even there, like they're invisible. We need to stop acting like these people are invisible;

it's time we start treating them like the beautiful people that they are, the amazing creation that God has made.

A challenging experience for us was talking to the people on the street. It was often hard to know what to say to them about because you don't want to offend

them. But sometimes once they got talking you really didn't have to say much, they just kept talking. It was interesting to watch others walk by as we sat and talked. Many people would take a second look while others would stop and stare. Children were always the most curious. Sometimes you would hear a child ask "What are they doing?" to which parents would respond with something like "I don't know, but just keep walking" or "it doesn't matter, don't worry about it." How often do we brush off or ignore the people around us?

Two of the mornings we volunteered at The Good Shepherd. Here we helped to make the beds they have for overnight guests. They have 60 beds which our group of 11 were able to make in just a couple hours. Usually there are two or three staff who would have to spend even longer making the beds if groups like us didn't show up.

The second day after making the beds, we also helped out in the laundry room, folding all the sheets and blankets that are used on the beds. Usually there is only one volunteer working in the laundry room again where there aren't other groups like ours that come to help. The second day, the TOOLS leader Pete asked for two volunteers from our group—an adult and a youth. Not knowing what they would be doing, Dan and Amanda volunteered. The



*Listening to Patrick share his story about living on the streets.*

two of them got to serve lunch to all the people coming into the soup kitchen. They served a cou-

ple hundred meals, before the rest of us joined them for the staff and volunteer lunchtime. Talking with

some of the staff at The Good Shepherd you can see just how much they love and care for the people who come through the doors. You also see this as they interact with the guests, who seem to really respect the staff.



*Amanda and Dan prepare to serve at a soup kitchen.*

There are many other stories and experiences that we had on the trip. I'm sure if you ask anyone in the group who went they'd be happy to share some with you.

## TOOLS, up-close and personal

*By Dan Bender*

Karen and I were excited to join our youth in Toronto for the TOOLS experience. I've accompanied youth from Floradale Mennonite Church to TOOLS on two other occasions, so I had a general idea what to expect—where we were going to stay (Danforth Mennonite Church) and some of the hostel work we'd be involved in.

I wasn't prepared, however, for the intimate "meet and greet" that Pete (our MCC TOOLS guide) was going to challenge us to embrace.

Actually sitting down with the homeless on the street, interacting with them, learning their stories was a level of interaction that challenged me to my core. VERY quickly I began to understand how marginalized our homeless friends felt as they begged on the streets each and every day. I began to understand how much we take our lifestyles for granted. We found that simply taking the time to sit and talk was very much appreciated. We would often offer a simple cold drink, maybe purchase some transit passes or provide a new pair of socks.

The work in the men's hostel gave us a good understanding of the wonderful staff/volunteers that help with the homelessness in Toronto.

So yes we had some long challenging days that included subways, streetcars, city buses, walking and more walking, and more walking but it was a wonderful experience to share with our youth.



*The endless folding of sheets for the 100+ beds that need to be changed very day.*

Pete (from MCC TOOLS) commented that our group was one of the most mature and engaging groups he's had. Karen and I would definitely agree; we do have an amazing group of youth. We should be very proud of them.

The youth are preparing a proposal to use some money from the Generosity Fund to support a couple of the homeless programs in Toronto.



# TOOLS, an enriching weekend

By Karen Bender

Thanks be to God. I am so thankful I consented to taking the time from our busy lives to attend the TOOLS mission trip in August with our wonderful youth group here at Floradale. What a blessing and enriching weekend it was!!



*Some of the youth talking with Cecil, a guy we met while sitting and talking to people on the street.*

Our group leader Pete engaged so well with our youth. He was humorous, fun-loving, encouraging and above all, stretched us to go outside of our "box." He also had a very special relationship with some of the street people and an obvious level of respect.

Our agenda was very busy, leaving Danforth Mennonite Church early in the mornings, walking and taking multiple forms of transportation along the way. Friday and Saturday mornings we made beds, folded laundry and served food at Good Shepherd Ministries, a Men's Hostel run by the Catholic faith. We also ate our lunch there and met some employees and volunteers who were so compassionate and caring about this ministry.

Afternoons we spent walking the streets of downtown Toronto, splitting into two groups, randomly approaching the homeless. We had orientation time with Pete prior to this on how to approach, signs to look for if they wanted to talk or not and possible questions to ask to engage in conversation. We would always start

off by offering them a drink or perhaps some food.

Initially this seemed rather intimidating, to randomly walk up to a stranger not knowing what reaction we might re-

ceive. To sit at the feet of a homeless person on a dirty sidewalk with noisy vehicles roaring by in the hot sun was an experience I will never forget. As we gathered around each homeless person, I could see the face of God in each! They are a child of God just like you and I, with a sometimes painful past, and a story to be heard. A few times I stood back from our group while the rest engaged with a homeless person to observe the reactions of passers-by. I was so proud of our youth for embracing what they were challenged to do!! Most passers-by stared down at

us wondering what we are doing sitting there, some muttered to each other. I wonder what people thought and said!!

