



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).

Dear Friends,

There was a tribe of Indians who lived a longtime ago in the state of Mississippi. They lived next to a very swift and dangerous river. The current was so strong that if somebody happened to fall in or stumbled into it they could be swept away downstream. One day the tribe was attacked by a hostile group of settlers. They were greatly outnumbered and their only chance for escape was to cross the rushing river. They huddled together and those who were strong picked up the weak and put them on their shoulders; the little children, the sick, the old and the infirm, those who were ill or wounded were carried on the backs of those who were strongest. They waded out into the river, and to their surprise they discovered that the weight on their shoulders carrying the least and the lowest helped them to keep their footing and to make it safely across the river.

Helping to save the weakest and most vulnerable among them actually saved them all from destruction! Jesus wants us to understand this. This is why he puts a child in front of us and proclaims "Whoever welcomes one of these little children in my name welcomes me; and whoever welcomes me does not welcome me but the one who sent me." When we help those in need, when we reach out to others in love we are not only helping them but we are coming closer and closer to Him who gave Himself that we might live.

With love,

Carol



www.pineplainspresbyterianchurch.com

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Upcoming Events

* Events, dates & times subject to change

October 2015 (all meetings in the Fellowship Hall unless stated otherwise)

Tue. 13: Session Meeting @ 7:00 pm

Thurs. 8: Women's Association Meeting @ 1:00 pm

Sun 11: Crop Walk 1-4 pm at the Lions Pavilion on Beach Road. The walk is around Stissing Lake. Registration/sponsor forms are available at the church. If you can't make it to church to sign up or to sponsor someone who is walking, consider an online donation here: http://hunger.cwsglobal.org/site/TR/?fr_id=21554&pg=entry

Fri. 16 10:00 – 4:00 and Sat. 17 10:00 – 2:00: Women's Assoc. Bazaar. All donations accepted except clothing. The kitchen door will be open all week for your donations.

Sun. 18: Bereavement Group at 6:30 pm

Thurs. 8, 15, 22, 29: Bible Study @ 7:00 pm

Mon. 19: Council of Churches Meeting @ 12:00 pm at the Methodist Church

Mon. 26: Blood Drive.

Bereavement Program

Tragedy strikes in an instant. Loss is extremely painful. How do I cope? Will it ever end? When do I ask for help? Do I need it? Do I want it? It's such a private matter and every loss is different. A self-help support group has been started and meets every first and third Sunday evening at the Presbyterian Church in the Fellowship Hall here in Pine Plains. It is nondemonitional and open to anyone who has lost a child of any age. We are fortunate to have an experienced LCSW donate her time to help with coping skills. This is not a therapy group but individuals coming together who have the same common problem. It is also strictly confidential. The closest programs are located in Hudson and Poughkeepsie. It is a much needed program in our area and one which we hope all support. Registration is not needed but feel free to contact Pastor Carol at any of her numbers if you have any further questions.

Looking Ahead

Mark your calendar – our annual turkey dinner is coming up fast on **Saturday November 7.**

See flyer attached.



Servants' Calendar



Liturgist Schedule Oct – Nov. '15

October 4	October 11	October 18	October 25	
Jim Petrie	Margo Jackson	Dyan Wapnick	Scott Chase	
November 1	November 8	November 15	November 22	November 29
Carol Hart	John Hart	Doug Hart	Linda Bartolomeo	Erik Lindmark

Communion: November – Doug Hart; December – Melanie Lindmark.

Session Meetings: 1st Tuesday of the month. **Next Session Meeting: Tuesday 10/13 @ 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 : 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.



A big thank you for all those who helped or were generous in their donations to the recent **No Frills Roast Beef Dinner**.

We made just under \$900.00 for the church.



To all our children,
young people and parents,

We hope you all had a wonderful summer. We are looking forward to a great year in Sunday School this year. We are welcoming back Mr. Joe Miller who will be teaching the 5, 6 and 7 year olds and we welcome Mrs. Lena Kilpatrick who will be teaching the 8 year old and above group. The littlest children (2¹/₂ – 4 years old) will be with our older young people with adult supervision. In addition, Miss Nan will be doing music at the beginning of each class and we hope we will be able to do some skits for worship. If you have any questions please call me at 845-235-3569. We are looking forward to learning more about Jesus and his amazing love for us and how to love and serve others in his name.

