Summer Scenes
A trip around the community in pictures

Buffalo
Summer Camp

Evansville
Bringing in the Harvest

Recipe
Sauerkraut
Ben, an Action volunteer from Servant Branch, sizes up the pea gravel he's about to spread in an Allendale playground.
Top: Children take advantage of a blocked-off street at a party on Yale Avenue in Allendale in June. (Ruth Maines)

Middle left: After praying for Paul DeCelles to be healed of cancer for more than a year, the women of the Allendale walking group met him in person during a July Action trip. From left: Dorothy Anderson, Gladys Moore, Paul DeCelles, Patti Deakin and Regina Brown. (Ruth Maines)

Middle right: Allendale neighbors Tan’iya and Marianne (right) smile while Marianne shows off a paper crown she made at camp. (Jacob Heintzelman)

Lower right: Grazier and Andrew, an Action volunteer from Servant Branch, slap hands as John, a volunteer from northern Virginia’s Action division, looks on. (Ruth Maines)
THE RHYTHMIC BUZZING OF CICADAS punctures the quiet of a summer Saturday morning. On the dewy grass, a crowd of 15 gathers to help set up the weekly farmstand for Praise Harvest, the community’s urban farm. After praying together, the volunteers spread out to gather the harvest from the vacant lots that God and hard work have turned into teeming plots. There are purple, orange and yellow carrots, green peppers, okra, red and green tomatoes, eggplant, banana peppers and greens. They wash the produce and lay everything out on tables beneath a tent canopy. Neighbors pull over in their cars and holler to ask what kinds of greens are available. Bouquets of zinnias rest on a red-and-white checkered tablecloth, alongside a binder filled with pictures of sheet cakes and pull-apart cupcake cakes that Abby Earhart can bake to order. Children stop by on their bikes to say hello, then visit the chicken coop or play on an empty lot. Neighbors browse through the greens and chat. The morning light brightens, and the conversational hum rises. Old friends recognize one another and introductions are made. Some of the volunteers need to move on to other Saturday projects, but not before grabbing a runt cucumber or banana pepper and crunching into it—fresh and delicious!

Top left, from left: Dan Sullivan, his mother Mary Jude Gerteisen, Elizabeth Grams (South Bend), Chris Vieck, Sophia Tragesser (Indianapolis) and John Earhart pass some time at the Praise Harvest farmstand. (Ellen Earhart)

Top right: Action volunteers Pena and Devyn, both students from Trinity Academy in Portland, cultivate the ground at Praise Harvest. (Sophia Tragesser)

Lower middle: Girls hold a scarf during a water balloon toss. (Sophia Tragesser)

Middle: Neighborhood boys offer leaves to the chickens in the chicken coop. (Sophia Tragesser)

Lower left: Action volunteers brave the heat and humidity to lay concrete for a new sidewalk that helps connect the backyards of community houses in Evansville. Chris Taylor (Corvallis) supervises the concrete work. (Sophia Tragesser)
A CROWD OF 80 OR 90 FOLKS gathered in a broad green field for a South Side neighborhood festival on a Saturday evening in June. Some learned how to paint with watercolors at tables Kathryn Kelly had set up. Others enjoyed a burlap sack race, face painting and carnival games. Everyone came together to open the Lord’s Day, and one neighbor enjoyed the ceremony so much she asked to take home a copy of the prayers. “We had a beautiful time . . . a wonderful three hours together,” said Abe Olson, who leads the Christians in Mission team. “It felt like life in the kingdom.”

As the festival was winding down, Abe got word that a fight had broken out on the far corner of the block. He and two other brothers hurried over and got there as the fight was ending. He saw blood on the faces of some men, who quickly got in their cars and drove off. The community men noticed a neighbor who had witnessed the fight, a mother with young children. She seemed shaken, so they stopped to pray and talk with her. The contrast between the festival and the fight made a strong impression on Abe. “I experienced a consolation from the Lord. Those sorts of fights were more common five years ago, but not recently. If the enemy is willing to play a card like that to try to disturb the peace that God our Father is creating, that means he is getting pretty desperate and concerned about what the Lord is up to.”

