

Edgcumbe

Presbyterian Church

Midweek Update

December 31, 2024



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Upcoming Worship at Edgcumbe Church

- Saturday, January 4 at 1pm - **Memorial service for Barry Magnan**, husband of EPC member Warner Gunsell.
- Also, please note that **Sunday, January 12th** will be an **All Church Zoom Worship**....that morning worship will be **online** only so that we can have a conversation with January's Mission Focus partner, Angelie Ryah.

Reflection from Elder Connie

Hello all and Happy New Year from Elder Connie!

My heart is full of joy remembering the Christmas Eve celebration at our little church! There were so many people! Phil and Luna down dogged it (if you weren't there, this is a reference to something that Phill spoke about in the sermon!). I am especially grateful for Jenya and the guest musicians who made our little choir sound amazing! And a Christmas miracle-I did not light my hair on fire this year with the candle during Silent Night!

I am also thinking of the service that we had on Sunday. It was lovely to sit and share food with one another and be in community. One of the strengths of EPC is our flexibility (Pastors are gone? No problem! Let's have a potluck). Thanks to Ruth for providing the music for us and Ingrid for helping to plan it.

As we reflect on the year past and the year to come, let us remember- We are held and loved by God. There is NOTHING we need to do to earn that love. It just IS. May we fully take that in. Thanks Be to God!

Please remember that on Sunday, Jan 12th, we will be doing Zoom Church (the link is on the EPC website). We will be joined by Angelie Ryah who will be talking about her ministry and who will be the recipient of our Mission offering in Jan.

Much Love to All, Connie

2026 Sabbatical: What Makes Your Heart Sing?

The Personnel Sabbatical team will meet again in early January to begin the process of writing the Lilly sabbatical grant proposal, which is due in March. Please continue to watch these emails for more information and how you can participate.

January Mission: Angelie Ryah's work at the Border

Our mission focus for January, 2025 is Angelie Ryah and her work at the border. Angelie Ryah has lived in the San Diego - Tijuana area for the last six years, and has been involved in several types of ministry. As a spiritual director she was able to offer pastoral care for faith leaders and activists on both sides of the border, while learning about the realities of immigration. During Covid, she was part of a new intentional community who desired to serve migrants especially in their local neighborhood. She founded a community garden, Jardin Manos Sanadoras / Healing Hands Garden, where families learned to grow their own food, form friendships, and celebrate life together. That significant experience lead her to learn about small-scale regenerative farming and start Belong Farm, with the vision of creating a healing space where people can connect deeply with nature, the Sacred, and each other. This experiment has been both joyous and challenging! She is currently discerning next steps for ministry and life, with a desire to bring her passion, skills, and experience back into the community.

Year-end Giving

Thank you for your generous giving to the work and ministry of Edgcumbe Church over the past year. Remember that for donations to be counted for the 2024 tax year, they need to be received in the church office by today December 31, 2024. Donations can also be made through the church website by clicking on the GIVE NOW button in the upper left. Thank you!

KOMBUCHA!

Kombucha making class with Chelsea & James Witbrook

Friday Jan 17th, 7-8:30pm

Where: The Witbrook's Home in south Minneapolis

Do you like kombucha? Did you know it costs about \$3 to create 16 bottles of kombucha at home, compared to \$56 if you buy 16 bottles from the store?

Chelsea & James want to set you up for getting your own simple home brewing system up and running. The tutorial will include:

- A very brief lesson on fermentation, gut health, and why kombucha is great for your health (antioxidants, fights off bad bacteria, etc)
- demonstrations of how to care for the living scoby and create the tea
- demonstration on doing a "second fermentation," which is where flavors are added and creativity comes in!

- tips, tricks, Q&A
- Recipe/instructions to take home
- a live scoby sample to get started in your own kitchen!

What you need to acquire at home before the class:

- a [2 gallon, wide mouth glass jar](#). (it doesn't need a spout at the bottom)
- eight 16oz glass bottles with plastic lids (we collect them by buying kombucha in the store), or [four 32oz bottles like this](#). (Don't use mason jars or other jars with metal lids because your kombucha will taste metallic)

What you should bring to the class

- a quart-sized tupperware to transport you scoby home from the class.

RSVP [HERE](#). (We can accommodate up to 10 people)