With love, Pastor Carol and the teachers

Why God Will Never Get Tenure at Any University

1. Only published one book.
2. It was in Hebrew.
3. It had no references.
4. He did not publish it in referenced journals.
5. Some doubt He even wrote it Himself.
6. He is not known for His cooperative work.
7. Sure, He created the world, but what has He done lately?
8. He did not get permission from any review board to work with human subjects.
9. When one experiment went awry, He tried to cover it up by drowning all the subjects.
10. When sample subjects do not behave as predicted, He deletes the whole sample.
11. He rarely comes to class - just tells His students to read the Book.
12. It is rumored that He sometimes lets His Son teach the class.
13. Although He only has 10 requirements, His students often fail His tests.
14. He expelled His first two students for learning.
15. His office hours were infrequent and usually held on a mountain top.

[Source unknown]

Pine Plains Presbyterian Church *Annual Turkey Dinner*



MENU

*Roast turkey,
mashed potatoes,
gravy,
green beans,
stuffing,
coleslaw,
squash,
roll, dessert,
coffee or tea*

Saturday Nov. 7, 2015

Take-out pickup from 4:30 to 5:30 pm

One Family-style Seating at 6:00 pm

Sit-down tickets are \$15 for 13 & over

\$7 kids 6-12 and 5 & under free

All take-outs are \$15

Call 518-998-7056 for advance tickets

NUTRITION
CORNER



Nutrition Corner

Lynne Clinch

Autumn 2015

Every year after the big car show in Lake George we stop at The Golden Harvest on the way home. My main focus is on the cider donuts but always manage to check out the apples. I want to make pie and crisp and maybe put up some applesauce for the winter while I'm in Florida. What kind of apple do I pick? There are so many varieties out there that it is confusing. Remember years ago there were only a few varieties and the choice was obvious---eating vs cooking and no in between. Not the case today with all the hybrids on the market. Today there are varieties that can be used for both.

I looked around and found about 8 kinds. Eventually I chose Cortland since I was baking and these are a good apple to use. I know some will disagree but that's my preference. I do like Rome too but none available. Macs are good also but I find they bake down but make great applesauce. Some prefer to mix their apples for pie so that doesn't happen. By throwing in a variety known as delicious adds not only sweetness but texture too. Gala and Granny Smith are another great baking apple. Almost any apple is good eating but Empire makes a great choice.

We all have our favorite apple pie or crisp recipe. If there are other readers willing to share then send along to my email address (clinch@yahoo.com) and I'll put them in print.

Meanwhile as we are all thinking about what to do with the last of the summer squash Betty Chestney gave me a family fav of hers to share. It calls for summer squash either yellow or zucchini but I can't see why a combination of both wouldn't work as well. Her recipe follows:

Sautéed Summer Squash with parsley & garlic

Grate 1 tsp. lemon zest then squeeze 1 T. lemon juice into small bowl. Add 1 small garlic clove minced or grated to the bowl letting it set at least 10 minutes. Meanwhile, using vegetable peeler, shave 4 yellow squash or zucchini turning each squash to obtain the ribbons stopping once you come to the seed core. Discard the core. In the reserved garlic/lemon bowl whisk 2T. Oil (EVOO) 1/4 tsp. salt, 1/8 tsp. pepper and lemon zest. Heat 1 tsp. oil in skillet adding shaved squash and cook until translucent about 3-4 minutes. Put in serving bowl and pour lemon mixture over tossing to coat well. Add 1 T. chopped parsley and toss. Add additional S&P if desired.....garnish with more chopped parsley. Serves 4 Enjoy. Now Betty says she adds mushrooms during the cooking process. That sounded good. I thought onions would be good too. Thanks for a great veggie recipe.

Betty was also kind enough to send along a coffee cake recipe that is often requested by family. It's an old recipe with several variations. I'll give the basic cake with a few toppings for the change up.

Prize Coffee Cake

Mix thoroughly: ¾ cup sugar, ¼ cup shortening and 1 egg. Stir in: ½ cup milk.

Sift together and add: 1 ½ cups flour, 2 tsp. baking powder, ½ tsp. salt

Pour into 9” square pan, sprinkle with favorite topping below, bake 375 degree oven for 25-35 minutes. Done when tested with toothpick and comes out clean.

Toppings

Cinnamon- sprinkle batter with mixture of ½ c. brown sugar and 1 ½ tsp. cinnamon. Bake...

Streusel Filled- Put half batter in baking pan, sprinkle with half the streusel, pour remaining batter on top and spread. Then add remaining streusel over the top. Streusel mixture --- ½ c. brown sugar, 2 T. flour, 2 tsp. cinnamon, 2 T butter melted and ½ c. nuts chopped.