INDIANAPOLIS
By Sean Connolly

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Top left: An agile camper named Corde catches some air as Action members Ian (left), from South Bend and Michael from Servant Branch hold the jump rope. James, from South Bend offers a cheer. (Trish Olson)

Middle right: South Side neighbors Ruth and Esther (left) pray before snack time. (Trish Olson)

Top right, from left: Leo and David, both Action volunteers from South Bend, join Roy Connor and Paul Conlon (both Muncie) putting up a fence for a community member. (Mike Wacker)

Lower right: Kathryn Kelly explains the basics of watercolor at the South Side neighborhood festival on June 16. (Cathy Walters)
Lower middle: Action member Gabe from South Bend beats the summer heat with a water balloon battle involving Kevin, one of the campers. (Trish Olson)
Middle: The youngest girls’ group enjoyed painting canvas bags as camp souvenirs. Jazmin must like yellow! (Lia Clark)
BUFFALO CAMP
By Chris Meehan

UP IN THE CHAPEL, NESTLED AMONG THE FOOTHILLS of the beautiful Alleghenies, more than 100 Buffalo campers were praying and singing enthusiastically. Then Peter Hammer, the leader of this Jesus Jam, suggested the group pray over John Gehl, a longtime counselor, who is suffering from cancer and from paralysis in his legs. The children gathered around John’s wheelchair to ask the Lord to heal him, with the youngest and shortest children closest to the front and the taller children standing farther out. “It was like a wall of prayer surrounding him,” Peter said. “The Lord was present.”

Despite his condition, John was serving as the camp’s first spiritual director, and by the time of the Jesus Jam on Wednesday night the campers had had ample opportunities to experience his care and concern as he led them in prayer and told stories of God’s action in his life. “He was a truly amazing witness,” said Becca Coleman (Muncie), a counselor for the eighth-grade girls.

It was the 31st year of camp for Tom Shriver, the longtime director. “The peace of God was so evident throughout the week. Sometimes it was hard for me to even talk with people—I would feel the presence of God so strongly I would tear up.”
MORE SUMMER SCENES

Top left: John Ostby (middle) leads some campers in paper airplane fun at the third annual West Side camp held July 9-13 at Prospect Park in St. Paul. With him in green are two of the young men who helped out at the camp: Nathan, one of five Action students who came from Rockford, and Eric, a member of the Servant Branch Action division. (John Vogel)

Top center: Girls at the West Side camp make Christmas cookies as part of a theme day that focused on the Christmas story. (Toni Cermak)

Top right: Isaac Bolduc and Ken Kuehn man the grill at the joint
picnic of the north central and St. Paul west areas at Wabun Park in Minneapolis on June 26. Florence and Jack Wright, in the foreground, have since moved to the northern Virginia branch. (Elizabeth Pease)

Center right: A giant game of cornhole at the joint area picnic in Servant Branch on June 26. (Elizabeth Pease)

Lower right: Fireman and South Bend branch member Pat Kottkamp brings a fire truck from his station to keep the kids cool at a block party on Ellsworth Place in South Bend on July 3. (Lisa Ficker)

Lower center: After things dry up a bit, it’s time for sparklers. Laura Salmon (left) shares her light with a young neighbor. (Lisa Ficker)

Lower left: Stephen Slattery (left) and his father Phil take the time to befriend the snow-cone lady at the Uncle Sam Jam, a Fourth of July festival in New Orleans. (Liz Slattery)
SAUERKRAUT

RECIPE BY TOM VOISSEM
PHOTO BY MARGARET ANDERSON
STORY BY ELIZABETH GRAMS
**Tom Voissem’s Sauerkraut Method**

**Ingredients and Tools**
- Five pounds of cabbage
- ¼ cup pickling or canning salt
- Kraut cutter (can use food processor or slice with knife)
- 3-to-5-gallon crock (can use plastic pail or enamel container—not metal)
- Plate with diameter slightly smaller than crock opening (optional)
- Stomper (can use potato masher or even a wooden baseball bat)
- 2 heavy-duty garbage bags, one inside the other to make a double-lined bag

**Directions**
1. Cut cabbage heads into quarters and removes cores. Shred cabbage into thin slices (about 1/16th inch thick) using a cutter of your choice.
2. Layer shredded cabbage in the crock; salt each layer.
3. Stomp or press cabbage until it becomes juicy. Add more of the cabbage and salt and repeat stomping process until all cabbage and salt have been added or the crock is ¾ full, whichever happens first. The mixture will be soupy on top.
4. Press the plate down on top of the cabbage. Above the plate, line the top of the crock with the double garbage bag and fill the bag with water so that the bag expands to fill the space between the plate and the top of the crock. Using your fingers, push the edges of the bag up against the inside walls of the crock, ensuring that no air can reach the cabbage. Tie the bag shut or seal the crock inside the crock by putting a double garbage bag filled with water on top.
5. Let sit in a cool place for several weeks. Warmer temperatures will increase the speed of fermentation, but too much warmth incurs a risk of mushy consistency or mold growth. The crock may retain moisture on the bottom, so take care where you set it.
6. Remove the weighted garbage bag and cover to check sauerkraut by taste. When sauerkraut reaches desired level of sourness—at least 4-6 weeks at about 60 degrees Fahrenheit—remove from crock and refrigerate or freeze.

