



# 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:*

Lent, which comes from a word meaning Spring and lengthening of days, is a special time in the church year. It is a period beginning with Ash Wednesday and ending the Saturday before Easter, excluding Sundays. This forty day period has always meant a great deal to me because it is a designated time that urges us to renew our commitment to God and one another.



At our Ash Wednesday service some Lenten disciplines were noted.

1. Use a daily devotional guide.
2. Send a note to a person or persons who have made a difference in your life.
3. Make a phone call or visit to someone in need.
4. Pray. Use your personal prayer list or the church prayer list. Pray for those who are on it.
5. Send a note to someone who is alone or shut-in.
6. If you can save a quarter a day for these 40 days you can make a \$10.00 contribution to help someone in need or a special offering. If you could save \$1.00 a day you could give \$40.00 to one Great Hour of Sharing or another outreach offering of your choice.

May our lives be enriched by this special time and may these disciplines become a part of our life in Christ.

With love,  
Pastor Carol

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

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## *Upcoming Events*

\* Events, dates & times subject to change

### **March 2015 Calendar**

**Bible Study:** Thursdays at 7 pm.

**Women's Assoc. Mtg:** Thursday March 12 at 1 pm.

**Annual Corned Beef Dinner:** Saturday March 14 (see flyer).

**Council of Churches Mtg:** Monday March 16 at 12 pm at the Church of the Regeneration.

### **Looking Ahead**

**Holy Week** (services at FUPC unless noted otherwise)

**Palm Sunday,** March 29 at 11:00 am. We will be doing a dramatic reading of the Passion Story according to St. Mark.

**Maundy Thursday,** April 2 at 7:00 pm at the Ancramdale Church, with Tenebrae and the Sacrament of Holy Communion.

**Easter Sunrise Service,** April 5 at 6:30 am on Winchell Mountain. In the event of inclement weather the service will be at the Ancramdale Church. A delicious breakfast will follow the Sunrise Service at the Ancramdale Church.

**Easter Service,** April 5 at 11:00 am.

**Womens' Rummage Sale:**

The Women's Association Annual Rummage Sale will be held on Friday, April 24th from 10:00 to 4:00 and on Saturday, April 25th from 10:00 to 2:00. The door to the kitchen will remain open the week before the sale for donation drop-offs.

**Blood Drive: April 10.**

**Please call the church office at 398-7117 when we are having inclement weather to find out if church services are cancelled.**

***Thank you!***

I would like to take this opportunity to thank our church family and friends for all the blessings bestowed upon my Mom and Dad during Dad's lengthy health afflictions arising from the Shingles. Whether it was support in the form of transportation, meals, baked goods, shoveling, plowing, a phone call or card, it was all greatly appreciated. I am so very grateful to each and every one of you for your kindness. I would ask you continue to lift Mom and Dad up in prayer. God Bless you all.

*Roanne MacPherson Farina.*

# Mission News

## One Great Hour of Sharing

Around the world, people lack access to food, clean water, sanitation, education, and opportunity. Each gift to One Great Hour of Sharing (OGHS) serves to help change the lives of people who are in these challenging situations. The Offering provides us a way to share God’s love with our neighbors in need. One Great Hour of Sharing, received in the season of Lent, makes a difference in the world through three impactful programs: Presbyterian Disaster Assistance, The Presbyterian Hunger Program, and Self-Development of People.

### History:

Started in 1949, One Great Hour of Sharing is a long-standing ecumenical effort aimed at raising the funds necessary to provide relief and reconstruction for communities in the aftermath of disaster. What started as an hour-long radio appeal has evolved over the years, varying from eight to 29 participating communions, and has grown to be the most participated-in offering in the PC (USA). Today, projects supported by One Great Hour of Sharing are underway in more than 100 countries.

**All ACROSS THE world,**  
our church works in countless communities where people lack access to basic necessities like food, clean water, education, or sanitation. Your gift supports programs that work to end hardships and address alarming statistics like these.

