

Congregational Church of South Hero, U.C.C.
P O Box 99 24 South St.
South Hero, VT 05486
Office hours: Mon-Fri. 9 a.m. to 3 p.m.
(802)372-4962 ccshvt@gmail.com

Pastor: Rev. Dr. Michael Galica
cell 801-209-6880
mike@galica.us
sherochurch.org

Worship every Sunday Morning at 9:30 a.m.

E News for August 13, 2026

From Pastor Mike: Focus Scriptures: Isaiah 56:1, 6–8; Psalm 133;
Romans 11:1-2a, 29-32; Matthew 15:10-28

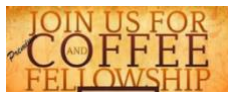
This week's readings are all about unity. From Isaiah 56 and Matthew 15 we see that God's invitation extends across boundaries to all people. Psalm 133 celebrates when people live together in unity. And in Romans 11, Paul continues to point out that even while God is including all people in God's new family, God's faithfulness to God's chosen people—the descendants of Abraham, Isaac, and Jacob—will never fail.



Interested in joining CSH?

Aug. 30th New Member Orientation. See Pastor Mike for details.

Sunday Sept. 27th New Member Sunday



Join us Sunday after worship for coffee and refreshments.
Christian Ed is responsible for August.

The bulletin for each week is now on our webpage www.sherochurch.org

You can stream Sunday Worship live. <https://tinyurl.com/CCSHLive>



Twelfth Sunday after Pentecost

Scriptures: Isaiah 56:1, 6–8; Psalm 133; Romans 11:1-2a, 29-32;
Matthew 15:10-28 (Char Kennedy, liturgist)

CEB (Common English Bible) <https://www.commonenglishbible.com/>

Hymns: NCH # 293 "Sweet, Sweet Spirit"

NCH # 391 "In the Midst of New Dimensions"

NCH # 76 "Sent Forth by God's Blessings"

You can search online for hymn lyrics fairly easily,

New Century Hymnal (NCH) & Worship & Rejoice Hymnal (W&R)



The summer music schedule :

August 15th Champlain Voices **Aug 23rd** Sam Rosenbaum

Aug. 30th filled **Sept. 6th** filled **Sept 13th** Jericho Road Crew

(August 30th & Sept. 6th are filled – just working out the details)



Prayer makes a difference in the lives of others and it unites us when we pray together. We lift up the needs of our community, whether asking for improved health, comfort in grief, or joy in sharing a special event.

- **Art Huse**- is home! Yay!
- **Susanna Jaeger** -also home. Yay! Yay!
- Ongoing prayers for family members struggling with health conditions (Bill Eaton, Andrew MacDonald and Cyndi's sister)
- **Rev. Kevin Goldenboggen**, pastor of the Charlotte Church who is receiving hospice care.

If you, or someone you know, should be added to our prayer list, please let Margaret know. It can be health related, a birthday or anniversary, a job search, happy, sad, encouraging. We all need prayers and often won't ask.



School starts the last week of August. Our contact in the school district has sent us a wish list for supplies.

20 backpacks 20 Trapper Keepers

Folders to go in the Trapper Keepers

Composition notebooks

Pencils Markers Color pencils Gel pens

Collection box in fellowship hall – Drop off donations by August 16th



Also a request from the School Support Specialist is for **snacks (individually wrapped, NO NUTS)** for the teachers to have in their classrooms. These snacks can also be dropped off in fellowship hall.

Kaight and Margaret will deliver the snacks when they attend the Back-to-School Event at the Alburgh Community Education Center on August 24th. We have been invited because CASH provides resources and services throughout the year to families in the Champlain Islands.



From Our Boards *If you wish to talk about something pertinent to that board, contact the board chair to be put on the agenda. Your concerns are important.*

PASTORS RELATION COMMITTEE

Members: Emily Lee, Aimee Cochran, Bill Vitale, Tim Bryan

STEWARDSHIP COMMITTEE

Members: Kaight Althoff, Bill Gile, Josie Leavitt, Aimee Cochran, Susan Waring, Bob Krebs, Mike Galica
Listen to 'what this church means to me' by various folks throughout the summer.

Board of TRUSTEES

Members: Dolf Wirsing, Doug Patterson, Carol Tremble, Luke Tremble, Josie Leavitt, Tim Bryan

Thank you to Trustee Doug and Deacon Gretchen for the shrubbery pruning!

Your hard work shows!

Board of DEACONS *next meeting Sept. 6th*

Members: Aimee Cochran, Gretchen Patterson, Sharon Arthur, Barb Smith, Rob Althoff, Cathy Rude
Planning fall worship, including Breakfast Church on October 4th.

