

# THE *Spirit* OF *Grace*

NEWSLETTER OF  
**GRACE EPISCOPAL CHURCH**  
819 MADISON STREET, SYRACUSE, NEW YORK 13210

THE REV. JENNIFER BASKERVILLE-BURROWS, RECTOR  
315-478-0901 • WWW.GRACESYRACUSE.ORG  
**APRIL 2011**



Everson Museum Director Steven Kern and his wife, Josephine Nieuwenhuis, were the head chefs at the March Spanish Soiree.



Tapas — small Spanish nibbles — and Spanish wine were highlights of the Spanish Soiree, an incredible fundraiser organized by Nancy Radke, with great support of a team of Grace Church volunteers.



For the second year in a row, Vinomania owner Gary Decker generously supplied wine for our annual spring fundraiser.

## *Spanish soiree* An evening of wine tasting and culinary delights

**W**hat a fabulous evening! Spanish Soiree, a fundraiser to benefit Grace Church, was made possible thanks to community supporters Gary Decker, Steven Kern and Josephine Nieuwenhuis, and a host of Grace volunteers, led by Nancy Radke. We enjoyed wines selected by Gary; imported cheeses selected by Nancy; and an extensive selection of tapas created by Steven, Josephine, Nancy, and many church volunteers.

More on the event on pages 4 and 5.

## Worship Matters

Dear Ones—

It was a year ago this week that we, as a parish community, made the decision to move to a one-service Sunday worship schedule. The wardens, vestry and other leaders desired to make this shift and we embarked on a parish-wide conversation to discern this strategic move to unite our worshipping family.

As promised, we are seeking your feedback to hear how it has been for you. Please know that the vestry leadership values your comments and will receive them prayerfully. You may send a note to the parish office, leave comments in the collection plate, or speak to any member of the vestry or myself.

As we stand on the brink of Holy Week and Easter, I'd like to comment on what I've observed. Actually, I'll begin with a more recent event and suggest that the success we have seen in our fundraiser, the Spanish Soiree, was not primarily monetary—but a success of community wholeness.

It is obvious that some really hard work went into this event. Nancy Radke and her team outdid themselves in putting on a showcase event for the larger Syracuse community that highlighted the good work of our parish. But those of you with a longer corporate memory can help me here—perhaps the last time so many of us pulled together (as in every hand to the plow pulling) was perhaps our Race and Reconciliation programs over four years ago? And even then, I'm not sure I've witnessed such a cross section of our parish working together for common purpose in my seven-year tenure. Moreover, while the work was hard and, at times intense, there was a sense of joy from beginning to end. Members of Grace who had not really even met because of worshipping at different services, were seen working shoulder to shoulder.

And this is the point, is it not? Liturgy literally means, “the work of the people.” How fitting, then, that our common life outside the sanctuary should come to mirror our worship life inside of it.

We will soon enter the ancient rhythms of Holy Week with another call for “all hands on deck.” Our Holy Week and Easter celebrations find their meaning in our entire community gathering to walk this sacred journey together. Join us—it won't be the same without you.

In peace,

Jennifer+



## Grace Church Office Hours

Monday	4:00 p.m. to 6:00 p.m.
Tuesday	8:00 a.m. to 1:00 p.m.
Wednesday	4:00 p.m. to 6:00 p.m.
Thursday	10:00 a.m. to 1:00 p.m.
Friday	10 a.m. to Noon

**Rector's Hours:** The rector will keep office hours at Grace Church on Wednesdays and Fridays, though sometimes she will be out of the office on pastoral calls, for meetings, or other parish business. On Tuesdays and Thursdays she can be found in her office at Hendricks Chapel.

### Staff

Rector	The Rev. Jennifer Baskerville-Burrows e-mail: jlbasker@syr.edu
Priest Associate	The Rev. Katherine B.L. Day
Parish Warden	Sabrina Coleman
Parish Administrator	Tracey White e-mail: trwhite@syr.edu
Organ Scholar	John Giammatteo
Children's Formation Teachers	Ernestine Patterson Barbara Slater
Nursery Attendant	Grace Chang

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**315-478-0901**

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GRACESYRACUSE@GMAIL.COM**

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## Got stories, photos, ideas?

