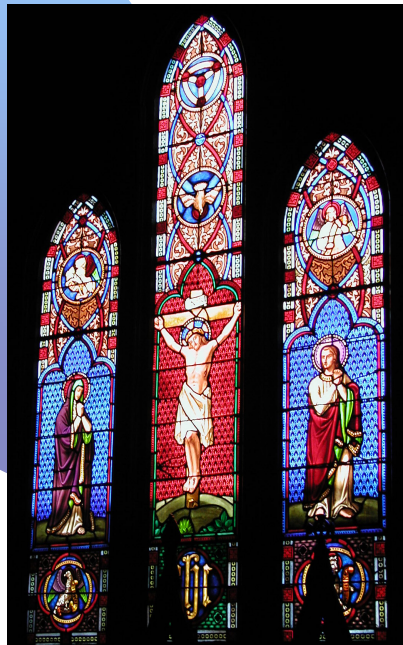


Trinity Cathedral

The Carillon for May 2011



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The Carillon is the monthly
newsletter of Trinity Cathedral
(Episcopal)

Sara Calkins, Editor

www.trinitysj.org



The Carillon

May 2011

Trinity Episcopal Cathedral

“A place at God’s table for everyone”

Diocese of El Camino Real

The Right Reverend Mary Gray-Reeves, Bishop

Dean’s Desk



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What is a church worth to a downtown, urban community? In 1997, a doctoral student at the University of Pennsylvania studied precisely that question. The answer then was about \$140,000 per annum. Christianity Today magazine reports that the same scholar, Ram Cnaan, estimated that by 2009, the financial savings or gain to the community from urban congregations was \$476,663.24. He is about to release an even more detailed study focused upon historic Philadelphia congregations indicating an annual value to the local economy of more than \$6,000,000.

How did he come up with that figure? Let’s take one of the smaller amounts first. A visit by out of town members on average brings \$15 per visit. 80% of a congregation’s operating budget provides stimulus to the local economy. Volunteer hours (cooking for the homeless, for example) are worth a little over \$20 per person per occasion. Crime rates drop considerable in tracks of land occupied by churches. In terms of 12 step programs, getting people off drugs or alcohol is worth \$15,750 per person.

The above are just some of the categories which Cnaan has studied. They provide for us, however, a clear sense of the value of religious congregations in the community and a very obvious reason why many, if not most, states other than California give tax breaks and other necessary advantages (such as parking) to religious congregations to the greater good of the whole community.

It was surely providential that I stumbled across this article during Holy Week while I was looking for new ideas for Sunday School and sermons. It confirmed for me the enormous potential influence for good of a downtown congregation. Above all, at a time when the city is suggesting the withdrawal of free

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Canon's Corner

Having been born in Hartford, Connecticut, and then raised in the northwest corner of that state – where I currently live – one particularly stormy and cold day, while I was still in seminary in Berkeley, I wore a heavy jacket on which was emblazoned the logo of an NHL team that used to play in

Hartford – the Whalers. I was shocked when one of my fellow students recognized it. He had, it turned out, lived as a child in a town in New York State not far over the border from Connecticut. Now that Ann and I live in Connecticut, I have found that the Whalers still have an emotional hold on many residents of the state. There is, though, something odd about the symbolism of the Whalers, which the former owner is trying to bring back to the state somehow, and the minor league team that has, at least in some respects, replaced it – the Whale. First, admittedly, it seems a bit weird to me that Hartford should play host to a team in any sport with a name derived from the whaling industry, since the city is miles from the coast. Nevertheless, that fact is not nearly as significant as the differing connotations of the names of the two teams.

I am writing this column aboard a ship as it sails between two Caribbean islands. Yesterday we had a lecture by a naturalist named Sabin Robbins, who was previously a writer for *National Geographic*, and is an expert on the history and lore of whales. It hadn't occurred to me until he spoke how incongruous it is for Hartford to have hosted hockey teams named for both the whale and the whalers. The whale is an extraordinary creature by any standard. In just a moment I'll tell you some of the things I learned about just how extraordinary. But it's even more important to recognize the vigor with which whalers have pursued their prey through the centuries. There are good reasons for this pursuit, to be sure. Blubber, ivory, whalebone, spermaceti and ambergris are just a few of the products of whaling that have motivated whalers for centuries. But the destruction of vast numbers of these glorious sea mammals gives me pause as I consider the symbolism of two hockey teams from the same city – one celebrating the whale, the other the whaler.

