



# 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:*

Dear Members and Friends,

You may be familiar with the story in Mark 12 where a widow donates her last few coins to the Temple in Jerusalem. Jesus points her out as example of profound generosity and trust in God's provision.

Gordon Cosby, while serving as pastor of the Church of the Saviour in Washington, D.C., tells of a widow whose income was barely adequate to feed and clothe her six children. Yet every week she faithfully placed \$4.00 in the offering plate. A deacon suggested that Cosby go to her and assure her that she could use the money instead for her family's benefit.

Cosby followed the deacon's advice - to his regret. "You are trying to take away the last thing that gives me dignity and meaning," she said. She had learned a key to giving: It can benefit the giver more than the receiver. Yes, those in poverty need financial help. But the need to give may be as important as the need to receive.

The act of giving reminds us that we live by the grace of God, like the birds and the flowers. Those creations don't worry about their future; neither should we. Giving offers us a way to express our confidence that God will care for us just as He cares for the sparrow and the lily (Matthew 6:25-34).

(Based on thoughts from Philip Yancey)  
Our Daily Bread

With love in Christ,

Carol



[www.pineplainspresbyterianchurch.com](http://www.pineplainspresbyterianchurch.com)

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## *Upcoming Events*

\* Events, dates & times subject to change

### **Vacation Bible School:**

Our ecumenical VBS sponsored by the Council of Church Church of the held at at the Episcopal Church of the Rege from 9 am – 12 noon.

Jungle Safari where kids will  
KNOW what's great about God  
EXPLORE the nature of God, and  
SERVE God in practical ways.

The children will learn on

day 1 that God is Creator - God creates an amazing world - Genesis 1  
day 2 that God is Provider - God provides for Elijah - 1 Kings 17  
day 3 that God is Protector - God protects Daniel - Daniel 6  
day 4 that God is Savior - God saves us through Jesus - John 3, 19 & 20  
day 5 that God is King - God rules forever in Heaven - John 14, Revelation 1,4,21, & 22



"We hope all our children and youth can join in the fun. Please contact Pastor Carol at 845-235-3569 or email [weybrevcam@aol.com](mailto:weybrevcam@aol.com) about your participation. You should also be receiving a registration form in the mail which you can bring to church or send to Pastor Carol. Thank you and we hope to see you there!"

### **August 2014**

**August 11-15** Vacation Bible School at the Church of the Regeneration

### **September 2014**

**Tue. 02:** Session Meeting @ 7:00 pm

**Thurs. 04, 11, 18, 25:** Bible Study @ 7:00 pm

**Thurs. 11:** Women's Association Meeting @ 1:00 pm

**Mon. 21:** Council of Churches Meeting @ 12:00 pm at the Church of the Regeneration

**Sunday School and Choir will resume in September – dates TBA**

*We are organizing a Youth Group. Please see Pastor Carol if you would like to participate.*

## *Hudson River Presbytery News*

### **Humanitarian Crisis of Unaccompanied Children**



*Child detainees sleep in a holding cell at US Customs and Border Protection Processing Facility  
[SOURCE: Reuters/Eric Gay/Pool]*

This week the Presbyterian Church (U.S.A.) offered a response to the ongoing humanitarian crisis as increasing numbers of children from Central America, many traveling alone, continue to arrive at the U.S.-Mexico border. Many of the children report that they left home fleeing violence and a lack of economic opportunity. Churches and humanitarian organizations on the border have opened their doors to offer temporary shelter to thousands of children who are tired and looking for safety.

The Rev. Gradye Parsons, Stated Clerk of the General Assembly, Presbyterian Church (U.S.A.) reminded the church of our call to respond with love: "In the Presbyterian tradition, the congregation as a whole covenants with a family to nurture their children in the faith. We look after one another's children. We corporately tend to their safety and growth. The children arriving at our borders are no less in need of nurturance and no less bearing the likeness of God."

