



CALVARY  
EPISCOPAL CHURCH

Connection

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December 2021

## Do Not Let Your Hearts be Troubled—Rev. Dr. Lee F. Shafer, Rector

Dear friends,

In this season of eager anticipation for the birth of Christ once again into our world we may find ourselves wearied and our hearts troubled. I am writing this just four days after devastating tornadoes ripped through several states, destroying much of Western Kentucky and killing many. This sort of devastation leaves us with many questions and few answers. In times like this where we are filled with 'whys' and uncertainty we begin to search for where the blame lies. Whose fault is this that so many people died and so many homes were lost? Does God have some reason to punish Western Kentucky? Was some particular individual or group of individuals at fault?

There will be those who are quick to provide seemingly certain answers to these questions. I am certain that God loves Mayfield as much as Louisville, and Bowling Green as much as Lexington, and everywhere else on earth. As the days and weeks go by there may be revelations of how the situation could have been handled differently than it was and while we can certainly learn from our mistakes we cannot change what has happened. No one person or group of people wanted this to happen or intended for this to be the outcome. Placing blame does not help. The thing that can make a difference is us; how we respond, and reach out.

Granted it seems especially unjust and downright cruel that folks should be suffering so much this time of year, a time in which we proclaim peace and joy. In times of trouble let those of us who follow the King of Love offer that love to our neighbors both near and far and be harbingers of the peace that passes all understanding. There are real ways that we can do this. One is by continuous prayer. Another includes giving of our resources. Two options for giving are the Bishop's Discretionary Fund (<https://episcopalky.wufoo.com/forms/znwk9cz1csizfg/>) and Episcopal Relief and Development ([Episcopalrelief.org](https://episcopalrelief.org)). Both will give 100% of the money donated directly to affected areas. Later there will be opportunities to volunteer to help rebuild and provide supplies and services. As these opportunities become available we will certainly pass that information on to you. See the Diocesan appeal on page 17 of this issue.

Jesus said, "Do not let your hearts be troubled, believe in God, believe also in me." Sometimes it is difficult to let those words sink in. The needs seem so large and our efforts so small. Every act of love has far-reaching effects. Do not neglect to do good, and know that God is with us always. May the peace of God which passes all understanding keep your hearts and minds in the knowledge and love of God and his Son, Jesus Christ our Lord. May God bless each of with abundant knowledge of God's love now and always.

God's peace,  
Lee+



## The Vestry Voice—Meg Scharre, 2021 Vestry Secretary

The Vestry met via zoom on November 29, 2021. Items of note include:

- The rector thanked everyone who was involved in the Bourbon Baroque Messiah concerts November 27 and 28, especially Jacob Cook, James Moody and all others who made this a huge success. We had more than 300 attendees across both days. This was Calvary's gift to the community; the Sacred Arts Fund was used to cover the cost of these concerts.
- Calvary is in the process of re-opening. Coffee Hour resumed November 28 and the Thursday 12:05 pm Healing Eucharist resumed December 2. Calvary's Well is expected to start up in January.
- Thank you notes are being sent to parishioners who have made a pledge to support the 2022 budget. If anyone wishes to make a pledge, he/she may do so by completing a pledge card or on Calvary's website—go to [Calvaryepiscopal.org](http://Calvaryepiscopal.org) then Parish Communications to find a secure online pledge form.
- The Communications Committee continues to keep Calvary's website, social media sites and email blasts up to date with announcements of upcoming services and events. Radio ads will be placed during December.
- The Welcome and Evangelism Committee plans a postcard mailing to go out to zip code 40208, announcing the services that will take place at Calvary during December.
- The 2022 CEEP conference will be held in Atlanta February 23-26. If anyone is interested in attending, please see the Rev. Dr. Lee Shafer. Calvary has budgeted for conference fees for three people, but we ask you to cover your own travel and hotel expenses.
- The Calvary Care Committee continues to reach out to Calvary members who are in crisis or who can't get out, with cards, emails, and dishes delivered. If anyone is interested in helping with this important ministry, please contact Linda French.
- The **Property Committee** reported:
  - \* New air conditioning units have been installed to serve the Choir Loft and Parker Hall.
  - \* The foundational work for the elevator is underway.
  - \* The dishwasher in the kitchen has been repaired.

### Financials:

	October	Year to Date
Revenues	\$42,862.79	\$510,129.13
Expenses	\$52,879.60	\$422,697.65
Net operating revenue/expense	(\$10,016.81)	\$ 87,431.48

Calvary is ahead of budget year to date mostly because staff expenses have been lower than budgeted and pledge income is ahead (some people have made their full donations for the year). Also, Calvary received a one-time bequest earlier this year of about \$15,000.

### Schedule Notes

**Christmas Eve Service:** music begins at **6:30 PM**, service at 7:00.

**Christmas Lessons and Carols**, Sunday, December 26 at 10:30 AM.

The **Sunday Forum**, **Inquirers' Class**, and **Compline** resume on January 9.



## Why is Christmas So Difficult?—Donna Duvall, Senior Warden

Why is Christmas so difficult? I mean with regard to scheduling, pleasing others, bringing a tree into your living room (for maybe three weeks), not to mention wrapping gifts (don't even want to talk about trying to buy the perfect gift), trying to prepare the special meal. And those of you who throw parties . . . well, that's like running a marathon in July in Georgia. Don't let me forget to mention decorations—inside and out. If you choose not to do them, you feel like you might have let someone down; if you do put them up, what a waste of energy and what it does to our environment as we burn up all sorts of fuel to light them? Why do we do all of this? Is it because that is what we see, and we want to be part of it? Maybe it really is something else?

Pretend: What if we did nothing? No decorating. No parties. No special, complicated recipes. No shopping. No tree in our living room. Would Christmas disappear? Silence. We all look at each other. Of course not. No matter what happens every month of December, we can be sure, one thing happened that has affected all our lives. Christ was born. And, because of that, our lives are important.

