



Agape Harvest

**First United
Presbyterian Church
of Pine Plains**

3039 Church Street,
P. O. Box 313,
Pine Plains, NY 12567
Tel: (518) 398-7117

*To **know** the love of
Christ; to **show** the
love of Christ; and to
grow in the love of
Christ.*

- All are welcome to join us at our weekly Sunday worship service at 11:00 a.m.
- Church School and childcare are available during the worship service.
- Join us for the warmth of coffee hours and fellowship following most weekly worship services.
- Pastor Carol's office hours are by appointment. Please call her at (518) 697-0025 (home), (845) 235-3569 (cell) or (518) 398-7117 (church office).

From Your Pastor:

With the warm weather approaching some of us will begin to think about gardening again and the miracle of new life rising from the ground. A couple of years ago a very dear friend sent some gardening inspiration. It goes like this:

Plant three rows of peas

Peas of mind
Peas of heart
Peas of soul.

Plant four rows of squash

Squash gossip
Squash indifference
Squash grumbling
Squash selfishness.

Plant four rows of lettuce

Lettuce be faithful
Lettuce be kind
Lettuce be patient
Lettuce love one another.

Plant three rows of turnips

Turnip for meetings
Turnip for service
Turnip to help one another.

To complete your garden plant thyme

Thyme for each other
Thyme for family
Thyme for friends.



Water freely with patience.
Weed with love. Harvest with
gratitude and reap what you
sow.

I have come to appreciate
this gardening of the heart.
They are plantings to
meditate on, plantings that
truly bring about peace with
contentment. They are
nourishing to us body and
soul.

With love,

Carol

www.pineplainspresbyterianchurch.com

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Recent Events, Notices & Thanks

THANK YOU ARLETTE

On behalf of our entire congregation we want to thank Arlette Vidal-Williams for her outstanding job as Newsletter Editor for the past few years. Faithful and untiring, Arlette continued to do the newsletter even from her new home in Orlando, Florida. Arlette, thank you from the bottom of our hearts for your dedication and love. Thank you to Dyan Wapnick for assuming this responsibility and important ministry.

DAILY DEVOTIONALS

You can subscribe to free daily devotionals at d365.org. Each morning you will be greeted by an email reminder to visit the website d365.org for your daily devotional experience. Try it!

WANTED: YOUTH HELPER

If you are interested in working with the young people's group once a month, please contact Pastor Carol (weybrevcam@aol.com).



ANNUAL CORNED BEEF SUPPER – March 15, 2014

Jeanne and Dyan wish to thank everyone who helped w/ or attended our Annual Corned Beef and Cabbage Dinner. Your help in the kitchen, dining room, donating food and baking is invaluable to the success of our fund raisers. We have cleared almost \$1550!!! Thank you all!





Upcoming Events

* Events, dates & times subject to change



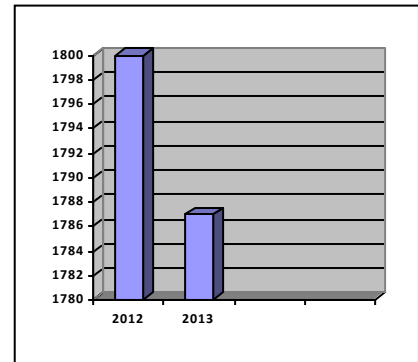
RUMMAGE SALE – April 25 & 26, 2014

Got Stuff?

The Women’s Association Annual Rummage Sale will be held on Friday, April 25th from 10:00 to 4:00 and on Saturday, April 26th from 10:00 to 2:00. The door to the kitchen will remain open the week before the sale for donation drop-offs.

It’s a great way to convert gently used items (clothing, furniture, appliances anything) into funds that assist with church programs and expenses. We have a target of \$1800.00 to beat!

All items **except televisions** are welcome.



April 2014

Tue. 01: Session Meeting @ 7:00 pm

Thurs. 03, 10 & 24: Bible Study @ 7:00 pm

Thurs. 10: Women’s Association Meeting @ 1:00 pm

Thurs. 17: Maundy Thursday Service @ FUPC, 7:00 pm (bring your flashlights)

Sun. 20: Easter Sunrise Service on Winchell Mountain @ 6:30 am with breakfast following at the Ancramdale Presbyterian Church.

