



The Taftsville Chapel Current

God calls us as followers of Jesus Christ and, by the power of the Holy Spirit, to grow as a community of grace, joy and peace, so that God's healing and hope flow through us to our world.

Caren Swanson, *Editor*, Carie Good, Janet North & Virginia Schlabach, *Newsletter Staff*

September 2010

“The wind blows wherever it pleases. You hear its sound, but you cannot tell where it comes from or where it is going. So it is with everyone born of the Spirit.”
John 3:8

Scattering Seeds

A friend recently passed along the following story to me, and it stirred fresh gratitude in me for how all of you at Taftsville allow God to work through you in everyday life. It also stirred in me a fresh willingness to be on the lookout for His invitations to scatter seeds of the Kingdom in small, everyday ways. Enjoy! – Randy Good

I went to the store for some early potatoes... I noticed a small boy, delicate of bone and feature, ragged but clean, hungrily appraising a basket of freshly picked green peas. I paid for my potatoes but was also drawn to the display of fresh green peas. I am a pushover for creamed peas and new potatoes. Pondering the peas, I couldn't help overhearing the conversation between Mr. Miller (the store owner) and the ragged boy next to me.

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“Hello Barry, how are you today?”
 “H'lo, Mr. Miller. Fine, thank ya. Jus' admirin' them peas. They sure look good.”
 “They are good, Barry. How's your Ma?”
 “Fine. Gittin' stronger alla' time.”
 “Good. Anything I can help you with?”
 “No, Sir. Jus' admirin' them peas.”
 “Would you like to take some home?”
 “No, Sir. Got nuthin' to pay for 'em with.”
 “Well, what have you to trade me for some of those peas?”
 “All I got's my prize marble here.”
 “Is that right? Let me see it,” said Miller.
 “Here 'tis. She's a dandy.”
 “I can see that. Hmm mmm, only thing is this one is blue and I sort of go for red. Do you have a red one like this at home?” the store owner asked.
 “Not zackley but almost.”
 “Tell you what. Take this sack of peas home with you and next trip this way let me look at that red marble,” Mr. Miller told the boy.
 “Sure will. Thanks, Mr. Miller.”



Beidler Family Farm organic grown and ground wheat & Spelt flour, for BBC Auction

Mrs. Miller, who had been standing nearby, came over to help me. With a smile she said, “here are two other boys like him in our community, all three are in very poor circumstances. Jim just loves to bargain with them for peas, apples, tomatoes, or whatever. When they come back with their red marbles, and they always do, he decides he doesn't like red after all and he sends them home with a bag of produce for a green marble or an orange one, when they come on their next trip to the store.”

~Continued~

Scattering Seeds *continued...*

I left the store smiling to myself, impressed with this man. A short time later I moved to Colorado, but I never forgot the story of this man, the boys, and their bartering for marbles. Several years went by, each more rapid than the previous one. Just recently I had occasion to visit some old friends in that Idaho community and while I was there learned that Mr. Miller had died. They were having his visitation that evening and, knowing my friends wanted to go, I agreed to accompany them. Upon arrival at the mortuary we fell into line to meet the relatives of the deceased and to offer whatever words of comfort we could.

Ahead of us in line were three young men, all very professional looking, and also open-faced and kind. They approached Mrs. Miller, standing composed and smiling by her husband's casket. Each of the young men hugged her, kissed her on the cheek, spoke briefly with her and moved on to the casket. Her misty light blue eyes followed them as, one by one, each young man stopped briefly and placed his own warm hand over the cold pale hand in the casket. Each left the mortuary wiping his eyes.

Our turn came to meet Mrs. Miller. I told her who I was and reminded her of the story from those many years ago and what she had told me about her husband's bartering for marbles. With her eyes glistening, she took my hand and led me to the casket. "Those three young men who just left were the boys I told you about. They just told me how they appreciated the things Jim 'traded' them. Now, at last, when Jim could not change his mind about color or size...they came to pay their debt. We've never had a great deal of the wealth of this world," she confided, "but right now, Jim would consider himself the richest man in Idaho." With loving gentleness she lifted the lifeless fingers of her deceased husband. Resting underneath were three exquisitely shined red marbles.