There are a few nuggets about these interesting creatures of which I was totally ignorant until the lecture. Per-

haps they will be new to you, too. The order to which whales belong, *cetacea*, includes dolphins and porpoises as well. In fact, Killer whales, *orcas*, of which the best known is undoubtedly Shamu, are actually not whales but the largest of the dolphin family. The other fact about whales generally that came as news is that these mammals, which live in the ocean, actually originated on land. Although all life began in the seas, whales returned to it after life on the land, adapting evolutionarily to it by replacing feet with flippers and developing elongated bodies so as to resemble and move like fish.

As we think about our stewardship of this wondrous planet and all of its creatures, we could do much worse than to consider what humans have done to exploit the benefits derived from whales and what that has meant to the whales themselves. Since I'm writing this for a California readership, let's look at the gray whales that now attract so many of us to the shore for whale watching, and what humans did to them before realizing that they were worth preserving instead. These truly marvelous creatures achieve the size of a bus, some 50 feet in length and 30 tons of weight. They migrate annually from Alaska to Mexico and back, some 8,000 miles, traveling as much as 60 miles a day. By the late 1930s harpooners had reduced their population from over 25,000 to fewer than 100. Environmentally conscious folks, including actor Errol Flynn, helped spark an interest in preserving the species, and, as a result, these whales now number more than 20,000. In his book *A Cruiser's Guide to Ocean Wonders* Robbins tells the lovely story of a whale trapped off San Francisco in a dozen crab traps and ropes – a thousand pounds and a hundred yards of rope holding her down. She lay perfectly still for the hour it took for four divers to cut her free, and then she nuzzled up to each as if to thank them before heading off.

The best known of all whales, at least to Americans, is undoubtedly the fictional Moby Dick. However, Melville's story is based on a real sperm whale, which was known to those who hunted him as Mocha Dick. When he was finally killed in 1859, twenty harpoons were found in his hide, acquired in more than 100 battles in which at least thirty men died and dozens of ships were sunk.

The largest of all whales is the blue whale, twice the size of the largest dinosaur. At birth, babies are 25 feet long

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Dean's Desk, continued

(Continued from page 2)

parking on Saturdays and Sundays—for us days crucial to our outreach and worship ministries—it serves as the strongest possible reminder of how much we give to the


city and of the consideration we shall need from the city if we are to continue to serve the downtown effectively.

- David

<http://www.christianitytoday.com/ct/2011/april/spotlight-apr11.html>

SPOTLIGHT: What's a Congregation Worth?

Does a congregation's tax-exempt status outweigh the economic value it adds to its community? The University of Pennsylvania's Ram Cnaan has long been searching for a specific answer. In a 1997 study, he found that urban congregations provide, on average, \$140,000 worth of services annually. In 2009, Cnaan (who describes himself as nonreligious) revised his estimate to \$476,663.24. Now he's about to release an even more detailed pilot study focusing on 12 historic Philadelphia congregations, including First Baptist Church, whose annual value to the local economy Cnaan's team places conservatively at \$6,090,032 (nearly ten times its annual budget). Some of the items that contribute:



MEMBERS' EXPENSES IN TOWN \$750
of out of town members x average visit x \$15

CHURCH BUDGET \$520,000
80% of operating budget provides stimulus to local economy

REduced CRIME RATE -\$64,416
Crimes within tract compared with surrounding tracts x \$2,210

VOLUNTEER HOURS WORKED \$94,770
Weekly hours x 52 weeks x \$20.25

GETTING PEOPLE OFF DRUGS OR ALCOHOL \$78,750
\$15,750 per person helped

CRIME PREVENTION AND RE-ENTRY \$84,000
of prevented incarceration cases x \$28,000

DIVORCES PREVENTED \$22,500
\$900 per couple

BUILDING ENHANCEMENTS/ CAPITAL CAMPAIGN \$60,000
Estimates that half of expenses are spent locally