Please help us make the *Spirit of Grace* a great newsletter! Give stories, photos, etc. to Sue Keeter (via email at keeters@upstate.edu, phone 423-0203, or in the newsletter mailbox).

Most importantly, if we missed something, or someone...please let Sue know. We want to recognize and celebrate everyone!

**“Wear Your Sweats to Church” Classes**

Sheila Newport-Jenkins’ first NIA\* exercise class was held at church on Sunday, April 10. Later this spring, a regular 8-week session will be held, tentatively scheduled for Thursday evenings.

Cost for the \$50/8 wks at Grace; \$60/8 wks. for classes at Grace and another location.

Sheila, who has three belts in NIA, describes it as an exercise program that focuses on the body, mind and spirit. And, she says, “You may not lose weight, but you’ll



After Sunday morning worship and fellowship, Sheila Newport-Jenkins led an invigorating Nia class.

lose inches!”

For more information, contact Sheila, 492-4553.

\*Neuromuscular Integrative Action



**Confirmation/  
Reaffirmation Service**

**Sunday, May 8  
9:30 a.m. worship**

Bishop Skip Adams will officiate at a confirmation/reaffirmation service at Grace Church. See Mother Jennifer for details.

**ACTS Annual  
Fundraiser Banquet**

**Thursday, April 28  
6 p.m. social hour; 7-9  
p.m. dinner & program**

Grace Church is a member of ACTS and it is important for us to be at this banquet to show our support for ACTS’ mission of transforming the Syracuse community through the power of spiritual communities working together. To be held at the Holiday Inn Convention Center in Liverpool. Tickets are \$50 (\$25 is tax-deductible.). See Sabrina Coleman for details.

**IN THE COMMUNITY**

**PEACE, Inc.’s  
Good Friday Fish Fry  
Friday, April 22, 11 a.m.**

Special thanks to Mary Merritt for letting us know about this good for our community, “yummy for the tummy” fundraiser that supports the good works of PEACE, Inc. Meals are \$10 and will be served from 11 a.m. until the food runs out. Held at PEACE, Inc., 136 Castle Street. 470-3342

**Holy Week**

**Sunday, April 17,  
9:30 a.m. service  
Palm Sunday**

**Wednesday, April 20, 8  
p.m.  
Tenebrae**

**Thursday, April 21, 8 p.m.  
Holy Eucharist &  
stripping of altar  
Maundy Thursday**

**Friday, April 22, 8 a.m. &  
8 p.m. at Grace; Noon at  
Hendricks Chapel**

**Good Friday Proper  
Liturgy**

**Sunday, April 24,  
9:30 a.m.**

**Festive Easter  
Eucharist with  
Baptism**

**Ministry Fair  
in the Diocese of  
Central New York**

**Saturday, May 14  
8:30 a.m. to 4:30 p.m.**

Gather Around the Table: Be Learn, Inspired, Be Renewed! A variety of workshops for all ages will cover topics such as “Worship and Creative Liturgy,” Ministry and Parish Development,” and “Growth in Faith, Spirituality and Participation.” Ministers and lay people from across the diocese are presenting, including our own Mother Jennifer! \$20 per person includes all breaks, lunch and workshop materials. Held at the Holiday Inn, Liverpool.

# GRACE CHURCH RECENT EVENTS

## Spanish soiree



On Saturday, March 26, Grace Church's fellowship hall was jam-packed with people enjoying the Spanish Soiree, a fabulously successful fundraiser conceived of and organized by Nancy Radke (above right). At that memorable evening, old and new friends got together to socialize, eat marvelous gourmet food, taste Spanish wines, dance to lovely music, bid on wonderful auction items, and buy raffle tickets in hopes of winning giant wedges of imported cheese.