We will not be remembered by our words, but by our kind deeds. Life is not measured by the breaths we take, but by the moments that take our breath. It's not what we gather, but what we scatter that lasts.

Editor's Note

Welcome to the September Current! Between Back-to-School information, zucchini recipes, recaps of various projects and summer adventures, and a "Getting to Know You" interview with the Wolfes, this is a very full issue! Many, many thanks go to Virginia Schlabach for faithfully gathering all the content for this month! In the spirit of scattering seeds, one thing that is highlighted in this issue is the upcoming Bethany Birches Camp auction. I hope that the photos that are tucked throughout the issue will entice you to join us at the auction and help raise the money that is needed to keep this important ministry alive. What better seeds could be scattered than planting the seed of Christ's love in the hearts of children?



*Log Cabin Quilt, Twin, 60x85",
hand pieced by Judy McCrory, hand
quilted by Mary Guntz for BBC auction
(Mary purchased top at last years auction)*

One thing I love about the Current is it gives all of us a little peek into the lives of our fellow Taftsville members that might not be glimpsed in our Sunday morning services. That is one feature that the "Getting to Know You" series highlights—some of the back-story of our friends' lives. I was struck reading Heather and Nick's responses as to how little I knew about their past and adventures they had prior to landing at Taftsville. I was also struck by the quality of their writing. I'm so glad that this newsletter can provide a space to share our gifts with one another. One that note, there are many pictures of handcrafts that have been made for the BBC auction, and again, it is an honor to witness the beauty that is created by the hands of our congregation. As we encourage one another in our spiritual journeys, I hope we can also encourage one another in our creative journeys. Perhaps we could always have a section to profile creative projects people are working on. Do we have any visual artists out there? Does anyone write poetry? I would LOVE to hear from you what you would like to find in future Currents. Remember, this is your newsletter, so *keep the current flowing*.
--Caren Swanson, Editor

Church Life

The weekend of August 15 found many Taftsville families camping at Groton State Park, an annual church tradition. Those who couldn't attend gathered at the church for worship in an Ekklesia setting, followed by a porch picnic at the Schlabachs' house. Here is an encapsulation of the Groton experience:

Top Ten Groton Good Things

1. Taftsville friends in campsites only a few steps away from your own campsite. Being able to share meals, interact in a casual setting, borrow what you forgot and time to just be together.
2. Intergenerational games—usually taking place at Richard and Ruth Ann's campsite: Rook, Apples to Apples, Cribbage and, most popular of all, Hand and Foot. Roy Aloisio is this year's Cribbage champ!



3. Hearing Loon songs across the lake at night and watching loons. This year Dave Beidler had the good fortune to see adult loons diving for fish and feeding their young.
4. Just relaxing. Many of us escape the busyness of our lives at home. Some of us even take l-o-o-ong afternoon naps. Some enjoy time away from technology.
5. Saturday night hot dog roast and potluck—when we are all together. This year's impromptu entertainment featured Chicken Sumo Wrestling. Dave Swanson was champion and Hudson Cox was runner-up.

6. The beautiful setting on the lake. Some of us go fishing, some go swimming, some get swimming lessons, some give swimming lessons, and some kayak.

7. Camping pleasures: Setting up camp, stringing ropes and tarps, cooking over the fire and getting smoke in your eyes, sitting by the campfire at night, eating s'mores.

8. Time to do a few crazy things like taking your very large dog along in the kayak (that would be Ben and Kate), rigging your kayak with a sail (that would be Randy), motorizing your kayak (that would be Randy, too), canoeing and flying a kite (that would be Dave and Clara), digging a four-foot deep hole on the beach until you reach clay and then using the clay for a mudbath (that would be Hudson and Co.)

9. Having our Sunday morning worship service at the Owl's Head Pavilion over-looking Kettle Pond. What a beautiful setting!

10. A camping weekend without rain is a very good thing. This year the rain held off until Sunday night and Monday morning.



