



Discerning Hearts

Newsletter of The Episcopal Community

"We are marked as Christ's own for ever."

Volume: 2026 Issue 09

Nominating Committee

It is time (yes, that time) to begin the search for new leadership within The Episcopal Community! The Circle of Leadership is looking forward to hearing new voices and implementing new ways for our community to grown and flourish.

Nominations are open to the entire community, This year we have determined it is in the community's best interest to eliminate experience at the national level as a requirement for office. These selected will be announced at the 2027 Annual Meeting.

The Circle of Leadership includes the Executive Committee, and chair positions for Worship, Membership, Spiritual Formation, Care Ministry, Communications, Archivist, and Governance. The Executive Committee is elected by those on the Circle of Leadership.

We ask that every member will pray about their gifts and consider standing for a position on the Circle of Leadership. For additional information, please contact the committee at

nominations@theepiscopalcommunity.org



September Birthdays

Judith Waskes
Cheryl Duffy
Susan McKee

Phyllis Hunt
Donna Jangula
Vicki Hightower



Event Calendar

Meetings are on Zoom.

2026

All times Central time.

- Saturday - Compline 10 PM
- Sunday - Compline 6:00 PM
- Tuesday - Social Hour 4:00 PM
- Friday - Morning Prayer 9:00 AM
- Thursday, October 1- Exec, Comm
- Thursday, October 15 – CoL



Do you need a snail mail copy of Discerning Hearts? Contact Barbara Harris at

communication@theepiscopalcommunity.org

What Do Women Do with Christianity?



Have you ever wondered how women navigate faith amid structures that have often marginalized their voices? **What Do Women Do with Christianity?** is an online event offering wisdom, companionship, and space for bold and honest inquiry.

Event Type:

Live Online Gathering with Recorded Replay

Date:

Friday, September 11 from 10:00-11:30 a.m. Pacific Time (PT)

Featuring:

Carmen Acevedo Butcher, Christine Valters Paintner, and Bishop Jennifer Baskerville-Burrows

Cost:

\$95, \$30, \$10, \$5 no one is turned away for inability to pay. [register now](#)



Vespers/Compline

06-Sep	Becky Taylor
13-Sep	PattiJoy Posan
20-Sep	Bishop Diane
27-Sep	Linda Klocker

All are welcome! Zoom link is sent out on Wednesdays. If you would like to lead compline, please contact Lorna MacDonald at

worship@theepiscopalcommunity.org



PayPal makes it easy!



Please use the drop down menu when making a donation so that we may credit your donation correctly,

The Celtic Rune of Hospitality



We saw a stranger yesterday,
We put food in the eating place
drink in the drinking place,
music in the listening place
And, with the sacred name of the triune
God,
he blessed us and our house,
our cattle and our dear ones.
As the lark says in her song:
Often, often, often, goes
Christ in the stranger's guise.



What We are Reading

This month we asked for reading suggestions from our Circle of Leadership. Below is a sample of what we are reading. Books do not have to be theological or religious in nature. But they do come recommended! Have a book you'd love to share? Send us an email!!

- **The Black Madonna:** Icon of Resistance and Nourisher of Souls by Christena Cleveland, PhD
- **The Bible Says So:** What We Get Right (and Wrong) about Scripture's Most Controversial Issues by Dan McClellan
- **Joyful:** The Surprising Power of Ordinary Things to Create Extraordinary Happiness by Ingrid Fetell Lee
- **The Things We Never Say** by Elizabeth Strout
- **Major Pettigrew's Last Stand** by Helen Simonson
- **The Nightingale** by Kristin Hannah
- **Wisdom, Knowledge and Faith:** New Essays on the Future of Theology and the Episcopal Church. Edited by Robert MacSwain and Kelli Joyce.



Recipe of the Month

The Ultimate Spicy Cheddar & Apple Fall Veggie Sandwich 1 serving

Ingredients

- 2 slices of sourdough bread (or your favorite bread!)
- 1-2 ounces sliced sharp cheddar cheese
- 1 tablespoon grainy Dijon mustard
- 1-2 teaspoons honey
- 10 slices pickled jalapeños
- 5-6 thin slices of red onion
- ¼ Honeycrisp apple, thinly sliced
- ½ cup kettle potato chips
- ¼ cup arugula



Instructions

Place both slices of bread on a small baking sheet and broil on high in the oven for 1-2 minutes, or until lightly browned. (Watch carefully so it doesn't burn!)

Remove the baking sheet from the oven and turn the sliced bread over. Cover only one piece of bread with sliced cheddar cheese, then return the pan to the broiler for another 1-2 minutes, or until the cheese melts.

Remove the pan from the oven and top the melted cheese slice with pickled jalapeños. Spread the plain slice of bread with Dijon mustard, then drizzle on honey. Top with apple slices, red onion, arugula, and kettle chips.

Carefully close the sandwich and gently press down until the chips crunch. Slice in half and enjoy!

Optional: to increase protein or if you'd like to use up some extra meat from your fridge, feel free add a few slices of your favorite meat, like crispy bacon, honey or maple ham/turkey, or leftover pulled turkey or chicken!

Monique Volz of <https://www.ambitiouskitchen.com>

