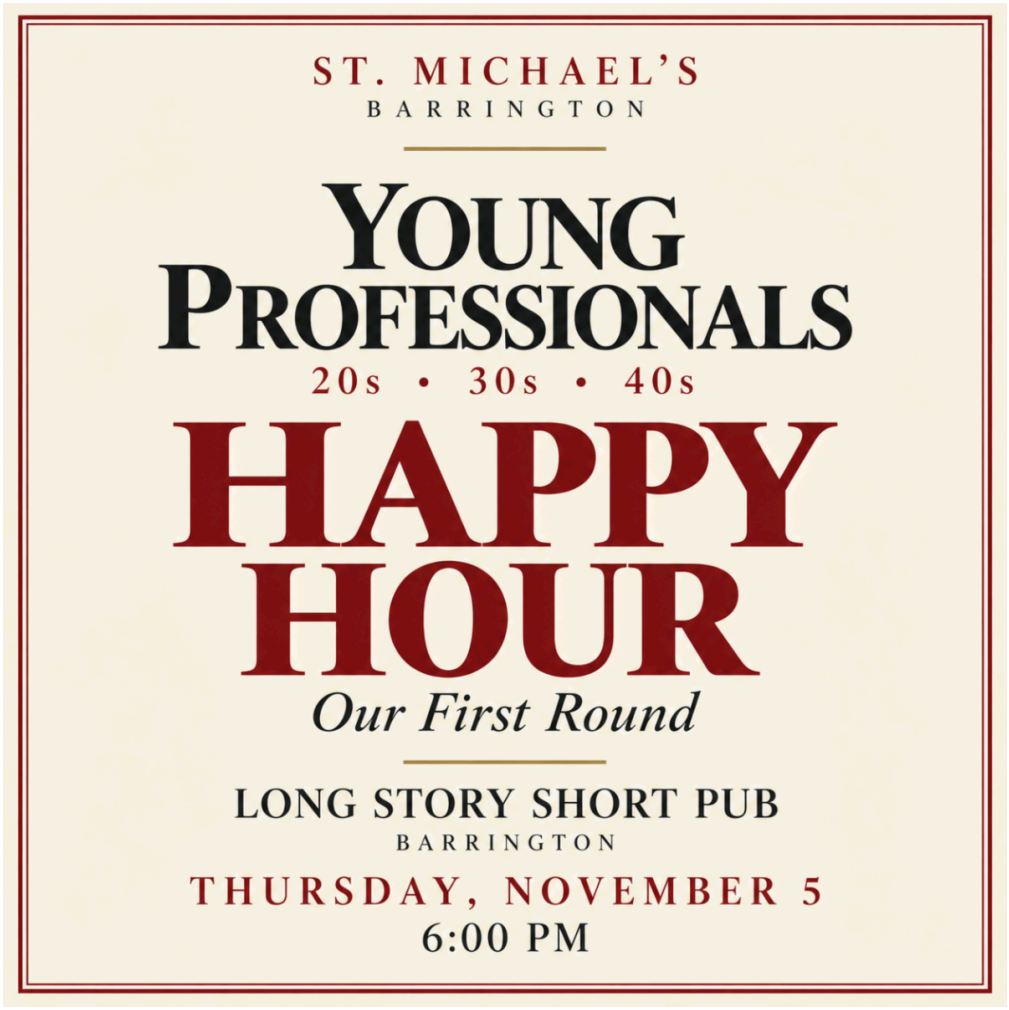
THE
SWORD
A WEEKLY DIGEST OF ST. MICHAEL'S EPISCOPAL CHURCH
BARRINGTON, ILLINOIS • EST. 1945



Young Professionals Happy Hour - Our First Round!

We're kicking off something new at St. Michael's! Join us on **Thursday, November 5, at 6:00 p.m. at Long Story Short Pub** for our first Young Professionals Happy Hour.

If you're in your 20s, 30s, or 40s, we'd love for you to join us for an evening of good conversation, a drink, and the chance to get to know one another beyond Sunday mornings. Whether you've been at St. Michael's for years, recently found your way here, or are simply curious about our community, there's a place for you at the table.