Groton Bad Things

Anybody can forget a coffee pot or their glasses or their hearing aids but when a person forgets all three, it's enough to make an old Grandpa grumpy! And when a person experiences noisy neighbors (not from Taftsville), a deflating air mattress, and a broken mast on his kayak, that's enough to make the other elderly Grandpa grumpy! Imagine—two old curmudgeons at the same campground! — *Elinor Shattuck*



Back to Sunday School

Summer has ended and once again Sunday school will be back in session during the Second Hour. After coffee time, the children will gather for singing with Karen Cox and then move to their newly-decorated classrooms to learn about “God and the First Families.” Teachers are Dave Swanson and Dave Beidler for the intermediate class and Jane Glick and Mary Guntz for the primary class. The adults are also beginning a series in the Old Testament called "The Inescapable God," starting in Exodus and moving on to the Psalms. The youth will adjourn to their cozy corner to begin a series of New Testament Bible studies.

Pass the Globes! Mission Giving Project for South Africa

Remember the fun and excitement of passing the globe mission banks for needs in Haiti? On four Sundays, beginning September 5, special offerings will be taken for a Mennonite Mission Network project, “We All Belong in God’s Family,” for MMN ministries in South Africa. During worship the children (and, of course, all adults with listening ears) will hear a story and see pictures to learn about ways God is at work in the lives of people in South Africa.

Then the children will pass the globe banks to collect loose change (and folded paper money!) for the project. The other dates for the mission stories and offerings are October 3, October 24, and November 7. Extra mission banks are available for families to take home and fill between now and November 7. Look in the Millen Room for a special display highlighting the project.

Allison Good Affirmed as Youth Coordinator

For the past several years we have been blessed with Allison’s commitment to our youth. Along with Carol, Skip, and Nancy, she has mentored, challenged, provided opportunities for learning and fellowship, and simply enjoyed the youth among us. Recently she has offered to assume a greater leadership responsibility, and the Leadership Team is affirming and blessing her continuing commitment. In order for all of us to better appreciate and encourage Allison’s relationship with our young people, here is a description of her new role, which was affirmed at the Church Council meeting on August 25:

1. Sunday School – content based
 - a. Responsible for curriculum (should be approved by the Church Council)
 - b. Responsible for leading Sunday school or finding a substitute teacher
2. Youth Group – social/relationship building
 - a. Organizing a place and time to meet
 - b. Responsible for safety and behavior
3. Communication
 - a. Attend Church Council and present a brief monthly report
 - b. Help to define other youth leaders’ roles in the youth group
 - c. Put planned events on the church calendar
 - d. Use the Youth Group Facebook page
4. Conference – connect to the larger Mennonite Church and spiritual renewal
 - a. Leading the youth at conference
 - b. Fundraising to help cover the cost
 - c. Providing clear expectations for all involved in fundraising and attending conference
 - d. Working with the church treasurer to manage the youth account

Let’s remember to pray for Allison as she ministers among us!

Treasurer's Report

We are a little low this month, mostly due to our yearly summer camping trip to Groton, where we didn't take an offering, and attendance at the Chapel was low. This is just a reminder that every week counts! We are below budget by approximately \$2,000. For the roof fund, we're still about 2/3 of the way there. This past month, we've received about \$700 more to the fund, so we have about \$4,000 left to raise. Thanks again to everyone for their continuing generosity! --*Tim Good*

Roof Fund - \$12,137.58

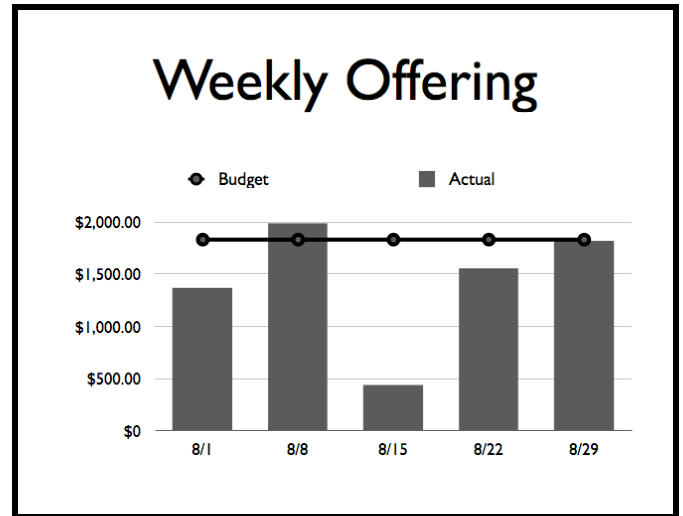
- Total Raised - \$8,051.44 (Savings + Offerings)
- Left to Raise - \$4,086.14

