

First United Presbyterian Church of Pine Plains

3039 Church Street
(to visit)

P. O. Box 313
(for mailing)

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.

Pastoral Care:

Pastor Ryan can be reached for *urgent and emergency* needs on his personal mobile phone 24/7, (518) 261-0834. For non-urgent calls, please leave a message on the church office phone: (518) 398-7117, which is checked as few as seven times/week and not every day.

Hudson River
Presbytery:
www.hudrivpres.org

Agape Harvest

I recently returned from a road trip to Oklahoma, on which I took in some great museums and important sites. One of the themes of my trip was civil rights, and one of my first visits was to the National Underground Railroad Freedom Center in Cincinnati, where I was able to see an actual slave pen that had been painstakingly moved to the museum from its original location in northern Kentucky. This imposing log structure, dating from before the Civil War, had been used by its owner, a slave trader named John W. Anderson, as a temporary holding place, a “human warehouse”, for slaves he had purchased to bring to the notorious slave market in Natchez, Mississippi. One can only imagine the fear and misery the shackled men and women within felt as they awaited their fate. I also visited the National Civil Rights Museum in Memphis (which is attached to the Lorraine Motel, where Dr. Martin Luther King was assassinated). Besides doing an excellent job of showing, decade by decade, the struggle for civil rights by Black Americans, this museum also explains the origins of racial slavery (unique to the Americas), the rise of systemic racism, and how slavery became big business. As one placard reads: “By the time of the Civil War, America had nearly four million slaves worth \$3 billion in 1860 dollars. Investment in ‘human property’ exceeded investment in all of America’s banks, factories, and railroads combined”. In Oklahoma, I visited “Black Wall Street”. As the historical marker proclaims, this was the site of the 1921 Tulsa Massacre, where a white mob attacked the prosperous Black neighborhood of Greenwood, killing at least 36 Black Tulsans, destroying 36 city blocks and displacing 10,000. Incidentally, I saw similar markers in other cities: “1866 Memphis Massacre”...“Springfield Race Riot of 1908”. This has been ongoing and it continues to this day.

While in Oklahoma, I picked up a copy of “Killers of the Flower Moon” by David Grann, an account of the murder of scores of wealthy Osage Indians in Oklahoma by whites, often people they trusted, for their headrights (rights to the oil under their land). Suspicious deaths can be traced back to the early 1900s, but an official investigation was only begun in the 1920s by a fledgling FBI under its new director, J. Edgar Hoover. Like Black slaves, Indians weren’t considered fully human. The Osage still live with the trauma from what they call the “Reign of Terror”.

I also visited several museums that told the story of the Westward Movement. Growing up I had learned a romanticized, one-sided version of American history, including the push westward, with its accompanying philosophy of Manifest Destiny (the belief that European settlers had a God-given right to the land). The displacement of Native Americans that made our expansion possible was

downplayed in the history books, if mentioned at all. Flawed individuals were made into heroes, men like William Clark of Lewis & Clark fame. Not to deny him his rightful accomplishments, but once you learn that he was a slave holder who, upon the expedition’s return, repeatedly refused to free his slave York, the only Black American on the expedition and credited by many with its success, how can you look at Clark the same way ever again?

I was glad to see museums today presenting a history that is truer to the facts, which were always there, just conveniently covered up and forgotten. They are not re-writing history: this is a re-evaluation, a re-interpretation. As historian Charlotte Lydia Riley says, “history is not only about finding out ‘how it actually happened’, but also about how we think about the past and our relationship to it. The past may be dead but history is alive, and it is constructed in the present.” The ideals that our nation was founded on, among them that all men are created equal, were denied to many of our fellow Americans, effectively silencing them for the better part of our country’s history, a history that had always been told by privileged white men. By reframing the narrative and telling our story with a fresh, more inclusive, perspective, the voices of these others, like York, are finally being heard.

But the more I learned, I realized that greed -- the uncontrolled desire for power, wealth, or land, often at the harmful expense of others -- was at the root of many of the atrocities committed against minorities in our past. The Bible teaches us to avoid greed: people lose sight of God, of their moral compass, when they are consumed by greed. Greed corrupts, and we see it played out in acts of racism and antisemitism to this day.

What can be done? Is greed to be an accepted part of human nature? Psychologist John Selby says, “let’s start talking about greed not in accusatory terms, but in healing terms. Let’s get over this together - so that America truly leads the world in economic generosity and fairness for all.” To that I say, “Amen”.