Sun. 20: Service of Resurrection @ 11:00 am at FUPC

Fri. 25 & 26: Women’s Association Rummage Sale

Mon. 28: Council of Churches Meeting @ 12:00 pm, St. Anthony's Roman Catholic Church

Note: we need readers for the Maundy Thursday service. Please see Pastor Carol or Dyan Wapnick if interested.

May 2014

Tue. 06: Session Meeting @ 7:00 pm

Thurs. 01, 08, 15, 22 & 29: Bible Study @ 7:00 pm

Thurs. 08: Women’s Association Meeting @ 1:00 pm

Mon. 19: Council of Churches Meeting @ 12:00 pm, St. Anthony's Roman Catholic Church

Mon. 26: Memorial Day Chicken BBQ



Maundy Thursday – April 17, 7 p.m.

About Tenebrae – The Service of Shadows

The service of Tenebrae, which is Latin for “darkness” or “shadows,” has been practiced by the church since medieval times. Once a service for the monastic community, Tenebrae later became an important part of the worship of the common folk during Holy Week. We join Christians of many generations throughout the world in using the liturgy of Tenebrae.

Tenebrae is a prolonged meditation on Christ’s suffering. Readings trace the story of Christ’s passion, music portrays his pathos, and the power of silence and darkness suggests the drama of this momentous day. It is one of the most moving services in Christian liturgy.

The purpose of the service is to recreate the betrayal, abandonment, and agony of the events, and it is left unfinished, because the story isn’t over until Easter Day. The core of the Tenebrae service works like this: It starts out with the church in candlelight. There are as many candles as there are readings, plus a white Christ candle. The readers go up one at a time, read their assigned selections, and extinguish one of the candles, until only the Christ candle remains. In our service, the Christ candle is then removed, leaving the congregation in near total darkness—and near total devastation, recalling the days when Jesus was in the tomb. After a final reading, everyone joins in the Lord’s Prayer, and the Christ candle is returned, representing the hope of the prophecy of Easter. At this point, the service ends. There is no benediction and the people leave in silence. (The lights are turned up but remain dim so that people can see their way out.)

If you see only the happy ending of a movie, everyone who saw it from the start is elated, but you go away saying, “So they were all hugging each other? So what?” But if you see the beginning and the middle part, with all the suspense and grief, you understand what the characters overcame, and the happy ending is all the happier. So attending the Easter service without attending the Holy Week services is like watching the happy ending of the movie without seeing the middle—you only rob yourself of joy.

Adapted from “What is a Tenebrae Service”

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Also from “Tenebrae: A Service of Shadows”, the Calvin Institute of Christian Worship.

One Great Hour of Sharing



We will be receiving the offering for One Great Hour of Sharing on Palm Sunday.

Since 1949 Presbyterians have joined with millions of other Christians through One Great Hour of Sharing to share God's love with our neighbors-in-need around the world. Your generous gifts to this Special Offering help provide relief those affected by natural disasters, provide food to the hungry, and assist in helping to empower the poor and oppressed.

Your gift to One Great Hour of Sharing will support the following:

[Presbyterian Disaster Assistance](#) | [Presbyterian Hunger Program](#) | [Self-Development of People](#)

By God's grace, each day is a gift, an opportunity for a new beginning. Through abundant and generous gifts to OGHS, for many years Presbyterians have faithfully heeded God's call to serve people seeking to reclaim and restore their lives.

Your gift to OGHS is a gift of hope. Your gift allows **Presbyterian Disaster Assistance** to restore communities around the world affected by natural and human-caused disasters. Your generosity helps the **Presbyterian Hunger Program** work with Presbyterians and other partners to alleviate hunger and eliminate its causes in this country and internationally. Your sharing makes it possible for **Self-Development of People** to affirm the dignity of all by assisting in the empowerment of economically poor, oppressed, and disadvantaged people.

The programs supported by OGHS depend on continued and increased support from congregations like yours. We are here to help your congregation meet this challenge and have developed an email network for supporters. If you'd like to receive these emails—with resources to strengthen your offering promotions—please send a message to margaret.boone@pcusa.org with the words "OGHS email list" in the subject line.

As a result of your gifts and the gifts of other congregations across the church, OGHS will continue to be a reminder that through the simple act of sharing, we are blessed and experience God's abundance in surprising ways. Thank you for your longtime support of this offering, as together we are sharing hope that is a witness to God's love for all creation.