Weekly Offerings for August (\$1833 Weekly Budget)

- 8/01 - \$1,367
- 8/08 - \$1,988
- 8/15 - \$441 (Groton Camping)
- 8/22 - \$1,552
- 8/29 - \$1,822

Total Offerings:

- **Budget - \$9,165**
- **Actual - \$7,140**



Church Cleaning Schedule 2010-2011

September

5th K&J Glick
 12th T&A Good
 19th T&A Good
 26th R&C Good

October

3rd R&C Good
 10th Guntz
 17th Guntz
 24th Hackman
 31st Hackman

November

7th McCrory
 14th McCrory
 21st North/Schlabach
 28th North/Schlabach

December

5th Pejouhy
 12th A&V Schlabach
 19th A&V Schlabach
 26th Snader

January 2011

2nd Snader
 9th Wolfe
 16th Wolfe
 23rd Zook
 30th Zook

February

6th Aloisio
 13th Aloisio
 20th Beidler
 27th Beidler

BACK TO SCHOOL 2010

Please post this list or tuck it into your Bible as a reminder to pray for these church family members:

STUDENTS

K-12:

Hudson Cox – Sharon Academy – 12
Max Halik – Woodstock Union High School -- 12
Gabrielle Webber – Hartford High School - 11
Ben Beidler – Hartford High School School – 10
Victoria Dandurand - Hartford High School School – 10
Hayden Cox – Hartford High School - 10
Hannah Cox – Hartland Elementary – 7
Micah Schlabach – Barnard Academy - 4
Calvin McCrory – Dothan Brook Elementary – 2
Mabel McCrory – Dothan Brook Elementary – 1
Clara Swanson – Andover Elementary & Middle School - K

College:

Laura Beidler – Eastern Mennonite University – 3rd year- biology/pre-med
Hunter Cox – St. John's College – 2nd year
Emily Glick – University of Vermont – 2nd year – archaeology
Heather Wolfe – Dartmouth College – 1st year of 2-year Masters of Public Health degree program

TEACHERS

Kristen Aloisio – Dartmouth College – teaching assistant, public health dept.
Melissa Ayers – Windsor Southeast - speech and language
Skip Chalker – Mascoma Valley Regional High School – English
Allison Good – Black River High School/Middle School & Ludlow Elementary School - instrumental music
Lynda Knisley – Albert Bridge School – art, K-6; Mid-Vermont Christian School – art, gr. 5-12; art history
Nancy Pejouhy – Woodstock Union Middle School – math, gr. 8
Carol Whitney – Hartford High School – math
Nick Wolfe – Hartland Elementary – social studies, gr. 7-8

SCHOOL STAFF

Ann Chalker – Hartford High School – coordinator, special education program
Jan Collins - Upper Valley Music Center (music school) – office manager
Tim Good - Dartmouth Medical School - web architect
Janet North – Woodstock Union High School – counseling secretary
Russell Pejouhy – Woodstock Union High School & Middle School – para-educator
Bob Rosenberger – Woodstock Union High School – day custodian
Janice Zook – Hartford School District – nurse

*BLOOM WHERE YOU
ARE PLANTED*

Share your flowers on Sunday mornings: The Hospitality Committee thanks everyone who brought flowers in to beautify the sanctuary over the summer. We would like to extend the invitation to any season of the year. Heather Wolfe is the floral contact person for this year.

Contribute plants to the Youth Group fund-raiser: The Youth Group's first fund-raiser for next summer's Youth Convention in Pittsburgh, PA, is a plant sale on **Saturday, September 11**. As you divide your perennials, please pot some to donate for the sale. The place and time will be announced soon. Check with Allison Good for other details.