-- Dyan Wapnick

Pastor's letter

Dear Church,

One of you asked the other day, when are we going to go back to “normal” church, and initially my heart sank. I wondered what was missing, as I thought we had pretty much gotten back all that we had lost in COVID adjustments, save a few things we may be saving for when our children are vaccinated. Then, I got it. It's the people. Memories being as they are, it may have been that for a long stretch before COVID, there were a number of our people missing regularly, but the comeback feels incomplete without everyone gathered at the same time. We got our green light to be more free regarding COVID just one Sunday before Memorial Day weekend and its traditional launch of a different summertime speed and more travel. So, we gather all we can for some truly excellent worship services in the meantime. The choir is singing outside this week as we put a special light on those who are transitioning in their education, graduating and otherwise. So skipping no good thing, we look ahead to the end of the summer and our church's **Homecoming!** This, perhaps the first of a new annual tradition, will encompass three Sundays, the first three after special summer things pass. **September 19th** we all will pile into our sanctuary, as we will **September 26th**, and **October 3rd** we need to all be together with the world for World Communion Sunday!

Now, often I tell you travelers, you busy people who do a great variety of things that keep you away from Sunday at 11, to feel peace in being where God calls you to be. For these three Sundays, September 19-October 3rd, I hear God calling us to take some extra measures to protect that time for church. Your newly formed Communications & Care Team is circling that date to have all our projects done, to turn our face to the ones not yet among us and give them our best hospitality. We could put up all the balloons, string all the lights, etc., but if you are not there as the people of the church to show them who we are and who is going to love them, it will not matter. So get out a big marker to your calendar, and as you would for a wedding or a baptism, make these three Sundays Sept. 19th - Oct. 3rd as unmissable as you can. What joy it will be!

* Remember: As part of our preparations for Homecoming, every one of you is requested to have a specific time with the pastor sometime before summer is out. Schedule those times in homes, on walks, in comfy chairs, over snacks, etc. by writing PastorRyanFirstUnited@gmail.com or calling church main phone 518.398.7117

In peace,

Pastor Ryan

Worship

Sunday Worship at **11:00 am** (indoors and adapted for COVID safety)

Notes on Current, Adapted Worship

We are worshipping in the church sanctuary. We are taking extra precautions now that we are worshipping indoors, with open windows, social distancing, fans etc. *If you come, please:* Bring a mask to wear if you are not fully vaccinated. **We have disposable masks available.**

If you need to stay away from the gathering, we understand as we miss you. Worship service video streams at [facebook.com/groups/firstunitedpineplains](https://www.facebook.com/groups/firstunitedpineplains) Video is available there forever, to watch at any time. If you need another way to worship with us while you stay away from the gatherings, please ask Pastor Ryan. Perhaps a DVD you may play at home? Just ask.

July 11th @ 11am – Summer Seconds Outside - bring your favorite chair or grab one from inside the church as we gather under the big tree in our backyard for a shortened, breezy worship service!

August 8 @ 11am -- Summer Seconds Outside - with a **Blessing of the Animals!** - bring your reasonably well-behaved creatures (otherwise, bring a photo of a pet) for a most fun worship of the year!

Sept. 19 - Oct. 3rd - Sundays in our church's **Homecoming.**

Our Leaders

SESSION: Doug Hart (Clerk), Jeanne Valentine-Chase, Samantha Chase, Scott Chase, Deb Jackson, Jim Jackson, Ryan Orton, Jim Petrie, and Dyan Wapnick.

DEACONS: Roberta Cerniglia, Lynne Clinch, Dora Hage, Carol Hart, and Pam Meccariello.

Next session mtg. is Monday July 12 at 7pm at the Church.

July 23 - August 1 - Pastor on vacation - Deacons take a first role in care of the congregation.

Stewardship

Online giving with Venmo!

1. Log into the Venmo app on your phone or tablet
2. Click "Pay or Request" -- the big blue button at the bottom
3. In the "Add Recipients" box type **@FUPCPP** (stands for First United Presbyterian Church Pine Plains)
4. Select "FirstUnitedPresbyterianChurch Pine Plains" if it doesn't populate automatically
5. Enter how much money you would like to donate
6. Add "what it's for" -- you can do this in emojis which is fun!
7. Click "Pay" on the bottom right-hand side
8. Select your payment method
9. Click "Pay" -- the big green button at the bottom
10. You're all set!

Mission

Council of Churches: Please pray on the possibility of **representing our church** on this council (along with Pastor Ryan), including the additional possibility of serving as secretary for the Council.

Food Assistance



Food Pantry Donations Needed

Willow Roots: Willow Roots is a non-profit community-based food pantry on South Main Street that compliments the Pine Plains Food Locker based at the Methodist Church. Willow Roots began several years ago by Lisa and Nelson Zayas as a way to receive excess produce donated by local farmers and gardeners and distribute to residents who experience food insecurity from around the Tri-state area. Willow Roots doesn't accept state or federal aid and relies exclusively on donations. They currently service 40+ households.

