



**Sunday**  
**November 15**  
**10am Service**  
**11am Brunch**

**Come Celebrate**  
**The Day of the Dead**

**Delicious Authentic Mexican Brunch**  
**Benefiting SPC Mission Projects**

*It's never too late for brunch!!*



**Please join us for a special service this Sunday November 15th  
celebrating Day of the Dead - Dia De Los Muertos\*\*  
and support SPC's mission work for children  
in our community and around the world.**

*\*\*Dia De Los Muertos is a Mexican holiday celebrated throughout Mexico, in particular the Central and South regions, and by people of Mexican ancestry living in other places, especially the United States. It is acknowledged internationally in many other cultures. The multi-day holiday focuses on gatherings of family and friends to pray for and remember friends and family members who have died, and help support their spiritual journey. Traditions connected with the holiday include building private altars called [ofrendas](#), honoring the deceased using [sugar skulls](#), [marigolds](#), and the favorite foods and beverages of the departed, and visiting graves with these as gifts. Visitors also leave possessions of the deceased at the graves.*

# TO JOIN US THIS SUNDAY AT 10:00 AM SEE EMAILED SPINN FOR MEETING LINK



Zoom instructions are  
at the end of this email.



Your Mission Committee may not be able to serve you our  
Dia De Los Muertos Brunch in Thomson Hall  
but we have “cooked up” a virtual celebration.

Carole’s Mission Mimosas, Joey’s Holy Moly Guacamole,  
Yummy Huevos Motulenos from the Yucatan Buen Provecho!

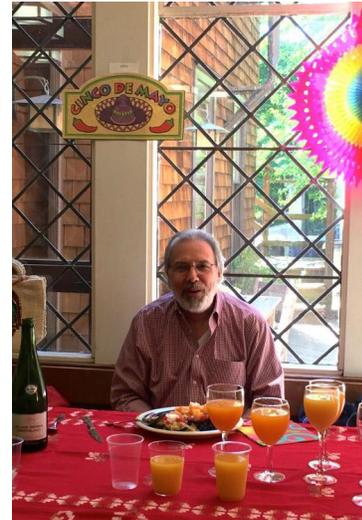


## Carole’s Mission Mimosas

Your favorite champagne and  
Tangerine Juice

Fill Champagne flute 1/3 with juice,  
gently pour in the champagne.

Adjust to taste! 😊



## Joey’s Holy Moly Guacamole

Guacamole is about the love of avocados!

And while I do love avocados, I also love my childhood friend Dana Hill, who introduced me to avocados as a teenager – when we would frequently be hungry and end up in her kitchen after school making Guacamole and cooking up some chile rellenos. I dedicate this recipe (and recitation) to her (RIP). Dana was famous for her Guacamole; at her memorial service Dana’s Guacamole recipe was printed in the program, so getting to share enthusiasm for Guacamole is very touching to me. Dana died in 1996 from Type 1 diabetes complications. She had been the national spokesperson for the ADA for childhood diabetes for many years. Dana, this is for you.

### Ingredients:

2 medium ripe avocados  
1/4 cup diced red onion (or shallot)  
2-3 TBSP lime (use lemon if you prefer – I often use lemon)  
1/2 tsp sea salt  
1 tsp ground cumin (optional, but encouraged)  
2 - 3 TBSP chopped cilantro (skip if you are not a fan)



### Other options:

Some flavorful chopped tomato can add another layer of acid and a bit of sweetness (also looks good). You can also add a spoonful or two of salsa, or roasted green chilis.

...And for a little more spice...

1 - 2 TBSP diced jalapeño, seeds removed  
And/Or a small pinch of Cayenne.

### Constructing the Guacamole...

Halve your avocado, remove pit. Slice Avocado into 1/4" to 1/2" cubes (you can slice while in the 1/2 skin then scoop, or scoop into bowl, and then cube it). Add all other ingredients to cubed avocado.

Mix together gently (Don't Smash!! - try to preserve the avocado chunks)

### General note:

Guacamole is about the avocado. Start with delicious ripe Avocados. If it tastes good by itself, you may want to cut down the lime and salt.

Like all good cooking, taste as you go. You can always add more salt or lime. (It's hard to remove it!!)



## **Huevos Motuleños**

***Fried eggs over black beans on a fried tortilla, served with salsa, plantains, chorizo, and queso fresco***

They are a specialty of the Yucatan and originated in the town of Motul, a city rich with Mayan and colonial history. Sooooo good!

The recipe calls for already prepared refried black beans. You can either make your own from scratch or you can buy canned refried black beans. Just make sure the beans are well seasoned before using in this recipe.

### Ingredients:

- Olive oil
- 1 cup chopped red onion
- 3 cloves garlic chopped
- 4 ounces sliced button or cremini mushrooms

- 1-1/2 cups of refried black beans
- 6 fresh epazote leaves, finely chopped (optional)
- 1/4 pound chorizo Mexican sausage (out of casing)
- 1 tomato, roughly chopped
- 1/2 serrano chile with seeds, minced (stem discarded)
- 2 cloves of garlic, roughly chopped
- 1/2 cup water
- Pinch of salt
- 1 plantain
- 4 corn tortillas
- 4 to 8 eggs, depending on how many eggs people want



Garnishes:

- 1 avocado, peeled, pitted, sliced
- 4 ounces of queso fresco, crumbled
- Small bunch of fresh cilantro, chopped



**1. Cook the onions, garlic, mushrooms, and beans:** Heat 2 Tbsp olive oil in a large sauté pan on medium high heat. Add the onions, garlic, and sliced mushrooms. Cook until onions are translucent, but not browned, and the mushrooms have given up some of their moisture, about 5 minutes. Stir in the refried beans and epazote (if using). Cook for another 3 or 4 minutes. Remove from pan into a bowl, set aside.