**GOD’S CHILDREN IN NEED**

More people were displaced last year by natural disasters than the entire combined population of these 6 states.<sup>1</sup>

Each year **1.4 million** children die due to poor sanitation.<sup>5</sup>

**12%** of the world does not have enough access to food.<sup>3</sup>

**854** million people

**1 in 9** people can’t read or sign their names.<sup>4</sup>

**11%**

**1 in 9** people don’t have access to safe and clean drinking water.<sup>6</sup>

**YOU CAN HELP**

In 2012, nearly **58 million** children weren’t enrolled in elementary school. Many may never enter a classroom.<sup>2</sup>

**We will receive the OGHS offering on Easter Sunday.**

## *Servants' Calendar*



### **Liturgist Schedule March – April 2015**

<b>March 1</b>	<b>March 8</b>	<b>March 15</b>	<b>March 22</b>	<b>March 29</b>
Linda Bartolomeo	Jim Petrie	Dyan Wapnick	Margo Jackson	Erik Lindmark
<b>April 5</b>	<b>April 12</b>	<b>April 19</b>	<b>April 26</b>	
Scott Chase	Carol Hart	John Hart	Doug Hart	

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

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

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

**Treasurer:** Scott Chase

**Clerk of Session:** Kathy Bartles

**Moderator:** Pastor Carol Miller

**2015 Communion Schedule:** April (Linda), May (Kathy), June (Dyan), October (Brendan), and November (Doug).

**DEACONS :** Marva Blackmar, Lynne Clinch, John Hart, Jim Jackson and Erik Lindmark.

**Deacon Schedule:** 1st Sunday: Jim Jackson; 2nd Sunday: John Hart; 3rd Sunday: Lynne Clinch; 4th Sunday: Erik Lindmark; Alternate: Marva Blackmar.

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

## *Nutrition Corner*



*Lynne Clinch*

The saying “Baby it’s cold outside” doesn’t hold a match to the candle this year. So when it’s cold the cooks get cooking comfort foods. Nothing can be more comforting than a good homemade soup. Did you know that Chicken Soup is the number one soup in popularity? So easy to make it from scratch. Let me tell you the easy way to make stock. You’ll never buy stock in a box again....

Start with a carcass of a small fryer (or a rotisserie chicken). If using this latter then wait until on sale and buy 2 and stick one in the freezer or double the batch and freeze what you aren’t using. Use a large saucepan or stockpot one that will hold 12 cups of water. That’s 3 quarts plus the ingredients. So here we go----chicken into the pot, 1 rib celery rough chop, 2 carrots rough chop, 1 large onion quartered. That’s the basics. To this make your flavor additions or not....Add peeled garlic cloves, parsley or celery leaves, bay leaf, leeks or fennel. Add your seasonings of S & P, thyme or poultry seasoning if desired to taste. Cover with 12 cups water and bring to boil. Reduce heat to low and simmer from 2-6 hours. I’ve used a slow cooker before and cooked 6-8 hours. Strain through a sieve. Dump the solids on a cookie sheet with sides and when cool enough pick through to remove the chicken from the bones and discard all. You should have about 8 cups of stock. Add enough water to make 10 cups of liquid. Cool and freeze or use. Will keep in refrigerator for 3-4 days. My feeling is if you’re taking the time to do this doubling the recipe makes more sense.

### Chicken and Dumplings

To 6 cups of the stock you’ve just made add 3 cups of the pulled chicken and 3 chopped carrots. Put on heat and bring to simmer. In separate bowl combine 1 ½ cups bisquick (or use the recipe I gave you last month) ½ cup milk and 2 T. parmesan cheese. Drop by teaspoonful into simmering liquid. Cook uncovered 10 minutes, cover and cook another 10 minutes. Carrots will cook in this time. Serves 6.

### Chicken, Spinach and White Bean Stew

To 4 cups of the hot stock add 2 cups cooked chicken, 1 can drained white beans (15 oz.) and 4 cups baby spinach leaves. Cook until the spinach is wilted about 2 minutes give or take. Ladle into bowls and top with dollop of pesto is desired. Make 4 servings. Add crusty bread and you have a meal fast and easy.