Pine Plains Food Locker:

Toiletries are always welcomed.
 Please send \$ donations to the
 Pine Plains Food Locker
 2852 Church Street Pine Plains, NY 12567

Calendar

July 2021						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
27	28	29	30	July 1	2	3
4 Independence Day 11 am - 12 pm Sunday Worship (Church)	5	6	7	8	9	10
11 11 am - 12 pm Sunday Worship (Church - Outside Worship)	12 7 pm - 9 pm Session Meeting and Worship (Hybrid)	13	14	15	16	17
18 11 am - 12 pm Sunday Worship (Church)	19	20	21	22	23 Pastor's Vacation	24 Pastor's Vacation
25 Pastor's Vacation 11 am - 12 pm Sunday Worship (Church)	26 Pastor's Vacation	27 Pastor's Vacation	28 Pastor's Vacation	29 Pastor's Vacation	30 Pastor's Vacation	31 Pastor's Vacation

Christian Education

July and August - Vacation Bible School at Home! Packets of fun are being delivered twice this summer. Know someone not yet on the list? Contact Pastor Nathan of the Methodist Church at (518) 398-5521

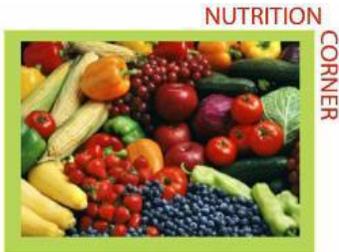
Recent Graduations and Weddings

Cole Jacob Cookingham, graduate of Webutuck High School, with proud grandparents Carol and John Hart.



Cole's big brother Troi Hunter completed Basic Training and is now stationed at Fort Campbell, KY. He also got married! Meet the new Mrs. Jackie Cookingham.





By Lynne Clinch

The recipe sites on the internet and I have become good friends over the past year. I've discovered and tried many new recipes. Some are keepers and some are one time only. I don't know about you but I've discovered sheet pan meals. Always looking for something different for dinner I decided to cook one of these. Having found, I'm sure, all the ways to cook chicken, beef, pork and fish there is, I decided to try my hand at this sheet pan idea. I looked at multiple recipes and after

looking into my veggie crisper, decided on my course of action.

Chicken was defrosting. I had 2 small sweet potatoes so I grabbed a white potato along with an onion. Fridge gave me 2 small zucchini, green and red bell peppers. I found broccoli and cauliflower too. I had not yet roasted off the fresh mushrooms I'd bought to put in freezer soooooo peeling and chopping away I soon had a bowl filled with a little bit of this and a little bit of that. I thinly sliced the chicken and add that too. Now for my seasonings.... I decided a taco blend was the way to go. You can find a recipe on line but I used equal portions chili powder, garlic, cumin, onion flakes and a pinch of oregano, black pepper and cayenne. I did put olive oil on the vegetables and chicken bowl and then added my seasoning. I used only a couple of tablespoons of oil but it held the seasoning mixture on and that was the goal. When it looked good I spread out on a rimmed cookie sheet and popped into 400 degree oven for 35-40 minutes. My oh my! Was that good and no salt!

With the warm weather here I reverted to summer cooking. What's that you ask... I'll explain. It very simply is the use of more fresh veggies. I generally get at a roadside stand, bring home, wash and prepare for meals that week. I cut, chop and dice, store in air tight containers so they are ready to go. Of course all the protein is frozen in portions for 2. If company is coming then I take out 2 packages. Try it. It does make for more work when you get home from shopping but makes it easier when preparing the meal.

TIPS

- When cooking rice make extra. You have it ready for the next dish. And it freezes too. Same goes for any pasta.
- When making iced tea or lemonade from a package mix add fresh cut up lemons to freshen up the flavor.
- Make large batches of seasonings and store in mason jars. Good use of dried herbs and is cheaper than buying prepared mixes.
- Make your own salad dressings. They always taste better, are cheaper and you know what's in them.
- Same goes for sauces, dips and mixes like cookie mixes. Just stop short of adding the liquid ingredients. Remember to date and label and add any special instructions.

- Buy fresh herbs when in season and store for later use. You can make an oil, pesto, or freeze in ice cube trays. You can even make a simple sugar syrup with them and store in fridge for use as flavoring in ice tea or summer drinks.
- Need heavy whipping cream and you forgot to get. Well you can make it by taking 1/3 cup butter and 2/3 cup whole milk and heat together until butter is melted. Use it in any recipe like alfredo sauce but can not be turned into whipped cream.
- Stabilized whipped cream can prove to be invaluable at any given time. Two great methods are:

Adding 1 T. Cornstarch plus 1 C. Whipping Cream along with the sugar then whip.
Adding 1 tsp. unflavored gelatin to 2 T. water and dissolve then add to 1 C.
Whipping Cream and sugar and whip.