**Chop:**
Tom’s wooden kraut cutter looks almost like an old-fashioned washing board, with a sliding frame that pushes the cabbage against stationary blades. “But you could use anything that cuts it thin,” Tom says.

**Salt:**
Tom uses pickling salt. Do not use table salt, iodized salt or kosher salt, since those have additives that can inhibit fermentation. “We’ve been making it so many years. We just throw the salt in, and I take a taste. You can’t get too much salt, because you can always rinse it after it’s done.”

**Stomp:**
Tom explains that the old Germans actually used to stomp on the cabbage with rubber boots in big vats. He uses a stomper made out of maple wood, like a broom with a big block on the end, to press the cabbage down in his 20-gallon crock. The cabbage in a smaller batch can simply be compressed with a potato masher. This process releases the juices of the cabbage, which become the brine. Tom then presses the kraut down with a plate and weights down and seals the kraut inside the crock by putting a double garbage bag filled with water on top.

**Wait:**
The Voissems ferment the kraut in their garage, where the air is cooler, and Tom takes some out to taste-test every so often after several weeks. It takes at least six weeks before he is satisfied with the flavor. The cabbage will look translucent at this point and there will be more liquid in the crock. Some people will can or jar their sauerkraut, but the Voissems simply store it in freezer bags.

Jane Buch uses Tom’s method to make her own sauerkraut. “The first time you do it, it is a bit of an experiment. You learn every time. It doesn’t have to be quite as precise as a chemical experiment!”

What it takes is cabbage and elbow grease,” says Tom Voissem (Appleton), talking about his homemade sauerkraut. At 87 years old, Tom has been fermenting sauerkraut for decades, much the same way his German forebears did: chop, salt, stomp and wait.

“This is something his family’s been doing for generations,” says his wife Vida, who helps him make about 20 gallons of sauerkraut every fall, most of which they give away or share at Appleton branch gatherings. (He is also known there for his spicy dill pickles.) Last spring, after Tom gave a batch to John and Amy Zwerneman (South Bend) while they were in town visiting, his sauerkraut made a splash at the community’s board of governors retreat.

The Voissems use traditional kraut-making tools, but anyone with a knife, potato masher or wooden baseball bat and plastic pail can manage.

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Tom Voissem (Appleton) shows off his kraut cutter (top), his stomper (upper middle) and demonstrates some of the steps for making sauerkraut.
TRIBUTES

PAUL NICKLAUS
By Alan Nicklaus and Maureen Nesheim

Early on, our parents Paul and Patricia Niklaus were active in Life in the Spirit Seminars and also opened their home to many in need. They welcomed families who moved from other states to join the community, singles who were in town for a conference, a pregnant woman who needed a safe place to stay, a teenage girl who needed some time away from home. They took them in and encouraged them, spending late nights in conversation, often with homemade wine—Dad was a third-generation home-made wine-maker. All his children remember picking dandelion blossoms and berries at appropriate seasons to make wine.

Paul was very active in men’s service projects, helping other families move, clean or handle emergencies. He helped to set up and take down at our community meetings and in that way he showed his children how to serve.

He made sure that nothing stopped the family from attending Catholic mass every Sunday, one time waking up early to put chains on the car after a 12-inch snowfall.

Paul knew that the Scriptures are life-giving, and he invited his children at a young age to read Scripture daily. Alan remembers Dad asking him, “Can you imagine not eating today? Or for a week? When we do not read the Scriptures daily we are starving ourselves for that day or for that week.”

facts
- Paul was born June 23, 1933, in New Ulm, Minnesota, and died March 30, 2018, in Burnsville, Minnesota.
- On October 26, 1963, he and Patricia Iffert were married. They were blessed with four children—Alan, Maureen, Steven and Ann—and the family now includes 14 grandchildren. Paul and Pat made the covenant of the People of Praise January 27, 1985. Alan, Maureen, Steven and granddaughter Renee Nesheim are also members of the community.
- Paul and Pat sold their Minneapolis home to live for six years with four other covenanted members on a farm in Jordan, Minnesota.
- Paul retired from Sperry Univac after working for many years as an instructor.

FRED GEDEMER
By Ruth Schmelzer

Fred was a professional engineer with a degree from Marquette University in Milwaukee. The family eventually moved to the Appleton area, where he took a position in paper machinery design and manufacturing management at Voith Paper that lasted 28 years.