### Tortilla Soup

To 4 cups hot stock: add 1 cup water, 2 T. chili powder, 1 can (14 oz.) diced tomatoes with green chiles and 2 cups cooked chicken. Heat until thoroughly warmed. Ladle into soup bowls. Top with any or all of the following suggestions. Chopped avocado, queso fresco, shredded cheese such as Monterey Jack or Pepper Jack, wedges of lime or chopped cilantro. Serve with corn chips. Or better yet ladle the soup over a bowl containing a handful of corn chips.

None of these 3 recipes are mine. And although the stock is tasty I would still add onions, celery and make sure carrots were included.

What better to go with soup than a crusty bread and there is nothing better than fresh baked bread. I had been looking for the recipe for no kneed bread that I had made often many years ago. Judy Parlman came to the rescue. Although this is not the one I had used I think it would be a great accompaniment to soup recipe.

### No 'Need' French Bread

Mix 1 ½ cup warm water and 1 packet dry yeast. When foamy add 3-4 cups flour 1 cup at a time and ½ tsp. salt and mix together. Using mixer is the best way to assure that this is thoroughly mixed. Dump in greased bowl and cover with kitchen towel. Let rise in warm place about 1 hour. Punch down and cover again but place in refrigerator up to 12 hours. Remove and shape into long 2-3 inch rope. Place on cookie sheet. Heat oven to 425 degrees. The easiest way to bake is to place a pan/baking dish filled with hot water under the rack holding the bread pan. If you can't do this then make sure to spray bread with water several times while baking. Your house will smell amazing.

*Happy cooking!*

**Please call the church office at 398-7117 when we are having inclement weather to find out if church services are cancelled.**



## *Prayer Requests*

During the coming week, please remember the following people in your daily prayers: 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:** Cathy Roush, Sharon Kelly (Roseanne), Virginia Kemp, Debbie (Laurie), Dan (Melanie), Brad and Eli Dickinson, Pete and Helen Robinson, Devon (Nan), Betty McGhee, Shirley and Waldy MacPherson, Jessica Pezze, Bob Coburn (Trudie Wilson's son-in-law), Mary Lou Jenson, Vinnie Maserelli (Linda Wendover), Marion Doyle, the Mathew family (Margo), Kelsey Hart (Doug's daughter-in-law), Andrew (Nan), Richard (Dyan), John (Nan), Barbara Strudwick, Roy Watson, June Emerson (Linda Wendover), Dave Dennis (Laura Clark), Gil (Nan's brother), Brittany, Christine Neubert, Katherine King, 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 and prayers for forgiveness, Kyleigh Cummings, Tracey Bowser (Janet Watson), Robert (Linda Wendover's grandson), Vinnie Parlman, Mary and Tom Briggs, Paul Molloy (Carl Bartles' friend), Dustin Hale, George Frenzel (Delores Dickinson's brother), Phairah Dickinson, Harriet A'Brial, Bridget and Zack McDonnell, David Jones (Linda Wesley's brother), 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), Cathy Fitzpatrick, April Leonard, Laura Clark and the Clark family, and Bill Boyles.

**At Noble Horizons:** Rev. Herb Day

**At Geer Village:** Dorothy Miller and Phyllis Ronner. (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, Matt Cade, Zach McDonnell, John Cort, Mark Hall, Jacob Coons, Danny Hoysradt, Brian Montross, Nathaniel Chase (Reserves; Marge's grandson), Dylan Humbert (Troj and Cole's brother), Eric Wiltsie (Tom and Renee Strudwick's nephew).

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



Food Pantry  
Donations Needed

The monthly drive item for March is laundry detergent. Leave in the narthex. Please send \$ donations to the **Pine Plains Food Locker P.O. Box 587 Pine Plains, NY 12567.**

Share a Blessing!

Next issue:  
**April 2015**

Submission deadline:  
**March 25, 2015**

Send submissions to:  
**wapnickfamily@fairpoint.net**