Sara Potts Schmidt Lisherness
Director
Compassion, Peace, and Justice

3 Ways to Give:

1. through your congregation
2. text OGHS to 20222 to give \$10
3. presbyterianmission.org/give-oghs

Servants' Calendar

Liturgist Schedule April – May 2014

Apr 6	Apr 13	Apr 20	Apr 27
Dyan Wapnick	Margo Jackson	Scott Chase	Carol Hart
May 4	May 11	May 18	May 25
John Hart	Doug Hart	Andy Smith	Linda Bartolomeo

SESSION : Next Session Meeting: Tuesday April 1 @ 7:00 pm

Meetings: 1st Tuesday of the month.

Session Members: Kathy Bartles, Ed Casazza, Scott Chase, Bob Clinch, Doug Hart, Brendan Kilpatrick, Melanie Lindmark, Dyan Wapnick and Linda Wendover.

Treasurer: Scott Chase

Clerk of Session: Kathy Bartles

Moderator: Pastor Carol Miller

DEACONS : Harriet A'Brial, John Bilski, Bob Couse, Marva Blackmar, Lynne Clinch, John Hart, Jim Jackson and Erik Lindmark.

Deacon Schedule:

1st Sunday: Jim Jackson
 2nd Sunday: John Hart
 3rd Sunday: John Bilski
 4th Sunday: Erik Lindmark
 5th Sunday: Marva Blackmar

ONGOING DONATION OPPORTUNITY

The Homeless Shelter in Poughkeepsie which serves 60 people every night and Hillcrest House is in great need of the following:

Used, in good condition: **Towels Sheets Pillowcases Blankets**

Dry Cereal—not in individual boxes is also needed.

Donations can be left at the church marked for Kathy Bartles, who will deliver them to the shelter.

Nutrition Corner

Lynne Clinch

Poolside Chit-Chat

There is an old saying that goes like this: when in Rome do as the Romans do. So while in the South eat like the Southerners do. This year I discovered new friends and new recipes.

While sitting and chatting around the pool, Dorothy and I shared some family cooking secrets. She is from Kentucky and her husband is an avid fresh water fisherman. At the end of the season, they have a big fish fry with the other men he fishes with. I asked how they cook the fish and she said deep fried. So naturally, I asked if they used a batter when doing this. She said, "Oh no, we bread it". So to follow up I asked with what. She said like all Southern people do with a mixture of ½ and ½ corn meal and flour flavored with Old Bay. Seasoned salt can be substituted. She said the coating does not fall off the fish. Do in small batches, single layer and in hot oil. Drain on brown paper bag and sprinkle with salt and pepper. Serve with tartar sauce with hot sauce added. These are filets, not whole fish. A batter mix purchased in any grocery store can be used too. If no fryer is available, use a large skillet filled with 1 inch oil. Make sure it is hot and turn the fish carefully using 2 spatulas. It only takes a few minutes on each side.

So what else goes with this meal? Cole Slaw made the usual way but with a few dashes of hot sauce added. Does that surprise me? Another southern take on a potato bake sounded very good. Slice potatoes real thin in casserole dish. Layer with sliced onions, salt and pepper. Repeat 2 more times. Place thick sliced bacon on top, cover and put in oven about an hour. Remove the foil and return to oven to crisp the bacon. Oven temp is 400 degrees. Almost like a scalloped potato. Potato salad and/or macaroni salad can be substituted. Sometimes corn on the cob roasted on the grill dipped in butter with S & P and the ever present hot sauce bottle. Dorothy said the best part is the hush puppies. Now, I'm fast becoming an expert on these southern delicacies. Most places serve them with meals and are very good if cooked right. As luck would have it Dorothy had a family recipe for them too!

By the time this goes to print I'll be home. Looking forward to seeing everyone but I have to admit I'll miss the ocean view.

Hush Puppies

Deep fry about 5 minutes in 350 degree oil:

3 pkg. Martha White Hush Puppy mix with onion.
1 can creamed (yellow) corn
¼ cup sugar
1 cup onion chopped finely
3 beaten eggs
¼ tsp. garlic powder (optional)

Mix all ingredients together. Drop by teaspoon full (for the best results) in hot oil and deep fry turning over each hush puppy until golden brown. Do not overcook or over crowd the pan.

Note: batter will be thick. You can use Remoulade or horseradish sauce for dipping, along with the ever present hot sauce for added spice. Or use no sauce at all. One place I go has powdered sugar sprinkled on top and includes them in the bread basket along with the rolls and mini muffins.

Linda found this recipe in a magazine and found it made a great company meal or family meal and that leftovers were great. She just adjusted the recipe to accommodate her needs.

