

St. Thomas The Apostle Anglican Church

110 Francis Street, Cambridge ON, N1S 2A1

"KEEPING IN TOUCH – June 2025"

Website: <https://www.stthomascambridge.ca/>

Facebook: <https://www.facebook.com/St.Thomas.the.Apostle.Cambridge>

A FEW DATES TO MARK ON YOUR CALENDAR

Tuesdays (1pm)

Bible Study: We are back to our regular schedule meeting at St Tom's this month

Thursdays (1pm)

Midweek Holy Communion Service: Pastor Craig invites you to join him every Thursday afternoon for a smaller, quieter gathering for worship followed by a time of discussion and learning.



Thurs 12th (1 pm)

ACW Meetings: Summer closing Pot Luck Lunch

Tuesdays (10am-2pm)

Learn how to make milk bag rugs at St. Paul's Lutheran church, beside Trinity, and/or bring your dry & clean outer milk bags to be used. Contact Marlene Mercer for details.

Sun June 1st (9am)

Ascension Day will be a Holy Eucharist

Sun June 8th (10:30am)

Campfire Service & Lunch Our friends at St. Luke's have graciously invited us to join them for a "Campfire Service", followed by a hot dog lunch. If you are able, please bring along a salad to share.

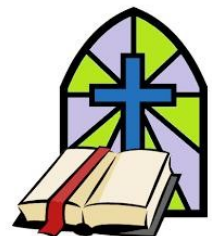
Tues June 17th (9:30am) Parish Council

Sun June 22nd (10am)

ACIC Annual Joint Service & Picnic See page 2

Thurs June 26th (6-7:30pm)

Strawberry Social See Pat to get tickets



Minister's Pondering

This is the season for cultivating new life, & our spiritual lives grow according to the care we give to seeking, following, & believing in the promises of God. The life of faith is sowing good seeds without knowing what they will be once they come to maturity; stepping forward in trust, without knowing where our journey will take us, or how Lord Jesus will show himself to us along the way. In this world so full of uncertainties, one thing is for sure: wherever we end up, living out our calling in Christ will be greater than our greatest hopes & dreams. Now, let's get out to our gardens & roll up our sleeves, tending to the work God calls us to.

Craig+



Sunday, June 22, 2025
Anglican Churches in Cambridge (A.C.I.C.)
Annual Joint Service & Picnic

(St. James', St. John's, St. Luke's, St. Thomas, Trinity & Christ Church Ayr)

LOCATION	-->	St. James' Anglican Church - 520 Ellis Rd, Hespeler
10:00 am	-->	gather in church for music and a singalong
10:30 am	-->	service begins
following service	-->	picnic

- 1) Please **sign Attendance Sheet** so we can estimate seating.
- 2) Please **CARPOOL** as much as possible / drive food, chairs & passengers to side door, then park in arena parking lot next door if driver is able to walk / if driver not able to walk that far, park at rear of church in designated area.
- 3) Please bring either a **salad** or a **dessert** to share.
- 4) If item needs to stay cold, please bring in a **labeled cooler with icepacks** / please label all containers with your name & church.
- 5) If the weather is nice and you might want to sit outside, bring a garden chair & sunhat.
- 6) Please bring your **offering** in an envelope clearly marked for your church so it is returned appropriately after the service, or simply double up your donation the week before the picnic.
- 7) **We need volunteers (please mark on sign-up sheet if you are able to help)**
 - before : to direct traffic in driveway
 - before : take food by cart from side entrance to kitchen
 - during : carry food from kitchen to buffet & bring empty dishes back to kitchen
 - after : kitchen clean-up
 - after : take down tables and chairs

Do you know about Thy Kingdom Come?

Thy Kingdom Come (TKC) is a global ecumenical prayer movement that invites Christians around the world to pray from Ascension to Pentecost for people to come to know Jesus.

Every person, household and church are encouraged to pray during these **11 days** from **May 29 – June 8, 2025**, in their own way.

Interested? Search online - Thy Kingdom Come and sign up to receive the online resources. This year there is a lovely workbook and guide with a focus on looking deeper at “The Lord’s Prayer” here is a link.

thykingdomcome@lambethpalace.org.uk

The destructive war in Gaza - Palestine knows no awful limits.....

Did you know that June 1-2025 Is **Jerusalem Sunday?**

Prayer for Peace in the Holy Land

O God of all justice and peace, we cry out to you in the midst of the pain and trauma of violence and fear which prevails in the Holy Land.

