



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
am.

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:

Luke 7:47. *Therefore, I tell you, her sins, which were many, have been forgiven; hence she has shown great love.*

This summer several of our readings from the gospel were about forgiveness. Since the cross of our Lord Jesus Christ is all about forgiveness and is at the center of the Christian faith, I wanted to share some thoughts on forgiveness I recently read. Forgiving someone is hard. It takes a lot of soul searching, a lot of grit, to get rid of resentment and put away anger. It takes courage to say "I'm really sorry. Please forgive me." And it takes more courage to mean it. What about walking up to Christ himself and saying "I'm sorry"?

Here in Luke's story (Luke 7:36-50) is someone who does just that. This sinful woman, who brings an alabaster jar of ointment to the Pharisees' dinner, breaks all the social rules. She enters a man's house uninvited. She washes the feet of Jesus, his guest. Her eyes are so full of tears of repentance that she doesn't see the anger around her. Could we do the same I wonder? When we gather up the courage to say to both God and the person we hurt - "I'm sorry for the wrong I've done" - we will indeed be forgiven. But what then? May our hearts be so changed that, like this woman, we are willing to show our great love to the One who told us to love our neighbor as ourselves.

May the peace of Christ be with us always,

Carol



www.pineplainspresbyterianchurch.com

In this issue:

Events & Thanks	2	Servants' Calendar	4	Prayer Requests	6
Stewardship	3	Nutrition Corner	5		



Upcoming Events

* Events, dates & times subject to change

November 2014

Tue. 04: Session Meeting @ 7:00 pm

Thurs. 13: Women's Association Meeting @ 1:00 pm

Thurs. 06, 13, 20: Bible Study @ 7:00 pm

Mon. 17: Council of Churches Meeting @ 12:00 pm at the Church of the Regeneration

Wed. 26: Council of Churches Thanksgiving service @ 7:00 pm at St. Anthony's.

The Pine Plains Council of Churches is putting together chicken and turkey baskets for the needy for Thanksgiving. If you know of someone who would benefit from this, please let Pastor Carol or Kathy Bartles know.

Stay tuned for information on Christmas Pageant rehearsals. Most will be scheduled during Sunday School.

Thank You!

Pictured (l-r): Jeanne, Shirley, and Dyan.



Thanks:

We wish to thank Will Carter for his very generous \$300 donation toward new stock pots. An anonymous donor made up the \$30 difference. Thanks also to Lynne Clinch and Don Bartles for their trips to the Restaurant Supply Store in Poughkeepsie in order to have these available in time for our Turkey Supper.

Borrowing from the Church

Unfortunately when we began preparation for our dinner, we discovered that several of our old stock pots were "missing" - along with our well used, long, hand held potato masher. There are also several restaurant sized spoons absent from the kitchen drawer. Many of us occasionally borrow from our Church - flatware, cooking utensils, coffee pots, tables, etc. We are happy that such items can be utilized by our congregation when there is not a need for their use at Church.

BUT - we request that anyone who borrows an item to please return it as soon as possible!!

We wish to thank all our congregation for their support and culinary skills which helped with another successful Annual Turkey Supper. This is one of our main fundraisers and the participation of many helps to ensure its success as well as to provide enjoyable fellowship. This dinner is quite labor intensive and includes stuffing and roasting 13 large turkeys, washing/peeling 100# potatoes for mashing, purchasing coleslaw, green beans and squash. Our bakers supplied home made apple/pumpkin pies and baby pumpkin cheesecakes for dessert. This year, artisan bread for our stuffing and for the tables was donated by the Community Food Locker. Although we made the sad decision to eliminate the second seating because of dwindling numbers, God was with us as we served 90 sit down dinners at 6pm and had over 100 takeouts dinners - essentially not diminishing our total gross intake by very much. We estimate our net profit to be approximately \$2100. Paper supplies (take out boxes, styrofoam cups/lids), gravy base and squash are purchased from Ginsberg's in Hudson. For several years, we have made the decision to support our local grocery store, Peck's Market, by purchasing our turkeys, coleslaw and green beans from Don - this is a bit more expensive but generates good will in our small community. Many other supplies - paper goods, small boxes of stuffing mix for each turkey, potatoes, garlic/olive oil for our green beans, and other pantry supplies - are donated by generous members of our congregation and we appreciate all of you! We are very thankful for all of our Kitchen and Dining Room Helpers - including many of our congregation's middle and high school students. As always, we thank Pastor Carol for her unending involvement and assistance and to Shirley MacPherson for hawking almost 200 tickets! Co-Chair Dyan again took a Personal Day from her job in order to do the Friday prep work in the kitchen w/me.

