

FOR CHRIST. FOR THIS TIME. FOR ALL TIME.



## ANNOUNCEMENTS SUNDAY JUNE 30, 2013

**Coffee Hours** – It's "LEMONADE ON THE LAWN " time. Please Volunteer!  
Sign up sheets on bulletin board in back of church – Thank You

### **CARITAS:**

Thanks for making Caritas a big success -- thank you for providing food, serving food, packing bag lunches, coordinating and providing breakfast food, arriving early in the morning to make and serve breakfast, cleaning up the kitchen, spending the night, and donating clothes to help those in need. Caritas is such a wonderful and important ministry in our community and it is touching to see a small church such as Fork come together so easily to make it happen. Being a part of Caritas is humbling as it makes us painfully aware of how blessed we all are. However, it is also encouraging to see God working through each of us as we reach out to help others in need. Thank you for your commitment and dedication to this outreach ministry.

### **STUDY GROUP**

The Richard Rohr “Immortal Diamond” study group is meeting with Bill Wells at 7:30 p.m. at the parish house on the following Tuesday nights: 7/2, 7/16, 7/23, 7/30 , (Richard Rohr)  
**[7/9 is Vestry night.]** The book can be purchased on Amazon or through Bill.

### **WHEAT**

Wheat pantry is low on soup and Fork Church members should bring soup on the second Sunday in each month until further notice.

Thank You,  
Vestry Mission Coordinator,  
James Palmer

**PARISH LIFE EVENTS:**

**July 13 – BBQ fundraiser and Cocktail party at Emily and Paul’s  
Order forms in rear of Church**

September: "Italian Supper"  
October 19 Bonfire and Rick's "famous Chili" night at the Caves,  
Supper Club,  
November 1,2,3 Shrine Mont,  
Heavenly Stew  
Supper Club  
December: Supper Club Christmas Party

**Upcoming at Fork**

*Outreach Dinner* St. James the Less  
6/30/2013 125 Beverly Road  
5:00 PM – 7:00 PM Ashland, VA 23005

**Wood Ministry**

Please help spread the word. Some of you may be recipients of the wood provided by the West Hanover Wood Ministry. There are four wood yards located within western Hanover to help make it a little easier to get wood delivered. Here is an opportunity to help the Wood Ministry possibly purchase splitters, gas for splitters, etc. So.....let everyone know.

**Beaverdam Ruritan** Club is offering a bingo night with proceeds going to the West Hanover Wood Ministry. It is this Friday, June 21 with games beginning at 7 pm at the Beaverdam Ruritan Club at 18002 Teman Rd.

We understand some may not wish to promote bingo and we understand. Since WHEAT so closely with the Wood Ministry we wanted to help as much as possible to have a great turnout for Friday night. The Wood Ministry, like WHEAT, operates entirely with volunteers and donations. Your support is much appreciated. God Bless

# Fork Church BBQ Fundraiser

Your opportunity to obtain Paul Jalbert’s world class BBQ AND help Fork at the same time...  
what could be better?

NEW THIS YEAR, SMOKED SALMON. It is healthy and delicious warm or cold. Makes a beautiful presentation and freezes well.

The BBQ is made from Boston Butts seasoned with a time-tested custom mix, basted often and smoked slowly over apple for 14 hours, rendering tender and juicy BBQ.

Prices	Your order
\$45 for 1 six lb. Boston butt	_____
\$40 each for 2 or more Boston butts	_____
\$18 per quart of pulled BBQ	_____
\$20 for Smoked Salmon	_____
\$18 each for 2 or more Salmon	_____
Total:	_____

Name \_\_\_\_\_

\*make checks payable to Emily Dickson and mail to address below or give to Emily  
ORDER by form or email...[Emily.AppleSeed@gmail.com](mailto:Emily.AppleSeed@gmail.com) ORDER now & pay later!!

\_\_\_\_ tear off and save bottom of form with reheating instructions and party info!\_\_\_\_  
The whole barbecued Boston butts can be frozen in the aluminum foil wrap straight from the grill with a shelf life of 12 months. Freezing causes no flavor deterioration and we cook butts to be frozen a slightly shorter time to account for reheating time.\*\*  
It takes 24-36 hours to thaw these butts, as they weigh around 6 pounds. Once defrosted, heat in the foil at 250 degrees for several hours until the internal temperature reaches 160 degrees.

Pick up of BBQ will be at Emily’s house on  
Saturday, July 13<sup>th</sup>, beginning at 6 p.m. through the party.  
**Couples and singles are invited to come at 6:30 p.m. for  
casual cocktail social at Emily Dickson’s home.  
15003 Lane Mill Rd.  
Montpelier, VA 23192  
804-339-1757**

**Please bring a heavy hors d’oeuvres to share and BYOB**

