

KIRKRIDGE



Thank you Carolyn McDade!

In gratitude for her years of leadership at Kirkridge we celebrate Carolyn McDade's final Women's Singing Circle at Kirkridge. Her songs have been sung around the world bringing melodies of hope, compassion and justice. Carolyn writes of her work, " I plant my songs where women seek to lean strongly, confidently, passionately into their love of life, knowing that it is our essence to create. Generativity is a natural state of life.



Living our lives in ways that heal and uplift, that bring our human family to right relationship and reverence, is deep and beautiful purpose."

The river sings on . . . Thank you Carolyn for the many gifts you have offered on this mountain.



Gratitude

By Carolyn McDade

Heron lays a wing
a dark and shaggy wing
upon the marshland flying
thus sings her soul,
thus sings her soul
heron living soul
I lay my wing
my soul a shaggy wing
from deep waters rising
thus sings my soul,
thus sings my soul
soul, my living soul
Freedom lays a wing
a long and shaggy wing
and peoples waken rising
thus sings our soul,
thus sings our soul
freedom living soul
Life lays a wing
a loose and shaggy wing
and through creation flying
thus sings the soul,
thus sings the soul
whole and living soul
Blessed the heron
flying in the wind
Blessed the waters that rise
and fall to rise again
Blessed the generations

struggling to be free
For deep though the sorrow,
Shining in the soul
Life lays a wing
shaggy and whole

Upcoming Programs



Friday, Mar 10, 2017
A Women's Singing Circle
Kirkridge



Friday, Mar 17, 2017
East Meets West: Cosmic Christ as Eco Christ, the Buddh
Kirkridge



Friday, Mar 31, 2017
Singing in the African American Tradition
Kirkridge



Friday, Apr 21, 2017
What Matters: A Weekend on Disability, Community and L
Kirkridge



Friday, Apr 21, 2017
Writing With Spirit: Meditation And Creative Writing
Kirkridge



Friday, Apr 28, 2017
Celebrating Daniel Berrigan: The Life, Lessons and Writ
Kirkridge



Monday, May 8, 2017
Thriving on the Edge
Kirkridge



Tuesday, May 16, 2017
Following Our Thread: A Courage and Renewal® Seasonal S
Kirkridge

[Register Here](#)



75th HOMECOMING ANNIVERSARY WEEKEND October 27-29, 2017

From time to time, families gather for a reunion. This is our time to celebrate this special place we know as Kirkridge. The entire mountain promises to be filled with music, song, short programs, discussions, good food and conversation. Plans are being made and will be announced soon. Save the date!

To reserve your spot, contact Janet Lewis at: 610-588-1793

Call for Submissions

As Kirkridge embarks on its 75-year anniversary, we find ourselves reflecting on our history, our community, our service, and ...our future. To commemorate this milestone, we are writing a book that tells the story of Kirkridge: who we are, where we've been, and where we're going. We want to explore how we evolved from a community whose motto was "picket and pray" to a community who now works to allow pilgrims "to be and to become a people of hope, compassion, justice, and service."

Your voice is needed to tell our complete story. With your permission, we hope to use parts of your story in the book to help paint a complete portrait of life on the mountain. Anything that is not included will be treasured in our archives for future pilgrims to come.

You can write a few lines, a few paragraphs, or even something a bit longer - anything you'd like that doesn't exceed 500 words. Tell us what Kirkridge means to you. Tell us about your experiences here on the mountain. Tell us about how you carry Kirkridge with you in your personal and professional life.

Please send your thoughts and/or photographs to staffasst@kirkridge.org

Here's to you, fellow pilgrim, from our table to yours. Thank you for your dedication to Kirkridge, and we would be thrilled if you agree to share your story with us!



From The Kirkridge Kitchen: Cauliflower Fried Rice

Ingredients

- 2 eggs
- 1 tablespoon + 1 teaspoon sesame oil
- 1 small head cauliflower
- 1/2 cup frozen mixed vegetables
- 2 green onions
- 3 cloves garlic, minced
- salt and pepper
- 3 Tablespoons gluten-free Tamari or soy sauce

For the complete recipe, [click here.](#)