On Saturday evening we walked the streets with Patrick who was homeless himself and listened to his powerful story of his childhood life. It was very painful to listen to and make sense of. He is now a Christian and works closely with the homeless and leads various programs.

Finally, we spent Sunday morning again walking the streets of Toronto with Pete stopping at different spots along the way. One place we stopped at was the courtyard of Sant'Egidio, at the entrance of the office of Papal Charities. Here was a sculpture of Homeless Jesus created by sculptor Timothy Schamlz. This is a depiction of Jesus as a homeless person, lying on a bench, with wounds in his feet and covered by a blanket. This was another "Holy Moment" for me as we took turns sitting at the feet of Jesus and sharing our experiences of the weekend.



*The sculpture of Jesus as a homeless person.*

This trip has changed my views on how we look at the homeless or vulnerable. The next time when the opportunity presents itself, will I glance down at them as I pass by, or will I take the time to chat, love and listen as Christ would have. That is my challenge.

# Joyce Darlene (Martin) Martin

Nov. 23, 1960 - Sept. 20, 2017

Joyce Martin passed away suddenly at her home on Sept. 20 at the age of 56 years. She was the beloved wife for 37 years of Murray Martin. Loved mother of Travis and his wife Janet, and Corey and his wife Leslie. Adoring grandma to Kya. Dear daughter of Lena Martin and sister of Elroy and his wife Sue Martin. She was predeceased by her father, Mervin Martin (2009). Joyce was a long-time employee of Floradale Feed Mill.

*One of the tributes at her funeral was shared by Sheila Forler Bauman:*

I am honored to speak as a long-time friend of Joyce and as a representative of her many friends. Although you might assume that my friendship with Joyce started as a spouse of one of Murray's good friends, my friendship with Joyce actually predates our Floradale men. Joyce and I were part of a crew of waitresses assembled by Clare Snider in the late 1970s. We were Stone Crock girls. I quickly grew to admire this sweet, friendly and very efficient girl from Floradale.

In our early married years our friendship focus as young couples was largely based on group activities—dinners together, baseball weekends and family celebrations. Later, our families became increasingly intertwined as neighbours, godparents to Corey and Travis and parents of active boys. We shared babysitters, enjoyed cold arenas, annual Christmas gatherings and various social events together. I admired Joyce's attention to details and traditions when plan-



ning special celebrations for her family. It was clear to me that making memories was very important to Joyce. During this time, we became part of a tight social circle of couples from Floradale Mennonite Church.

Seven years ago, our group of friends were shocked to learn of Joyce's cancer diagnosis. It hit all of us like a punch in the stomach. We bonded together and set out along with many others to support her in her cancer journey.

Joyce has always been a very gracious and thoughtful friend to myself and many others. However, during her cancer journey, Joyce also learned to become a gracious receiver of help—gifts, prayers and hugs. She allowed us to be the kind of friend to her that she was to us. This was a special gift to me. Joyce often spoke of being overwhelmed by the kindness, compassion and love offered to her during her very difficult journey, at times from people she barely knew at other times from those to whom she was intimately connected such as her chemo angel, her cousin Denise Bauman. Joyce felt so incredibly blessed.

After her treatment ended, as friends we began to see changes in Joyce. She wore more colors, had a beautiful kitchen renovation done, embarked on a number of memorable holidays with Murray, cherished her time with her family, and purposefully arranged time with her inner circle of friends. I was a beneficiary of this, as we began to set one-to-one time for monthly lunches. It was during these post-cancer years that our

friendship moved to a different level.

Joyce lived in gratitude from this time forward. She was transformed into someone who loved every moment, appreciated every moment and wanted those she loved to know they were special. She spoke more openly about what was important to her. To those who were important to her, Joyce exuded JOY, a wonderful by-product of living in gratitude.

Not only did Joyce cherish her days, but gently and quietly, behind the scenes she began to pay it forward. She took time to listen and support others on their cancer journeys, a neighbour, a co-worker and a woman from church, just to name the few that I was aware of. She went outside of her comfort zone and bravely told her survivor story at the local Great Ride and Stride for Cancer a few years ago.

On a more personal note, she walked beside me as I supported a dear friend on her cancer journey with encouraging texts, helpful suggestions and hugs. She grieved with me and for me when my friend passed away last year, always quietly and behind the scenes.

I would like to conclude with a quote from a book called *One Thousand Gifts* which I believe summarizes beautifully how Joyce chose to live her life, particularly in the last seven years: "Gratitude bestows reverence; allowing us to encounter everyday epiphanies, those transcendent moments of awe that change forever how we experience life and the world."

Let us endeavour to live in gratitude and joy as Joyce has modelled for us. It has been my privilege to call myself a dear friend of Joyce. I will miss her dearly.

