

**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:**

For non-urgent calls,  
please leave a message  
on the church office  
phone: (518) 398-  
7117, which is not  
checked every day.

Our website:

[http://pineplainspresbyterian  
church.com](http://pineplainspresbyterianchurch.com)

Email: [firstunitedpineplains@  
gmail.com](mailto:firstunitedpineplains@gmail.com)

Hudson River  
Presbytery:  
[www.hudrivpres.org](http://www.hudrivpres.org)

# Agape Harvest

Unlike last month, I did not have a clear idea what I was going to write for this month's article. But then the other day I was having a conversation with the new priest-in-charge at St. James' Church, telling her about my road trip to Oklahoma in June 2021, and it made me reflect on a few things, both about myself and about people in general. So, I thought I could share some of these thoughts.

When I set out to go on this road trip, I had several big concerns, among them about personal safety and how I was going to handle the possible animosity directed at me as a New Yorker traveling through the Mid-West and Deep South. A previous bad experience had primed me for this, not to mention what you read in the news almost daily. I added several bumper-stickers to my car, one of which said, "Support Local Farmers", in an attempt to show that I was really a country (and Southern) gal at heart. Thankfully, I did not have any problems. For the most part the people I met were friendly, and although I am usually shy I found myself opening up to them as well. In the process I came to the realization that most people are inherently good.

I am thinking in particular about my encounters in Memphis: the panhandler in the park who talked to me about his work with disadvantaged youth, the kitchen worker who opened his restaurant early just for me so that I didn't have to wait outside in the blistering heat, and last but not least the BBQ place (perhaps one of a kind) where I had dinner to the sound of guns being fired in the attached shooting range (visible from where I sat) and where the owner came over to my table to greet me. Not people I would normally associate with but each of them made the effort to be nice to a stranger who did not speak like them, making me feel welcome and safe. Even the one episode with the caretaker at a house museum in Mississippi that started out acrimoniously ended better after we spoke more and understood where we were each coming from. Sometimes that's all that it takes to break down the walls that divide us: talking and connecting to each other.

This brings me to the importance of the red string or thread in Asian cultures, which is based on ancient folklore: an invisible red string, sometimes called the "red thread of fate" is attached to the pinky fingers of two individuals, predestining them to meet regardless of time, place, or circumstance. This string will never break, binding the couple together not just in this life but in all their reincarnated lives. An actual red string is sometimes used in Asian marriage ceremonies. Why the pinky finger? Perhaps because the ulnar artery runs from the heart along the outside of the forearm closest to the pinky.

For some, particularly the Japanese, this takes on a greater significance because they believe the invisible red string does more than connect two people romantically. It connects all the people we will meet throughout our lives. We were not meant to live in a vacuum. Likewise, there are no casual or random encounters. Every person we meet is important to us in some way – perhaps not immediately apparent to us – because their lives are interwoven with ours into this tapestry made of red strings. It's what gives our lives purpose and meaning, and with that an obligation to support and help each other – even if it is only with a kind word in passing.

*Dyan Wapnick*

## *Worship*

Sunday Worship is at 11:00 am.

Yes, we are open!!!

Here is the list of guest clergy we have over the coming weeks:

Nov

- 6 Deb Milcarek
- 13 Rev. Glenn Henricksen
- 20 Deborah Tyler?
- 27 Deborah Tyler?

Dec

- 4 Rev. Jonathan Vanderbeck
- 11 Rev. Glenn Henricksen
- 18 Rev. Jonathan Vanderbeck

## *Our Leaders*

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

**DEACONS:** Marva Blackmar, Lynne Clinch, Dora Hage, Pam Meccariello, and Amanda Zick.

**Our next Session Mtg. is Monday, November 7 at 7pm on Zoom.**

## *Mission*

### Local Assistance

**Willow Roots:** Distribution is every Saturday *except* the 2<sup>nd</sup> Saturday of the month.

### **Pine Plains Food Locker:**

The monthly drive items for November are toothbrushes and toothpaste for adults + children.