Sincerely,

Jeanne Valentine-Chase and Dyan Wapnick, Co-Chairs

Treasurer's Notes - Autumn 2014

Each year the Finance Committee prepares and recommends a budget to the Board of Session for approval. As with many small churches we struggle to have our income match our expenses. While I do not have the final figures I have enough information to project that similar to the last few years we will end up spending approximately \$115,000 while only having revenues of \$95,000 leaving us \$20,000 short in meeting our needs. This requires us to draw funds from the principle of our investment account.

We have approximately 40 household giving units meaning that if each household could raise an additional \$500 (\$10 per week) we would meet our budget shortfall of \$20,000. We recognize that this is not realistic for all given that many of our households are already giving what they are able to. For those who are able, please consider an additional end of year or beginning of year contribution. Also please review your pledges to see if you have kept up with your planned giving and that you have thought about covering our cost to be part of the greater Presbyterian Church (currently around \$31 per member).

We are fortunate that many give their time and talents to either reduce our expenses by doing maintenance, repairs, improvements and administrative work for which we would otherwise have to pay, while many assist with fundraising activities and added donations to increase our revenues.

As we finish this year and begin a new year we are thankful for all God provides to each of us and to our Church Family. We are fortunate to have caring and talented staff in Pastor Carol Miller, Music Director - Nan Herow, Secretary – Dyan Wapnick, Sunday School Teachers – Brendan Kilpatrick and Jessica Pezze, Sexton – Robert Lee Couse, and our many volunteers. The efforts of our staff and volunteers allow us to support our own Church as well as a range of local and world projects including: our own Sunday School, the Pine Plains Food Pantry, the Pine Plains Council of Churches, Vacation Bible School, Adult Bible Study, Support for Recovering Addicts, the Grace Smith House, World Vision, One Great Hour of Sharing, Peacemaking, Christmas Joy, Childrens Water Project, and other projects supported by our Presbytery contributions. We also support our extended Church family in celebrations and times of crisis. When I look at all we do as a Church Family I believe God is leading us in the right direction.

Scott Chase,
Treasurer

Servants' Calendar

Liturgist Schedule Nov – Dec 2014

November 2	November 9	November 16	November 23	November 30
Dyan Wapnick	Jim Petrie	Lynne Clinch	Margo Jackson	Erik Lindmark
December 7	December 14	December 21	December 28	
Scott Chase	Carol Hart	John Hart	Doug Hart	

Communion: **November** – Linda Wendover; **December** – Bob Clinch.

Session Meetings: 1st Tuesday of the month. **Next Session Meeting: Tuesday Dec. 2 @ 7 pm**

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: 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.

If you would like to give one of the new hymnals in memory or in honor of someone each hymnal costs \$20. Envelopes are available in the offering plate on Sundays, or you can see Pastor Carol.

Nutrition Corner

Lynne Clinch

An Autumn Favorite

You always know when autumn is here. The leaves change color. The night air leads to better sleeping weather. The gardens give up all the fresh produce and tree farms advertise apple picking. Kitchens everywhere offer the smell of freshly baked pies or crisps of varying flavors. We, of the church family, know it by The Women's Association Bazaar.