*-Sheila Forler Bauman*

# MYF retreat near Wiarnton

-By Mary M. Martin

Jesus told us that when a few were gathered in His name, He would be in their midst and this is still true today. In spite of some confusion about the fire code number, no power when we got to the property, no water to flush the toilet etc., our needs were met and we found a way to create memories.

Cell phones were a necessity for they provided the light we needed to look for candles or flashlights (we found 2 flashlights), light to enable Reg to find

paper and wood to start a fire in the fire-place, light for a card game and light to find the bedrooms. The next morning Reg used the barbecue to heat water for hot chocolate. After a breakfast of cold ce-



*Reg and the barbecue were very helpful, especially when there was no power!*



*The MYF fall retreat involved a small group. Kim Rempel (left), Floradale's new youth worker rose to meet the challenges that made this retreat an adventure.*

real we headed to Timmy's in Wiarnton for bathroom purposes and coffee. The weather was great for hiking and bike-riding and by late afternoon the power came back on which freed us from having to make a decision about coming home early or staying.

Kim Rempel rose to the challenges that her first retreat threw at her and her calm approach was appreciated. Reg was a steady backup, quickly stepping in to help when and where it was needed. The girls cheerfully saw the experience as an adventure and I left with hope for the future in such capable hands.



## Vacation Bible School

Vacation Bible School (VBS) was held July 3-7, 2017. It was held at Elmira Mennonite as our churches work together. The curriculum for the week was *Digging for Treasure*, based on the parables of Jesus.

Nancy Mann and Alina Kehl were the coordinators from Floradale.

Here Nancy leads a group of children with the Bible as a centerpiece.

# Giving thanks for food and family traditions

For this issue of the Focus, we asked people about their canning and other food traditions.

## Our History of Canning

-By Gary and Kristine Knarr

When our son Josh was a pre-schooler and Christine was a full-time homemaker, we had a vegetable garden at our Elmira home. We also grew rhubarb and raspberries. Most things we ate fresh from the garden, but the beets we pickled and they were a wonderful delicacy. Christine canned apples, peaches (purchased at Hillcrest in Floradale), pears, made applesauce, and the most wonderful peach jam that tasted just like fresh peaches. The recipe is from the Bernardin Home Canning Guide.

Although busy times and other activities have replaced our gardening and canning practices, the fall still brings memories of our backyard harvests and the delicious canned goods we enjoyed.

Thanksgiving brings us together around the extended family table to taste and experience the wonderful gifts God blesses us with, the stuffing, turnips, potatoes, cabbage salad and pumpkin pie we all enjoy. Anticipating our Thanksgiving feast reminds us to make our autumn donations to provide food for others who are facing challenging times. God is so generous, may we grow to be God like in our generosity and sharing with others.



## Apricot or Peach Jam

2 quarts apricots or peaches, peeled and crushed  
6 cups sugar  
¼ cup lemon juice (with apricots)

Wash fruit thoroughly. Dip in boiling water to loosen skins then plunge into cold water and remove skins. Cut fruit into halves and discard pits. Crush fruit.

Combine all ingredients (omit lemon juice for peach jam), place in a saucepan and slowly bring to a boil. When sugar has dissolved, increase heat. Cook rapidly for 25 minutes, stirring often. As mixture begins to thicken, stir constantly to prevent sticking. When fruit is clear and mixture is thick, pour into hot, sterilized jars. Leave ¼-inch head space. Clean jar rim and seal with snap lids. Process 10 minutes in a boiling water bath.

Makes about 5 pints.



## Thank You

Last spring someone had the neat idea to leave tomato plants at the church door on Sunday morning with a sign that said "free." We picked up the last two plants which we planted in our garden. We have enjoyed the tomatoes. Thank you very much.

-Wanda and Lester Kehl

## Canning memories

-By Marilyn Martin

Peaches, pears, plums, cherries, raspberries, applesauce....what to chose. I remember as a child being asked to get a jar of fruit from the well-stocked fruit cellar for dinner and what a decision! It was a lot of work but so rewarding to see all the jars of fruits and relish, pickles, beets, mustard beans and so much more all lined up on the shelves in the basement.

Some of the more unusual preserving my mom did was sauerkraut. I remember the large crocks full of cabbage and thinking it smelled bad! We also made our own horseradish which grew in our garden. We set up a hand grinder outside because the smell and the vapour were easier to tolerate when done outside.

I am thankful for what my mother taught me in the kitchen as I also did a lot of canning for our family. But now that it's just the two of us and a batch of relish would last a long time so I now enjoy buying preserves from various country stores!



## Canning traditions

-By Mary Frey Martin

I still can applesauce and pickling corn, basically because Orval brings me the apples and baby corn and he really enjoys these things. He also loves the home-

made fruit relish, but I found that too time consuming to make. Years ago he agreed that some store-bought pickles were acceptable, so I got off the hook canning those. And I found a woman on the New Jerusalem road who cans pickled beets just like Orval's mother used to make them, so I'm off the hook there.