Please send \$ donations to:

Pine Plains Food Locker

2852 Church Street Pine Plains, NY 12567

Distribution is on the 2<sup>nd</sup> Saturday of the month.

## Christmas Outreach

We will again have our "Mitten Tree" in our sanctuary this Advent Season. This is a long-standing project begun many years ago by our Sunday School teachers and our congregation has continued this tradition. Donations of children and adult size mittens, gloves, scarves, hats and socks are greatly appreciated and will be distributed to Willow Roots and the Community Food Locker.



We will also participate in the "Adopt A Family" project that is spearheaded by Stacey Moore in Millerton. Monetary contributions are distributed by Stacey's group to families in need in Pine Plains and Northeast. More information to follow!

## *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!

## *Calendar & Events*

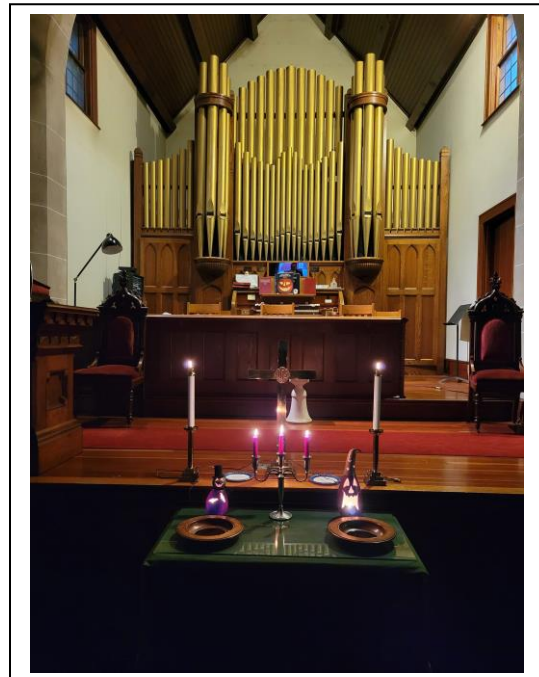
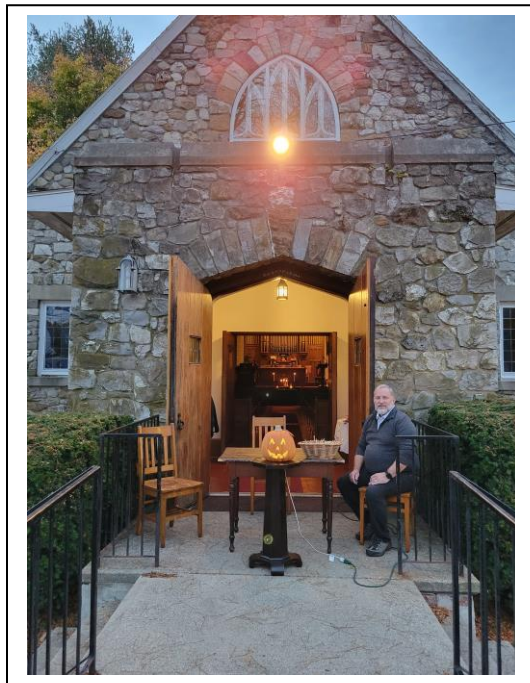
Please stay after worship this Sunday Nov. 6 for Coffee Hour and a special presentation by Debra Tyler called "*Honoring Our Spiritual Roots*" where we will learn who we are as a church by exploring meaningful moments of our liturgical year and strengthen our discipleship.

Our **Turkey Dinner** is fast approaching on November 12. Take-out only from 4:40-5:30. Tickets are \$17. Make your reservations by either calling 518-398-5247 or emailing Dyan at dyanwapnick@optimum.net.