For many years the ladies of the church have worked tirelessly prior to each sale. Various treasures are offered; some new or almost new along with Christmas decorations. BUT the real find is in the kitchen area of the church where various 'goodies' are offered. You never know what is to be found. This year we had something new. And believe me if you were not there you missed a treat. Judy Parliman walked in carrying a pan of Apple Cider Doughnuts and holes still warm. Needless to say, they didn't last long. I spoke with Judy who was willing to share her recipe but also said it could be found in Taste of Home's October 2014 issue. Let me give you the basic recipe then her changes as she made it her own.

Apple Cider Doughnuts

Fry 365 degree oil 2-5 minutes total time

2 cups apple cider – boil until reduced by half (about 12 min.) then cooled

3 cups AP flour

1/2 cup whole wheat flour (don't have then increase white flour by 2/3 cup)

2/3 cups brown sugar

2 tsp. baking powder 3/4 tsp. salt

1/4 tsp. each cardamom, nutmeg, cinnamon and allspice

2 eggs 6 T. butter melted

Oil for frying

In large bowl mix all dry ingredients. In smaller bowl mix all wet ingredients. Add wet to dry and mix until just combined. Dough will be sticky. Cover and refrigerate at least 1 hour. 2 or 3 hours is fine too. Divide dough in half. On floured surface pat to 1/2 inch thickness. Cut with 3 inch doughnut cutter that's been well floured. Using deep fat fryer (or heavy fry pan with 1 inch oil) heat oil until 365 degrees. Too low cooking temp. causes the doughnut to absorb the oil and become greasy tasting. Fry each doughnut, a few at a time, and turning after 1 minute. Fry until desired golden brown. Remove and drain on paper towels. Cool slightly. When still warm dip into glaze or toss in sugar. Recipes to follow.

Now remember making the recipe yours? Well, Judy skipped the cardamom and increased the nutmeg, cinnamon and allspice* to 1/2 to 1 tsp. each. I think this recipe could be made after supper for breakfast in the AM especially at holiday time. It may not be as sticky when patting out to cut your doughnuts. No doughnut cutter---use floured glass as cutter and smaller one or pastry tube to cut the center out.

Maple Glaze

Whisk 2 cups confectioners' sugar, 3 T. milk, 2 T. maple syrup and 1/2 tsp. maple flavoring until smooth. Makes 1 cup. I see no reason you can't use vanilla for the maple flavoring.

Ginger Sugar

In bowl combine 3/4 c sugar with 2-3 T. ground ginger. Put in plastic bag and shake doughnuts and/or holes until coated. Judy added 1-2 tsp. cinnamon to this mix. Me, I would have used 1-2 tsp. cinnamon and 1/2 tsp. nutmeg and not the ginger.

Any simple glaze can be made, color with food coloring, dip the doughnuts and top with sprinkles. That's what is fun by sharing recipes. Let me know if you try this one.

* Allspice can be made by combining equal parts of cinnamon, nutmeg, cloves and black pepper. Who knew!

Prayer Requests

At home: Madeline Petrie, Vinnie Maserelli (Linda Wendover), Marion Doyle, the Mathew family (Margo), Kelsey Hart (Doug's daughter-in-law), Andrew (Nan), Richard (Dyan), John (Nan), Tom Strudwick Sr, Barbara Strudwick, Roy Watson, Margo Jackson, June Emerson (Linda Wendover), Dave Dennis (Laura Clark), Colleen, Marion and Ana Lynn (Roseanne), Mike Humbert, Gil (Nan's brother), Emily Jackson, Brittany, Christine Neubert, Katherine King, 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, Kyleigh Cummings, Tracey Bowser (Jannet Watson), Robert (Linda Wendover's grandson), Donna (Erik's mom), Vinnie Parliman, 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), Lottyte Kate (Barbara Gurbel's great-granddaughter), Kay Phillips (Ruth Smith's aunt), 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.

Share a Blessing!

Next issue: _____

December 2014

Submission deadline: _____

November 25, 2014

Send submissions to: _____

wapnickfamily@fairpoint.net