*At the end of the evening, Helen Pina spoke for everyone in attendance when she smiled and said, "I had a beautiful time."*



Tapas recipes are courtesy Steven Kern and Josephine Nieuwenhuis. Reprinted from the Post-Standard.

**Spanish Meatballs**  
From Steven Kern and Josephine Nieuwenhuis, of Syracuse

<p>1 pound ground veal (or substitute lean ground beef) 1 pound ground pork 2 to 3 cloves garlic, crushed 2 large eggs</p>	<p>2 slices of day-old white bread cut in very small pieces, soaked for 5 minutes in white wine until soggy 1 tablespoon of smoked Spanish paprika 4 tablespoons of fresh chopped parsley 1 teaspoon of fresh chopped thyme leaves</p>
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Drain the bread and squeeze out most of the liquid, then mix all ingredients together. Form small meatballs, no more than an inch in diameter.  
**To pan-fry the meatballs:** Roll each meatball in some all-purpose flour and shake off any excess flour. Then heat a cup of olive oil in a frying pan with high sides and fry the meatballs until golden brown and cooked through, about 20 minutes.  
**To oven-bake the meatballs:** Grease a rimmed oven tray (baking sheet) by pouring in a generous coating of olive oil.

**Clams With Pork and Port**  
From Steven Kern and Josephine Nieuwenhuis, of Syracuse

<p>5 pounds littleneck clams, washed in cold water and picked over 2 tablespoons olive oil 1 clove garlic, crushed</p>	<p>6 ounces chopped serrano ham (or substitute unsmoked bacon, prosciutto or pancetta) 1 cup tawny port 3 tablespoons chopped parsley</p>
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In a large, round-bottomed pot (or a wok or a Spanish cataplana), heat olive oil until shimmering and add ham. Sizzle until starting to brown. Add the crushed garlic and the clams and shake or stir to mix; add the port. Cover and cook over moderately high heat. Mix or shake once or twice until clams are open (discard any that remain closed). Toss in parsley and serve immediately.  
**Alternative:** Try using dry sherry (fino) instead of port.

**Tortilla Espanola**  
From Steven Kern and Josephine Nieuwenhuis, of Syracuse

<p>3 medium potatoes, preferably Yukon gold, peeled and thinly sliced 1 small yellow or white onion, thinly sliced</p>	<p>¼ cup olive oil, plus 3 tablespoons 4 large eggs Salt to taste</p>
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Saute the onions and potatoes in ¼ cup oil over moderate heat until tender, being careful not to brown. Remove from heat and drain on paper towels. Beat eggs with salt and add potato mixture; let sit 5 to 10 minutes.  
 Heat an 8- or 9-inch nonstick pan (with slanted sides) over moderate heat. Add 3 tablespoons of olive oil. When shimmering, add the egg and potato mixture, shaking the pan and flattening with a spatula, lifting the edges to let the egg run underneath. Cook about 5 minutes, until bottom is set and top is no longer liquid. Carefully put a flat plate over the top of the pan and invert. Slide tortilla off the plate and back into the pan. Cook to desired degree of doneness and slide onto a serving plate. Let cool a few minutes and cut into squares or wedges. Eat warm, at room temperature or cool.

