**Fundraiser 2013**

Green Mountain Monastery
Guest Wing

Our **Fundraising Appeal** this year is focused on ONE project—the conversion of our current garage into a **Guest Wing** with bedrooms, bathroom, kitchenette and sitting room.

With the help of our friend Roberto Chiotti, who is an architect from Toronto, we are excited to have designed a space where guests can find rest and renewal.

With so many people coming to the monastery from all parts of the world, our new guest area will provide a welcoming space for those who desire to spend time with us in the beauty of these Green Mountains.

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**“I’ve Been Waiting For You!”**

Whenever we would visit our mentor, the late Thomas Berry at his home in Greensboro, North Carolina, the first words that he would say upon seeing us would be: “I’ve been waiting for you!”

These beautiful words of welcome are part of the fabric of our monastery. We have said them many times to those who have come to us from both far and near.

“I’ve been waiting for you”, means that we receive you into our lives and give you the fullness of our Presence. It means that we look forward to the emergent potential that can happen between us as we come together in a shared mutuality. It also means that we are open to the gift that you bring and are attentive and awake to how that gift will touch our lives and change us, lift us and bring us both into higher and deeper expressions of ourselves.

Each of the pieces in our newsletter reflects aspects of the welcoming sentiment of Thomas Berry’s words. Enjoy!

Blessings-
Sisters Gail, Bernadette and Amie
Let Your Heart Be So Wide That The Whole World May Find Room In It

September 15, 2013. Afternoon. It is a long way from the Philippines to Green Mountain Monastery. Arriving at the fall of night, I cannot know what awaits me.

The first morning unfolds Beauty upon Beauty, Goodness upon Goodness. Like longing arms nature stretches out and round to embrace what is deepest in the soul. Disarming. Awesome. Numinous. The feast begins and becomes more grand sunrise after sunrise …


Indescribably graced days of monastic living. Conspiring energies ushering into deepening consciousness and connectedness with ALL. Faithful Presence … Radiance of Divinity.

Marie Louise De Meester, Foundress of the Congregation I belong to, says: “Let your heart be so wide and great that the whole world may find room in it.” The Heart of Green Mountain Monastery is a Spacious Home. Green Mountain Monastery is one with the whole- UNI-VERSE … Evolutionary Communion.

October 4 “departure” approaching, the deep song keeps welling up: “Oh, how I wish I never have to leave and all my life such beauty to perceive …” But in genuine sharing of One Life, Presence is greater than separation. Now in the Philippines, I am just as much with, in, and of Green Mountain Monastery. HERE-AND-NOW, I Breathe GMM and the monastery Breaths me. In the intimacy of mutual indwelling, we are part of each other and of the Universal Whole.

Thank God for Green Mountain Monastery – spirit and matter entwined, embodiment of cosmic welcome, hospitality, generosity and care. To savor the blessing-and-challenge GMM bears is at once to be allured to participate in the WEB of the One Earth-and-Cosmic LIFE. May many more come home to this place, truly contemplate this land, become part of Who GMM is and emerge this monastery into its extravagant future.
By: John Cierpilowski - Pennsylvania

Cozy hermitage
Feeling at home
Snowy ridges
Moonlit nights

Wolf howling
Grouse fleeing
Nutritious food
A sense of ease

Long quiet mornings
Qigong hugging
Stacking wood
Gentle meditation

Inspiring view
Simple living
Apples all picked
Pho for supper

Through the woods
To the stream
Deep connections
Fire glowing

Wee furry friends
Pulling carrots
Teepee formation
Comic chef returns

Tea kettle whistling
Passing smiles
Laughing dinners
Silence descending

Leaves on the ground
Snow flakes falling
Winter nearing
Stillness deepens

Alexandra Swigon – Poland

There is an old Polish saying, “Guest in the house: God in the house.” For more economically challenging times there is another version, “Guest in the house: water in the soup!”

By: Judith Robinson, OP - Invercargill, New Zealand

A gentle nudge it was last September
Building in strength to a push – I remember.
A gathering wisdom of friends so discerning
Sent this Aotearoa daughter a – journeying
From the land of the Long White Cloud
To the land aglow in autumn shroud.

From facing across seas to the Antarctic
To soaring above clouds closer to the Arctic
My eyes once lifted to our Southern Alps
Now my spirit rises in this place – which helps to birth on our Mother Earth.

A welcoming space for each species to grace,
its giftedness honored in sacred embrace.
The melodious barks of Bodhi and Tashi
With warming smiles from the whole community
Sharing breath of life in my Kiwi hongi
Of distant global places singing Universe Story.

How can I thank you for the gift of the ride
To the Priory in Weston – a source of great pride
For the people assembled from far and wide in prayerful harmony
Such a treasure that was, a real highlights for me.

So now my journey leads me away
I pray that your dreams and mission display
The delight and the plight of the whole creation
Awakened by Thomas who set all in motion.
Here at Green Mountain Monastery, hospitality is not so much something we “DO” but more a way of life. A way of being, not just a generous and cordial reception of guests, but a generous and cordial reception of each other, and the natural world of whom we are a part.

Over the years my gift to the monastery has been preparing food, turning the humble lentil into a memorable satisfying soup, creating meals for our guests from the bounty of our garden, and procuring what we don’t grow ourselves from local venders. As a cook, hospitality includes welcoming the time of year we find ourselves in and serving meals that are seasonal. Admittedly, living in Vermont has made this commitment to local and seasonal much easier then in other parts of the country. Even in our small town of Greensboro Vt. artisan breads, cheese, and beer are all within walking distance!

