

Served with love...

As we move past the mid-August point, I realize that three months have passed since the annual meeting where I was installed as President for the Bermuda Nova Scotia Regional Council. It was suggested then, that I might write a monthly blog... I'll try for quarterly.

Serving as President of the regional council is an honour and it has been my privilege to represent the region where invited. My term started before I was installed, as I was asked to offer a message at the closing banquet at the Maritime UCW rally held in Antigonish. I've been asked to preach at the decommissioning service, to be present at a retirement party for a long serving minister, to bring the sympathy of the Region to the those who mourn the loss of a family member; a minister in our region, to preach at the opening service of Berwick Camp, to preach at an ecumenical service as part of a community summer festival and most recently to celebrate the 150th anniversary of a community of faith.

My practice has been to invite the gospel to live through each of those moments in community life, but also to bring a bit of my experience and connection with the people of Nova Scotia and our United Church family. I didn't plan it, but the story I told to the UCW, has taken on a life of its own.

My grandmother, Sadie Reid, was a very involved UCW member and active in many aspects of community and family life. She was well known for her ability to provide a warm and hospitable place for those who visited, was a wonderful cook and baker, and often carried those gifts wherever she went. She had a strong influence on my life. By grace, she and I spent a memorable afternoon together as she taught me how to make her most excellent celebration cake. After her death I inherited her cake pans and the tin the cake travelled in. As a way of honouring the tradition of radical hospitality I've inherited, I've made a celebration cake to take with me to each of the places I travel. After all, we have much to celebrate in this 100th year of being church! It is not exactly the story of the loaves and fishes, but a connection to each other and the generations past that comes to life as each person gets a "wedding guest sized" piece of cake. It has been so well received! Many people have asked for the recipe, which I lovingly share. (I warn you, the method is equally as important as are the ingredients).

I'm calling it the "President's Cake" and I'm hoping you get a taste of it sometime this year. I promise to bring one with me as I travel to the places who have asked for an official visit from the region.

As always, I am grateful to the people of my own congregation, Trinity United Church in New Glasgow, who support most everything I do, including serve as Regional President. I try to respect that they have pastoral needs as well.

Enjoy the rest of the season of warmth my friends. And enjoy those times when the spirit is present through the gift of food. We have much to celebrate, and many reasons to give thanks.

The President's Cake

(Her grandmother's recipe,
passed along)

1 cup butter
2 cups sugar
3 eggs
3 1/2 cups cake flour
1 1/3 cups milk
1t baking powder
1t salt
1t lemon extract

Preheat oven 300-325

Cream butter and sugar and add whole
eggs, one at a time.

Beat thoroughly.

Sift flour three times and measure
carefully, being sure not to make it
settle. Add salt and B.P. to flour and mix
well.

Add flour mixture and milk (with lemon
extract added) alternatively, beginning
and ending with flour.

Bake 90 minutes. Cool and frost with
butter icing