

Agape Harvest

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 Dear Church,

I first learned of this phenomenon when having an extended visit to the fantastic cities of Madison, WI and Chicago a few years back. I saw both cities in winter. Then, I saw and fully delighted in both in summer! The difference! Where I have lived extended times before moving here, the contrast is much less. We loved getting out of school for the summer and were privileged with vacations in those seasons, but we lamented that humidity and wished for the relief of fall weather. Yet here again in the Hudson Valley, I experience with you the exuberance that in my three springs so far has always come in the second week of May. When that cold finally moves out and concerts spring up in outdoor spaces. Where folks who had been dwelling indoors start living more of their lives in yards and on porches. Summer, which I would define for us as May-August in some ways, May-October in other ways, lasts too long for it to be a season without the matters of faith. When warm weather takes us into nature and out of unhelpful patterns, summer is actually an asset to our experiencing of God's general revelation in the beauty of all that God has created. It is well that when we have gratitude, we pray to God. It is well that amongst our summer reading be the Holy Scriptures and good works that act as "devotionals," helping us be with God and understand God better.

It is good that where summer community forms, that we go to the practices of being a Christian in that community: care for the other, thanksgiving for their lives, love of God in all that we do. We will have worship together when you are near. We need summer after the long winter, both in weather and in the hardships of the world as it has been.

Continue in the season in joy! In peace,

Pastor Ryan

Worship

Sunday Worship is at 11:00 am

(indoors and adapted for COVID safety)

Notes on Current, Adapted Worship

We are worshiping in the church sanctuary. Masks are optional!

If you need to stay away from the gathering, we understand as we miss you. Worship service video streams at 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.

We will be having Communion every Sunday during the Easter Season.

Our Leaders

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

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

Our next Session Mtg. is Wednesday July 27 at 7pm in the Fellowship Hall.

Session Updates

- Made Chicken BBQ, church breakfast (last scheduled was May 15), and potluck plans (last scheduled was May 22)
- Received word of Women's Association \$1500 donation to Ukrainian ministries of Church World Service
- Made plans for approaching neighboring churches on new ideas for shared ministry
- Approved possible outdoor worship in warm weather, up to once per month
- Approved June 26 combining in worship at Episcopal Church

Mission



Local Assistance

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. Distribution is every Saturday *except* the 2nd Saturday of the month.

Pine Plains Food Locker:

The monthly drive items for May is canned vegetable or fruit. Toiletries are always welcomed. Please send \$ donations to the Pine Plains Food Locker 2852 Church Street Pine Plains, NY 12567 Distribution is on the 2nd Saturday of the month.



A food box has been set up on the back porch of the Pine Plains Free Library. People can pick up/drop off non-perishable food items at any time.

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!

Events and Committees

COFFEE HOURS have returned!

Please find a signup sheet in the Fellowship Hall and put your name on it! Hosting can be as easy as brewing the coffee we have in the kitchen, maybe add a little snack for 12 people or so. Others are welcome to bring more elaborate faire, yet this is not expected in the hosting. It is just as if some friends are coming by, and the host makes ready a few little items for hospitality. If you wish to host yet need some help paying for the snacks you want to provision, please see Pastor Ryan. Coffee continues weekly unless otherwise noted.

June 26 - <u>10 AM</u> - Community worship celebrating God's LGBTQQI people - held at Church of The Regeneration (16 Pine Street, behind our church). Note: there is no worship service held at our church this day.

The Pine Plains Council of Churches has already been advancing the plan for our first in-person **Vacation Bible School** for children since 2019! The need to know they will have all the volunteers needed. If you are interested in volunteering, but cannot attend the meeting, please tell Pastor Ryan (<u>pastorryanfirstunited@gmail.com</u> or 518-398-7117). Pastor Ryan will be there with you daily during the event week running four days: **August 22-25, 9am-noon**.

Calendar

June 2022						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
11 am - 12 pm Sunday Worship (Church)	30 Memorial Day 11 am - 12 pm Chicken BBQ	31	June 1	2	3	4
5 Pentecost 11 am - 12 pm Sunday Worship (Church)	6 Whit Monday	7 pm - 9 pm Session Mtg	8	9	10	11
12 Trinity Sunday 11 am - 12 pm Sunday Worship (Church)	13	14	15	16 Corpus Christi	17	18
19 11 am - 12 pm Sunday Worship (Church)	20	21	22	23	24	25
26 10 am - 11 am Community Worship at the Church of the Regeneration - celebrating God's LGBTQQI people	27	28	29	30	1	2



By Lynne Clinch

Amish Recipes

Here it is June and things have not gotten better in the grocery stores. Smart, careful shopping is what we have to do. I can't emphasize enough menu planning ahead of time and utilization of leftover meals. Enough said....