Herbed Chicken and Tomatoes (6 servings)

Cook 1 pound pasta per directions on package.

In small bowl mix 1 ½ tsp. dry basil, garlic powder and crushed rosemary. Reserve 2 tsp. of this mixture. Stir the remaining 2 Tbsp. into 2 Tbsp. flour. Use this to coat 6 thin sliced chicken breasts. Cook in a couple of tablespoons oil until brown about 2 min. per side. Remove from skillet and keep warm. Heat 1 Tbsp. oil in skillet. Add 1 small onion finely chopped and cook until softened. Stir in 1 Tbsp. flour. Add 1 can diced petite tomatoes (drained), 1 ½ cups chicken stock and reserved seasoning mix. Bring to boil and reduce the heat. Simmer 5 minutes more. Stir in 2-3 Tbsp. half and half or heavy cream if desired. If you have neither then milk can be used. Return the chicken to the pan and reheat. Serve with the pasta. Add green salad and Italian bread along with light dessert and there you have it. It is a meal that waits and can be re-warmed.

Note: If this is not enough sauce for you, add 1 more can drained diced tomatoes and ½ cup chicken stock. You may find this sauce too loose now so add more flour to thicken it. Save the juice from the tomatoes. It can be used in slow cooking, soups or even used as part of the chicken stock total. You can freeze it for later use.

Prayer Requests

During the coming week, please remember the following people in your daily prayers: the family of Johnny Hart, the family of Henry Staats (Debbie Staat's father-in-law), the family of Helen Cook, the family of Darwin Miller, our Pastor, our congregation, all our children, our loved ones, and all of those who have lost loved ones in the past year.

At home: Cliff Goldsmith, David Rouch, Linda Wendover, Debbie Kinney, Chris Eastwood, the family of John Falcone, Steve (Linda Wendover), Kyleigh Cummings, Tracey Bowser (Janet Watson), Robert (Linda Wendover's grandson), Donna (Erik's mom), Dr. Bill Coit (Christa Miller-Shelley), Deb Steidle (Martha Shultz's sister-in-law), Vinnie Parlman, Mary and Tom Briggs, Wendie Guterl (Scott), Paul Molloy (Carl Bartles' friend), Nan, Victoria, and Marie Herow, Dustin Hale, George Frenzel (Delores Dickinson's brother), Phairah Dickinson, Brad and Eli Dickinson, Harriet A'Brial, Bridget and Zack McDonnell, David Jones (Linda Wesley's brother), Ann Cramer (Ruth Smith's aunt), Scott, Kate, and Ella (Cathy Fitzpatrick), Rev. Herbert and Evelyn Day (Nan Herow's parents), Jerry and Betty Chestney, Fanny Place, Martha Baldwin, Jasmine Quinn, Doris Vater, Lonnie Vater, Ryan Hawk (Dawn Robinson's son), Maryanne (Harriet A'Brial), Lottye Kate (Barbara Gurbel's great-granddaughter), Hunter (Linda Wendover's nephew), Roanne MacPherson Farina, Kay Phillips (Ruth Smith's aunt), Cathy Fitzpatrick, April Leonard, Laura Clark and the Clark family, and Bill Boyles.

At Noble Horizons: Eleanor Goldsmith.

At Geer Village: Dorothy Miller.
(77 South Canaan Rd. Canaan, Ct. 06018)

At Livingston (Adventist Home): Bill Parlman.

At Sharon Health Care Center: Kathryn Mergendahl.

At Avalon: Gail Smith. (1629 Rte. 376 Wappingers Falls, NY 12590)

Muriel Swart
The Pines
2405 15th Street
Troy, NY 12180

In the military: Keith Jackson (South Korea), Garrett Cummings, Daniele Casazza, Kyle Moskowitz, Brian Coons, Tyler Larsen - Louise Coons' great grandson, Sarah Anderson (Afghanistan), Matt Cade, Zach McDonnell, John Cort, Mark Hall, Ron Potter (Kuwait), Jacob Coons, Danny Hoysradt, Nathaniel Chase - Marge's grandson, Brian Montross, and Dylan Humbert (Troj and Cole's brother).



Pine Plains Food Locker: April

Monthly Drive Item: Dish Liquid

Share a Blessing!

Next issue:

May 2014

Submission deadline:

April 25, 2014

Send submissions to:

wapnickfamily@fairpoint.net