Merry Christmas!

Donna



### Outreach Report: The Well is Back!

The Well is the part of Calvary's feeding ministry which takes prepared food directly to the streets weekly. Clients and volunteers are both happy to return. Prior to the pandemic, the menu had grown to include hot chocolate, popcorn, hot dogs and many other items. Distribution often drew as many as 200 people seeking food. It was the danger of the gathered crowd that made it necessary to stop the weekly visits. We will begin again on January 6<sup>th</sup>. We will offer a peanut butter and jelly sandwich, a cookie and a bottle of water in an individual bag. After this simple start, we will gradually expand the program to meet new and changing needs. If you see a fellow parishioner pulling a wagon of sandwiches through downtown, wave!

Burnell Esbenshade



## Music Matters—*Jacob Cook, Director of Music*

The Christmas season is upon us! At Calvary, music has an important role in our celebration of Christmas. One of the traditions of Calvary is the service of Nine Lessons and Carols adapted to the needs of our church, based on the service from King's College, Cambridge. The Festival of Lessons and Carols began in 1918 with the intent to bring creative, imaginative worship in the Church of England. The service order was modified slightly in 1919, and since then, the opening song has always been "Once in Royal David's City." Starting in 1928 and continuing every year since (with the exception of 1930), the King's Lessons and Carols service has been broadcast by the BBC and world wide partners.

The order of lessons and the readers follow a set pattern at King's College. The hymns and carols change from time to time, but each year there is a commissioned carol. The Lessons and Carols service from King's is broadcast all over the world on Christmas Eve to millions of homes. You can listen to the King's College Lesson's and Carols service on WUOL 90.5 at 10:00 AM on Christmas Eve. If you do, you will be one of many millions enjoying this service as part of your Christmas celebration.

Churches worldwide have adapted and adopted the Festival of Nine Lessons and Carols into their own traditions. At Calvary, we will be continuing the tradition of including this service on Sunday, December 26<sup>th</sup> at the 10:30 service. As a congregation, we will be singing many of our favorite Christmas hymns. The choir will be singing carols by John Jacob Niles, Stephen Paulus, R. L. Pearsall, Otto Goldschmidt, and John Rutter. If you listen to the King's presentation on Christmas Eve, you might just hear a few familiar things when you come to Calvary in person or online of the 26<sup>th</sup>! I hope to see you there!

In Song,  
Jacob







## Coming Home—Callie Hausman , Christian Education Director

I am so happy to be returning to my home church and delighted to be part of the rebuilding of Children's Programming at Calvary. During my time away, I spent three and a half years commuting to Good Shepherd in Lexington, then returning to Louisville serving at St. Matthew's for four years until the end of this May when I "retired." So to be back at Calvary where I spent 26 years as a staff member is a true blessing.

As we go forward, planning and implementing programming for children and families (while adapting to changes considering the Pandemic), we will need your help to clarify the needs for children and families. As you contemplate and discern the questions in the survey for families with children, please keep this question in mind: what are your goals for your child's faith formation? Perhaps you might say: *to be closer to God; or to know more internal peace or explore Scripture, applying those teachings to our present day lives.* There aren't any wrong answers, and your responses are critical to us. Please feel free to call or email me to discuss your dreams for your child's faith life. And please return the Survey no later than Jan. 2<sup>nd</sup>, 2022. If you would like to fill it out online, [click here](#).

Jesus spent his life teaching how to love one another. Expressing love can be as easy as a smile to a stranger, holding the door open for someone, or sharing food at Calvary's Food Pantry. There are a multitude of ways to share kindness and compassion. Presiding Bishop Michael B. Curry invites us all to live a Jesus-centered life, one filled with love for one another. May we continue exploring ways to expand our love for one another. Weaving Jesus' message of love for one another into our lessons and programs, making them relevant to our present lives, including service and outreach as some of the ways we care for each other, giving attention to creation and the environment, these are just a few ways we can build on strengthening our spiritual lives, our knowledge of God, and living a more loving life.

*I pray that you, being rooted and established in love, may have power, together with all the Lord's holy people, to grasp how wide and long and high and deep is the love of Christ, and to know this love that surpasses knowledge—that you may be filled to the measure of all the fullness of God.*

– Ephesians 3:17-19

Peace,  
Callie



## Meet Hannah Park, Calvary's New Organist

[Hannah Park, our new organist, introduced herself on the Calvary web site with these words.—ed.]

I am very happy and grateful to be the organist of the Calvary Episcopal Church and to be worshipping God with the Calvary Episcopal Church family through music.

My family and I have lived in Orange county, California for 16 years. I was a senior organist at Bethel Church and Laguna United Methodist Church as well as an accompanist for Women's Chorale of America and Solar Choir in Orange County, California. As a member of MTAC(Music Teachers Association), I taught music theory and piano, and performed at the Southwestern Youth Music Festival.

For me, the church organist is not a job, but a passion and calling. When people enter the doors of the sanctuary to worship God, they are often welcomed with music. It is my calling and honor to use the power of music to help them experience welcome and feel closer to the presence of God. This purpose of worship music -- to bring people closer to God and to each other -- provides creative directions for the tones of the organ, as well as its technical elements.

I graduated with a masters degree of organ performance at Hansei University and majored in piano music at Irvine Valley College.



Sunday Coffee Hour has returned.



Bourbon  
Baroque  
*Messiah*  
November 27-28

## A Gallimaufry of Recipes for the Christmas Season, From the Calvary Family

(Illustrations by Currier and Ives.)

### Wilma Wilson's Percolator Punch

My family expects this at all cold weather get-togethers.