Apple coffee cake--- After batter is put in the baking pan arranges sliced apples over the top pressing into the batter slightly. Sprinkle the top with a mixture of 1 tsp. cinnamon and 2 tsp. sugar. Can add nuts if desired. Bake per usual.

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Who knew Jim Jackson was a wiz in the kitchen! I’m sure the family knew but now I’m going to share his “famous” chili recipe which Margo ensures me is ‘delish’. It’s an award winning world championship chili cook-off recipe that took top honors in 1979. Non-the-less old recipes are usually the best. Jim uses this base recipe and adapts to taste. This recipe serves 10.

**Chili**

1 ½ medium onion, chopped  
 1 medium green pepper, chopped  
 1 large rib celery, chopped  
 ½ tsp. fresh chopped jalapeno pepper

Sauté above in 3 T. oil. When translucent add 4 pounds ground round and cook until there is no red remaining.

1 can beer (12 oz.)  
 8 T. chili powder  
 1 T. ground cumin  
 2 T. garlic salt  
 ¼ tsp. Tabasco pepper sauce  
 salt and pepper to taste

To 8 oz. beer (1 cup) add the spices and let set 1-2 minutes. The remaining beer is for the cook I’m told. Add the beer/spice mixture along with 1 and ¼ cup water to meat mixture. Add 1 ( 14 ½ oz.) can stewed tomatoes, 1 ( 8oz.) can tomato sauce, 1 ( 6 oz.) can tomato paste 1 ( 4oz.) can diced green chilies and 1 bay leaf. Cover and simmer for 3 hours on low heat. Stir often. Remove bay leaf before serving. Serve with Tabasco sauce on the side, corn bread and a cold drink. I would imagine the use of a crock pot would come in handy for this recipe. Make before church and it would be ready for half time of your favorite football game.



*Thanks to the congregation for their recipes. Keep them coming and you’ll see them in print.*



**At home:** Debra Rose, Elaine Hage, Dorothy Whitaker, Steven Dam (Connie), the family of Georges St. Laurent, Samantha Chestney, Cathy Fitzpatrick, Laura and George Dennis, Sandy Caswell, Jolene Forgey, Trudie Wilson, Steve Georgious (Linda W.), Marge (Laurie), Marianne Groeling, the family of Lizzie Burger, Marjorie Bright, Jason Craddock, Marie Herow, Laurie Meccariello, Tammy (Nan), Roxanne, Lisa Spear, Karen Lane (Marva), the Kaitlin Briggs family, Lynn (Linda Wendover's

sister), Bridget and Zack McDonnell, Judy MacMorrان (Barbara Gurbel's daughter), Hal Flatau, Caitlin Edge (Deb Jackson), Debbie (Laurie), Dan (Melanie), Pete and Helen Robinson, Betty McGhee, Shirley and Waldy MacPherson, Mary Lou Jenson, the Mathew family (Margo), Andrew (Nan), Richard (Dyan), John (Nan), Barbara Strudwick, June Emerson (Linda W.), Dave Dennis (Laura Clark), Gil (Nan's brother), Brittany, John Westfall, Bob Stickle (Erik Lindmark), Karen & Abigail (Brendan), Debbie Kinney, the family of John Falcone and prayers for forgiveness, Kyleigh Cummings, Tracey Bowser (Jannet Watson), Robert (Linda Wendover's grandson), Mary and Tom Briggs, Paul Molloy (Carl Bartles' friend), Dustin Hale, George Frenzel (Delores Dickinson's brother), Phairah Dickinson, Scott, Kate, and Ella (Cathy Fitzpatrick), Jerry and Betty Chestney, Fanny Place, Ryan Hawk (Dawn Robinson's son), Lottye Kate (Barbara Gurbel's great-granddaughter), 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:** Marion Doyle, Vinny Masarelli.

**At Sharon Hospital:** Mary Douglass.

**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 or Reserves:** Garrett Cummings, Daniele Casazza, Kyle Moskowitz, Brian Coons, Matt Cade, Zach McDonnell - Reserves, 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 October is canned soup.**

**Please send \$ donations to the Pine Plains Food Locker**

**P.O. Box 587 Pine Plains, NY 12567**

Share a Blessing!

Next issue:  
**November 2015**

Submission deadline:  
**October 25, 2015**

Send submissions to:  
**dyanwapnick@optimum.net**