

# TAKE FIVE WITH FIVE OAKS

## JUNE 2011 EDITION

### Leadership in the Emerging Church

Over the weekend of April 29 – May 1 Bruce Sanguin and Ann Evans walked the Emmaus Road with 20 participants. We recalled those times when the flame burned most brightly within us, and we were challenged to find and take that next step in leadership which would keep the flame alive. Bruce and Ann shared the story of their leadership at Canadian Memorial United Church in Vancouver where they have been intentionally shifting that community to an emergent culture. A key goal is to have the whole evidenced in each part: this is accomplished by the establishment of a nurturing conversation with feedback loops. Bruce and Ann modeled this process as they involved all the participants in a conversation about what the Spirit of God is upon us to do. In the evolutionary theology which guides their work, God is present as the non-coercive allurements of love. Bruce and Ann helped each of us to listen to the One who entices us to step up and to be our bigger selves for the sake of this still evolving world.

- Rev. Ted Black

### A Five Oaks Recipe: Mediterranean Fish

2 tsp dried basil	3/4 cup finely chopped onion
1 tsp dried oregano	3/4 cup chopped plum (Roma) tomatoes
2 tbsp olive oil, divided	1/2 cup sliced black olives
Juice of 1 lemon	1/2 cup crumbled feta cheese
4 skinless halibut steaks	1/2 cup dry white wine
2 cloves garlic, minced	Lemon wedges

1. In a medium shallow dish, combine basil, oregano, 1 tbsp oil and lemon juice. Add halibut, turning to coat both sides. Marinate at room temperature for 5 to 10 minutes.
2. Heat a large nonstick skillet over medium heat. Add halibut and fry for 3 to 4 minutes per side or until browned on both sides. Transfer to a plate and keep warm.
3. Wipe out skillet, add the remaining oil and sauté onion for 3 to 4 minutes or until softened. Add garlic and sauté for 30 seconds. Add tomatoes, olives and wine; boil, stirring, until wine is slightly reduced. Return fish to skillet and spoon sauce over top; reduce heat and simmer for 1 to 2 minutes or until fish is opaque and flakes easily when tested with fork.
4. Place each steak on a plate and drizzle sauce evenly over top. Sprinkle evenly with feta cheese and garnish with lemon wedge.



Mediterranean Fish



Domestic Goddess: Pat Blake

### Domestic Goddess

Pat Blake, Housekeeping Coordinator, loves her job. How is that possible? To LOVE housework? "When I'm on holidays and I go into a place, I like it to be clean and tidy," she says. "We have guests who want the same. I do it for them."

Not only does Pat work hard, but she's always ready with a smile or a chuckle. When asked about "funny," her quirky sense of humour comes through. What's funny to Pat are "cobweb calls": "Cobweb on the ceiling in room 13" spoken by staff in tones appropriate for an emergency.

Pat has a husband, 3 daughters, and a baby grandson about whom she's bursting with pride. She has been on staff for 13½ years and enjoys her fellow staff and the people-first attitude of Five Oaks.

What would she want readers of "Take Five" to know? "We need equipment!" In particular, housekeeping needs a new vacuum cleaner (or two) and the main building needs some new bedside lamps. From that statement alone, you can sense Pat's practical, down-to-earth nature.

### Words to Ponder

"Dost thou love life? Then do not squander time, for that is the stuff life is made of.

- Benjamin Franklin

### Children, Youth and Family Program Update

We will be offering 7 weeks of camp throughout July and August. We also have 2 weeks of Leaders in Training, 1 week of Counselors in Training and 1 week of Pre-teen camp. We will also be offering a Literacy camp for children registered in a French Immersion program during the school year. Five Oaks Day Camp is an excellent opportunity for children to meet new friends, have fun in a safe environment, eat delicious and nutritious meals, swim twice a day, make crafts, play games and sing songs. We invite you to visit our website for more information or email us at [daycamp@fiveoaks.on.ca](mailto:daycamp@fiveoaks.on.ca). We look forward to seeing you this summer!

### Adult Program Update

Summer is a beautiful time to come away for a program at Five Oaks. This summer, in conjunction with a week of arts programs, Five Oaks will be open to the public on the evening of August 18<sup>th</sup> for an Arts Open House. Come to enjoy live music, a reading with Ray McGinnis, Richard Choe's photography and more. Full details will be available on our website soon. Please mark your calendar now and join us for this special event.

### Upcoming Programs

#### Adult

- Labyrinth Solstice Walk: The Way of Sound, June 21, 7-9:30, Cost: \$25
- Week of Creativity, August 15-19, Cost: \$595
- Labyrinth Walking with Lauren Artress, October 22, Cost: \$115

#### Children, Youth, Families

- Day Camp Launch, June 12, 5-7:30, Cost: \$5 per person, \$25 max per family