Large can pineapple juice  
1 bottle of cranberry juice  
1 cup Brown sugar  
4 1/2 tsp whole cloves  
4 cinnamon sticks  
1/4 tsp salt

Put the juices in a 30 cup percolator coffee pot and add water up to the fill line.

Put spices and sugar and salt in the basket at the top.

Plug in and wait for it to perk while your house fills up with a wonderful aroma!

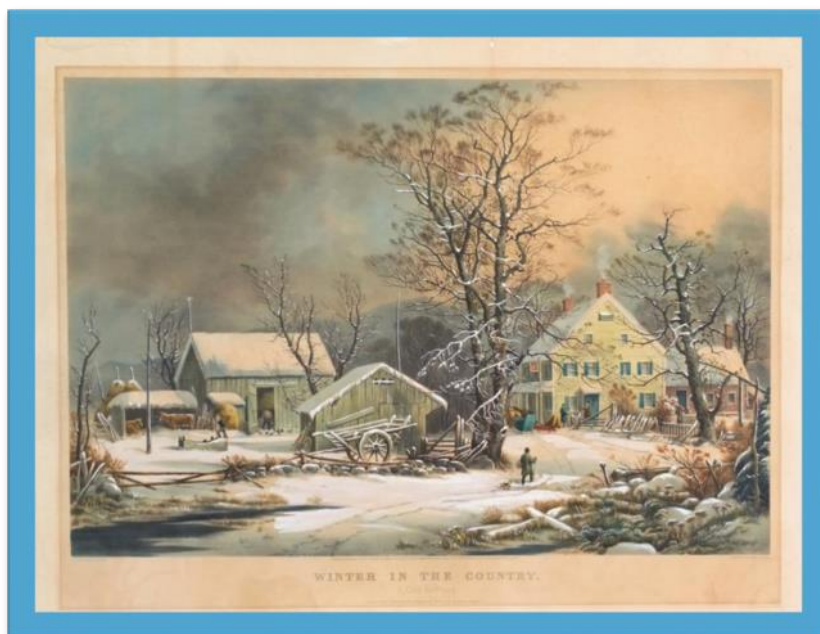
*If you do not have a 30 cup coffee pot it can be made in a large pot. Add about 10 ounces of water to the juices, add the sugar and tie the spices in a bag. Bring to a boil and let simmer briefly. Remove bag and serve.*

Enjoy!

### Ruth Robins' Christmas Stollen

A recipe that my family loved for years, ever since it was first printed in Southern Living magazine, and which I baked to be eaten with good hot English tea (!) for our traditional Christmas morning gift opening!

1 cup milk  
1 cup melted butter or margarine  
1/2 cup water  
5 1/2 cups all-purpose flour  
1/4 cup sugar  
1 teaspoon salt  
2 packages active dry yeast  
2 eggs beaten  
1/2 teaspoon grated lemon rind  
1/2 teaspoon grated orange rind  
1/2 cup seedless raisins  
1/2 cup chopped candied fruit  
1/2 cup chopped nuts  
3 tablespoons butter or margarine, softened  
1/2 cup sugar  
1 tablespoon ground cinnamon  
1 cup powdered sugar  
2-3 tablespoons water or milk  
1/4 teaspoon vanilla extract  
Candied cherry halves



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Combine milk, 1 cup melted butter, and  $\frac{1}{2}$  cup water in small saucepan; place over low heat just until luke warm. Combine flour,  $\frac{1}{4}$  cup sugar, salt and yeast in large mixing bowl, stir in warm milk mixture and eggs, mixing well. Add lemon rind, orange rind, raisins, fruit, and nuts; mix well. Cover dough and refrigerate over night. Place chilled dough on a floured surface, roll into an 18 X 12 inch rectangle; spread with 3 tablespoons soft butter. Combine  $\frac{1}{2}$  cup sugar and cinnamon; sprinkle over butter. Beginning with long edge, roll up dough jellyroll fashion, pinching edges to seal; if needed, trim off about an inch. Place roll on a large **greased** cookie sheet, shape into a ring. Brush ends of roll with water and pinch together to seal. Using kitchen shears, make cuts in dough every inch around ring, cutting two thirds of the way through the roll at each cut. Gently turn each piece of dough on its side, slightly overlapping the previous piece. Let rise in warm place, uncovered, one hour. Bake at 350 degrees for 25-30 minutes or until golden brown. Combine powdered sugar, 2 tablespoons water, and vanilla; drizzle over hot ring. Decorate with candied cherry halves. Yields 12 to 16 servings. From Southern Living, December 1976.

## Linda French's Aunt Bea's Apple Cake

I hope everyone has had an "Aunt Bea" as wonderful as Dean's. Her apple cake recipe is our favorite for fall and winter get-togethers.

2 eggs  
2 cups sugar  
 $\frac{1}{2}$  cup veg. oil  
1 teaspoon vanilla  
1 teaspoon baking soda  
2 teaspoons cinnamon  
2 cups flour  
4 cups apples, peeled and cubed  
1 (or more) cups walnuts, halved or chopped

1. Mix together eggs, sugar, oil, vanilla.
2. Mix together soda, cinnamon, flour.
3. Combine all.
4. Stir in apples and walnuts.

Bake at 350 for 50-60 mins. or until tester comes out clean.

## Butterscotch Sauce Topping for the Apple Cake

The story: You can top the apple cake with cream cheese icing, but there is nothing better than the Butterscotch Sauce I'm sharing with you via WILMA WILSON. For many years, we were privileged to sing with Mike and Wilma's Bardstown Mid-Winter Feast. This is the sauce Wilma always made for the plum pudding end-of-the-meal delight.

1 cup light brown sugar  
 $\frac{1}{2}$  cup flour  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  cup butter  
4 cup milk  
1 teaspoon vanilla

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Mix the sugar, flour, and salt.

Stir in the butter and milk, cooking until thickened. Stir frequently.

Add vanilla.

