

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

Agape Harvest

Following right on the heels of two of the holiest days on the Jewish calendar, Rosh Hashanah and Yom Kippur, **Sukkot**, sometimes called the Feast of Booths, or Tabernacles, began at sundown on Friday 10/2 and ends at nightfall Friday 10/9.

"Sukkot is an agricultural festival that originally was considered a thanksgiving for the fruit harvest. Sukkot are hut-like structures that the Jews lived in during the 40 years of travel through the wilderness after the exodus from Egypt. As a temporary dwelling, the sukkah also represents the fact that all existence is fragile, and therefore Sukkot is a time to appreciate the shelter of our homes and our bodies." – from Tori Avey

By definition, harvest is the season for the gathering of our agricultural crops. This is a time of the year when we all harken back to our agrarian roots, especially those of us living in a traditionally farming community such as Pine Plains where we are still reminded every day of where our food comes from. We may not be farmers, but we still take stock, we begin to prepare for winter, and we give thanks for what God has given us.

We have a spiritual harvest, too. Our spiritual harvest is like an agricultural harvest, except it is not seasonal but the result of a year-round process in our lives that comes from within our heart.

www.pineplainsprebysterianchurch.com

First, we must prepare the soil. Only good soil will yield a good harvest. We soften the ground by becoming receptive to God's Word, removing old soil (old habits), digging up the rocks (sins) by confession and repentance, and then fertilizing the soil by putting good stuff in our hearts.

The time to plant depends on the nature of the seed, and we sow the seeds of our harvest by *giving*. Giving can be in many forms: time, money, resources, hope, love...

There is a relationship between our work and God's promise. Our work is to sow the good, and God's promise is to grow the good.

Next, we must water the seeds to make them grow, with *peace and* thanksgiving, with faith and prayer.

We must continually remove weeds which would otherwise choke our crop: *unforgiveness, bitterness, and strife*.

Then we wait. We must be patient and never give up.

We reap what we sow, and we reap more than what we sowed. If we sowed kindness, we will reap more kindness. It is up to us. We make choices today that will affect us for the rest of our lives. Let's make it a good harvest, working together.

-- adapted from Kenneth Copeland Ministries, and others

Pastor's Report

Dear Church,

There is monthly so much that you could hear from your pastor in this space. There may be quite a few things you want to read here. I encourage you, invite me to sit with you where you wish, write (PastorRyanFirstUnited@gmail.com), or call (518) 398-7117 for all those matters as you will. We who gather on Sundays find time after worship to catch up, too.

This letter is a reflection of a call I hear for me and you: a call to series of *Jubilees*. Jubilee taking cues from the Year of Jubilee as described in Leviticus 25, beginning at verse 8 and going through the end of the chapter:

http://bible.oremus.org/?ql=468868677 This excellent article beautifully explains some historical, Biblical, and contemporary forms of Jubilee: https://sojo.net/articles/prison-releases-loan-forgiveness-glimpse-jubilee If you need a paper copy of the article, please ask. Our Jubilees will evolve as fits our particular ways of worshipping and serving God. We will together explore matters that may not match what we would immediately find as jubilee-inducing. We will not wait any longer to celebrate all that is worthy of celebration! For a time of Jubilee, we must do our diligent best to shuffle out within ourselves anything that would hold us back from the fullness of all the things God wishes for us. I will be your help, as you are my help, in making a more fertile ground for these Jubilees. Ask whenever it is time to talk about things holding you/the church short of what we can see possible.

I hear us called to at least <u>two</u> Jubilees. The first has started and will flow. The second I envision coming in when all are gathered again (including those who will be new to our church) and most of the limits currently around our church and social ways, right as they are in this time of keeping folks safe from COVID, become unnecessary. We'll notice at some point, we have gone from Jubilee I to Jubilee II. Pray with and for me as we navigate the Jubilees and all the lasting things, as I pray with and for you.

In peace,

Pastor Ryan

Worship

Every Sunday at 11:00 a.m. (outdoors and adapted for COVID safety)

Notes on Current, Adapted Worship

In-person worship commences at 11:00 a.m. Sundays. We are in the church backyard. If you need, park in the back lot for a shorter walk. You may bring your own chair, or we will provide one for you if you wish.

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.

Do not attend any gathering if:

- You have a fever (100.4 or above is the official, too high reading)
- You feel at all sick (no time to guess, if you feel ill, worship remotely)
- If you are subject to the quarantine becomes you have traveled in the last 14 days to one of the NY/NJ-listed states of increased COVID risk.

If you come, please: Bring a mask to wear.