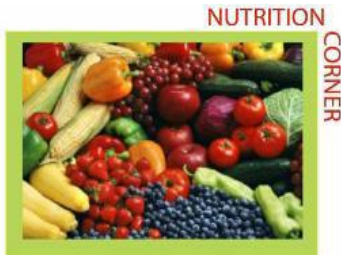
"He is born, the divine Christ Child; play the oboe & bagpipes merrily!" The **Annual Christmas Concert** is back! Come to the Church on Saturday, December 17th at 3 p.m. to hear holiday favorites from many talented local musicians. Refreshments will be served following the concert. If you know of a local musician that would like to participate, please let our Organist know! "Let us have music for Christmas...Sound the trumpet of joy and rebirth; Let each of us try, with a song in our hearts to bring peace to men on earth." ~Mildred L. Jarrell

November 2022						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
30 11 am - 12 pm Sunday Worship (Church)	31 6 pm - 8 pm Halloween Fun	November 1 All Saints' Day	2 All Souls' Day	3	4	5
6 11 am - 12 pm Sunday Worship (Church)	7 7 pm - 9 pm Session Mtg. (Zoom)	8	9	10	11 Veterans Day	12 Turkey Dinner
13 11 am - 12 pm Sunday Worship (Church)	14	15	16	17	18	19
20 11 am - 12 pm Sunday Worship (Church)	21	22	23	24 Thanksgiving Day	25	26
27 First Sunday of Advent 11 am - 12 pm Sunday Worship (Church)	28	29	30	1	2	3

**Photos from our Halloween Fun** – thanks to Ryan Orton our organist, and to John & Carol Hart and Jan Brooks for helping to set up, clean up, and distribute candy!



## Things to Think About



It's true! Christmas is just around the corner. But in today's world things will be different this year. The budget can only be stretched so far. Priorities will be made. Consider making homemade gifts this year. Mixes in mason jars are a good example. Many recipes are found on line and are easy to do. Purchase of the food stuff can be bought gradually over a few weeks and made prior to Christmas. Cookie and soup mixes come to mind. Just make sure you include the recipe. I'll include a few recipes in my annual December cookie edition.

*By Lynne Clinch*

Currently Thanksgiving Dinner is on my mind. Never too soon to start thinking about that. I make my menu early and spread the buying out to save as well as replenish my pantry. Take advantage of sales if possible but don't buy what you don't normally use. I usually save my stale bread for dressing. I cube and toast so it's ready before freezing. Did you know you can freeze mashed potatoes? Just make as per usual, put in casserole dish, cool, cover well and freeze. Take out the day before use and defrost in refrigerator overnight. Reheat in 350 degree oven for about 30 minutes. One last minute job done and perhaps it's more economical to buy 20 pounds of potatoes than 10 pounds. My dinner always has green bean casserole. So I buy ahead the mushroom soup and fried onions. I know they're high in salt but after all, it is the holidays. Don't forget to assign your guests something to share. It can be an appetizer, salad or dessert but it is one less thing for you to do.

What size turkey to buy! How many times did you stand in front of the freezer case along with others trying to decide just that question. In this case, bigger is not better... Think useable meat. A bigger bird has heavier bone structure so therefore not as much useable meat not to mention higher fat content. Sometimes it is smarter to buy a 13 to 15 pound bird and supplement with a turkey breast. Therefore, useable planned leftovers. Speaking of leftovers do I have a few recipes for you to try with leftovers this year. The first one is a soup Debbie made for a coffee hour after church one Sunday. It is a copy- cat Panera soup that she made her own. I'll give the recipe then tell you what she did to change it up.

### **Copy-Cat Panera Cream of Chicken and Wild Rice Soup**

Serves 12 – 16 (recipe can be cut in half)

12 c. chicken broth  
4 boneless chicken breasts, cooked and cubed  
1 package long grain and wild rice mix with seasoning packet  
1 tsp. pepper

1 c. flour  
1 and ½ stick butter  
2 c. each of carrots, onions, celery all diced  
6 c. light cream or combination of half and half, cream or evaporated milk

In soup pot put the chicken breasts and broth. Bring to boil and cook until done. Remove chicken and cube returning to pot along with the rice. Cover and remove from the heat. Meanwhile, melt butter in sauté pan and add vegetables cooking until soft about 5 minutes. Stir in the seasoning packet and continue cooking. Stir in the pepper and flour until a roux forms. Whisk in the cream, a little at a time stirring constantly until all is added. Stir into the rice broth mixture and cook over medium heat until heated through and the rice is done. Debbie tells me she grilled the chicken breasts then cubed. She also used all evaporated milk. Remember you cannot boil milk or it will break or curdle. You can simmer or gentle boil evaporated milk without this problem. After preparing all the veggies she combined all and cooked until the rice was done. She did use Knorr rice mix. It was delicious and enjoyed by all present. I would consider using leftover turkey and any broth not used to make gravy as part of the 12 cups of broth. Since it's only Bob and myself, I would cut this recipe in half but use the whole package of wild rice mix. In fact, I do make a similar soup using Uncle Ben's rice mix.