June brings graduations and we have that ahead of us. Happy times all around. Looking forward to the celebrations and of course the family get-togethers. We were recently in Ronks, PA. It's an annual trip we take into Amish country. We go to buy flowers, buy fabric and of course sight see! So enjoyed the pace and culture; and, of course, the food.

While there had a dish called chicken with broccoli and cheese sauce. When I got home I decided to look up the recipe. I wasn't happy with it as written so decided to make a knock off dish. So here's what I did!

Taking a whole chicken breast I diced it into 1-inch cubes. I put about 2 tsp. oil in sauté pan and browned the chicken. Removing from the pan, added more oil and cooked a medium diced onion until translucent. Removing the onion from the sauté pan, I then added half a stick of butter and melted it. Adding 3 T. flour I made a roux and when cooked added 2 cups milk. When thickened added about 1 cup of grated cheddar cheese. Seasoned with pepper and a pinch of nutmeg but no salt. I then added the chicken back into the pan to finish cooking on low heat. In another pot I brought water to a boil adding the juice of 1 lemon in place of salt and added 1 ½ cups long grain rice. Set the cooking time to 18 minutes for perfect rice. Using a strainer over the cooking rice I cooked broccoli florets (maybe 2 cups) for 3 minutes then added to cheese sauce to finish cooking. I served chicken broccoli in sauce over the rice. Nothing was over cooked as I feared it would be in the original casserole recipe. My recipe tester declared it a keeper. So I'll be making again but on cooler summer night. This dish can feed 4 or leftover meal for 2. Or you certainly can add more chicken and/or broccoli to increase as needed. Or add carrot coins and cauliflower for a change. Just enjoy taking a recipe and making it your own.

While looking through my Amish Cookbook I saw a side dish that would be a hit at any summer time menu. It can be made with fresh, frozen or canned corn. I'd wait until fresh is available or substitute with frozen that had been defrosted. Recipe can certainly be doubled or tripled depending on needs.

Corn Salad with Creamy Italian Dressing

Serves 6 Best made a day ahead of time

½ c. mayonnaise 1/4 tsp. Italian seasoning 1/4 c. red wine vinegar ¹/₄ c. oil (olive or vegetable)

1 clove garlic, crushed

2 tsp. water

½ tsp. black pepper ½ tsp. white sugar ½ tsp. salt

1 pinch cayenne pepper (optional) 1 16 oz. package frozen corn, defrosted

1 c. diced red peppers (or canned roasted red peppers

chopped)

Salt and pepper to taste Basil leaves, thinly sliced, as desired Olive oil

Whisk first 10 items together until thick and creamy. Store in refrigerator overnight. Option is to use store prepared salad dressing, your choice. Next heat olive oil in sauté pan and cook corn until light brown and toasted about 15 minutes. Mix corn and peppers* in bowl. Pour enough dressing to coat, add seasonings and mix well. Stir in basil and toss just prior to serving. And on that note can serve cold or at room temperature. I've not made this particular dish but I almost think I'd add onion to the corn while cooking for additional flavor.

*If using fresh peppers sauté with corn. Also, if dressing is mixed with corn while hot the flavor is absorbed for better taste.

One last recipe called Amish Slaw I have to pass along. Basically, you shred a head of cabbage and medium onion and add 1 cup sugar mixing well in bowl. In saucepan add 1 cup vinegar, 34 cup vegetable oil, 1 tsp. each of salt, celery seed, sugar and prepared mustard. Bring to boil and cook for 3 minutes. Cool then pour over the cabbage. Refrigerate overnight for best flavor. Good recipe when you don't want a mayo-based slaw.

If you try any of these recipes let me know how you liked it. 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

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

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), Bob Clinch, Marva Blackmar, Laura Dennis, Marge Parliman (Shirley's sister), Ron Brandt (Ancramdale), Roberta Cerniglia, 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), Clifford Thorpe, Carol Foley (Regeneration Church), Irene Dieter (Ancramdale Church), Adalyn Forgey and her family (Carol Hart), Bridget and Aylee, Laurena Mesnard, Teresa Maleonski (Marva), Craig Shelley, Joe (Susan), Barbara Gurbel, Randy Burns (Dyan), Jim Fabrizio, Kyleigh Cummings, 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), 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.



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.

June 5 – Day of Pentecost

Middletown, Scotchtown Middletown, United Pentecost Offering

June 12 – Trinity Sunday

Livingston Manor, For Faith Parish PC(USA) United Nations Office

June 19 - Second Sunday after Pentecost

Mahopac, First Presbyterian Men; Juneteenth Father's Day

June 26 – Third Sunday after Pentecost

Brewster

Presbyterian Historical Society

Share a Blessing!

Next Issue: July/August 2022

Submission deadline: June 25, 2022

Send submissions to:

dyanwapnick@optimum.net