Serve warm over plum pudding, apple cake, figgy pudding, etc. Delicious!

### **Pattie Davidson's Aunt Mattie's Chocolate Pudding**

This is a recipe from my grandmother's handwritten book of many years ago. She did not cook meals, only made desserts! We've used this at many parties and family functions. It's simply called Aunt Mattie's Chocolate Pudding but is rather more like a chocolate Charlotte Russe.

2 eggs, beaten separately

1/2 cup sugar

1/2 pound Marshmallows

1 pint Whipping cream

2 squares chocolate, melted

Several soft lady fingers

Beat egg yolks, add sugar and melted chocolate, then fold in stiffly beaten egg whites. Add 1/2 lb. marshmallows cut up and one pint of whipped cream. Line glass bowl with lady fingers before adding mixture and chill.

Hints. Do not use small marshmallows—they're just not the same. Dip your scissors in hot water as you cut up the marshmallows.

Use soft lady fingers only (I think they have them at Paul's).

It looks pretty easy as you look at the ingredients but it messes up a lot in your kitchen! It's well worth it.

### **Kathy Cary's Famous Heavenly Corn (or Onion) Pudding Recipe**

Corn Pudding

1/4 cup sugar

3 tablespoons all-purpose flour

2 teaspoons baking powder

2 teaspoons salt

6 large eggs

2 cups whipping cream

1/2 cup butter or margarine, melted

6 cups fresh, canned, or frozen corn kernels

Combine first 4 ingredients.

Beat eggs with a fork in a large bowl; stir in whipping cream and butter. Gradually add sugar mixture, stirring until smooth; stir in corn. Pour mixture into a lightly greased 13 x 9 x 2 in. baking dish.

Bake at 350 degrees for 45 minutes or until deep golden and mixture is set. Let stand 5 minutes. Yields 8 servings.

### **Onion Pudding Variation**

Combine first 4 ingredients as in original recipe. Beat eggs with a fork in a large bowl; stir in whipping cream. Gradually add sugar mixture, stirring until smooth. Substitute six cups thinly sliced onion for corn kernels. Combine onion and melted butter

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in a large skillet over medium heat. Cook 30 to 40 minutes or until onion is caramel colored, stirring often; remove from heat. Add onion to cream mixture, stirring well. Pour into a lightly greased 11 x 7 x 1½ in. baking dish. Bake as directed above, shielding with aluminum foil after 30 minutes to prevent excessive browning.

### **Hannah Park's Tteokguk ( rice cake soup)**

On New Years Day, everyone eats tteokguk, and eating a bowl of tteokguk means you are one year older.

Main ingredients: 4 cups of rice cake soup (400g), 400g of beef (sashimi)

Sub-ingredients: 1 egg (50g), garlic (minced garlic) 1/2 tablespoon (5g), green onion 10cm (20g), soy sauce (conventional soy sauce) 1 tablespoon (15ml), salt 1 teaspoon (3g), seaweed powder (a little seaweed powder), 9 cups of water (1.8L), green onion (for beef broth) 15cm (30g), kelp 10×10cm

Cooking time: 60 minutes

Serving Size: Based on 2-3 servings

Calories: 463kcal (1 serving)

1. Soak the beef in cold water for 30 minutes to 1 hour to drain the blood. Put beef, water, green onion, and kelp in a pot and boil to make beef broth (about 1 hour). When the soup boils in the middle, remove the kelp.
2. Slice the green onion diagonally and loosen the egg to make egg water. Slice the beef in the opposite direction to the grain.
3. Put beef stock, rice cake soup, and minced garlic in a pot and boil.
4. Season with soy sauce and salt, then add green onions. When the broth boils, pour in the egg water and leave it for 30 seconds, then turn off the heat.
5. Put rice cake soup in a bowl, and top with beef and seaweed powder.

### **Bob Richardson's Eggnog**

Here is an old family recipe for Eggnog:

10 egg yolks  
1/2 pound confectioner's sugar  
2 pints spirits (bourbon)  
1 pint heavy cream, whipped  
nutmeg  
3 cups cold milk

Beat egg yolks until light. Add sugar and beat until dissolved.  
Add spirits slowly while continuing to beat.  
Let stand for 5 to 10 minutes, then add milk and chill for a couple of hours.  
Just before serving, fold in whipped cream and beat thoroughly.  
Sprinkle nutmeg over cups when served.  
Note: If using 80 proof, add a little more.

Cheers!

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*(Continued from page 10)*

### **Beverly Haverstock's Boiled Custard**

½ gallon milk (fresh)  
5 eggs, yolks and whites beaten separately  
1 ½ cups sugar  
½ cup flour or corn starch  
Vanilla

Bring milk to a boil in double boiler.

Beat yolks until light. Mix 1 cup sugar and flour and add to egg yolks a little at a time while continuing to beat.

Pour egg yolk mixture slowly into boiling milk, stirring constantly. Simmer until it thickens somewhat. Flavor with vanilla and set aside to cool.

Meanwhile, beat egg whites until stiff as meringue, adding ½ cup sugar a little at a time. Place in a large bowl.

Pour egg yolk mixture around into sweetened well-beaten egg whites, leaving islands of egg whites throughout. Refrigerate.

I watched my grandmother and my mother make this custard every Christmas. They both beat both yolks and whites by hand! I made it for years, and now my daughter, Bonnie, makes it for the family. Merry Christmas!

### **Stephanie Smith's Grandmother Anderson's Raspberry Squares**

As an Army family, we moved around, but one constant was the box of Christmas cookies my grandmother sent to wherever we were each year. The first to get eaten (although they were always at the bottom of the box) were Raspberry Coconut Squares. Here is her recipe.