**Romesco Sauce**  
From Steven Kern and Josephine Nieuwenhuis, of Syracuse

<p>4 dried nora or ancho chiles 4 strips roasted red pepper (equal in size to the chiles), cut into strips ¼ cup hazelnuts, skinned and toasted ¼ cup almonds, skinned and toasted 1 medium onion, chopped 2 tomatoes, peeled, seeded and cut in chunks (or half of a 14.5-ounce can tomato chunks)</p>	<p>2 slices of country bread, crusts removed and cut into cubes 3 garlic cloves 1 teaspoon sweet Spanish paprika ¼ cup olive oil, divided use 1 to 2 tablespoons of sherry vinegar or good red wine vinegar salt and pepper to taste</p>
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Remove the stems and seeds from the dried chiles and soak them in hot water for 15 minutes to soften them. In the meantime, heat ¼ cup of olive oil in a frying pan and fry the bread cubes in the oil until golden brown. Remove the bread, add about half the remaining olive oil and fry the onion and garlic until golden. Add the tomatoes, the ground Spanish paprika, the roasted red pepper strips and about a teaspoon of salt and simmer for 5 minutes to soften the flavors.  
 Remove the softened chiles from the hot water (reserve the water), and put them in a blender or food processor. Add the fried bread cubes, the almonds, hazelnuts and the tomato mixture. If the mixture needs liquid, add some of the soaking water from the chiles. Blend until the nuts are finally ground and the mixture is like a thick sauce.  
 In a saucepan, heat the remaining olive oil. Once the oil is hot, carefully pour in the sauce from the blender. Be careful as it will splatter. Stirring often, cook the sauce for about 5 to 10 more minutes to allow all the flavors to blend. The sauce will darken somewhat in color while it cooks. Remove from the heat and stir in 1 to 2 tablespoons of vinegar, then add salt and pepper to taste.  
**Note:** This sauce will keep for a week in the refrigerator. It is excellent cold or warm with any grilled vegetables, cooked asparagus or green beans, with meatballs or cooked shrimp, or simply spread on slices of grilled country bread.

*Thanks to all the Grace Church members who volunteered:*  
**AUCTION:** Josie Atkins & Dorla Fudge; Judith Brooks & Kathy Kennedy; Don Fudge  
**COAT CHECK:** Valia Patterson, Sara Tucker, Mike Atkins  
**COOKING/CLEAN UP:** Nancy & Gary Radke, Jennifer Baskerville-Burrows, Emily Hollywood, Dorla Fudge, Judy Adams, Josie Aitkins, Whitney Wood, Kerri Aitken, Judith Brooks  
**PUBLICITY/SLIDE SHOW:** Peter Clouser, Sue Keeter, Sara Tucker  
**RENTALS/SET UP:** Kathleen Deter-Hayes, Tim Hayes, Mike Aitken, Sarah Reks, Joanne Edwards  
**TICKET SALES:** Kerri Aitken & Kate Auewaerter  
 (If we missed your name on this list, please let Sue Keeter know. Thanks!)

# GRACE CHURCH RECENT EVENTS



Fabulous live music was provided by LuBossa, the acoustic and vocal duo of Jason Kessler and Luba Lesser.



# GRACE CHURCH FAMILY NEWS



## Happy Birthday to you, Hattie Grimsley!



Treasured church member Hattie Grimsley reached a birthday milestone recently (80!) and she and her family celebrated in style with a surprise party at the Turning Stone Casino!

*Happy Birthday, Hattie!  
We wish you a year filled with blessings.*



## Wedding at Grace

In March, The Rev. Bridget McManus, daughter of Grace's Barbara Slater, officiated at the marriage of her cousin, Kathryn Bradford, and her now-husband, Donald Maitland. Their beautiful wedding was held in the Grace Church sanctuary. Congratulations to Kathryn and Donald and their families!



## GRACE CHURCH TRANSITIONS

We mourn the passing of Susanna Elston Romig. May her soul rest in peace.

Born in Rensselaer, NY in 1920, (Clara) Susanna Elston Romig spent most of her years living in Downingtown, Pennsylvania. In 2009 she came to live with her daughter, Nancy, and son-in-law, Gary Radke. Susanna died on March 18 at Crouse Hospital.

Raised on Pennsylvania farms, Susanna excelled in school, graduated from Downingtown High School in 1937, and receive her teaching degree from West Chester State Teacher's College. She taught in several one room schools in the area.

In 1949 she married Robert Trexler Romig, and they took up residence in the newly remodeled school that Robert had attended from first- to eighth-grade. When

their daughter, Nancy, was born, Susanna quit teaching to raise her family and to keep the books for Bob's custom sound specialty business. Sue and Bob were married for 57 years until his death in 2007.

Susanna was an avid gardener and created a beautiful woodland garden on her property. She also enjoyed flea marketing with her husband and collected antique linens, carpet beaters and books of poetry.