K-12 SCHOOL \$3,489,926
of students x \$9,666

GARDEN/LAWN/CEMETERY \$146
Based on water retained

SUICIDE PREVENTION \$58,800
\$19,600 per person directly saved through clergy intervention

HELPING PEOPLE GAIN EMPLOYMENT \$725,000
\$14,500 per arranged employment

TREES \$523
Based on USDA Forest Service values

WHAT COUNTS

Cnaan emphasizes that the point of the study was not to find the value of urban congregations, but more to show that it can be done. Later studies may find even higher values: Cnaan's researchers neglected to include the arts in their calculations (but also didn't count the negative effects of crowded parking and church noise). "A lot more work needs to be done," they said, adding that they expect many of the calculations to be challenged. "We take solace in the fact that valuing the cost of smoking tobacco or of clean water was thought to be impossible only 40 years ago."

Opportunities

Feast of the Martyrs of Sudan, Sunday May 15

The new nation of South Sudan is about to be born on July 9th, but there was a price: 4 million people have been killed. Most of these were martyred Christians who were slain for their faith over the last fifty years of civil war. Six years ago Trinity Cathedral began celebrating their martyred lives and petitioned the diocese and then the National Church to include May 16th as a feast day for the Martyrs of Sudan. In 2009 the General Convention included this date in the Calendar of the Church. It signifies May 16, 1983 when the Khartoum Government imposed Sharia Law on all Sudanese, requiring conversion to Islam. On that day the bishops and Christian chiefs of the tribes of south Sudan declared that would not abandon God as he had revealed himself to them in Jesus Christ. Two and a half million of the total four million were to perish from that date until now. In 1987 the Government declared genocide against all males of the rebel tribes, including boys. The boys who fled to Ethiopia and eventually to Kenya became known as the Lost Boys of Sudan. In 2001 some seventy former Lost Boys and Girls began to be resettled in San Jose. Most of them were Episcopalians or Roman Catholics. They joined us in our ministry and within two years Hope With Sudan was born. On May 15th, the Rev. Jerry Drino, Executive Director of Hope With Sudan will preach at both services and, at the 10:30 Eucharist, the Sudanese will sing traditional hymns which carried them forward through all of the unimaginable hardships that they faced in their young lives.

Schedule of Observance of the Martyrs of Sudan at Trinity Cathedral

8:00 and 10:30 AM Eucharist using the Kenya Rite and Readings for the Martyrs of Sudan, Preacher: The Rev. Dr. Jerry Drino, Executive Director of Hope With Sudan. At the 10:30 service the Sudanese choir of former Lost Boys and Girls will sing traditional hymns written during the civil war. A reception follows the service. 5:00 pm Rebecca Tinsley will review her novel "When the Stars Fell to Earth" and answer questions about her work and that of Waging Peace. Books for purchase will be available. From the Waging Peace website: <http://www.wagingpeace.info/>

Waging Peace campaigns against genocide and systematic human rights violations. We have a particular focus on Africa, on atrocities overlooked by the international community and where minorities have been persecuted on racial or religious grounds. We work to secure the full implementation and enforcement of international human rights treaties wherever we campaign.

Our current priority is Sudan, where the conflict in Darfur and the civil war between the north and south have taken hundreds of thousands of lives, and the ongoing security situation continues to threaten the safety of civilians. Our experienced team produces regular high-level and in-depth research reports, which enable us to support the call for urgent, effective and measurable

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Sunday Coffee Hour

Thanks go to the many of you who donate goodies or add cash to the "Parish Pig" for the Sunday Coffee Hour. Your donations are dearly appreciated and always go over well with our parishioners and guests.

There is a sign-up sheet on the Bulletin Board in the Great Hall if you wish to bring goodies on a particular Sunday. Help with setting up and cleaning up is also greatly appreciated.



Opportunities, continued

(Continued from page 5)

action from the UK government and the international community.

