



April 21, 2021



The wedding Saturday reminded me of our own over 40 years ago. Saturday with COVID precautions, Christine and I met the couple, their two children and two witnesses in a physically distanced sanctuary of St. Andrew's to exchange their vows. The bride, children and her the bride's lifelong friend arrived early. The groom and his best friend – not so early. He called to say they were in-route and progressing our way. He arrived not with wedding glee but the dejected admission that the marriage license was still unfortunately at home. We adapted to what we could do to assure their wedding happened with fewer wrinkles moving forward. 45 minutes later they were happily married and the groom was on his way home to return with the marriage license so that all might sign.

What emerged for me was the story of our own wedding in which the minister phoned us at our wedding reception following the ceremony, to admit he had forgotten to sign the marriage license which happened to still be in his possession at the airport as he was preparing to fly to Las Vegas. He asked us not to leave the church until he arrived with license in hand! We suddenly realized that not only did Linda and I need to remain until the wayward license could be returned but our two witnesses, themselves soon to leave for Seattle and Alabama respectfully needed to stay put as well. The four of us enjoyed some quality wait time on the front steps of the church in the last gentle snowstorm of the late March afternoon. The stories of two similar experiences merged and connected us in ways that we would not have anticipated otherwise.

Dr. Bonnie made the pronouncement yesterday that most of us expected. At least 5 more weeks of restrictions. The response has been predictable. "How long, O Lord?" We have missed so much. We are tired. We are angry over our losses. But the reminder Saturday was profound. Our stories are what tie us together and keep us connected. I know these are the stories that we tell around the tables at our Tea/Coffee hour on Sundays after church. These are the stories of our historical life together as St. Andrew's. We miss one another and we miss those stories.

But consider, when we have called those from our Tea/Coffee times over the phone or seen them in the grocery or the park or on their front steps, we have shared those stories. Certainly, it has required that we become more intentional in staying connected but is that not a part of our new narrative as well. What it takes today to continue sharing our mutual stories is often complex, but never without value. St. Andrew's is more than a building. St. Andrew's is made up of the collective stories, experiences and lives of our church family.

In these five weeks ahead, who would you like to share a story with? Who would value a phone call from you? Who have you admired that you never told? Who have you lost connection with that might be corrected through a simple phone call? You might discover a mutual experience that you never knew you had. We do not know what is beyond these five weeks ahead, but if we view it as an opportunity to reach out, to care intentionally and to take opportunity to make connections, the St. Andrew's story will be enriched because of it.

Thanks be to God. Blessings, Pastor Mitch

[Click here](#) to sing along to "God be with you till we meet again" with Christine



[Click here](#) for a video message from Pastor Coggin

National Tea Day

Did you know that April 21st is National Tea Day? Whether herbal, black or green- tea has a long history and is an important beverage in many countries. An interesting fact about tea is that green tea, black tea, white tea, yellow tea, and oolong tea all come from the same plant. The difference comes from how the leaves are processed. Why not try out a new recipe using tea?

Sweet Tea Chicken

- 1 cup unsweetened apple juice
- 1 cup water
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon coarsely ground pepper
- 1 chicken (4 to 5 pounds), cut up
- 1 cup barbecue sauce
- 1/4 cup brewed tea (cold)



Preheat oven to 350°. Pour apple juice and water into a large shallow roasting pan. Mix paprika, garlic powder and pepper; rub over chicken. Place in roasting pan.

Bake, covered, until juices run clear and a thermometer reads 170° to 175°, 50-60 minutes. Transfer chicken to a foil-lined 15x10x1-in. baking pan. Whisk barbecue sauce and tea; brush mixture over chicken.

Optional: grill over medium heat 3-4 minutes per side, brushing occasionally with remaining sauce.



There is no time like spring...

There is no time like Spring,
When life's alive in everything,
Before new nestlings sing,
Before cleft swallows speed their journey back
Along the trackless track –
God guides their wing,
He spreads their table that they nothing lack, –
Before the daisy grows a common flower
Before the sun has power
To scorch the world up in his noontide hour.

-From Christina Rossetti's poem, Spring

The Link Newsletter

The Link newsletter goes out every month to our congregation. It is mailed to those who don't have email and it is a really important way for folks to feel connected.

Please consider sharing something (such as a picture, something you've been working on, or a story) and send your submission to thelink@shaw.ca by April 25th.



Read From Your Bible This Week

- Acts 4:5-12
- Psalm 23
- 1 John 3:16-24
- John 10:11-18