Be with those who need you in these days of suffering

we pray for people of all faiths – Jews, Muslims and Christians and for all people of the land.

While we pray to you, O Lord, for an end of violence and the establishment of peace,

we also call to you to bring justice and equality to the peoples.

Guide us into your kingdom where all people

Are treated with dignity and honour as your children – for to all of us you are our Heavenly Father.

In Jesus’ name we pray, Amen.

Archbishop Hosam

March 2024





"Look Up"

With Ascension Day coming this month, this article from YouVersion seems very appropriate.

It's so normal to spend our time, energy, and attention focusing on the here and now. We're busy, after all. Sometimes we're preoccupied. And when we stop to really think about it, it's difficult to perceive something beyond our five senses.

But in his letter to the Colossians, Paul encourages his fellow believers to look up:

"Since you have been raised to new life with Christ, set your sights on the realities of heaven, where Christ sits in the place of honor at God's right hand."

Colossians 3:1 NLT

Think about that. The realities of heaven. As you think about Paul's words, here are four things to consider:

- 1. Heaven isn't some vague, dream-like state. It's a real place, with real people, where God is the true King.*
- 2. There will come a day when we will all meet God face to face. Everything we've hoped for will finally be revealed.*
- 3. Our troubles and our heartbreaks (and even death itself) are temporary! Scripture tells us that a time is coming when God will do away with pain and death and sickness and suffering—forever.*
- 4. God is still on His throne, with Jesus beside Him in the place of honor. No matter how crazy, senseless, or heartbreaking the world can seem, we can have confidence knowing that nothing is outside of God's sovereign plan.*

So when you're tempted to look around at others or look inward at yourself, look up instead. Heaven is wherever God is, and that's the truest reality of all.

Rhubarb Custard Crumb Pie

onegreenplanet.org

INGREDIENTS

1 1/4 cups Bob's Red Mill Gluten-Free Flour Blend
1/4 tsp xanthum gum
1/2 tsp salt
1/2 cup coconut oil
1/4 cup cold water, more as needed

Strawberry Rhubarb filling:

3 to 4 cups rhubarb, *diced*
1/2 cup brown sugar, or equal parts sweetener of choice, 1/4 sugar 1/4 Maple sugar
3 Tbsp Bob's Red Mill Gluten-Free flour blend, or corn starch
1 package small coconut cream
1/4 tsp salt
1 cup date syrup + lemon
1 Tbsp lemon juice

Crumb topping (optional):

1 cup rolled oats
1/4 cup Bob's Red Mill Gluten-Free flour blend
1/2 tsp salt
1/2 tsp cinnamon
1/4 cup brown sugar, or sweetener of choice
2 Tbsps Apple sauce
1 Tbsp lemon juice

DIRECTIONS

1. Begin by preheating oven to 350 degrees and lightly oiling a pie plate with a bit of coconut oil.
2. Make your dough in a medium mixing bowl, combine all dry ingredients, whisk together. Add coconut oil and cut in with two forks or your fingers until it resembles coarse crumbs. Slowly drizzle in cold water, mixing with your hand, until dough comes together in a moist but not sticky ball. Place in fridge to chill a bit while you make fillings.
3. In another bowl, combine all ingredients for rhubarb filling. Diced fresh rhubarb, sugar, salt, flour and lemon juice. Stir well to combine and let rest for 2-3 minutes. If after this time you see liquid pooling in the bottom of the bowl, add 1 Tbsp more flour and stir in. You do not want the filling to be too watery or you will have a runny pie.

4. Make the crumb topping by mixing all the dry crumb ingredients in a small bowl, adding the coconut oil, and mixing it gently breaking it up with your fingers until crumbs begin to form. Drizzle with lemon juice and toss again to form crumbs.
5. Place dough in oiled pie plate and press gently in all directions to fill plate evenly, pushing it up the sides as you go. You want a crust about 1/4" thick, it's ok if it doesn't go all the way to the top or if the edges look messy, it's perfect and "rustic" :)
6. Pour filling in and smooth, top with crumbs, and cover with foil. Bake at 350 for 45 until crust is golden and filling is beautiful and bubbly. You can remove foil for last five minutes to get a nice golden crumb if you like. As hard as it is, LET IT COOL THOROUGHLY before you slice into it. About 15 minutes should do the trick. You will have a perfect spring pie to devour by yourself or with friends

NOTES

Date syrup

1 cup dates

2 cup one can coconut milk

Lemon juice

Custard or corn starch

Sent from [MealBoard](#)

Thanks

Rick & Sharon