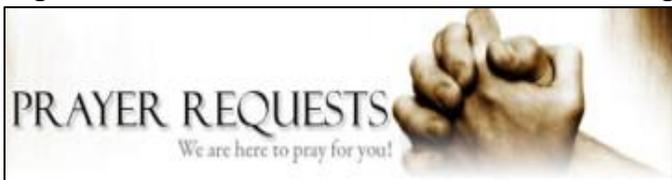
I have to give you this last recipe before I end for the summer. My favorite store bought recipe for BBQ sauce (other than our church's BBQ sauce) is Sweet Baby Ray. I found a copycat recipe that is a great substitute. It comes together quickly and will keep in the refrigerator for several weeks. I will admit I like it sweeter so I add about ¼ cup honey to basic recipe and do eliminate the liquid smoke. It's just preference. Another plus... there's no salt.

Sweet Baby Ray's BBQ Sauce

1 bottle 24 oz. ketchup
¼ cup apple cider vinegar
¼ cup brown sugar
4 ½ tsp. Worcestershire sauce
2 tsp. onion powder (I only had flakes so used that)
1 T. prepared mustard
2 tsp. paprika (I used smoky paprika)
1 tsp. black pepper
1 tsp. liquid smoke (I eliminated)
¼ cup honey (I added)

Combine all ingredients in sauce pan and whisk to combine. Simmer for 5 minutes or longer if you want a thicker texture. I usually let it go another 2 or 3 minutes. Cool and store in mason jar. Enjoy!

Have a great summer, enjoy mask free gatherings, and count your many blessings. Until next time happy cooking....



To add to these prayers, Pastor Ryan is always glad to pray with you (518-398-7117 to find the best ways). If you wish to directly add to the list, please e-mail dyanwapnick@optimum.net

The family and friends of Judy Parliman, Robert Couse, Sr., Don Spohr, Ursula Foster, Helen Travis, Jeannette Bartles (Don and Kathy's mother), Margaret Faulkner, Deb Phillips (Linda's cousin), Danny Larkin, Patti Ladoceour, Kay Koch, Clifford Goldsmith, Lee Hauser, Elder Ben Sung who passed away from COVID, Charlie Place, essential workers who have died while serving during COVID lockdown, and our congregation. Pray too, for our congregation, all our children, our loved ones, and all of those who have lost loved ones in the past year, and our pastor.

Lynne Clinch, Ellen White, Shirley MacPherson, Millie Hinsch (Dora's mother), Ola Yannetta (Linda Wendover's aunt), Mark (Cindy Glozier's brother), Judy Parliman, Liane McGhee (Jim and Margo Jackson), Clifford Thorpe, Jerrod Dorozynski (Lynne Clinch), Patty Hall (Linda), Margo Jackson, Carol Foley (Regeneration Church), Marva Blackmar, Irene Dieter (Ancramdale Church), Adalyn Forgey and her family (Carol Hart), Bridget and Aylee, Mort Jackson, Brian & Jessica Weglinski & family, Laurena Mesnard, Teresa Maleonski (Marva), Craig Shelley, Joe (Susan), Melissa McKinney, Phyllis Shanks, Barbara Gurbel, Randy Burns (Dyan), Jim Fabrizio, Kyleigh Cummings, Millie Sheldon, Bobby Wendover, Victoria Hull (Dot), Carey (Amanda Zick), Ron & Cathy Osofsky, Rich Cummings (waiting on kidney), Caeden Boyce (Cindy and Roberta) small child with leukemia, Anthony Silva, Emo #4 (Rosanne's son-in-law's aunt), Lynn (Linda Wendover's sister), Antonio Gonzalez (Dyan), Melissa and Anthony, Gene Jernigan, Chun Ok Blackie (Jim and Margo Jackson's sister-in-law), Caitlin Edge (Deb), Joann Amelio, Debra Rose, Marge (Laurie), Marjorie Bright, Judy MacMorran (Barbara Gurbel's daughter), Debbie (Laurie), Brittany.

Geer Nursing Home - Linda Bartolomeo

Noble Horizons - Lek McNeill, RuthAnn Pulver, Charlie Napoli

Meadows – Ron Parliman

Northern Dutchess Hospital – Rod Davis

In the military or Reserves: Pierre Mesnard, Spencer Johnson (Iraq), Patrick Brooks, Garrett Pendleton (South Korea), Lewis and Denzel Jackson (Keith Jackson's sons), Garrett Cummings, Daniele Casazza, Kyle Moskowitz, Matt Cade, Zach McDonnell - Reserves, John Cort, Mark Hall, Jacob Coons, Danny Hoysradt, Brian Montross, Eric Wiltsie (Tom and Renee Strudwick's nephew), TroiHunter Cookingham (Fort Campbell, KY).

And all those who have served in our military.

Share a Blessing!

Next Issue: September 2021

Submission deadline: August 25, 2021

Send submissions to:

dyanwapnick@optimum.net