Susanna is survived by her daughter, Nancy; granddaughter, Lydia; and her sister, Ruth Elston Leaman. A memorial service will be held in July in PA. Contributions can be made in Susanna's name to the Memorial Fund at Grace Episcopal Church.



Mrs. Romig's last visit to Grace Church was on Christmas Eve when she attended that beautiful service with her family.

We mourn the passing of Marjory Wilkins, a dear sister in Christ. May her soul and the souls of all the faithful departed rest in peace.



Marjory Werts (Wilkins) with her brother, Raymond, and mother, Eleanor Werts, 1934/35. They were members of St. Phillip's Church. Mrs. Wilkins and her family joined Grace Church in the 1950s.



Mrs. Wilkins was a maternity nurse at Memorial Hospital, 1954. She met Grace's Father Walter Welsh and his wife, Marie, when she helped deliver their youngest daughter, Wendy.



Mrs. Wilkins photographing the BlackLites at the 2010 Westcott Festival. Note the "Jail Bush" button on her lapel.

## Marjory Wilkins: A legacy of love

As a girl, Marjory Wilkins began capturing snapshots of daily life in her neighborhood, the 15th Ward. She saw photography as a pleasure, and she would gently disagree when admirers described her as an artist. Yet her photos assumed monumental importance as her city began turning upside down. In the 1960s, the 15th Ward was leveled as part of "Urban Renewal." The longtime center of the black community disappeared...turning Marjory's photos into a precious record. Six years ago, she created a major photographic show. Her hallmark, in every shot, was utter warmth.

On Friday, April 1, unexpectedly, we lost Marjory Wilkins. She was 81, but her death is still a shock. Marjory Wilkins' photographs became a record of full lives, of quiet lives that mattered in the most important ways. On that level, how can you even put a measure on her importance?

—Sean Kirst / Excerpted from The Post-Standard, 04/04/11



Mrs. Wilkins with two of her grandsons at the opening reception of "A Tender Record," her exhibition at ArtRage Gallery.



Mrs. Wilkins at the 2007 candle-light ceremony in remembrance of St. Philips Church.

### Preserving Our History

"We all know the expression, 'Well-behaved women rarely make history,'" said Mother Jennifer during the funeral service for Mrs. Wilkins. "Well, sometimes they do. Marjory Wilkins may be better described as 'well-mannered' and she certainly made history — with her photographs, and her generous spirit.

We all remember her smiling face as she asked, 'How are you?', looking deep into our eyes with sincere, loving interest."

*Love and More Love,  
Mrs. Wilkins*

Mrs. Marjory Wilkins leaves to mourn her passing, cherish her memory and celebrate her life: six children, John Wilkins (Sharma) of Dayton, OH, Cheryl Wilkins-Mitchell of Syracuse, David Trotman-Wilkins (Della) of Milwaukee, WI, Stephen Wilkins (Charlene) of Durham, NC, Rachielle Scrivens (Curtis) of Syracuse and Mark Wilkins (Storm) of Somerdale, NJ. She also leaves one brother, Raymond Werts (Denyse) of Pompey, NY; eight grandchildren, Parish Wilkins, Dashar Holloway, Masai Mitchell, Aisha Mitchell, Gregory White II, Zaavan Thompson, Arrick Wilkins and Nichole Trotman; four great-grandchildren; and a host of loving nieces, nephews, cousins and friends.

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## CHRISTIAN FORMATION CLASS IS FUN!



On a recent Sunday, Grace's Christopher Davis served as a substitute teacher for the children's Christian Formation class, held after the Sunday worship service. Chris, father of three young boys and a social worker who specializes in services for children, was well-prepared to lead a fun, and inspiring class for Grace children. Pictured are Malia Atkins and Eric and Robin Auwaerter.

## Glue Sticks, Crayons & Bible Study

The children of Grace Church are blessed to have Ernestine Patterson and Barbara Slater as their weekly Christian formation teachers. And the blessings continue when other church members, like Christopher Davis, step into the children's classroom to share their time and talent!



Malia Atkins loved making this puppet with Chris Davis.