Are you interested in learning more about being a part of the local response here in Hudson River Presbytery? Contact Rev. Sarah Henkel, [sarah@hudrivpres.org](mailto:sarah@hudrivpres.org).

#### ***Are you in the loop?***

*Stay abreast of Presbyterian events, resources, grants, and opportunities. Subscribe to Hudson Happenings, the bi-weekly online newsletter of the Hudson River Presbytery. Subscribe here*

<http://visitor.r20.constantcontact.com/d.jsp?llr=jupymrgab&p=oi&m=1106537889417&sit=xehoquegb>

## *Servants' Calendar*

### **Liturgist Schedule July – Sept 2014**

<b>July 6</b>	<b>July 13</b>	<b>July 20</b>	<b>July 27</b>	
Scott Chase	Carol Hart	John Hart	Doug Hart	
<b>August 3</b>	<b>August 10</b>	<b>August 17</b>	<b>August 24</b>	<b>August 31</b>
Andy Smith	Linda Bartolomeo	Lynne Clinch	Jim Petrie	Erik Lindmark
<b>September 7</b>	<b>September 14</b>	<b>September 21</b>	<b>September 28</b>	
Dyan Wapnick	Margo Jackson	Scott Chase	Carol Hart	

**SESSION :** Next Session Meeting: Tuesday Sept. 2 @ 7:00 pm

**Meetings:** 1<sup>st</sup> Tuesday of the month.

**Session:** 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*

## **Barbeque Edition**

Summer is finally here and the call of the grill is heard around many backyards. Whether it's gas or charcoal an adventure is awaiting. Decisions!!! Decisions!!! What to make first. At our home it's hamburgers and hot dogs. Easy to do and always good! Along with either macaroni or potato salad and baked beans it rates right up there in favorite meals. A trick to making good hamburgers is to grate an onion into the meat before shaping the burgers. A small onion to 1 pound of meat along with S & P and a dash of Worcestershire sauce (optional) makes the best !!

It's now past the 4<sup>th</sup> of July. That craving is satisfied and it's time to move on to some serious grilling. Obviously steak, ribs, chicken and kabobs are choices we've all made but what about the sides? It's hard running back and forth between the grill and the stove.

So the logical conclusion is to do it all on the grill. Baked potato is good but can become boring after a while and it doesn't answer the veggie problem. So why not grill them too.....There are grill baskets to purchase for that use but why not use foil packets. Double wrap the veggies (use heavy duty foil), add olive oil, S & P, fold to form a pocket and place on the heat. Check for done-ness after 30 minutes. This is similar to the fish in parchment I wrote about previously.

My best foil pocket recipe comes from sliced potatoes (1/4 inch thick, carrot coins, 1/2 inch sliced onions and either 3-5 asparagus spears or brussel sprouts (halved) with teaspoon butter, oil, S & P and garlic powder sprinkled on top. Add mushrooms or squash if desired or even radishes. Seal tightly and place over direct heat for 20 minutes then moved to indirect side for another 15 plus minutes until done. Meanwhile, cook your protein. Your meal is ready, can be tailored to number of people eating and your house is not heated up. Add tossed salad and you have a balanced meal.

I forgot to mention seasonings. There are so many of them out there like lemon pepper, garlic pepper and herbed seasonings. Try a combination for some change. Recently Jenna and I made dinner together. She did the cauliflower, making same size florets of the cauliflower. Put about 1/2 medium onion sliced (by me), 1/4 cup olive oil, S & P and generous pinches of herbed seasoning mix I got from Lancaster. (It's like Italian good seasoning dry mix for salad dressing) Everything was tossed in large bowl and put on cookie sheet. We did it in the oven however there is no reason it can't be done in foil packets on the grill. Using the same basic idea you can make other veggie packets of your choice. Grill portabella mushrooms drizzled with oil or Italian salad dressing and you now have that meatless meal.

Feeling more adventurous????? Try this below or try your spin on the veggie combo.