1 cup flour  
1 teaspoon baking powder  
¼ teaspoon salt  
¼ pound butter  
1 egg, well beaten  
½ cup raspberry jam  
Mix and sift dry ingredients into a bowl, cut in butter as if for pastry  
Add beaten egg mix into a soft dough  
Place in a pan and turn up edges.  
Spread jam over top

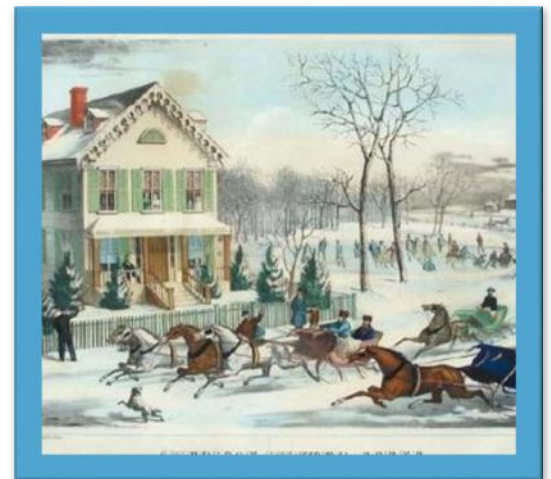
Topping—

1 Tbsp melted butter  
2 eggs, whites and yolks beaten separately  
1 cup sugar  
1 pkg coconut  
1 ½ tsp vanilla  
Combine egg yolks, sugar, vanilla and melted butter, egg whites and coconut.  
Spread over jam.

Bake at 350 degrees for 30 minutes

Cut into small squares for serving

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### **Lee Shafer's Frozen Cranberry Salad (serves 9-12) (From Magic Cookbook)**

This is an easy do-ahead salad to serve with turkey or chicken. It always brings compliments.

- 1 (16 oz.) can whole berry cranberry sauce
- 1 (8 ½ oz.) can crushed pineapple, drained
- 1 (8 oz.) carton sour cream
- ¼ cup confectioner's sugar

Mix all ingredients together and freeze in an 8 x 8 pan. To serve let sit about 15 minutes and cut into squares. Serve on a bed of lettuce.

### **Mary Redden's Nana's Thumb Cookies**

This recipe came from my paternal grandmother Georgana Logan Wilson (b. 1891). It is a great one to do with little helpers – their thumbs are just the right size. We still make this one every Christmas.

- 1 2/3 cup flour
- 1 ¼ stick butter
- ½ cup sugar
- 1 egg
- 1 teaspoon grated lemon rind
- 1 teaspoon lemon juice

- 1 egg white for dipping
- Sugar for dipping
- Jam or jelly of your choice (bright colors look best)

Mix first 6 ingredients together and form a roll.

Chill for at least 2 hours or overnight. Cut roll into ½-inch slices

Make thumbprint in the center of each slice. Dip printed side in egg white and then sugar.

Place on ungreased cookie sheet. Fill thumbprint hole with jelly or jam.

Bake at 350 until lightly brown.



CHRISTMAS SNOW.





## Advent: Season of Mystery—Cindy Curry

Advent has always been my favorite season of the Church Year — Why?

Only recently did I discover the answer to that question wrapped in one word — Mystery . . . .

As we consider our dual preparations for the Feast of the Nativity of Our Lord and His Second Coming, the words, music, and central figures most associated with Advent all seem to be seeking to make known the Unknown.

First, the words: Emmanuel—God is with us; Incarnation—God made flesh; Maranatha—‘Even so, Come Lord Jesus!’ all resonate with Mary’s words, ‘How can this be?’ — the seemingly impossible made possible . . . .

Secondly, the music: For example, “O Come, O Come Emmanuel”; *Messiah*’s “Comfort, Comfort Ye My People,” and the contemporary “Mary, Did You Know?” (<https://youtu.be/ifCWN5pJGIE>) all seem to evoke a longing . . . .

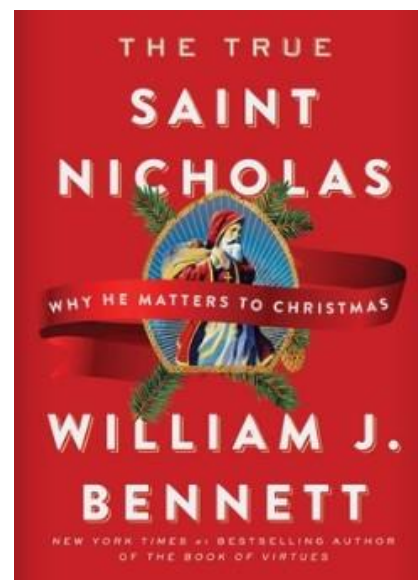
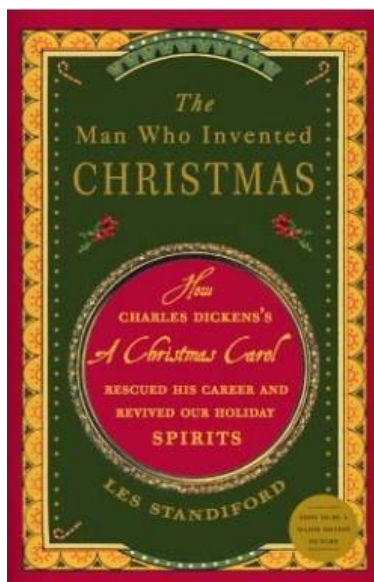
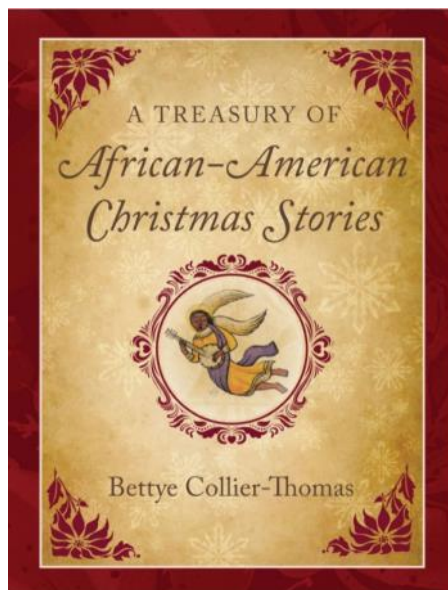
Thirdly, we come to the two Scriptural figures upon whom we reflect as we move through the season — John the Baptist and the Virgin Mary. John comes careening out of the wilderness speaking truth to power and preaching repentance and the cleansing water of baptism in answer to his own call to “Prepare ye the way of the Lord”—and then literally points out His arrival at the River Jordan! In silence, Mary acquiesces to the pronouncement of the Angel and becomes Theotokos—bearer of the Incarnate Word of God. In a sense—by virtue of our own faith & baptism—aren’t we also given the vocation to be preparers of the Way and carriers of His Presence?