I enjoy the feeling of accomplishment when homemade things are done, but I hate the mess it creates in one's kitchen and the time it takes. Hauling jars up from the basement, washing them, sterilizing lids, preparing the food, everything is hot, things spill, oh my what a fuss it seems! But then you line those jars up on the fruit cellar shelves, and it's all good. And people appreciate gifts of a jar of pickled corn.

Dressing is one of Orval's favourite foods, and he says his sister Eileen makes the best dressing, but last Christmas he thought Susan Martin's was the best. I use the recipe in the Markham Mennonite cookbook for slow cooker dressing, but somehow it just never comes out the same. Our problem, I think, is that I would prefer to add unusual ingredients, such as walnuts, apples, raisins, try different recipes, whatever, but Orval wants the basic bread dressing with the basic spices. Oh well. Dressing—another more time-consuming food to make.



## Canning by the bushel

-By Ron Martin

I grew up in a large family with a half-acre garden and apple and pear orchard, so canning was a very big tradition. I remember having corn by the wheelbarrow-full and at some points the six-foot kitchen table would be one-foot high with strawberries! Once I remember having so many peas that we had to blanch them in the bathtub!

Mom canned everything imaginable: beets, pickles of every kind, pickling corn, beans, salad beans, sour beans, mustard beans, hot dog relish, fruit relish, peaches, pears, cherries, strawberries, crab apples, salsa, tomato juice, spaghetti sauce, stewed tomatoes, homemade sauerkraut, and horseradish. Nothing was ever wasted. Even the sketchy fruit was made into jams and jellies.

We were always picking apples, it seemed. Mom would try to make dried apples on the baseboard heaters, but my brothers and I would sneak them while sitting around reading in the evenings so there were never enough left to package. Most of the time there would end up being up to seventy-five jars and many freezer containers of applesauce—homemade is so much better than store-bought! Apple schnitz was always a treat, too. Sometimes we were lucky enough to get rhubarb schnitz!

Meat was also canned. There was always canned pork sausage and beef for beef and gravy in the cellar. When we were done canning we often took the large pot of boiling water outside to pour on any anthills we had found.

## “Dinner’s ready!”

-By Nicole Woeschka

The family enters the kitchen and heads to the dining room for dinner but Dad pauses by the fridge to check for any pickles, beets or anything of the like. Whoever made dinner that evening would generally feign insult at his need for something to add to the meal (this was usually mom!) This was a typical evening in our house. Dad grew up with canned EVERYTHING so every meal had some kind of “sours.”

In my humble opinion, homemade canned food is supreme above all store-bought. Some people might prefer the green store-bought relish or store-bought applesauce, but it's just simply not the same. I'm not saying it won't do in a pinch, but I'll always choose the homemade stuff first!

I remember helping mom and grandma do canning when I was growing up, especially applesauce. I also remember seeing great big pails of pickles soaking in the laundry room at grandma's!

In recent years I had my parents come and help me can beef for gravy beef – what a treat! The first few times we fed this to Tyler he was always polite and accepted it with grace even though I would (and still do to this day) tease him about how he cuts up his potatoes instead of mashing them with a fork as we all do! Also, side note, you need peas with gravy beef and potatoes... He doesn't appreciate the canned pork sausage as I do, either.

My favourite canned treats are: mustard beans, beef, beets,

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relish, pears, peaches, pickles and pickling corn. I'm sure there are others that I'm forgetting; let's just say all canned goods are my favourite!

When mom and dad taught me how easy it was to can beef, I was so excited! Pack the cubed beef into glass jars with seasoning and steam the closed jars? That's it? Fantastic!

I hope to carry on the tradition of canning with my children. Most of my memories growing up took place in the kitchen – hopefully I can share that with my kids, too.



## Learning about “Mennonite” food

*-By Kathleen Cober*

Egg cheese, bag sausage and dressing (the Mennonite recipe) were new to me when Don and I moved to Floradale from Gorrie. These were not the only differences; our new neighbours expected that doughnuts were made to be eaten with maple syrup poured over them. Some of these foods I eat when put before me, others I have only eaten once.

Dressing/Stuffing is not foreign to me, but the way it is made. I did not recognize it the first I saw it in a bowl. It was too yellow for creamed corn. When I asked the lady sitting next to me,

she said “It is dressing.” It's very good, but very different.

My sister and I stopped at Swiss Chalet in Alliston for an early supper/late dinner, and we ordered the chicken dinner that was being featured. My sister stated that she would like dressing with her chicken dinner. The waitress seemed puzzled but asked if she would like ranch, Italian or house dressing. When my sister explained, the waitress said, “Oh, you would mean stuffing.” Never too old to learn!!