Safety notes:

- There will be <u>no</u> part of worship where you will have to decide to participate or take a safer health route. We have changed all the COVID-dangerous parts of worship.
- The worship service is planned at about 40 minutes, with hopes that folks can feel free to move on when they need, without the need to access the building. Of course, the restroom will be available.

Announcements

Women's Assoc. Meetings

The women's association meetings will be changing a bit from our normal. For the last couple of months, we have met outdoors under the shade tree for fellowship and to share concerns that we might have for our church family / friends. We have met every other Wednesday. As of Wednesday, 10/7 at 11:00 a.m. we will continue to meet (indoors) and continue on with every other Wednesday. Anyone interested in joining our fellowship group is welcome. No need to be a member of the association. If you have any questions, please call Carol at 398-7056.

"Grab and Go" Dinners

We have two traditional dinners coming up which have been modified for COVID-19 social distancing guidelines. First up is the **Chicken BBQ** which is Saturday Oct. 10. Next is the **Turkey Dinner** on Saturday Nov. 14. **Both dinners are \$15 and Takeout Only: curbside pickup is from 4-6 p.m. Call Carol for tickets at 398-7056.**

Thanks

Thanks to Jim Jackson for planting the mums on both sides of the ramp and for Nate Chase for sprucing up the rest of the grounds.

Stewardship

From Scott Chase (Ruling Elder/Treasurer) - "We still need your financial support. As we go through this time we continue to pay our employees, provide funds for mission work, and maintain our buildings. Your support is greatly appreciated and critical to helping us serve our church family and the broader world community. You may mail checks to **First United Presbyterian Church PO Box 313, Pine Plains, NY 12567**. If you need another way to give, please write me schase560@yahoo.com or call (518) 398-5247. Thank you for all you do.

We now offer online giving with Venmo! (it can also be used to <u>purchase tickets in advance for our dinners!</u>)

- 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!

Session Update

Meeting outdoors for worship means that we can easily implement social distancing and masks. How fortunate that the weather cooperated! We plan to resume indoor services in the near future as the cooler Autumn temperatures approach. The Sanctuary has already been prepped with yellow tape to indicate that every other pew is closed in order to maintain maximum safety with social distancing. The church is cleaned regularly by Sexton Jim Jackson and he adheres to all COVID cleaning guidelines. We all miss coffee hour and the unique opportunity this provided to catch up with our fellow congregants and discuss joys and concerns in a less formal setting. We're uncertain as to when it will be safe to break bread with each other in such close surroundings, so for now, Coffee Hour is a fond memory! *** If you attend, for the protection of all, masks must be worn properly over the nose and mouth. If you forget your mask, we have disposable masks to distribute and hand gel will be provided at the entryway. Please stay home if you've been exposed to Covid19 or if you're not feeling well!

After much consideration, the decision was made to ease back into our church dinners! Sam Chase and Amanda Zick are cochairing the **Chicken BBQ on October 10** and Dyan Wapnick and Jeanne Valentine-Chase are co-chairing the **Turkey Supper on November 14**. Both dinners will be "Grab&Go" takeout only, \$15 each (no children's portions) and will feature modified menus to facilitate meal prep, packing and pickup. Also, fewer dinners will be sold. Carol Hart is the Ticket Chairperson and reservations should be made with her via phone 518.398.7056 or email carolhart131@aol.com. She will accept cash or check at the door and as an added convenience and less handling of funds, you may pay in advance with your smartphone via Venmo @FUPCPP. *** Properly worn masks and social distancing are required during the payment and pickup process.

Currently, there is not a Property Chairperson. Instead, decisions regarding property issues are made and addressed by the Session as a whole and work is accomplished depending upon an individual's time and availability. Nate, along with some assistance from Scott, has completed the extensive renovation and repairs of the manse front porch. If anyone would like to assume any tasks that are Property-related, please contact any of your Session members.

The Session voted to post a Black Lives Matter sign as a symbol of support for change in the way some in our society treat people of color. Our sign says "Black Lives Are Sacred in the Image of God" and "Presbyterians Affirm Black Lives Matter". We support efforts to extinguish institutional racism in all aspects of life and seek to have all persons treated equally.

The Finance Committee projects a \$40,000+ deficit for this fiscal year. Some of this can be attributed to not having regular worship services during early-COVID and to a lack of our usual fundraising activities: Corned Beef Dinner, Memorial Day Chicken BBQ, Roast Beef Supper, and Women's Association Spring and Fall Sales. Please continue to support your church during this critical time. Please don't hesitate to contact Pastor Ryan 518.38.7117 or any Session member with your input.