Rebecca Tinsley Author of “When the Stars Fell to Earth” at Trinity Cathedral and KGO RADIO

Rebecca Tinsley is a director of Waging Peace, an organization that campaigns against genocide and systematic human right abuses. On Sunday, May 15th she will be interviewed by Brent Walters, Professor of Religious Studies at San Jose State University: KGO Newstalk 810AM at 7:00am. **At 5:00 pm on Sunday, May 15th she will discuss her new book on Darfur, When the Stars Fell to Earth, at Trinity Cathedral.** This will bring to a close a day long remembrance of the genocide in Sudan over the last half century and the four million who have died. Rebecca Tinsley is a journalist and human rights activist who has worked in nine African countries. She founded Waging Peace, a London-based group campaigning on Darfur, and she is on the international council of Human Rights Watch. Together with her husband Henry, she was asked by President and Mrs Carter to start the Carter Centre UK. Rebecca completed a law degree at the London School of Economics. She is a former BBC politics reporter, she stood for election to the UK parliament twice during the 1980s, and two of her novels have been published.

Lunch for San Jose Family Shelter – 16 April 2011

The menu was chicken with veggies and pasta, salad, garlic bread, desserts, and drinks. Many thanks to Erin McCauley for doing the shopping for the main dish and Rick Hawes for providing the salad makings and fresh fruit. At the stove was Karl Interbitzin and Karen Kieffer Gillette. Preparing the chicken and veggies were Susan Parks, Ben White, Kevin Bryson, Roger Lobbes, Ira Cohen, Raechelle Escobar, joined by Michelle, Kimberly, and Alan Fong. Rick naturally assisted in preparing the salad since he brought the fixings. We had a larger than usual crowd at the Family Shelter and many wanted seconds of the chicken and pasta. The entire meal was a great success. Thanks to everyone who assisted in its' preparation and serving.

We prepare a meal and serve at San Jose Family Shelter the third Saturday of every month so **if you are looking**

for an outreach activity to participate in please join us in the kitchen of the parish hall May 21.

- Karen Kieffer Gillette



Winchester Orchestra Concert on May 22

Please join us for the last concert of the season. We hear the soloist is amazing!

MUSIC ACROSS FOUR CENTURIES. The Winchester Orchestra, under guest director Lou De La Rosa, presents an evening of classical music from the 18th to the 21st Century. Beginning with An Overture to Death's Jest-Book by local educator, musician and composer Brian Holmes, the program also includes Henry Mollicone's work for strings and harp, Behind Me Dips Eternity and Mozart's Concerto No. 3 for Horn and Orchestra in E flat, with Jesse Chou, soloist. The concert concludes with the most popular of Dvorak's symphonies, the Symphony No. 9 in E minor, better known as the New World Symphony.

Saturday, May 21, 7:30 p.m., West Valley College Theater, Saratoga, and Sunday, May 22, 7:00 p.m., Trinity Cathedral, 2nd and St. John Sts., San Jose.

Tickets: Adults = \$20; Seniors = \$15; Students = \$10; Children under 12 = free. (408) 866-5302.

Email: winchester@pacbell.net

Website: www.winchesterorchestra.com

From the Cathedral Cupboard

Cannelloni Supreme

Here's a recipe that taught me to like cauliflower and broccoli. Be careful when preparing the cannelloni shells to not overcook them; look for Ronzoni brand, but Barilla will do.

1 pkg	cannelloni shells, prepared according to package instructions
1 medium	cauliflower, core and cut florets into medium pieces
1 medium	broccoli, florets cut into medium pieces; stock peeled and cut into medium pieces too
1 medium	onion, diced (divided)
4 tablespoon	unsalted butter (divided)
1 tablespoon	olive oil
2 teaspoons	red pepper flakes
Salt	to taste as needed
Pepper	to taste as needed
¼ cup	water
1 cup	whole milk ricotta cheese (part-skim is okay, but whole is better)
1 cup	grated parmesan cheese (divided)
1 ½ cup	whole milk (skim will not work here)
1 each	whole bay leaf
3 each	whole clove
Dash	nutmeg
3 tablespoons	all-purpose flour
1 cup	fontina cheese, shredded

Prepare the cannelloni shells and set aside. Preheat oven to 375° F and butter a 9X13 baking (lasagna) pan. Melt 1 tablespoon of the butter along with the olive oil in a medium pan (use a pan that has a tight fitting cover). When butter has melted and begins to foam, put in ½ cup of the diced onion and the cut cauliflower and broccoli, season with a pinch of salt and pepper. Add the red pepper flakes and water and cover the pan, adjusting heat to medium. Steam the vegetables, shaking the pan occasionally, for about five or six minutes, adding a tablespoon or so more water if necessary until the vegetables are tender. Be mindful that the water does not completely evaporate. Once the cauliflower and broccoli are knife tender, remove cover and let any remaining water evaporate, tossing to coat the vegetables with the butter and olive oil. Taste for seasoning and add more salt if necessary. Turn cooked vegetables into a bowl and allow to cool.