Membership in our local CO-OP is also an important part of our hospitality, supplying us with fair trade organic items such as coffees, teas, and spices, including everyone’s favorite chocolate! When it comes to tasty treats like chocolate, hospitality means chocolate kisses that are not the kiss of death to children forced into slave labor to pick cocoa beans. Hospitality is seeking out fair trade items, it is looking beyond our borders and asking where did this food come from, how was it grown, and who picked it? It is paying attention to details while making a comprehensive commitment to the whole of life.

As I look out our window I think of all the people who have come here from around the world and feel humbled and grateful for the many who have blessed our lives. At the end of the day, hospitality is steaming soup on the stove, warm bread just out of the oven, and most of all, guests around the table enjoying conversation, laughter and being nourished in body, mind, and soul.

**EATING SEASONALLY**

**GETTING BACK TO THE ROOTS**

Beets are a wonderful winter treasure! Here is a great recipe for using beets and beet greens. This hearty pasta dish really hits the spot on cold fall and winter nights.

**Beets, Beet Greens and Farfalle**

Two bunches of organic beets with healthy green tops. You can use any beets, but red beets will turn your pasta pink! So your meal will be “Pretty in Pink”

6 Tbs. extra-virgin olive oil
2 medium yellow onions sliced in half and thinly sliced
6 to 8 medium cloves of garlic minced
1 cup organic chicken or Vegetable broth
½ cup dry white wine… or any white wine you have on hand.
You can use red wine if you are using red beets
2 tsp minced fresh rosemary
1 lb. of organic Farfalle or any organic pasta such as Penne Pasta
¾ cup freshly grated Parmigiano-Reggiano: grate extra for serving

**Heat 2 Tbs. olive oil in a 6 quart Dutch oven or large cast iron frying pan. Add the onions and cook stirring often until the onions are tender and browned, add the garlic and stir 2 more minutes, now add 2 more table spoons of olive oil and add the Beets cook about 6 minutes. Then stir in the broth, wine, and rosemary and simmer until the liquid evaporates and the beets are completely tender.**

**Meanwhile, boil the pasta.**

**Lay the beet greens over the beet mixture and drizzle the remaining 2 Tbs. olive oil, cover and cook until the greens are tender about 3 or 4 minutes. Stir in the pasta and Parmigiano-Reggiano if it seems dry add a bit more broth to moisten or pasta cooking water season to taste with salt and pepper.**

Enjoy!
Year after year with the increasing number of our guests in the monastery (– we definitely need more rooms –) I learn the art of conversation with them. What I mean by the art is, not only the art of conversation in terms of more vocabulary in my English or art as many communication courses are trying to teach such as effective communication, gestures, body language, etc. But a kind of conversation that brings a mutual growth, as conversation goes beyond words. It is an interaction that brings Christ alive among us.

At first encounter, we might be strangers to each other. But then with the welcoming spirit and openness, our encounter become an encounter with Christ himself. By the time we bid our goodbyes, we become friends with Christ's spirit so alive in us.

As the proliferation of the work of so many people in the area of collective emergence grows, we become more and more aware that we influence and impact each other even at a distance. The space between us becomes so alive and the potential grows for bringing our awareness to how we affect each other from moment to moment. And in turn it awakens, personally, my sensitivity to this reality and my consciousness in "my conversation" with our guests.

It is really an interesting thing for me to interact with our guests, each one is unique in the way they influence the space during their stay with us and I enjoy the process so much. In a more scientific language it is a process of tuning in our frequencies. However, as part of our mission in Green Mountain Monastery, there is something more than just a “tune in" or being happy and enjoying each others company. I feel there is almost an urgency to bring an awakened consciousness to the moment – where we are at now – with our guests as part of our hospitality.

On my part, I know it entails an awareness of the values that I bring in my interaction with our guests, such as inclusivity, presence, mutuality, centeredness in my being, a loving quality in giving and service, an attitude of non separation. When those qualities or values are alive in the interaction, the presence of Christ is so strong that it elevates our spirits and it gives a sense of sacredness of the space within and between us.

Sometimes it is easy sometimes it is not. There are times when I feel uncomfortable, with small signs of brush off and begin to translate it into something like: “Oh what do you know? You are just a new member here!”  – Actually, it might come from my own inferiority and lack of confidence, because most of our guests are beautiful in spirit and easy to commune with.

Despite these small episodes, I do believe that my decision to participate positively to bring the interaction to the highest level is a new understanding of hospitality in this cosmological moment. It is a higher form of welcoming Christ by not only talking about Christ or treating our guests as Christ but by coming together in such a way that we manifest Christ himself.
Fundraiser 2013 - Guest Rooms
Green Mt Monastery – Creating a Welcoming Space!

Your generosity will enable us to welcome people from around the world to our monastery and to offer a welcoming space for guests who come to the monastery for retreat and renewal.

Our 2013 fundraiser will focus on converting our current garage into guests rooms, sitting room, kitchenette and bathroom.

Estimated Project Cost: $100,000.00

Meet Our Builder- Gene Ewan

Gene Ewan is a local Vermonter and master builder/carpenter who has done many projects for the monastery.

We are happy to support Gene’s work by hiring him for this project of building additional guest space.

We know that the creation of the Guest Wing will be done with precision and care and that the end result will be a wonderful welcoming space!

Here is to your work Gene!
GREEN MOUNTAIN MONASTERY
AND THE THOMAS BERRY SANCTUARY

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“At Green Mountain Monastery a person can find their personal destiny within a world of profound dedication, and can feel their way into a world of meaning that has infinite possibilities”

Thomas Berry