

## Contact information for Princess Street United Church

Kevin 613-542-6112 or Rev. Susan 613-542-6112

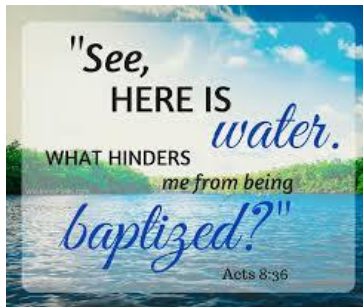
Email: [psunited@kingston.net](mailto:psunited@kingston.net) or [revsusanm@kingston.net](mailto:revsusanm@kingston.net)

Facebook: Princess Street United Church

Instagram: psuchurch



## In Person & Online Worship April 28, 2024



Please join us for 'in-person' and 'online' worship, this Sunday at 10 am. Rev Susan will preside at the service; we will celebrate the sacrament of holy communion.

You're invited to read and reflect on the following:

**Acts 8:26-40; Psalm 22  
1 John 4:7-21; John 15:1-8**

***We worship at  
St. Luke's Church, 236 Nelson Street.***

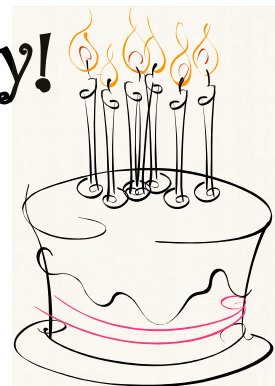
# Staff Office Hours

**Kevin** - Kevin will be in the office next week on Tuesday and Wednesday afternoon 1-4, and Monday and Thursday Morning 9-12.

**Rev Susan** - Rev. Susan plans to be in the office on Tuesday and Wednesday afternoon 1-4, and Thursday Morning 9-12; other times by appointment. Please call 613-542-6112 to ensure that she is in to receive you.

## Happy Birthday!

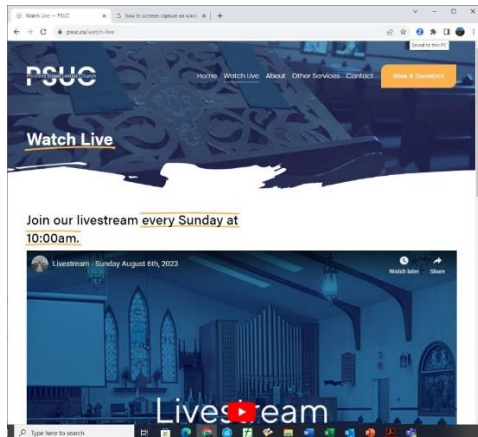
Kevin Guthrie	April 2
Fern Murray	April 21
Muriel Laird	April 23
Colleen Flindall	April 26
Mabel Smith	May 14
Joan Westcott	May 22



**Official Board - April 28** The Official Board will meet for about an hour after the service of worship on April 28. Everyone (not just Board Members) are welcome to attend.

Rev. Susan will be bringing a surprise sweet treat to enjoy, so be sure to stick around!

# Our Church Service Online



If you're unable to be with us in person on Sunday, you can always join our 'online' community. We broadcast live every Sunday, starting at 10 am. [Click Here](#)

If you miss a service, they are always available online. Simply visit our YouTube Channel: [Click Here](#)

## The Folk Choir

The choir plans to sing on May 5 and June 9<sup>th</sup>. Everyone is welcome to join them! Practices will be on Mondays from 7-8 pm, May 6 & 13, and June 3. For information about joining the Folk Choir, please speak to [Cathy Secker](#) or [Sandy Hubbard](#).



## The Social Circle

You are warmly invited to join this pleasant group of folks from both Princess Street Church and St. Luke's Church, for conversation, games and refreshment!



For more information, please call Joan Westcott at 613-329-0342.

# Healing Through Storytelling

*Cast and audiences learn and share a story of cultural resilience.*



Storytelling is a powerful way to preserve and share history. The theatre performance, *Bunk #7*, does just that.

*Bunk #7* shares the true story of six boys rioting against the mistreatment and many forms of abuse they received at Edmonton Indian Residential School in St. Albert, Alberta, in the early 1960s. Written by the late Nisga'a MLA Larry Guno, the play is based on his own experience at the residential school and named for his bunk number.

The cast features Indigenous youth and young adults, offering a powerful way for the cast and audiences to learn and share the story of cultural resilience. In November 2021, the play premiered at Raven Theatre in British Columbia to a full audience. With overwhelming support, the performers went on a tour of northwestern BC to share the transformative journey. Performances in fall 2023 were once again met with great support.

Your gifts to Mission and Service open opportunities for storytelling to move forward in an impactful and powerful way. Thank you for your generosity.



## **Partners in Mission Food Bank**

Princess Street United Church continues to encourage our folks to remember donations of money and food for the Partners in Mission Food Bank. Alan Constantineau kindly makes sure that the donations are delivered to the food bank in a timely manner! The following items are most needed: Money (your dollars contribute to higher purchasing power), Canned meat & fish, Peanut butter, jam, canned stews, canned tomatoes; Baby food, formula, diapers, pasta, pasta sauce, Cereal, 100% Fruit juice.