Even though our bodies and minds sometimes feel consumed with the busy-ness of the holiday, somehow our hearts, souls, and spirits still watch and wait—like the Baptizer and Mary. Perhaps Advent provides us with an invitation—even calls us—to present the mysteries of our own lives as an offering to the wee Babe in the manger on Christmas Eve — King of Kings and Lord of Lords . . . .

MARANATHA - even so, Come, Lord Jesus!



## Suggested Christmas Reading—*Mary Redden, Book Editor*



### ***A Treasury of African-American Christmas Stories.***

A collection of Christmas stories told from the African-American perspective between 1880 and 1953, featuring authors such as W.E.B. Dubois and Langston Hughes.

### ***The Man Who Invented Christmas: how Charles Dickens's A Christmas Carol Rescued his Career and Revived our Holiday Spirits* by Les Standiford.**

Just before Christmas in 1843, Charles Dickens wrote *A Christmas Carol*. At the time, celebrating Christmas (at least as we think of it today) had fallen out of fashion. His publisher turned down the story, so Dickens used what little money he had to publish it himself. The resulting sensation revitalized the celebration of Christmas in puritanical Victorian England.

### ***The True Saint Nicholas: Why he matters to Christmas* by William J. Bennett.**

This book approaches Saint Nicholas from three perspectives:

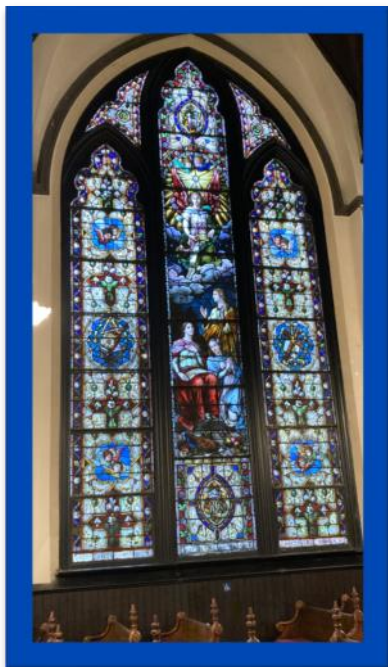
- His life in historical fact;
- His legacy in the centuries following his death;
- His legend as the current jolly elf in a red suit.

Bennett reveals the historical saint as a person whose goodness and devotion to God inspires generations to this day.



## Calvary's Windows 5: The Shreve Window—*Jonathan Smith*

(Editor's note: this is the fifth in a series of articles on the treasured stained glass windows of Calvary, treating them in chronological order.)



The large, bright, lovely window on the south wall of the nave actually tells a sad story. As I mentioned in the previous article, once the Mayer Company had been engaged to provide windows for the western half of the church, Mrs. Octavia Shreve came forward to donate this particular window, giving \$1,200 in 1889 and promising an additional \$1,000 “after my death.” Mrs. Shreve had already lost her husband and all three of her daughters to tuberculosis (called consumption back then) and it is possible she was already aware of the cancer that would end her own life a few years later.

Mrs. Shreve was a long-time prominent member of Louisville's Polytechnic Society, an educational, cultural, and scientific organization founded in 1876 chiefly to take over the bankrupt Public Library of Kentucky, restore its finances, and operate both the library and its museum collections and public talks through a period of transition which ended with the opening of the Louisville Free Public Library on York Street in 1908. I do not know for certain, but I strongly suspect that Mrs. Shreve knew members of Calvary through this civic connection, and of course she would have been interested in the new neo-Gothic structure in a neighborhood she knew well. She may have become a parishioner in the years of construction, which were also the years in which she lost her daughters.

A fellow member of the Polytechnic Society wrote “A Feeling Tribute” in the Courier Journal following her death, which included this description:

There are few persons still living who remember the beautiful Miss Octavia Bullitt, a member of the family so widely known throughout Kentucky and the South. In 1840 she married Thomas Hopkins Shreve, a most gifted gentleman and an accomplished scholar, writer and artist. As his wife, and for many years after his death, she presided over a home which a coterie of scholars, artists and cultivated ladies and gentlemen delighted to visit for cheerful enjoyment. In such a home and with such surroundings, which her devoted brother-in-law, the late Joshua B. Bowles, was careful to see should lack nothing of comfort, or for the education of her three beautiful and remarkably gifted daughters, concealing her own sorrows, she was careful that her children and her visiting friends should be surrounded with an atmosphere of refinement and cheerful elegance.

The writer goes on to lament that “death invaded the happy circle.” Thomas Hopkins Shreve, of a prominent Quaker family originally in Virginia (his mother was related to the Johns Hopkins who founded the university in Baltimore) was a talented writer and newspaper editor who had arrived

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The Shreves are buried at the Bowles Memorial in Cave Hill.