While the vegetables are steaming, put the milk along with the remaining ½ cup of diced onion, bay leaf and the

cloves into a small pot. Bring the milk mixture to the simmer (just below the boil), take off heat, cover and let steep.

With a potato masher, crush the cooked cauliflower, and broccoli into a medium mash. Stir in the ricotta and ½ cup of the parmesan cheese. Spoon or pipe this mixture into the par-cooked cannelloni shells.

In a medium saucepan melt the remaining 3 tablespoons of butter over medium heat. Let the butter just begin to color (be careful not to let it go too far and burn) and stir in the flour. Cook the flour with the butter for 2 minutes, stirring constantly. Now using a strainer, pour the steeped milk into the butter-flour roux, stirring until smooth. Discard the onion, bay and cloves used to flavor the milk. Bring the béchamel (that's what you've got with combining the milk and butter-flour) to the simmer and cook through for about three minutes, until there is no lingering uncooked flour taste. Adjust seasoning as needed with salt and pepper; add a dash of nutmeg and take sauce off heat. Stir in the shredded fontina and the remaining parmesan cheese.

Spread a thin coating of the béchamel across the bottom of the baking pan. Place the filled cannelloni shells into the pan, fitting them snugly into a single layer. Coat the pasta shells with more béchamel until the tubes are just covered (you may have some remaining béchamel; it will keep for three days in refrigerator and can be reheated in microwave to sauce steamed Brussels sprouts or another serving of whole cauliflower or broccoli).

Bake the cannelloni in preheated oven for thirty-five or forty-five minutes, until nicely browned and bubbling. Let stand for ten minutes before serving. Serve with additional grated cheese on the side and a salad.

- Richard Reynolds

Celebrations!



Helen Barford	5/1	Anne Wilke	5/13	Margaret (Chartee) Liah	5/22
Diana Miller	5/3	Gita Wylder	5/14	George Duran	5/22
Megan Merino	5/5	Jamie Margason	5/15	Jeffrey Kesselman	5/23
Philippe Michelin	5/5	Christopher Janke	5/15	Joseph West	5/25
Cristina Nunes	5/6	Elizabeth Finkler	5/17	Susan Seitz-West	5/25
Bryan Turner	5/6	Michael Burroughs	5/18	William Mervau	5/26
Marilyn Buenz	5/6	Samantha Melia Michelin	5/19	Sophia Nitkey	5/26
Margaret Wylder	5/7	John Tavella	5/19	Christian Steigelmann	5/27
Doris Ainley	5/8	Rachel Goss	5/20	Michael Durant	5/28
Dania Amireh	5/9	David McCurry	5/20	Marc Volcere	5/29
Charles Key	5/10	David Anthony	5/20	Robert Lopes	5/30
Ann Jones	5/12	Susanna DesMarais	5/21	Asa David Greenaway	5/31
Joelle Fletcher	5/13	Daniel Bonnett	5/21		



Canon's Corner, concluded

(Continued from page 3)

and weigh 8,000 lbs. At full growth they reach some 100 feet in length and 150 tons, yet they have no teeth, instead using in their mouths a series of whalebone strips called baleen, which filter out all but the smallest fish, krill and shrimp on which they feed, some five tons a day.

There is much, much more that could be said about these fascinating creatures, including, for example, descriptions of the eerie beauty of their singing and the extraordinary way they are able to survive in an environment that would seem so inhospitable to mammals, which, after all, have to breathe – hence that wonderful adaptation, the spout.

I've been sharing these facts about whales, however, not only because they are so intrinsically interesting, but also so that we might be more able to think of these denizens of the deep as one among the many of God's wonderful creatures on the earth – our home, and theirs as well. If only we might learn to appreciate, and even love, our companions instead of fearing or exploiting them, we could side more with the whale and less with the whalers. To quote Robbins once again: "...in the end, we will conserve only what we love."

– Lance