No agenda, no program. Just good company and the beginning of something we hope will grow into a wonderful community of friendship and fellowship.

Bring a friend. We hope to see you there!



Please join us for a very special All Souls Requiem Mass offered by our St. Michael's Adult choir and members of the Chicago Master Singers, featuring the Requiem setting by Maurice Duruflé accompanied by organ and a string quintet. This service is a quiet place to contemplate grief, remember loved ones, and renew a sense of hope and peace. A special part of this worship service includes reciting aloud the names of our departed loved ones. Click the button below to submit name(s).

Submit Name(s)



Join us Wednesday, November 11, at 12:00 p.m., as we honor members of the military for their service.





Katy's Christmas Baskets - Adopt a family and make their Christmas wishes come true! Our parish will be supporting families from The Church of the Redeemer who need our help putting presents under the tree and food on the holiday table. Families range is size and ages. Click button below to adopt a family.

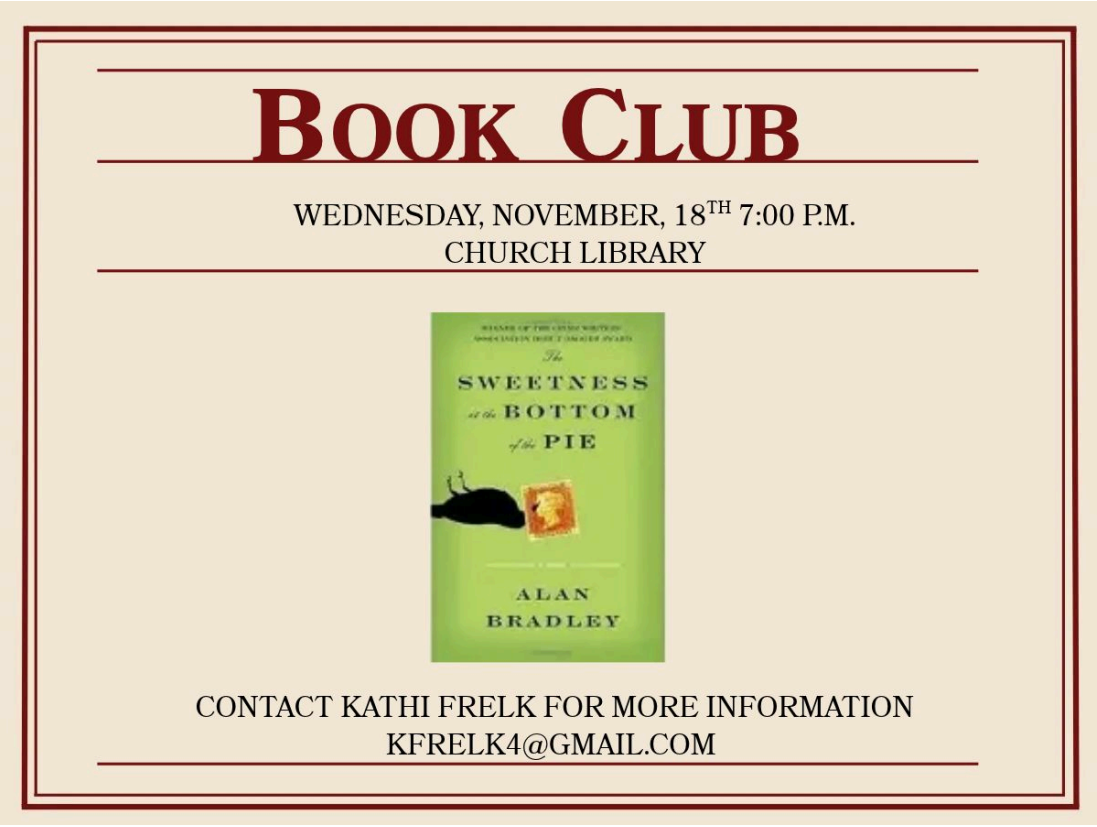
Baskets are due by November 29th, in the St. Michael's Community Room.