### Kathleen's dressing recipe

The way I make dressing/stuffing for my family—I have a medium sized roasting pan. I bread up into small pieces stale bread, enough to fill the roasting pan. I boil the giblets in approximately 4 cups of water so I have broth to pour over the bread mixture. In the frying pan I place 1 cup of butter; after it is melted I add ½ cup chopped onion and 1 cup of celery.

Sauté until onion is clear then add poultry seasoning, salt and pepper. Heat these ingredients together then pour over bread in roasting pan. Stir the bread mixture so the spices are mixed. Pour hot broth over the bread mixture and stir.

Depending on how dry the bread crumbs are another cup of water may be added. I do not stuff the chicken/turkey but place this mixture in a casserole dish or slow cooker. Enjoy.



## “Mennonite” dressing/stuffing

*-By Barb Draper*

I think the reason traditional Mennonite dressing/stuffing was not stuffed in the bird was that with a large table full of people there would never have been enough. I usually put some stuffing into the bird and the rest into a crock pot. Before serving, I mix the two together. I'm not as liberal with the butter as some people, so I like the dressing from the bird which has extra flavour.

When I was off to work in a tourist camp kitchen in 1974, my mother gave me her dressing recipe. I'm sure she never measured anything, so it was probably an approximation. As I recall she used bread crumbs, not bread cubes. Throughout the year she would collect and dry bread crusts then crush them into fine crumbs.

I wonder how far back the tradition of “Mennonite dressing” goes. I've heard older people say that eating turkey was new to them in the 1930s and 40s. Was this combination of bread, eggs and milk perhaps an older tradition than eating turkey? My mother's recipe suggests baking or steaming. I've never seen another recipe that suggests steaming which makes me think it might be an old tradition. In the days when our ancestors cooked over a fire without access to an oven, steaming was much common.

## Selina Frey's dressing recipe

3 tablespoons butter  
½ cup finely chopped onion and/or celery  
4 cups fine bread crumbs  
3 eggs  
1 tablespoon salt  
Shake of pepper  
4 cups milk  
Pinch of sage, parsley, and poultry seasoning

Saute onions 8 to 10 minutes in butter. Add bread crumbs and stir well. Add eggs, spices and milk and stir until hot. If it is too dry, add more milk. Steam or bake for 1 ½ to 2 hours or more.

## Food, family and faith

-By *Nichelle Bauman*

Greg and I are big fans of food. Meal planning, preparation and consumption is a big part of our everyday routine, and we both enjoy spending time in the kitchen. Reuben is well on his way to joining us in our love of all things culinary. He likes to stand on a dining chair pushed up against the kitchen counter and operate the stand mixer for making pizza dough or whipping potatoes. He also enjoys social eating, whether it's a full holiday meal or a simple snack around the table with friends or family.

I believe that it is really important to take time to sit down together as a family to eat. We have made this a routine at our house. We pray before the meal to offer thanks for the food, and the many blessings we enjoy. Reuben loves to pray at mealtime.

The folks in our Relearning Community huddle learned this when we shared meals together, as Reuben would clasp his hands and bow his head, his signal that he wants to pray. He often "asks" to pray multiple times over the course of a meal! It reminds me of a family I knew as a child; they prayed both before and after the evening meal. What is your mealtime routine in your home?

I love food traditions. They were, and still are a big part of my family life. This is something that Greg didn't grow up with, but he definitely appreciates food traditions! (Not that it took any convincing.) We hope to carry on the many food traditions that I grew up with, and maybe even start some new ones!

My Grandma Bauman (Eileen) is responsible for many of the food traditions in our family. We can always count on black currant juice and popcorn being brought out at family gatherings, not that anyone needs to eat any more after a big meal. At Easter, our dessert always includes egg cheese and maple syrup. We only eat egg cheese at Easter, which makes it all the more special. I usually limit myself to making two batches, or else I could get carried away. The debate is out in our family as to how much syrup to put on the egg cheese, however. Grandpa drowns his egg cheese, whereas Grandma and I just put on a little bit.

Ever since my sister and I were young children, we have gone to Grandma's to decorate Christmas cookies. We still enjoy decorating, when it works into everyone's schedule. Our favourite cookies are the "Leb Kuchen", a soft gingerbread. I don't think

the holiday season would be the same without them. At our Christmas gathering, we always have buns with melted cheese and bacon as a snack a few hours after the main meal. Grandma tries every year to stop making them and do something else, but the rest of the family pesters her into making them. It's a tradition we're not ready to pass up yet.

Growing up, we also had birthday meal traditions. At grandma's, my uncle's dessert was always fattening cake and homemade ice cream, my sister still gets a Black Forest cake, my mom's was tapioca pudding, mine—snow pudding. My mom still touches base the week before my birthday to see if I'll be down for dinner and asks me what my birthday dinner requests are. Other traditions include making sun tea in the summer, and roasting a spider-dog made from a juicy Jumbo over a campfire.... The list goes on!! I'm getting hungry just writing about it, so I better stop.