Our patchwork slate roof earlier in the spring.

Behold, Old Things Have Become New

Taftsville Chapel is an old building. Old buildings are beautiful things, but to keep them that way they need to be maintained and occasionally need to have some pieces replaced. In the last two months we have had the chimney rebuilt, a new standing seam metal roof installed, and our rusty oil tank replaced with a shiny new one. On August 27 new clapboards were installed along the belfry, porch roof, and basement exit-way to complete the roofing job.

These projects couldn't have been completed without the time and effort of many of our church members. Thanks go out to Randy, Dale, Allen, Tim, Ted, Omar, Dave B., Fred, and Brian and all those on Church Council for their hard work.



The new metal roof, looking all spiffy in July.

Bethany Birches Camp's Annual Benefit Auction

As you know, every year we come together at this auction to subsidize our summer program. Would you consider joining us?

There are a few ways you can join:

- Come to the auction. It's in Plymouth, VT at Bethany Birches Camp. *(Note the change in location this year.)*
- Bid online! You can do so from home page www.bethanybirches.org.
- Send us neat things to auction off. Notify brandon@bethanybirches.org and give your item to anyone on the auction committee, or, we can come pick it up for you – 802-672-5220.

If you'd like to join us for the day, we'd love to have you. It's September 25, 2010 at Bethany Birches Camp. Sanford Alderfer from Alderfer Auction Company, Hatfield, PA will again be the auctioneer. Preview at 9am, Auction at 10am, lunch around 12:30pm. Auctioning custom furniture, local artwork, gift certificates of all kinds, Mennonite Quilts, World's Largest Shoe Fly Pie and so much more! Hope to see or hear from you.

Sincerely,
The BBC Auction Committee

Zucchini, Zucchini, Zucchini—and MORE Zucchini!

*With gardens overflowing with zucchini, someone suggested collecting favorite recipes for this versatile vegetable. A number of people recommended the zucchini and summer squash recipes in **Simply in Season**, the recent MCC cookbook, especially the Zucchini Garden Chowder on page 93 and the Vegetable Fritters on page 120. Here are a few recipes contributed by Taftsville Chapel cooks:*

Zucchini Quiche

Janice Zook

3 cups shredded zucchini
1 small onion, chopped
1 cup Bisquick
4 eggs
1/2 cup oil or melted butter
1/2 cup Parmesan cheese or shredded cheddar cheese or a mix of the two
1/2 tsp. dried parsley or 1/4 cup fresh
1/4 tsp. salt
1/4 tsp. pepper

Combine all ingredients. Pour into a greased 9-inch pie plate. (I prefer to use an 8-inch square pan unless your pie pan is extra deep.) Bake at 350° for 35 minutes or until golden brown. (If you double this it will fit well in a 9 X 13 pan. Increase baking time to about 45 minutes.)

Zucchini Soup

Janice Zook

3 cups shredded zucchini
3 cups canned or frozen corn
2 cups boiling water
1 cup chopped onion
6 T. butter
6 T flour
5 cups milk
2 tsp. salt
1/2 sp. pepper
Parsley if desired

Combine water, zucchini and corn. Cover and simmer until tender. Saute onion in butter until soft. Add flour and milk as if making a white sauce. Cook until thickened. Add seasonings and veggie mixture. Heat thoroughly.

Zucchini Saute with Sweet Basil (Ratatouille)

Virginia Schlabach

This is the first zucchini recipe we ever tried. Back in 1968 Ken and Ruth Heatwole introduced us to this then-unfamiliar vegetable in Charlottesville, Virginia, and gave us their recipe. Over the years I've adjusted the recipe and now I just make it "by ear" and don't worry too much about exact measurements of anything. I no longer use butter, just olive oil, and I usually use powdered vegetable bouillon. I also add other vegetables such as bell peppers, thin-sliced carrots, or even broccoli florets for variety.