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in Louisville in 1838. A decade earlier, his elder sister Grace had married a prominent Louisvillian, Joshua Bowles, whose huge mansion at Vernon and Sycamore Avenues was named “Clifton” and eventually gave the whole area its name. Shreve initially partnered with Bowles in the dry goods business, and at some point built a home next door to “Clifton” which hosted the “coterie” described above. When the dry goods business closed, Shreve became an editor of the Louisville Journal, a renowned essayist and a published poet, right up to his early death of consumption in 1863.

The widowed mother devoted the next part of her life to the failing health of her daughters, sparing no expense and seeking out the best medical care wherever it could be found. But nothing would avail, and, in order of their birth, the daughters all died: Mary (aged 27) in 1868, Grace (32) in 1876, and Octavia (31) in 1881. Their memory was still fresh when their mother saw an opportunity to establish a lasting memorial in this window.

Why St. Cecilia as the subject of the window? Possibly aware that their time was short, or supposing their disease was genetic (it’s not, but because it was so easily transmitted within families, many saw it that way), or both, none of the Shreve daughters ever married. St. Cecilia holds a special place in the canon as one of the virgin martyrs, in addition to being designated the patron saint of musicians. We identify her here by the violin lying idle at her feet, the musical score on her lap, and the crown awaiting her, magnificently offered by the angel above. But this is hardly a conventional depiction of St. Cecilia; she is effectively “in triplicate,” joined by two other women of equal stature. The violin is laid down, silent, as if upon a stone tomb, with flowers scattered around; and in the panels to either side of the women, instrument and score are literally “hung up,” and replaced by an angel’s lyre on the left side and a cross and Bible on the right. And it is nighttime below the hands of the angel, but bright light above. The caption, “There will be no night there,” from Revelation 22.5, draws a distinction between the suffering of this life and the glory of the other. In short, the window recognizes **three** “St. Cecílias,” three talented women taken too early from their life of sorrows on earth.



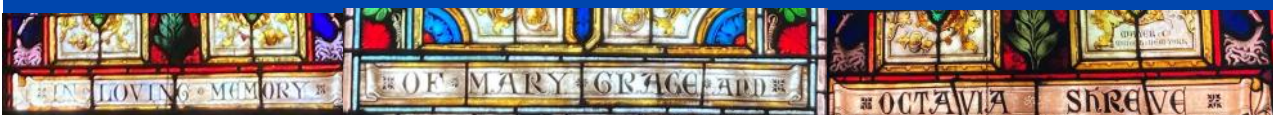
Next in the series: The Apostles Windows in the Narthex



Details



A more conventional St. Cecilia, by Poussin







# DIOCESE of KENTUCKY

## Tornado & Response Update

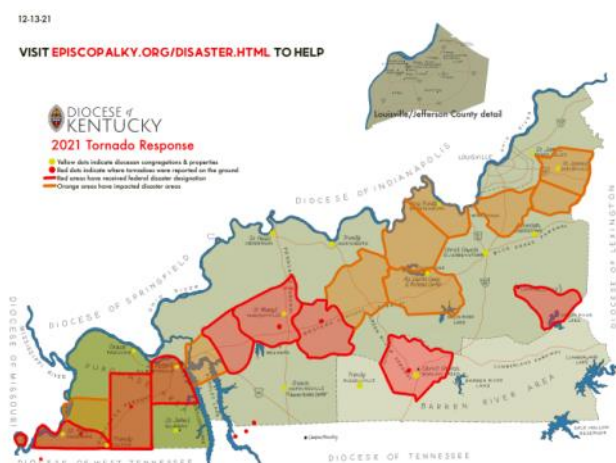
Western Kentucky has suffered what may be the largest natural disaster in Kentucky history. The map included here outlines the areas impacted by this immense and deadly tornado—a huge swath covering the entire length of our diocese. At least 74 Kentuckians have died, including 12 children, over 100 are missing, thousands have lost their homes, and many have no power, clean water, or phone service. Many communities are decimated.

We are relieved that none of our congregations has reported the death of a parishioner. All of our church buildings are intact. Many parishioners, though, are grieving family and friends lost in the storm, or who were significantly injured. Parishioners have lost their homes, car, and possessions, as have their family, friends, and neighbors. The amount of loss is overwhelming.

If you have been directly impacted by the storms, know that you are not alone. We are praying with and for you, and we can assist in connecting you to resources. Your neighbors, your Christian family, care for you.

We have created [a tornado response webpage](#) with various resources and are meeting with clergy of the diocese and leadership of Episcopal Relief and Development's US Disaster Response Program. All Saints Center is in contact with emergency management officers in case we could offer emergency shelter or provide housing for relief workers and volunteers.

Eight counties in our diocese—Caldwell, Fulton, Graves, Hopkins, Marshall, Muhlenberg, Taylor, and Warren counties are under Federal Disaster Assistance—if you live in these counties you may be eligible for federal assistance. You can learn more on [FEMA's Kentucky disaster declaration website](#). Additional counties may be added to the disaster designation.



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## HOW TO HELP

Pray. If you have a prayer request, please submit it via email here. Members of the Daughters of the King across the diocese will pray for you.

If you are nearby but not impacted, work to connect your congregation to the needs you learn about in your communities. While big response organizations will begin meeting the larger needs of shelter, food, and clothing, they will need help connecting to the people in your area. Often churches can also connect with individuals and families to address smaller, more specific needs of their communities.

For those outside the area, the most effective way to help right now is to send a financial contribution that can be used for local needs. Unless you are already trained and connected to a response organization, it is not helpful to go into the affected area.

Click [here](#) to read an article from the Episcopal News Service about relief efforts in the diocese.

## DONATE

**The Bishop's Discretionary Fund :** Donate [here](#).

The Bishop's Discretionary Fund can get funding to our congregations quickly, and is an easy way to get funds to churches in the path of the tornado that are not currently able to accept online donations (including St. Peter's, Gilbertsville; St. Mary's, Madisonville; Trinity, Fulton, and St. Paul's, Hickman). Some of these congregations have parishioners living in Mayfield. We are already beginning to distribute funds for urgent needs.