Following his 1986 retirement, Fred shared his skills and experience with several Navy associations, but primarily his heart was for those in need. He spent several hours each week with the Salvatorian Mission Warehouse about 40 miles from Appleton, repairing and packing items into shipping containers for missionary locations around the world. Fred could build or repair almost anything! He also willingly shared his design and drafting expertise for building projects of the Catholic Diocese of Green Bay, including St. Joseph’s Formation Center, the National Shrine of Our Lady of Good Help, and his home parish, St. Pius X. In their spare time, Fred and Dot enjoyed gardening, and developed their yard into a feast for the eyes.

Fred loved to tell about his experiences on a World War II destroyer in the Pacific. (He served during the battle of Iwo Jima). Once, down in the engine room, he heard a torpedo coming toward the ship, then passing beneath him and going on its way. After such an experience of the Lord’s great love and provision for him, Fred lived to 93, a life of confidence and courage, disregarding the cost. We will all miss our brother’s always youthful energy, his dry wit and his quiet chuckle.

facts
- Fred was born in Racine, Wisconsin, February 20, 1925, and died in Appleton March 11, 2018, after a life full of service.
- On February 18, 1950, he married Mary Ann Prudlow and they raised two daughters and five sons. Mary Ann died in 2000.
- In the months that followed Mary Ann’s death, Fred noticed a widowed friend from the neighborhood also walking to the same church. On November 24, 2001 (as Fred said with a smile, “rather than eat breakfast alone”), he and Dorothy “Dot” Rowe were married, and later they joined the People of Praise, making the covenant October 22, 2011.
With help from many brothers and sisters, Mark and Kristen Brackins moved from their home in Maryland to northern Virginia in late July. Pictured are men from the northwest area. The women in the Appleton branch held a swap party July 19, at which they exchanged unused items from their homes.

LIFENOTES

Births:
Welcome to our newest little brothers and sisters:
Marian Ann, born June 1 to Jeremy and Anne Osterhouse (South Bend).
Thomas Daniel, born June 11 to David and Laura Mattingly (South Bend).
Lazarus Putzier Kane, born June 12 to George and Annie Kane (Mission, Indianapolis).
Evangeline Rey, born July 23 to Michael and Gina Busk (South Bend).
Damien Robert Flynn Rooney, born July 25 to Rebecca (northern Virginia) and Patrick Rooney.

Weddings and Anniversaries:
Congratulations to these brothers and sisters who are celebrating wedding anniversaries:
Dan and Marylen Robinson (South Bend), 30th anniversary, June 4.
Jim and Lois Grill (Servant Branch), 45th anniversary, June 29.
Ken and Carol Richardson (Vancouver-Portland), 50th anniversary, July 20.
Phil and Carol Ehemann (Colorado Springs), 50th anniversary, August 3.

Graduations:
Celina Tragesser (Servant Branch), A.A., Saint Paul Community and Technical College.
Lizz Grey (Colorado Springs), M.A. in education, Hamline University.

Work and Achievements:
Bradford Elliott has joined the Christians in Mission team in Allendale.
Denise Hurley (South Bend) retired after working 29 years for LaSalle Company. She is volunteering part-time in finance and administration for Praise Academy, working from South Bend.

Deaths:
We’re received word of the deaths of two members of the community since our last issue. We pray for their family and friends in this time of loss.
Gladstone Brown (Kingston) died on June 17.
Jarleth Badham (Oahu) died on August 1.

Executive Office Announcements:
New Orleans:
Daniel Dufresne has been appointed to a three-year term as area coordinator, effective June 3, 2018.

South Bend:
David Salmon was appointed as division coordinator for the branch’s campus division on June 15, 2018.
Russell and Liz Adams have been transferred from the branch in northern Virginia to the South Bend branch, effective July 24, 2018.
Kathryn Elliott was transferred from the northern Virginia branch to the Indianapolis branch on June 30, 2018.

Bethy Faulkner was transferred from the Christians in Mission team in Indianapolis to the Indianapolis branch on February 12, 2018.
Jared Gonzalez was transferred from the Mission program office in Allendale to the Colorado Springs branch on May 28, 2018.
Joe Maguire was transferred from the Mission program office in Evansville to the northern Virginia branch, effective August 1, 2018.
Brigette Mysliwiec was transferred from the Christians in Mission team in Allendale to the Colorado Springs branch on July 12, 2018.
Kevin and Maggie Murray were transferred from Servant Branch to the Christians in Mission team in Allendale on July 29, 2018.

Jack and Florence Wright were transferred from Servant Branch to the northern Virginia branch, effective July 25, 2018.
“You will keep him in perfect peace, whose mind is stayed on You” (Isaiah 26:3).