This ministry honors Katy Pepper, who coordinated our Christmas basket program for many years. We remember her kindness and generosity through our parish's commitment to supporting less fortunate families during the Advent and Christmas season.

Adopt a family here



Show your love to one of 20 local, homebound seniors. Take a tag from the Christmas tree outside of the Community Room. Purchase at least one gift from their wish list, wrap it, attach the tag and bring it back to the Community Room on Sunday, November 29, 2026.



The Sweetness at the Bottom of the Pie, by Alan Bradley, is a 2009 historical mystery novel and the first book in the Flavia de Luce series. Christine Olson will be the discussion leader at our meeting on Wednesday, November 18. We meet at 7:00 p.m. in the church library, and new members are always welcome. Questions? Contact Kathi Frelk at kfrelk4@gmail.com.



AND ALL THE ANGELS

Thanksgiving cards, tea towels, and seasonal host and hostess gifts are now available. Visit us Wednesdays from 11:00 a.m. to 5:00 p.m. and Saturdays and Sundays from 9:00 a.m. to 12:00 p.m. in the Lower Level.

DINE & SHARE

Café Zupas
20413 N. Rand Rd, Kildeer
Thursday, November, 5th

Mention Little Angels Christian Preschool. A portion of sales from the day will go to the preschool. Enjoy lunch or dinner at Café Zupas and support Little Angels Christian Preschool.

GRATEFUL FOR YOUR SERVICE

MANY THANKS TO ALL WHO VOLUNTEERED





Many thanks to our crowd of caring volunteers who happily and quickly packed up 500 snack bags and 150 spice packs for our Food Pantry partners at Ravenswood Community Services (All Saints Episcopal Church) and Humboldt Park school students. Your contributions are warming the hearts of many young people and spicing up the dinners of lots of families!

Because so many people enjoyed our World-Famous Spice Chicken, the Outreach Team will make some packets for the parish to use--watch the Sword for news on availability.

In the meantime, enjoy the recipe below.

RCS CHICKEN SPICE RECIPE

4 tsp paprika
(you can substitute smoked paprika)
2 1/2 tsp kosher salt
2 tsp onion powder
2 tsp garlic powder
2 tsp dried rosemary
2 tsp parsley flakes
1 tsp black pepper
1 tsp ground (dry) mustard
1/2 cup olive oil
2 or 3 lbs chicken
(boneless chicken breast, thighs, or legs will work)

Cut chicken breasts into 3rds.

Combine spice mixture with olive oil.

Add chicken and marinate up to 24 hours.

Roast chicken, covering with all of the marinade, for 18 to 20 minutes at 350 degrees.

Let rest 5 minutes before serving. You can also grill

Prayer Requests

Curtis, Mr. and Mrs. K and family, Suzanne, Leo, Morgan, Bert, Tom, Heather, Andrew, Sam, Jamie, Maribeth, Bob, George, Jackie, Katie and Jim, Mitzi, Paul, Braelyn, Kathy, Doug, Sally, Mary, John, Teresa, Liam and family, Nancy, Dave, Brian, Patty, and for all whom you alone know

Birthdays

11/1 Bob Hoyler
11/2 Jamie Sproul
11/3 Jenny Wickman
11/3 Greg Smith
11/4 Ben Weibel
11/4 BJ Seagrist
11/5 Catherine Deevy
11/5 Kirk Chan
11/6 Sam Adams-Lanham

Anniversaries

Remembrances

11/1 Dorothy Peterson
11/5 Elizabeth Ditfurth McLaughlin
11/6 Janice Nagy
11/6 Sabra Capulli
11/6 Jennie Robinson
11/7 Timothy Crist
11/7 Norman Dally

ST. MICHAEL'S BARRINGTON

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The Sword

The Sword is published each Wednesday. The deadline to submit items to be included is Tuesday at 12:00 p.m.

Any questions or comments regarding this publication should be sent to sword@stmichaelsbarrington.org

St. Michael's Episcopal Church | 647 Dundee Avenue | Barrington, IL 60010 US

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