## Canning

I am so thankful that my mom and grandma both took the time to teach me how to do canning. Setting my jars of zucchini relish on the shelves downstairs, knowing that the zucchini contained in them was planted in my garden from just a seed a few months earlier is a very rich experience.



*Continued on page 12*

Seeing something out from start to finish is satisfying. So is the hands-on nature of preserving: the harvesting, washing, chopping, cooking, canning.

When I was growing up, pickles, salsa, pickled beans and beets, strawberry sauce, and peaches were items that we canned every year. Some of my favourite things that my grandma cans are pork sausage, raspberries, sour cherries, black currant juice, mustard beans, and fruit relish.

Now, I don't preserve everything my mom and grandma taught me to preserve on a yearly basis, but maybe I'll get there someday. But on top of some of the old standards, I do enjoy trying out recipes for things we didn't can when I was growing up, like apple pie filling, peach salsa, fruit butters, hamburger relish and zucchini relish. One thing that we did this year was use an outdoor propane burner for the boiling water canner. It keeps the heat out of the kitchen, which is handy, especially if you have the air conditioning running!

Throughout the year, Greg and I work on preserving various things to give to our family and friends at Christmas, instead buying gifts. People really seem to enjoy receiving salsa, spicy pickled beans, applesauce, and jams. We usually top up the gift bags with homemade cookies, biscotti and granola right before we give them away.

Next on our list of culinary adventures is to do some pressure canning, so we can put up things like chili, stews, meats, legumes and other low-acid foods.

We are fortunate to live in a place where there is an abundance of produce to preserve and enjoy. It truly is the simple things in life that enrich each day. Solomon, the writer of Ecclesiastes, names how life throws a lot at us: good times and bad, times of work and rest. But through all the ups and downs, he concludes that "people should eat and drink and enjoy the fruits of their labor, for these are gifts from God" (Ecclesiastes 3:13, NLT).

The Bible talks a lot about food. It makes sense though, because food is intrinsically part of our human experience, something that all can relate to despite differences in time, space, culture, socioeconomic status and gender. Jesus does miracles with food and drink, tells parables about food and drink, and fellowships with his disciples over food and drink. I love how God uses something so simple as food to reveal the great truths of His kingdom.

Isaiah 55:1-3 (NLT) is an invitation to salvation and a foreshadowing of the new covenant of love in Jesus: "Is anyone thirsty? Come and drink—even if you have no money! Come, take your choice of wine or milk—it's all free! Why spend your money on food that does not give you strength? Why pay for food that does you no good? Listen to me, and you will eat what is good. You will enjoy the finest food. Come to me with your ears wide open. Listen, and you will find life. I will make an everlasting covenant with you. I will give you all the unfailing love I promised to David."

In our spiritual poverty, God reaches out and offers us new life where we can be filled. Even for those of us who are spending our

money on food that doesn't satisfy, who think we can fill our spiritual emptiness with what this world has to offer, God still extends this invitation of salvation. We can be filled through Jesus. He is the fulfillment of the Old Testament law, and ushers in a new covenant between God and humankind, a covenant of love. Jesus says "I am the bread of life. Whoever comes to me will never be hungry again. Whoever believes in me will never be thirsty" (John 6:35, NLT). So let's remember when we eat, that we eat to fill our physical hunger, but that God is ready and eager to satisfy our spiritual hunger as well.

### Pastoral Search Committee

Church Council has completed the Ministerial Leadership Information form which gives potential candidates information about the congregation. MCEC has appointed Dave Wideman from Listowel Mennonite to assist the search committee.

Floradale's Search Committee is made up of Rick Martin, Ashley Albrecht, Barb Draper, Char Martin, Mary M. Martin, Reg Martin and Yvonne Martin. They met with Dave Wideman in Sept. When the Search Committee agrees on a candidate, the person will be introduced to the congregation before a decision will be made.

*Focus on Floradale* is published five times each year.

**Editor:** Barb Draper

**Editorial Committee:**

Mary M. Martin  
Nicole Woeschka

# Hannah Redekop shares about her CPT experiences

-By Barb Draper

After church on Sept. 17, Hannah Redekop shared some of her experiences living in Hebron in the Middle East for three months this spring. A nice crowd gathered in the Multi-purpose room at the church and shared a potluck lunch.

Hannah was serving on the board of directors for Christian Peacemaker Teams and travelled to Israel/Palestine for the board meeting. She decided to stay for the full three months that was allowed on her Visa.

In Palestine, CPT accompanies children to school, making sure they can make it through the checkpoints. On Fridays they do mosque patrol, because sometimes Palestinians are blocked at the checkpoints they need to go through to get to the mosque to pray. Sometimes CPT also helps the Bedouins in the rural areas and Hannah had pictures of her day in the fields, trying to help with the harvest.