The second recipe is an easy conversion from chicken to turkey. Take leftover gravy and spread thin coating in bottom of casserole. Spread leftover dressing over the gravy. Spread turkey either diced or sliced over dressing. Put more dressing over turkey and finally cover with gravy. Cover and cook at 350 degrees for 1 hour until thoroughly heated. I used a fry pan and not casserole since I made a smaller version. Just add vegetable and a new meal.

Words to think about: Learn from yesterday, live for today, hope for tomorrow. (Author unknown)  
Until next time....Happy Cooking.....



If you wish to directly add to the list, please e-mail  
[dyanwapnick@optimum.net](mailto:dyanwapnick@optimum.net)

### Share a Blessing!

Next Issue: December 2022

Submission deadline: November  
25, 2022

Send submissions to:

[dyanwapnick@optimum.net](mailto:dyanwapnick@optimum.net)

During the coming month, please remember the following people in your daily prayers: our congregation, all our children, our loved ones, and all those who mourn.

Laura Dennis, Betty Chestney, Bob Clinch, Dot Whitaker, Jim & Margo Jackson's daughter Cora, Betty Jackson (Dot's sister), Louise Woodcock (Linda's sister-in-law), Maci Cayea (5- year-old w/stage 4 neuroblastoma), Bill Bartlett, Malachi (toddler with leukemia), Ray Wendover (Linda's husband), Marva Blackmar, Laura Dennis, Marge Parliman (Shirley's sister), Ron Brandt (Ancramdale), Steven Hay (Linda's son-in-law), Trang (Linda's friend), John and Piper (Laura's daughter), Ellen White, Shirley and Walden MacPherson, Millie Hinsch (Dora's mother), Ola Yannetta (Linda Wendover's aunt), Liane McGhee (Jim and Margo Jackson), Carol Foley (Regeneration Church), Irene Dieter (Ancramdale Church), Bridget and Aylee, Laurena Mesnard, Teresa Maleonski (Marva), Craig Shelley, Joe (Susan), Barbara Gurbel, Randy Burns (Dyan), Jim Fabrizio, Millie Sheldon, Carey (Amanda Zick), 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), Judy MacMorran (Barbara Gurbel's daughter), Brittany.

**Geer Nursing Home:** Linda Bartolomeo

**Noble Horizons:** Lek McNeill, RuthAnn Pulver, Charlie Napoli

**The Manor at Woodside:** Rod Davis

**In the military or Reserves:** Pierre Mesnard, Spencer Johnson (Iraq), Garrett Pendleton (South Korea), Denzel Jackson (Keith Jackson's son), 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 (Romania).

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



## Hudson River Presbytery Prayer Calendar 2022

*As a Presbytery family, we hold each other in prayer – all of us sisters and brothers in Christ. We invite you to lift up prayers for our churches, our staff, and our ministry partnerships, including them in your pastoral prayers each week, and in your church bulletins. The Church is all of us - made one in Christ.*

### November 6 – Twenty-Second Sunday after Pentecost

Roscoe

Rye

Presbyterian Disaster Assistance

### November 13 – Twenty-Third Sunday after Pentecost

Salt Point, Westminster

Scarborough

Hunger and Homelessness Sunday

### November 20 – Christ-the-King/Reign of Christ Sunday

Scarsdale, Hitchcock

Stewardship Team

Matthew 25: Eradicate Systemic Poverty Sunday; Transgender Day of Remembrance

### November 27 – First Sunday of Advent

South Salem

Staatsburg, Pleasant Plains

Presbyterian Hunger Program