### Balsamic Glaze (makes 1 cup)

2 cups balsamic vinegar  
2 tablespoons brown sugar  
2 tablespoons honey

In medium sauce pan simmer above ingredients for 15 to 20 minutes until reduced by half. Keep warm. Leftovers can be stored in refrigerator and re heated gently over low heat.

Meanwhile in measuring cup mix together this marinade:

1/4 cup extra-virgin olive oil  
1 tablespoon sea salt  
1 tablespoon freshly ground black pepper  
1 teaspoon granulated garlic

In a 1 gallon re-sealable bag, put your choice of cut up veggies (ie: onions, squash, eggplant, carrots, Brussels sprouts etc.) . Pour your marinade into bag, seal bag and marinade 30 minutes. Heat grill. Grill on medium-high heat; remove to warm platter. Drizzle with warm balsamic glaze. Note: If veggies are cut small you would be better using foil pockets or a grill pan. If larger pieces do on actual grill.

Enough about veggies let us move along to meats. Do I use a marinade, a rub or just barbeque sauce or a combo of 2? Choice is yours and will most likely depend on the meat or poultry used. I often use a rub and finish with a sauce. Easiest rub consists of 2T. each of paprika, cumin, chili powder, 1 tsp. each of onion and garlic flakes, cayenne pepper, black pepper and salt. Make in larger quantity, store in sealed container in cool place. Rub liberally on meat and keep in refrigerator overnight to allow the seasoning to penetrate the meat. Grill per usual adding sauce or not in final minutes. Can also purchase rubs in grocery stores.

### Barbeque Sauce

1 cup ketchup  
1/4 cup brown sugar and Worcestershire sauce  
2 T. cider vinegar  
Dash of hot sauce  
2 tsp. garlic powder  
1/2 tsp mustard powder (or 1tsp. prepared mustard)  
1/2 tsp. salt

In a small saucepan combine all ingredients. Bring to a simmer over medium heat then remove and allow to cool slightly before brushing on your favorite meat.

Easiest marinade is Italian salad dressing. Just shake and pour, wait anywhere from an hour to 6 and grill.

Whatever your pleasure enjoy the summer and happy grilling.

## *Prayer Requests*

During the coming week, please remember the following people in your daily prayers: the family of Doris Vater, 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:** Tom Murphy (Dora Hage), Colleen, Marion and Ana Lynn (Roseanne), Pat Blakney, Mike Humbert, Gil (Nan's brother), Emily Jackson, Brittany, Christine Neubert, Katherine King, Carl Freiberg (Kathy Bartles' father), Raj (John Bilski), Roseanne Waldron, Pam Meccariello, John Westfall, Bob Stickle (Erik Lindmark), Karen & Abigail (Brendan), Steven, Diane, and Allen Dam (Bob Clinch), Debbie Kinney, the family of John Falcone, Steve (Linda Wendover), Kyleigh Cummings, Tracey Bowser (Janet Watson), Robert (Linda Wendover's grandson), Donna (Erik's mom), Vinnie Parlman, Mary and Tom Briggs, 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), Jerry and Betty Chestney, Fanny Place, Martha Baldwin, Ryan Hawk (Dawn Robinson's son), Maryanne (Harriet A'Brial), Lottye Kate (Barbara Gurbel's great-granddaughter), Hunter (Linda Wendover's nephew), Kay Phillips (Ruth Smith's aunt), Cathy Fitzpatrick, April Leonard, Laura Clark and the Clark family, and Bill Boyles.

At St. Francis Hospital (Hartford): Evelyn Day.

At Noble Horizons: Rev. Herb Day.

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

At Sharon Health Care Center: Kathryn Mergendahl.

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

At The Pines: Muriel Swart (2405 15th Street, Troy, NY 12180)

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

**And all those who have served in our military.**

Share a Blessing!

Next issue:

**September 2014**

Submission deadline:

**August 25, 2014**

Send submissions to:

**[wapnickfamily@fairpoint.net](mailto:wapnickfamily@fairpoint.net)**