- Jeanne Valentine-Chase

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

DEACONS: Roberta Cerniglia, Lynne Clinch, Dora Hage, Carol Hart, and Pam Meccariello.

Our next Session meeting will be on Monday October 26 at 7:00 pm. There will be a Remote, daily prayer worship service prior to the meeting – all are welcome – meets via Zoom call and internet video.

Calendar

October 2020						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
27 11 am - 12 pm Sunday Worship with Blessing of the Animals	28	29	30	October 1	2	3
4 Feast of St Francis of Assisi 11 am - 12 pm Sunday Worship - World Communion Sunday	5	6	7 11 am - 1 pm Women's Assoc. Mtg. (Inside)	8	9	10 4 pm - 6 pm Chicken BBQ - Grab and Go
11 <u>Il am - 12 pm</u> <u>Sunday Worship</u>	12 Columbus Day	13	14	15	16 10:30 am - 11:30 am Council of Churches Mtg (Presbyterian Church)	17 Sweetest Day
18 11 am - 12 pm Sunday Worship	19	20	21 11 am - 1 pm Women's Assoc. Mtg. (Inside)	22	23	24
25 <u>11 am - 12 pm</u> <u>Sunday Worship</u>	26 7 pm - 9 pm Session Mtg.	27	28	29	30	31 Halloween

Mission

Our church supports two food pantries in our community:



Pine Plains Food Locker:

The monthly drive item for October is canned soup. Toiletries are always welcomed. Please send \$ donations to the Pine Plains Food Locker 2852 Church Street Pine Plains, NY 12567

Willow Roots

Run by Nelson and Lisa Zayas from their home on North Main Street with the help of many volunteers.



Lynne Clinch

Pesto 101

What is pesto? How do you make it? How do you use it? For those answers and more you have to go to the beginning. Technically "real" pesto is called pesto alla Genovese and originally comes from Italy. Is that surprising? I think not but I digress. It is a sauce originating in the Genoa Region. Made basically of basil, garlic, oil (EVOO), grated hard cheese and pine nuts can be used in a variety of ways. Although pesto is traditionally green in color, it can be red, as well. It's more commonly used as a pasta sauce but can be used as a dip, spread, salad dressing or as an accompaniment to steak, poultry or fish.

Making pesto is pretty straight forward. Using either a blender or food processer place basil leaves, garlic and nuts and process until finely minced. Add olive oil and continue processing until the consistency you want. Add cheese and just combine.

Basic Pesto - yield 2 cups

2 c. fresh basil leaves 2 T. pine nuts (Toasted) 2 large garlic cloves ½ c olive oil ½ c grated parmesan cheese

Ready to use, refrigerate or freeze. Many freeze this in ice cube trays and only pull out what they want. Usually each cube is a 2 Tablespoon measure so use as a guide.

Now comes the fun part. Make it your own. And that's exactly what Cindy did! She took the basic recipe and played. Here it is....

Cindy's Pesto

5 stalks of basil leaves, 2 gloves garlic, ½ c. olive oil, ½ c. green olives, 15 sugar snap peas, ½ c. parmesan cheese, 1 c. pine nuts, 3/4 c. lime juice. She put all this in blender to chop. Then used it on pasta which could be served either hot or cold. Add a few cherry tomatoes if desired.

After the last newsletter highlighting the use of zucchini, Jeanne forwarded the following recipe:

Zucchini Pesto Pasta - serves 4

1 zucchini, trimmed and shredded about 1 ½ cups needed

1 c. packed fresh basil

2 oz. parmesan cheese

1/4 c. toasted cashews

1/4 c. olive oil

2 T. Lemon juice

1 small garlic clove

1 ½ tsp. kosher salt* if using table salt use about ½ the amount

1 lb. spaghetti

1/4 c. whole milk ricotta cheese

Cook the spaghetti per package directions. Save ½ cup pasta water. Put shredded zucchini in clean kitchen towel and wring out to remove as much water as possible. Place zucchini and the remaining ingredients into processer or blender. Toss pasta and zucchini pesto and mix until creamy. Add pasta water if needed. This dish can be garnished with basil sprigs, grated parmesan, and spoons of ricotta. I think I'd mix the ricotta in with the pasta.

Here's what Jeanne did. She substituted approximately 1 cup of store-bought pesto with the shredded zucchini and added more ricotta cheese about ½ cup. Then added the zest of 1 lemon plus the juice. She sautéed sliced onion and minced garlic (2 cloves) in olive oil and freshly ground black pepper. Then combined ¾ pound pasta with everything and tossed well. She served with grated parmesan and a side of spinach salad.