Hannah described how unfair life is for the Palestinians living in Hebron. Although it is not part

of Israel proper, many Israeli settlers live in the city and there are many checkpoints with soldiers that impede the movement of Palestinians. The former market is no longer available to Palestinians because Israel settlements have taken over the street. Sometimes Palestinians find their houses welded shut and they need to use their neighbour's house to get through the back door into their own house.

As in other parts of the world, Hannah made new friends by playing soccer. Some of these friends have been put in jail; one of them was arrested while Hannah was there and she used her camera to collect evidence of what was happening.

"You just live in complete uncertainty about when you will be put in jail," said Hannah about the young Palestinians she had befriended. While there are security cameras on all the time, the soldiers are there to protect Israelis, not Palestinians.

She understands that these teenage boys who have lived under occupation all their lives and who are under constant surveil-

lance have a tendency to bug the soldiers when they can. Her role as a CPTer is to collect evidence. CPT discourages its people from talking to the soldiers because that will make the Palestinians mistrust the CPTers.

Hannah is working at learning more Arabic and plans to do another three months in Palestine in the future.

During the Moment in Mission on Sept. 17 she also talked a bit about her work in Colombia. Although a peace accord has been signed, there is still conflict with lots of fear, risk and tumult. CPT calls this a time of post-accord, not post-conflict. A good deal of the remaining conflict centres on the unequal distribution of land.

## Post-Secondary students

Kaleigh Bauman, Animal Biology, U of Guelph  
Ryan Bauman, Human Kinetics, U of Guelph  
Garret Bender, Millwright Apprenticeship, Conest College  
Sheldon Bender, Carpentry, Conestoga College  
Cole Burkhart, Electrical Apprenticeship, Conestoga College  
Tim Greenwood, Mof Library Science, U of Western Ont.  
Taylor Holst, B of Science in Nursing, Conestoga College  
Danielle Kehl, Business Admin., Accounting, Conestoga Coll  
Jocelyn Martin, gap year, Floradale Feed Mill  
Meg Martin, B of Science in Agriculture, U of Guelph  
Brendon Metzger, Master of Crop Science, U of Guelph  
Kim Rempel, Religious Studies, U of Waterloo



*This CPT photo shows Palestinian children going through a checkpoint on their way to school. Hannah and other CPTers try collect evidence if the children are unduly delayed.*

# Window into MKC in Ethiopia rewarding

*On August 13, 2017 we had a commissioning time for Darrell Jantzi who serves as the Liaison between Mennonite Church Canada and Meserete Kristos College in Ethiopia. Darrell and John Peters from Waterloo North Mennonite Church were invited to attend the MK Church's annual general meeting in August.*

*-By Darrell Jantzi*

Tewodros Beyene, General Secretary of the Church, invited Darrell and John Peters to participate in Meserete Kristos Church AGM when MKC would reflect on their life together. Their meeting involved assessing their past year, attending to organizational matters, hearing challenges faced throughout the regions, discerning together to make decisions that would strengthen the church's witness and effectiveness and reviewing financial reports. We also toured the new Head Office building in Addis Ababa and met various departments resourcing 1011 local congregations through their 34 regional offices across Ethiopia.

Our time together enabled us to observe our sister church at work, and to meet and interact with many of those in leadership, evangelism and outreach, and deal with changing realities and questions related to the preparation of church and community leaders and their resourcing and support.

The Church reported continued growth of 4.5 percent this past year, and now numbers 310,877 baptized believers and a worshipping community of 562,939. These are shepherded by 2877 ministers and missionaries and 1318 support staff. At this



*John Peters and Darrell Jantzi meet with church leaders during their visit to the Ethiopian Meserete Kristos Church in August.*

time, 55,994 persons are preparing for baptism. Sixty percent of these local churches are worshipping in rented space or temporary shelters of poles and tarps with steel covering on the roof and are being pressured by the government to erect permanent buildings or risk losing their land.

We wanted to better understand MKC's organizational structure i.e. President and Deputy Vice President, Executive Committee; the Council of 180 Elders representing each of 34 Regions on the basis of their membership size, and how they relate to the broader local church leaders. The leaders willingly gave their hearts to us. As we wished to understand their culture, their ministry of the Kingdom of God and passion, they too wished to know this about us. They expressed their gratitude to the Canadian Church and gave

their blessing for our loving service and prayerful support. For this we are grateful. Of particular interest for us was to understand their function and relationship with the MK College President, its Chair and Board of Trustees, Academic Dean, Admin & Finance Head, and the Management Team.

An important part of our visit was to engage the MK College President, the Board Chairperson, and the Management team in dialogue and to intentionally appraise the relationship between the College and MC Canada's MKC Link Team. Darrell had pledged to review their Financial Report for FY 2016-17 and the proposed budget for this coming year, FY July 1- June 30, 2018, to determine that it is based on clear realistic goals and discuss our participation.