You can also donate directly to:

Christ Church Bowling Green [here](#).

St. John's, Murray [here](#).

Grace Church, Paducah [here](#).

*The Bishop's Discretionary Fund will also support these congregations and their communities.*

You can also donate to the Bishop's Discretionary fund by check:

Diocese of KY Bishop's Discretionary Fund

with tornado relief in the memo line

mail to:

The Episcopal Diocese of Kentucky

425 S. 2nd Street Suite 200

Louisville, KY 40202.

Some congregations in the affected areas are posting updates to their Facebook pages sharing prayer requests, local needs, and ways to donate. You can visit their Facebook pages at the links below:

[St. John's, Murray](#)

[St. Peter's of the Lakes, Gilbertsville](#)

[Christ Church, Bowling Green](#)

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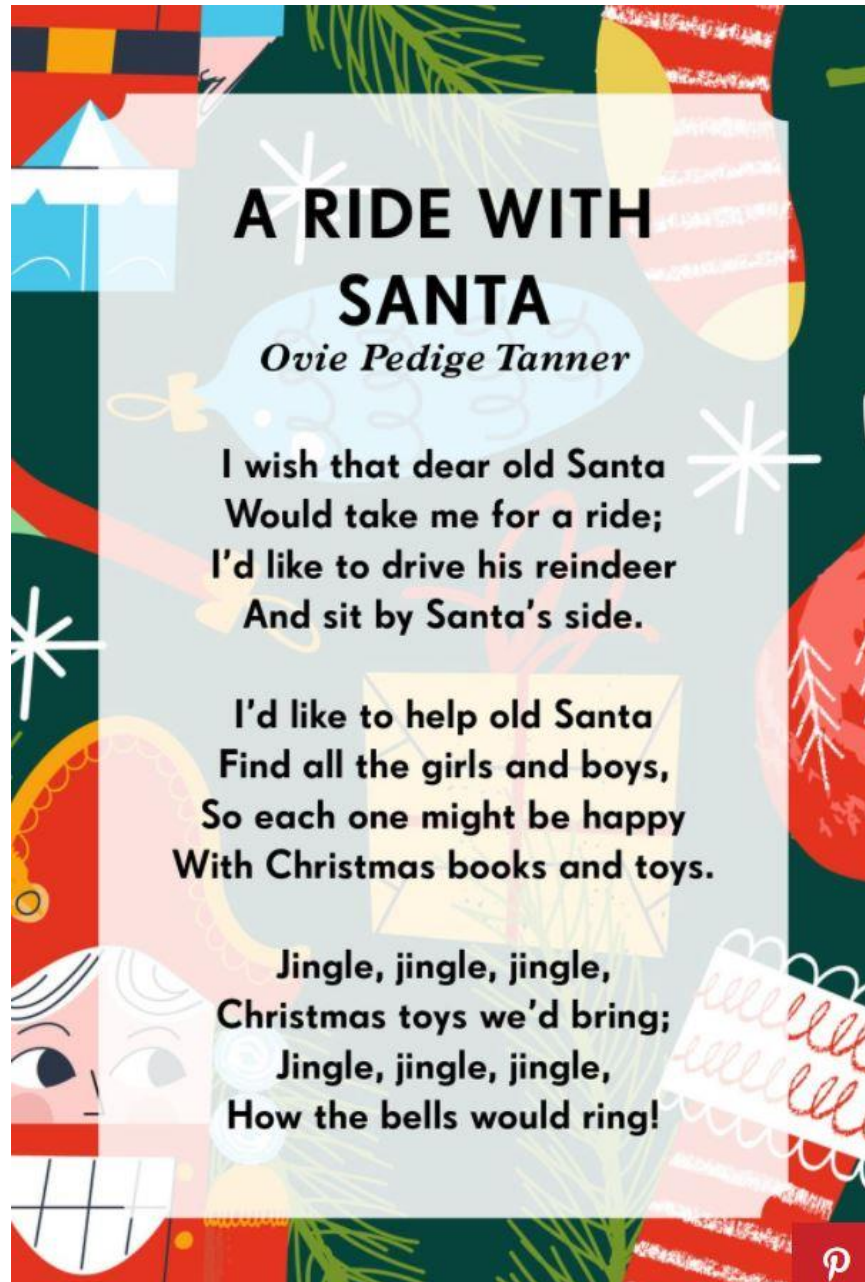
Merciful God, you promise to always be with us. Remember us now in this time of great need. Give us hope and perseverance, comfort us with your goodness, and draw us ever closer together in you, that our common life might be strengthened and our communities enabled to fulfill your purposes, through Jesus Christ our Lord. *Amen.*



# CHILDREN'S

—please share with the children in your life

# ORNER



From *Country Living*

Children's Corner is a regular feature of the *Calvary Connection*. Submissions and suggestions are welcome.

## Office Hours and Service Times

### Sundays

9:30 AM Sunday Forum, Parker Hall  
10:30 Live service and Facebook feed  
7:00 PM Compline

### Office Hours

Monday, Tuesday, Thursday 9 am – noon (at other times, call Rector's cell phone, below)

Food and Clothes Closest (**food only, MTT**)

Monday -Thursday 9:30–11:30 am



[View larger map](#)

## Contact Us

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Will Cary, Junior Warden  
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Patrick Vaughn, Assistant Treasurer  
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**Would you like to get emails from Calvary?** We send them out regularly to list the schedule for the week or happenings within the parish such as marriages, births and the passing of our members.

Go to [www.calvaryepiscopal.org](http://www.calvaryepiscopal.org), Under About Us, select Contact Us and fill out the form to request digital communications.