Board of CHRISTIAN EDUCATION

Members: Carrie Bryan, Kelsey Dickson, Michelle Galica, Marguerite Althoff, Nathan Lee (youth)

Board of MISSIONS: *next meeting Sept. 8th (Tuesday because of Labor Day)*

Members: Barbara Purinton, Art Huse, Megan Kouns, Elise Whittemore, Cyndi Reynolds, Kaight Althoff



<https://www.champlainislandsfoodshelf.org/home>

The food shelf is averaging over 60 families each week. Add a few items to your grocery cart when you shop for your family. Our donations help others provide for their families.

Wally's Basket & Little Pantry – *time to think about after school snacks, breakfast foods.*

Always needed: • toilet paper • paper towels • Personal items (shaving items, tampons)

• toothpaste • shampoo

Hannaford grocery cards and gas gift cards are appreciated and needed. *Simply place in the Sunday offertory.*



Welcome Mission Project assists unhoused families in Franklin and Grand Isle Counties moving into residences. Churches in these counties, including our church, have committed to a monthly list of needed items. This is what we are currently collecting. Leave on back shelf. Thank you.

Week of August 9th shower curtains and rings

August 16th Toilet bowl cleaners



Installing an elevator strengthens the sense of belonging, ensuring that long-time members remain active and that new visitors feel welcomed, reinforcing that everyone has a place in our church community.



This QR code links to the church's donation page where you will have the opportunity to donate to the elevator fund.

When you select donate, you'll go to another page where you will see a percentage fee that Zeffy suggests.

It's automatically set for 17%, "tip".

You can change that with the drop down menu to other, and set the amount, or choose no amount as a tip.

If you are planning on a large donation, it's best to drop a check in the mail (PO Box 99, South Hero, VT 05486) or come to the office. *If it is easier, no matter the size of your donation, you can also mail or deliver it.*

Make sure your check memo says: **Elevator fund.**



CROP Walk Sunday October 4th

\$16,600 goal for 2026

Our final 2025 Walk total of \$25,646.47 was in part due to a generous \$10,000. donation from visitors to CCSH who saw our posters promoting the walk.

TO REGISTER On line: crophungerwalk.org/southherovt

TO CONTRIBUTE

On line: crophungerwalk.org/southherovt

By check or cash (memo CROP Walk)

25% stays local /75% supports national & international hunger relief.

If you have questions, contact Mark Kennedy (maylskenn@yahoo.com)

Also look for posters on the bulletin boards with more info and a QR code



Family Vacation Bible Camp last Sunday was FUN!

Thank you to Christian Ed for their planning and activities – and how awesome that Kelsey & family made it back to South Hero for the fun! *All are invited to continue weaving the tapestry. Materials and frame are in Fellowship Hall.*



A shout out and big thank you to Kevin Winch for our new lawn chairs!

Thanks for reading



Fresh Peach Cobbler

<https://cooking.nytimes.com/>

Ingredients

Yield: 6 to 8 servings

- 2 pounds fresh peaches, pitted, sliced (peeling is optional), or 6 cups frozen peach slices
- ½ cup packed dark brown sugar
- 2 to 3 teaspoons fresh lemon juice
- ½ cup unsalted butter
- 1 ½ cups all-purpose flour
- 1 cup granulated sugar, more for sprinkling
- 1 tablespoon baking powder
- 1 teaspoon fine sea salt
- 1 ½ cups buttermilk *see substitution below*
- ½ to 1 teaspoon flavoring, freshly grated nutmeg, citrus zest, cinnamon, ginger or vanilla, or ¼ teaspoon almond extract)

Preparation

1. Heat the oven to 350 degrees.
2. In a large (10- to 12-inch) well-seasoned cast-iron skillet or nonstick pan over medium heat, combine the peaches, brown sugar and lemon juice. Bring the mixture to a simmer, stirring constantly, until the sugar melts and the liquid thickens slightly, 2 to 4 minutes.
3. Pour peaches and liquid into a bowl and set aside. Taste a peach slice; if it seems flat, add another squeeze or two of lemon until bright and lively.
4. Using the same pan (you don't need to wipe it out), melt the butter over medium heat, swirling the pan occasionally, and let it cook until it smells very nutty, turns golden brown and flecks of dark amber appear, 2 to 4 minutes. Turn off the heat and reserve the brown butter in the pan.
5. In a mixing bowl, whisk together the flour, granulated sugar, baking powder and salt. Pour in buttermilk and any flavorings you like, and mix just until combined.
6. Scrape the batter on top of the brown butter in the pan, but don't mix it in. The butter will rise and cover some of the batter at the pan's edges, and this is good. Scatter the peach slices and their juices on top of the batter without stirring. Sprinkle with a little more sugar if you like, for crunch.
7. Bake until the cobbler is golden brown on top, 50 to 60 minutes. Transfer the pan to a wire rack to cool slightly. Serve warm or at room temperature.

Substitute: For 1 cup buttermilk, add 1 tablespoon fresh lemon juice (or a light vinegar, such as white, white wine) to a measuring cup and add enough milk to reach 1 cup. Alternately, thin one part yogurt or sour cream with one part milk.