

# SCRIPTORIUM



**JULY AND AUGUST 2017**

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## ANNOUNCEMENT FROM THE ECW

This year, we will not be making our salsa. It has just become a bit too labor intensive for so many of us. However.....here is our recipe. We are happy to share it with you all. This is the famous recipe from

**Donna & Rayford:**

- |                                     |                          |
|-------------------------------------|--------------------------|
| 16 cups chopped tomatoes            | ¼ to 1/3 Cup sugar       |
| 5 cups chopped onions               | 2 T garlic powder        |
| 3 cups chopped jalapeños with seeds | 2 T black pepper         |
| 1+1/2 cups white vinegar            | 2 T chili powder         |
| 1 t. alum                           | 1/3 cup non iodized salt |
| 1+1/4 t. cumin                      | 2 – 3 T minced garlic    |

Drop tomatoes into boiling water until skin is soft or splits. Set in sink or LARGE bowl until cool enough to peel. I cut in half or quarters and use food processor to chop. I use “pulse” until just chopped enough to not be in big chunks.

1. Cook tomatoes, peppers, onion and minced garlic for 20 minutes.
2. Add rest of the ingredients. Bring to a boil and simmer covered 45 minutes stirring occasionally as it WILL stick. If sauce seems too thin toward the end of the cooking add 2 to 3 heaping Tbs. cornstarch to enough water to mix well and not clump when added to the sauce. Cook for several minutes until sauce begins to thicken.
3. Immediately ladle into pint jars. Wipe rim of jar to remove any drippings. Seal jars and turn upside down for five minutes, then turn back over and wait to hear the “pop” as they seal in time.

Please ask Donna or Rayford for any help or instructions. They are the masters of the salsa!!



## A letter from Joan W.

Dear Family of St. Dunstan,

Thank you for all you have done for me in our Community. You have given me Faith, Hope, and Love with your prayers, cards, calls and visits.

Because of your prayers and generosity, you always are – and will be – my family.

Thank you for including me in the Family of St. Dunstan.

With much love and gratitude,  
Joan W.

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## A “Thank You note” from Jack V.

To the Congregation of St. Dunstan

To our Brothers and Sisters in Christ,  
With warmest thanks  
for your thoughtfulness.

Marcie and I are very grateful for prayers, cards and thoughtfulness during the aftermath of the tragic events of June 6, 2017.

We ask your prayers for the same of Jerry W. his wife, Barbara, & family.

Thank you,  
Jack & Marcie V.

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## “SMALL GRACES”

Dear Ladies of the ECW

I want to express my thanks and appreciation for the gift and support you have given for the “Food for the Poor” project in Nicaragua.

As some of you know I am leading a group of Episcopal churches in supporting the building of 25 homes as well as a school and a community center and every dollars helps.

I will be going back to Nicaragua the end of July and will have new pictures and stories to share when I return.

Thank you again for  
your gracious support.

Jerry+

Jerry Morriss  
[canonjmorriss@aol.com](mailto:canonjmorriss@aol.com)

# ANNOUNCING

The Annual Ladies Fall Luncheon

Saturday, September 30<sup>th</sup>  
at 1:00 p.m.

Mark your calendars now