Pesto can be made using a combination of half basil leaves and half spinach, arugula, parsley, mint leaves for example. Kale is good replacement for the basil. Many recipes available for this on the internet. Pine nuts can be replaced by walnuts, almonds, pistachios, or cashews. As Cindy did add olives to alter the flavor. Add fleshy part of plum tomatoes. Citrus enhances the taste also.

Pesto can be used as a salad dressing for a refreshing change. Just take ½ c of prepared pesto, ¼ c white vinegar and ¼ c grated cheese mix well. Or put everything in mason jar and shake vigorously. Lasts 1 week in refrigerator.

If anyone has a recipe to share pass it along. As we are living through the Corvid-19 restrictions I know we've been cooking and finding our inner Julia Child. I even made focaccia yesterday to go with my pasta dinner. Until next time; happy cooking....

Joys

Barbara Gurbel celebrated her 95th birthday in May and was given a drive-by party.



Happy Birthday Barbara!!





Troi Hunter Cookingham left for the Army on Sept. 15. He will be completing his Basic Training at Fort Sill in Oklahoma.

Laura Dennis and Mike Kemp recently performed for the Women's Association meeting. Thanks Laura and Mike!



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 our daily prayers: those who love Breonna Taylor and George Floyd, the family and friends of those who have died: Donald Cerniglia, Stacey Wilson (mother of Sam Chase's friend), Dale Thorton, Stanley Kilmer (Dot Whitaker's cousin) who died of COVID-19, essential workers who have died while serving during COVID lockdown, our congregation. Pray too, for our congregation, all our children, our loved ones, and all of those who have lost loved ones in the past year, and our pastor.

At home: Jeff Davis (Dyan's cousin), Irene Dieter (Ancramdale Church), David Larkin (Alcyce Larkin's husband), Deb Phillips, Chrissy Thornton, Adalyn Forgey and her family (Carol Hart), Kelly Wilkie (Pastor Ryan's sister) and the people of Spartanburg (SC) Regional Hospital dealing with COVID and other illnesses, Bridget and Aylee, Dot Whitaker, Mort Jackson, Brian & Jessica Weglinski & family, Paul & Sarah & Rhonda Murphy, Laurena Mesnard, Teresa Maleonski (Marva), Craig Shelley, Katherine Sweeney, Dale Thorton, Jen Thorton, Joe (Susan), Pastor Laurie's Mom, Melissa McKinney, Phyllis Shanks, Barbara Gurbel, Randy Burns (Dyan), Jim Fabrizio, Kyleigh Cummings, Peggy Hart, Bobette Costello (friend of Carol and John), Judy Parliman, Millie Sheldon, Pastor Laurie, Bobby Wendover, Victoria Hull (Dot), Carey (Amanda Zick), Ron & Cathy Osofsky, Rich Cummings (waiting on kidney), Caeden Boyce (Cindy and Roberta) small child with leukemia, Anthony Silva, Emo #4 (Rosanne's son-in-law's aunt), Lynn (Linda Wendover's sister), Antonio Gonzalez (Dyan), Melissa and Anthony, Gene Jernigan, Arlene Brower, Chun Ok Blackie (Jim and Margo Jackson's sister-in-law), Caitlin Edge (Deb), Elaine Hage, Joann Amelio, Debra Rose, Marge (Laurie), Marjorie Bright, Judy MacMorran (Barbara Gurbel's daughter), Debbie (Laurie), Brittany.

At Geer Nursing Home: Linda Bartolomeo At Thompson House: George Dennis

At The Manor at Woodside: Helen Travis and Rod Davis

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

At The Eddy Memorial Geriatric Center (Rm. 23A, Burdett Ave., Troy, NY 12180): Muriel Swart

At Meadows (formerly named the Baptist Home): Mary Jo Glozier

In the military or Reserves: Pierre Mesnard, Spencer Johnson (Iraq), Patrick Brooks, 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), Troi Hunter Cookingham (Basic Training, Fort Sill). *And all those who have served in our military*.



Hudson River Presbytery Prayer Calendar 2020

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.

October 4 - Eighteenth Sunday after Pentecost

Peekskill, Presbyterian Educational Institutions,

Domestic Violence Awareness

October 11 - Nineteenth Sunday after Pentecost

Pelham, Huguenot Memorial, Pine Plains, First United

October 18 - Twentieth Sunday after Pentecost

Pleasant Valley, First Pleasantville

October 25 - Twenty First Sunday after Pentecost

Port Chester, All Souls Parish, Validated Ministries

Share a Blessing!

Next Issue: November 2020

Submission deadline: Oct. 25, 2020

Send submissions to:

dyanwapnick@optimum.net