- 4 med.-sized zucchini (or yellow squash or a combination of both)
- 1 Tbs. butter
- 2 Tbs. olive oil
- 1 clove garlic (minced) or garlic powder
- 1 small onion, chopped
- bay leaf
- 1 tsp. or more sweet basil (fresh, minced or dry)
- salt and pepper to taste
- 1/2 beef bouillon cube dissolved in 1/3 cup hot water (can substitute vegetable bouillon)
- 1 fresh tomato, cut up, or 2 Tbs. tomato sauce

Wash zucchini and cut into thin unpeeled rounds. Melt butter and heat olive oil in large frying pan. Add onion and garlic and cook for about 10 min. without browning. Add zucchini and all seasonings; stir well. Add bouillon. Cover and cook 5-10 min. on low heat. Add tomato. Continue cooking uncovered until zucchini is tender but not mushy.

4 servings as a side dish; 2 as main course

London experiment: For unexpected lunch guests we cooked pasta, tossed it with grated sharp cheese, and served it with the zucchini (called *courgettes* in England) to which I'd also added some red and green bell pepper slices. It turned out so well that we served a similar combination as the vegetarian entrée for our next Cross-Currents seminar.

Zucchini Relish

Abner Schlabach

10 cups peeled, shredded zucchini (remove seeds in big ones)

4 cups onion, chopped

2 green peppers, chopped

2 red peppers, chopped

4 Tbsp. salt

Mix together and let set overnight. Next day, drain.

Mix the following and heat to boiling:

2 1/2 cups vinegar 1 Tbsp. celery seed

2 tsp. dry mustard 1/2 tsp. black pepper

1 1/2 tsp. turmeric 4 cups sugar

Add zucchini mixture and cook 15 minutes longer, stirring occasionally.

Put in hot jars and seal. (If you have a food processor you can do most or all of the shredding and chopping in it.)

Note: This recipe works equally well with cucumbers, but it's a great way to use up those large zucchinis!

Italian Zucchini Rice Casserole

Elinor Shattuck

4 c. thinly sliced zucchini

1 lb. ground beef

1 c. chopped onion

1 clove garlic, crushed

1/2 tsp. salt

1 tsp. dried basil

1 tsp. dried oregano

1/4 tsp. pepper

2 c. cooked rice

1 8-oz. can tomato sauce

1 egg, beaten

1 c. cream-style cottage cheese

1 c. shredded cheddar cheese

Cook zucchini, covered, in a small amount of boiling water 2 minutes; drain well** and set aside. Combine beef and next six ingredients in a skillet. Brown the meat, stirring to crumble it; drain off the pan drippings. Add rice and tomato sauce; set aside. Combine beaten egg and cottage cheese; stir well. Layer half of the zucchini in a lightly greased 13 x 9 x 2 inch baking dish; top with meat mixture and cottage cheese mixture. Top with remaining zucchini. Cover and bake at 350 degrees for 20 minutes. Add cheddar cheese and bake uncovered an additional 5 minutes.

***Make sure the zucchini is drained well or the casserole will be watery.*

Chocolate Zucchini Bread

Janice Zook

2 cups sugar

1 cup Canola oil

3 eggs

3 tsp. vanilla

2 1/2 cups flour

1/2 cup cocoa

1 tsp. salt

1 tsp. baking soda

1 tsp. cinnamon

1/4 tsp. baking powder

2 cups shredded peeled zucchini

1 cup chopped nuts

In a large bowl, beat sugar, oil, eggs, and vanilla until well blended. Combine the remaining dry ingredients and gradually beat into the sugar mixture until blended. Stir in zucchini and nuts. Pour into 2 greased 8 x 4 inch loaf pans. Bake at 350° for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to a wire rack to cool completely. Makes 2 loaves

Note: Because I like a "full" loaf and my pans are 9 x 4 inch, I make enough batter for 3 loaves and put that into the 2 loaf pans. You might need to bake it a little longer.



Left: Table Runner 16X35", machine pieced and machine quilted by Mary Guntz for the BBC auction.

Getting to Know You

An Interview with Nick and Heather Wolfe

Heather: I grew up locally in a cozy log cabin with a composting toilet at the end of a dirt road located in Prosper, a close-knit community where four towns meet: Woodstock, Pomfret, Barnard, and Bridgewater. My family has deep roots in this Vermont community, going back to the late 1700s. I attended Bridgewater Elementary and then went on to Woodstock Middle and High School, where I graduated in 1999 as valedictorian. During these years I attended Bethany Mennonite with my family, which consists of my parents, Gerry and Karen Hawkes, and my brother, Ethan, who is four years younger than me and currently living in Chicago.