**2. Cook the chorizo:** While onions and mushrooms are cooking, heat 1 tablespoon of olive oil in another, smaller sauté pan or cast iron skillet on medium heat. Add the chorizo (out of its casing), breaking it up into chunks. Cook for about 5-6 minutes until cooked through and lightly browned. Remove from pan into a bowl and set aside.

**3. Make the sauce:** In a blender, blend together the chopped tomato, 2 cloves garlic, 1/2 serrano chile, 1/2 cup of water, and a pinch of salt. Blend until smooth. Pour the sauce into a saucepan and cook on medium high heat until cooked through, bubbly and thick, 4 to 5 minutes. Remove from heat and put into a small bowl, set aside.

**4. Fry the plantain:** Peel the plantain, slice it on the diagonal in 1/4 inch thick slices. Heat 3 tablespoons of olive oil in a large sauté pan on medium high heat. Line the pan with the plantain slices. Brown on one side, then flip and brown on the other side. Remove the plantain slices to a paper towel-lined plate, reserving the oil in the pan.

**5. Cook the tortillas:** Continue heating the oil on medium high heat. One at a time, cook the tortillas. Place a tortilla in the pan and cook until lightly browned and bubbles are forming in the tortilla.

Flip over and cook until lightly browned on the other side too. Continue to cook until the tortilla is somewhat stiff. Use tongs to remove to a paper towel lined plate and continue the same process with the other tortillas. You will need to add more oil, make sure it heats up before adding another tortilla to the pan.

**6. Fry the eggs, sunny side up:** Heat a couple tablespoons of olive oil in a stick-free sauté pan (cast iron will work fine). Crack the eggs into the pan and cook, sunny side up, until egg whites are cooked and the yolks are still a little runny.



**7. Assemble the dish:** Place a cooked tortilla (tostada) on a large serving plate. Spread some beans over the tostada.

Place a fried egg or two over the beans. Line the outside of the tostada with fried plantain, some chorizo.

Put some salsa over the egg. Put sliced avocado on top of that. Sprinkle crumbled queso fresco over everything. Sprinkle everything with fresh chopped cilantro.



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## HOW TO ZOOM

For each meeting (worship or otherwise), you'll get a SPINN IT with a link.

There are three ways to connect to Zoom -- by computer; by phone; or by an app on your smartphone or tablet.

On a computer might be the easiest and give you the most options. It is definitely best for worship.

### TO CONNECT BY COMPUTER:

1. **Click on the meeting link.** That will take you to Zoom.
2. The first time you do this, you might get a prompt asking you to install Zoom. **Click YES.**
3. Most of the time, you might get a popup window: Open Zoom? **Click OPEN ZOOM.**
4. You might get two more prompts about video and audio. If your computer has a built-in camera, or you have one that's plugged into your computer, **Join with Video.** If you have a built in mic (most computers built in the past 10 years have one), **Join with Computer Audio.**
5. You should see a small microphone icon on the lower, left corner of your Zoom screen. Click on it to mute or unmute your mic. Sometimes, our Worship Tech will mute everyone. You can also turn your video (camera) on and off the same way.

Zoom has a one-minute video on how to sign on:

NOTE: Zoom has a little video that shows how to sign on through your computer, which you can watch here: <https://support.zoom.us/hc/en-us/articles/201362193-Joining-a-Meeting>

### TO CONNECT BY PHONE:

1. If you can, please join by computer; it's the best experience. Also, Zoom phonelines might be crowded.
2. Dial the access number included with the meeting information. These numbers never change. You can call any of them.
3. You will be asked to enter the meeting ID (included in the meeting information we send you) and then the pound key (#).

### TO CONNECT BY SMARTPHONE OR TABLET:

1. Go to your App Store and download the app, Zoom Cloud Meetings.
2. After downloading and installing, register for a free account.
3. Go to your email and click to verify your email address.
4. Sign into Zoom.
5. After you are registered, for each meeting, when you receive the link from a Zoom host by email, you simply click the link and it will open up in Zoom.
6. If it asks you for your meeting ID, enter that number (it's included with the meeting information we send you).

Tech Deacons can help you: **Kar at 415-755-7900** or **Joey at 917-450-5506**

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Our website: [sausalitopres.org](http://sausalitopres.org)

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Of course, if you have an emergency you should call him right away regardless of what day or time it is.

#### **New church office hours**

Tuesday - 1:30 PM - 5:30 PM  
Wednesday - 3:00 PM - 5:00 PM  
Thursday - 1:00 PM - 5:30 PM  
Friday - 1:30 PM - 5:00 PM

Our email: [sausalitopres@gmail.com](mailto:sausalitopres@gmail.com)

Our office phone number: 415 332 3790

Have suggestions or a question regarding the website?

Found a broken website link?

We would appreciate your input!

Please email [spcwebsitehelp@gmail.com](mailto:spcwebsitehelp@gmail.com)