# The Happy Bookers 2024

<u>Date</u>	<u>Title</u>	<u>Author</u>
<u>April 30, 2024</u>	<i>Wicked Dreams</i>	Lisa Jackson & Nancy Bush
<u>May 28, 2024</u>	<i>Mad Honey</i>	J Picoult & J Finney Boylan
<u>Date TBA</u>	<i>Whalebone Theatre</i>	Joanna Quinn

***You're Invited to Princess Street United Church's The Happy Bookers Book Discussion and Refreshments - Tuesday Evenings 7:00 - 8:30 p.m. All the books are available to borrow at the Kingston Public Library or can be purchased at your preferred bookseller.***

***Our last meeting of the season (date TBA) will start with a potluck dinner!***

## Easy Cheesy Potato Soup

Yields: 12 cups    Prep time: 20 minutes    Total time: 50 minutes

### INGREDIENTS:

4 tbsp unsalted butter  
1 large yellow onion, chopped  
2 stalks celery, chopped  
3 cloves garlic, finely chopped  
1 tsp dried thyme  
Salt (about ¼ tsp if desired)  
6 medium potatoes (about 3 ½ lb) peeled and cut into ½ inch cubes  
6 cups low sodium vegetable or chicken broth  
1 cup Half & Half (or milk)  
6 ounces shredded smoked Gouda cheese (or your favourite cheese)  
Dash of nutmeg  
Chopped chives (for garnish)  
Pepper (to taste – about ¼ tsp)

### DIRECTIONS:

1. In a large pot over medium heat, melt the butter. Add onions and celery and cook, stirring occasionally, until very tender and translucent (about 10 min). Add garlic and thyme, season with salt. Cook stirring occasionally, until fragrant (2 to 3 minutes more)
2. Add the potatoes and stir to combine. Stir in the broth and increase the heat to high. Bring to a boil and cook, stirring occasionally, until potatoes are tender (about 5 to 7 minutes).
3. Reduce heat to medium low. Using a ladle, transfer about 4 cups of the potato mixture and broth to a blender. Partially cover or vent the lid and blend til smooth. Return to pot, stirring to incorporate. Add the Half & Half (or milk) and bring to a simmer. Cook, stirring occasionally to ensure soup isn't scorching on the bottom of the pot, until slightly thickened (about 10 to 12 minutes).
4. Stir in the cheese and nutmeg. Stir til melted. Season with the pepper. Serve in bowls topped with a sprinkle of chopped chives.

**NOTE:** the recipe can easily be cut in half.

Milk works just fine instead of Half & Half.

If you don't have Gouda, use your favourite cheese with a drop or two of liquid smoke. (or leave out the liquid smoke if you don't want a slight smoky taste).

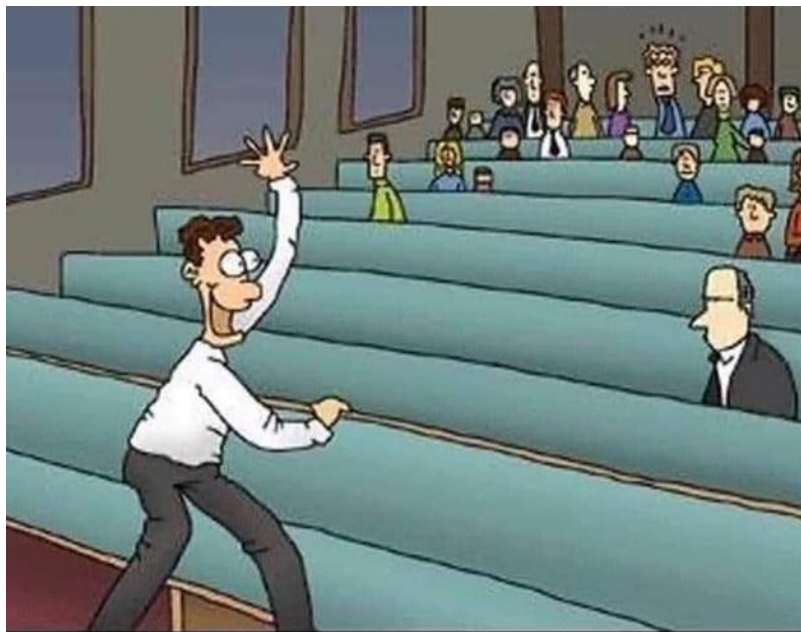
From Debby Fanning



Our Annual Bake Sale, in conjunction with the folks at St. Luke's, will be held on **May 26, 2024**, with the folks at Crossroads. The plan is that this event will be held indoors, so no worries about rain!

Please, your donations of baked goods: pies, cakes, cookies, squares, loaves, scones, etc., and gently-used smaller household items would be greatly appreciated. If you can assist in any way, please be in touch with Annabel Campbell or Joan Westcott, or call Kevin in the office.

There are posters available. Please take some and post them (apartment lobbies, information kiosks, library bulletin boards, grocery stores, etc. Let's get the word out!



Tom! You won't believe our luck!  
Front row seats! Hurry up  
before they're all gone!

See you Sunday!