I attended UVM, which is where Nick and I met as sophomores and where I graduated with a double major in food and nutrition science and dietetics (you can ask me later the difference between the two). With the demands of a double major, I was not able to formally study abroad but I was determined to have an international experience (an interest heavily influenced by growing up with my father's Peace Corps stories and a mom who taught French). I was able to complete my course work and graduate by December 2002, one semester early. This window of time allowed me to join a group from Burlington's First Congregational Church (where I attended through college) for a week-long service trip to Haiti. I traveled down with them in February 2003 and stayed for an additional two months to work with a program focused on childhood malnutrition. Haiti will forever be close to my heart.

I completed my dietetic internship at Brigham and Women's Hospital in Boston (where there is a large Haitian community) and got my first professional job working for the hospital's outpatient nutrition counseling service. I spent a total of three years in the city, where I made good friends and took advantage of many cultural and culinary offerings. The city experience was enriching; however, there was never a doubt that Vermont was heart and home for me. It was only a matter of time...and that time came in August 2006 when I married Nick and relocated back to the Upper Valley.

I started as an inpatient clinical dietitian at Dartmouth-Hitchcock Medical Center right after getting married. A year ago I had the exciting opportunity to move into a brand new position as the dietitian for DHMC's employee wellness program. Our goal is to create the healthiest workforce possible, which I facilitate through a variety of interventions ranging from individual coaching sessions with employees to group educational talks to working on improving the nutrition environment at the hospital. In addition to working I am once again a student. In August I started classes at Dartmouth, pursuing a Master's of Public Health (MPH), a degree that will be granted to me two years from now if all goes as planned. This professional education opportunity is proving to be exceptional and extremely challenging!

I traveled down to Haiti for two months to work with a program focused on childhood malnutrition. Haiti will forever be close to my heart. --*Heather*

I love home and hospitality. Growing in the garden and creating in the kitchen are so therapeutic for me, as is watching my free ranging flock of hens. Nick and I have chosen to make our home together in the home of my grandparents, one mile from my childhood home. We are overwhelmed by the blessings that have come in just the one year we've been residing on Wayside Road, and we feel affirmed in our decision to carry on the rich family tradition of living among family. Taftsville Chapel became our spiritual family as soon as we walked through the doors as a newly married couple. The warmth and welcome immediately drew us. I identify with the Mennonite faith of my upbringing. How fortunate to have two churches in such a rural area when we were seeking to leave the churches of our parents and cleave to each other in a new church body.

Favorite verse: "Let the morning bring me word of your unfailing love, for I have put my trust in you. Show me the way I should go, for to you I lift up my soul."

(Psalm 143:8)

Getting to Know You: Continued

Nick: I grew up in White River Junction, VT, right near where the fire/police department and VA hospital come together. I actually lived in Hartland for my first few years, but my parents (Norm and Nancy) wanted to be closer to Hartford where my father was teaching music and where my mother eventually ended up teaching music, too. We lived on a dead-end street where there was a lot of socializing with the many neighbors in my age range. As an only child, having lots of close friends within walking or biking distance helped fill the gap of always wanting a sibling. Even though we “played in the woods” a lot growing up, the reality is that it was a relatively suburban environment, what with Route 4 and the two interstates within earshot from my bedroom window.

I attended the Catholic Church from early on—mostly I suspect due to the fact that the priest wouldn’t marry my parents unless they agreed to raise any future children as Catholics. I can’t say that I liked attending, but most of my close friends were forced into the same predicament, so there was this familiar bond, much like what I imagine those who go through basic training or prison together feel. Still, I learned enough of the “basics” that, looking back, I don’t have any regrets.

After graduating from Hartford High School in 1999, I went off to the University of Vermont. Having grown up with two teachers as parents, I knew that was what I wanted to do as well. As much as I loved music, however, I wanted to do something different, so I chose to major in 7-12 Social Studies. The best part about UVM was that I ended up living on the same floor as Heather my sophomore year. We hung out quite a bit as friends, going skating, watching movies, attending a Protestant church, volunteering together, until it got to the point where all we wanted to do was be together.