We wanted to review our past relationship and the development projects we have been participating in, evaluate our work together in support of campus development and ongoing MK College program development in accordance with our Canada Revenue Services expectations.

Our discussions involved felt needs and challenges in leadership development and their desire to partner with a Mennonite

Seminary in N.A. to provide an MA in Theology that is so strongly desired. Their highly respected MK Theological College has graduated over 1,000 and is extending its program through their Nazareth Campus Annex and one beginning in Addis Ababa to provide opportunity for working students to engage in degree level theological studies in Amharic. Their vision for a full Liberal Arts College has experienced government obstacles and delays and has not yet been realized.

The MKC campus facilities are being stretched and kitchen and dining areas are in need upgrading. The new women's dorm is nearing completion. A 20 percent increase in registrations this fall is anticipated and scholarship funds are low. The primary need at this time is for Scholarship assistance. We hope to raise \$250,000 this fall in Canada to assist students in need with their tuition, room and board of \$2000 USD per year.

To better understand the challenges being faced by many church leaders, we visited an underground church setting to meet pastors, elders and evangelists to encourage them in their labour of love for Christ. In arch-conservative Ethiopian Orthodox strongholds, new believers must depend wholly on God and other believers in secret prayer cells to nurture their faith. Through the day and night they come together in safe locations to encourage one another through the teaching of God's word and prayers. Many with hungry hearts seek Jesus at night as did Nicodemus for fear of family rejection and alienation in the community. Over time new believers gain confidence and as-

urance of their salvation and consciously prepare for baptism, and then with joy celebrate their faith and hope in Jesus Christ more openly. Their steadfastness and selfless witness to the truth of the gospel in the midst of ongoing threats and harshness deeply touched our hearts.

Visiting another MK Church outreach program in a predominantly Muslim region enabled us to observe how MKC believers with a clear sense of call extended their Christian witness of love and hope in an area where they were not really welcome or warmly received. For a number of years a prayerful humble approach was taken to assist in the needs of the local community in the Spirit of Jesus. Sharing Christian faith in this way opened the door for good discussion and winning a respectful hearing and de-

area where evil is rampant and seemingly out of control. Here we observed MK church people on their knees before the Lord on a Monday morning in prayer and fasting for homeless children and youth who were so lost and seemed abandoned. A leader in the church told us that he had been just like them; he had a horrible home life and ran away at age 13 to find a better life on the streets. After some time he was attracted to the singing and joy filled words of invitation by Christian young people who welcomed him and led him to Jesus and to a caring community where he was nurtured in the Christian faith. Work in that setting is not easy, but restoring the downtrodden and forgotten ones is so rewarding as their lives are being transformed. By God's grace it's happening!



*These children welcomed Darrell Jantzi and John Peters to their church.*

bate with religious leaders. Communicating Jesus by pointing to the Koran was an effective way to bring healthy dialogue.

A third memorable encounter with an effective witness for Christ was in an inner city "dark"

In an age that casts doubt on just about everything spiritual, it is heartening to see and experience the concrete indisputable power of God manifest in a solid rapidly growing community of believers.

## Weddings



*Melissa Bauman and Kyle Diniz were married at the University of Guelph on August 19, 2017. Melissa is the daughter of Brent and Rita Bauman.*



*Justin Boertien and Kaitlyn Martin were married at Floradale Mennonite Church on August 26, 2017. Kaitlyn is the daughter of Ron and Rosie Martin.*

## Birth:

Naomi Quinn Bauman was born to Nichelle Bauman and Greg McCorquodale on August 13, 2017. She is a sister for Reuben.



## Death:

Joyce Martin passed away suddenly on Sept. 20, 2017. See her obituary on page 6.

## Special Anniversaries:

Lester and Wanda Kehl were married 55 years on Oct. 6, 2017. Congratulations!

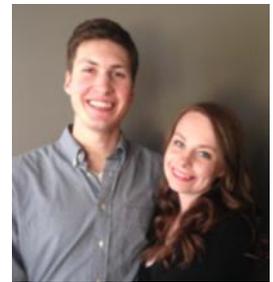


Congratulations to Leon and Christine Kehl who will celebrate their 25th wedding anniversary on Nov. 7, 2017.

## Engagements:

Scott Bauman (son of Richard and Norma Bauman) and Clara Walker have announced their engagement. Their wedding will probably be in the spring.

Tim Greenwood and Kelsey Reidt have announced their engagement.



Julia Bowman and Josh Russell are engaged and plan to be married August 11, 2018. Julia is the daughter of Wayne and Andrea Bowman.

## 90th birthday celebration

*On August 5, 2017 some ladies gathered at the church to celebrate Irene's 90th birthday.*

*Standing behind her are her daughters, Helen Eby and Shirley Shoemaker. Irene lived in her home on Church Street until she broke her hip in May. She and Cleason now live at Parkwood Suites.*