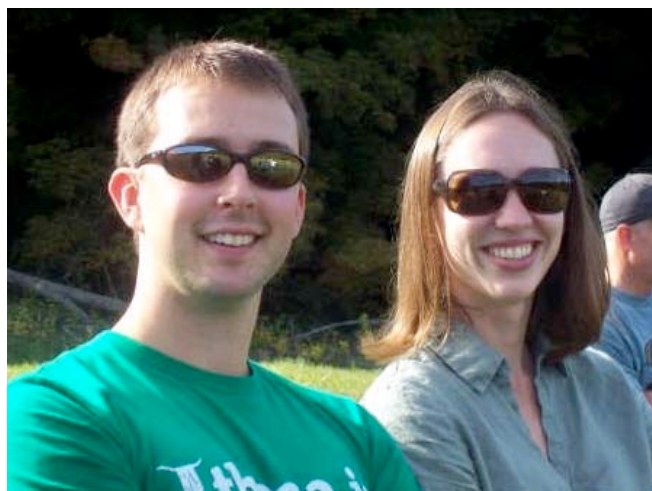
I continued to work at Dana’s By the Gorge during summer breaks, where I learned many life lessons surrounded by the Iott family. Working long hours in the kitchen standing over the fry-o-later every summer was draining, but it gave me time to glean huge amounts of wisdom from Nancy Iott while she demonstrated in a stressful restaurant situation what it really looks like to “live” as a Christian in the world.

After graduating from UVM, I wasn’t sure that I was quite ready to start teaching, so I took a position through Americorps and went to Durham, NC, to work for Habitat for Humanity. Expecting this to be a full year, I was interrupted half way though with a call from a former Social Studies teacher of mine asking me if I would come back to Vermont and teach for a half year emergency position. Too good to pass up, I went back and taught at Hartford High School, which gave me the experience I needed to land a full-time job. The full-time job would be 7-8 Social Studies at Hartland Elementary, where I have been ever since.

The best part about UVM was that I ended up living on the same floor as Heather my sophomore year. --Nick

When Heather and I were married in 2006, we determined that it was important for us to find a place to worship as a couple. We attended many different churches in the area for about six months until a recommendation led us to Taftsville. Immediately, we knew that it was the right fit and we never stopped coming back.

Hobbies of mine include splitting wood, lawn mowing, playing guitar, reading, playing games, and just being active outdoors. Some favorite songs are “Be Thou My Vision” and “It Is Well With My Soul”.



Taftsville Tidbit Trivia *Do you remember when...*

45 YEARS AGO THIS MONTH

September 17, 1965

Congratulations to Mr. and Mrs. John Lutz on the birth of their son, John David.

35 YEARS AGO THIS MONTH

September 10, 1975

Murray Beidler requested a few more volunteers to help with the janitorial duties at church.

30 YEARS AGO THIS MONTH

September 29, 1980

Candlelighters held a benefit auction at Richard Glick's new home. Thirteen ladies and seven men were present. Richard and Victor were the auctioneers for the evening. Total profit from the sale was \$151.43. Money will be used to buy fifty chair pads for the auditorium chairs.

25 YEARS AGO THIS MONTH

September 28, 1985

Adult Retreat with Art McPhee speaking on "Friendship Evangelism"

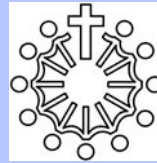
20 YEARS AGO THIS MONTH

September 24, 1990

The trustees reported that the town of Woodstock is still finding problems with our groundwater drainage. The lawn mower and the refrigerator also need repairs.

Taftsville Chapel Mennonite Fellowship

Located in the village of Taftsville, VT, one block south of Rt. 4 on Happy Valley Road.



Randy Good, Pastor

<http://www.taftsvillechapel.org/>

Send your contributions for the Current to: carenswanson@yahoo.com or contact a Newsletter Staff member: Carie Good, Janet North & Virginia Schlabach

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