



## Deacons are Really Cooking Now!!!

A BIG THANK YOU to everyone who attended the Souper Bowl Day of Caring Soup Cookoff that was held on Super Bowl Sunday, February 3<sup>rd</sup>.

A nice variety of soups that included Chicken Corn Chowder, Beef Barley, Zuppa Toscana, Potato, Vegetable Beef and Jambalaya was enjoyed by all. Voting for the favorite was SUPER CLOSE, but in the end, it was the Turkey Chili, made by the Deacons, that took home the very prestigious trophy and this year's bragging rights. Congratulations and well-done Deacons! Also, thank you to those who provided the delicious desserts.

Between individual donations and soup sales nearly \$250 was raised for local food pantries. Again, thank you for supporting this event and for the continued kindness you show toward your community.

All recipes can be found at the end of this edition

## Ash Wednesday Service

Ash Wednesday begins the season of Lent with a public act of confession and contrition. Acknowledging that all have sinned and fallen short of the glory of God, we stand in solidarity as fellow creatures before our Creator, acutely aware of our mortality. In the face of our transience, we pledge ourselves anew to live unto God's Word in Jesus Christ, the eternal Word that remains forever. Join us for Ash Wednesday service **March 6<sup>th</sup>**. Communion will be served!

**Don't forget to set your clocks ahead one hour March 10<sup>th</sup>!**

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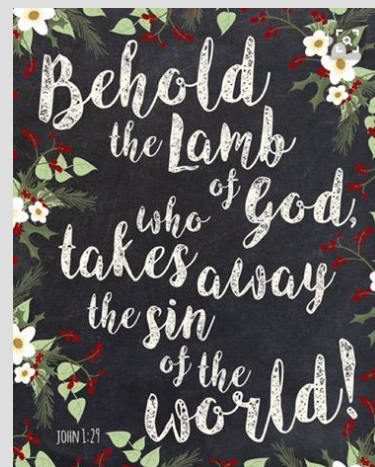
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Lent begins ever so soon, this coming Wednesday, when we will commit ourselves to this season of introspection, sacrifice, prayer and honesty. I have read the following words from Rev. Fred Buechner over and over across the years and find them to be helpful in making Lent meaningful. I offer them now to you – perhaps to cut them out and put them somewhere you will see them and read them as these weeks go by.

IN MANY CULTURES there is an ancient custom of giving a tenth of each year's income to some holy use. For Christians, to observe the forty days of Lent is to do the same thing with roughly a tenth of each year's days. After being baptized by John in the river Jordan, Jesus went off alone into the wilderness where he spent forty days asking himself the question what it meant to be Jesus. During Lent, Christians are supposed to ask one way or another what it means to be themselves.

*If you had to bet everything you have on whether there is a God or whether there isn't, which side would get your money and why?*

*When you look at your face in the mirror, what do you see in it that you most like and what do you see in it that you most deplore?*

*If you had only one last message to leave to the handful of people who are most important to you, what would it be in twenty-five words or less?*

*Of all the things you have done in your life, which is the one you would most like to undo? Which is the one that makes you happiest to remember?*

*Is there any person in the world, or any cause, that, if circumstances called for it, you would be willing to die for?*

*If this were the last day of your life, what would you do with it?*

To hear yourself try to answer questions like these is to begin to hear something not only of who you are but of both what you are becoming and what you are failing to become. It can be a pretty depressing business all in all, but if sack-cloth and ashes are at the start of it, something like Easter may be at the end.

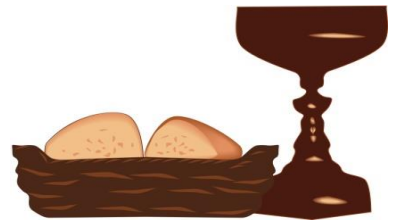
-Originally published in WISHFUL THINKING.

I hope you can make worship one of your Lenten commitments. I'm also offering a study on Thursday afternoons at 1pm starting March 14. Above all, let us be mindful of God's love, able to bear the worst that can happen and bring good from it. Please let me know how I can be useful to you in your spiritual life journey.

Pastor Steve

## Celebrate the Gifts of Women

The idea that God is a boundary-crosser is not new. Nor is the thought that God's grace flows through the world unhampered by human borders. These ideas were part of Jewish thought long before Peter had the boundary-busting vision recorded in Acts 10. Ancient Israel worshipped the stranger-loving "God of Gods" (Deut. 10:17-18) who "remove(d) boundaries" (Is. 10:13) and exemplified "impartiality" (2 Chron. 19:7). Certainly, by the time Peter came along, the idea that God might choose to cross the kind of barriers human beings tend to erect—the kind William James referred to as accidental fences we build against the stream of our connectedness<sup>1</sup>—was not new. But transcending boundaries must have felt completely new to Peter. How do we know that? Because it feels that way to most every one of us when we see God's love transcending boundaries.



### Communion Dates 2019

March 6  
April 18  
April 21  
June 9  
July 28  
October 6  
November 3  
December 1  
December 24

## Congregational Meeting

We will be holding our annual congregational meeting **Sunday March 10<sup>th</sup>** during worship. All members are asked to attend.

## Blue Sunday

The first Sunday in Lent (**March 10<sup>th</sup>**) is designated "Wear your blue t-shirt to church Sunday" as a testament of one of the ways *One Great Hour of Sharing* makes a difference. Thousands of volunteers each year put on a blue t-shirt that says "Out of chaos, Hope." They bear not only ladders and drywall for rebuilding, but also the love of God. Many disaster survivors who see the love of God evident in the lives of these servants are able to take off their cloak of mourning and begin to find joy. Many congregations have not had an opportunity to 'earn' blue t-shirts through volunteer work team efforts; but you are supporting the ministry of Presbyterian Disaster Assistance through your financial gifts, action and prayers. You are standing in the GAP for disaster survivors. Therefore, PDA is urging all congregations to participate in a "Blue-Out."



### March 3<sup>rd</sup>

Skit rehearsal following worship

### March 6<sup>th</sup>

Ash Wednesday dinner  
6:00

### March 17<sup>th</sup>

Skit rehearsal following worship

### March 31<sup>st</sup>

re:form study during worship

## Easter Eggs, Pops and Pretzels O My!

It's that time of year! It's the Easter egg, pop and pretzel fundraiser by the Deacons! Satisfy your sweet tooth or stuff those Easter baskets with these sweet delectable treats! The Deacons are hard at work once again to make your Easter a little sweeter. Milk Chocolate peanut butter and Dark Chocolate coconut eggs are \$1 each or \$11 per dozen. Bunny pops are also \$1 each or \$11 per dozen. Please call, e-mail or submit your orders.

## Who's in the Pulpit?

This month we will welcome back Sally Dreese on **March 17<sup>th</sup>**

## Kick the Sweet

Do you want to cut back on sugar but don't want to do it alone? Here is how you can get started! Send an e-mail to [kickthesweet19@gmail.com](mailto:kickthesweet19@gmail.com), call Bette Grey 570-204-3930 or ask to be added to the Facebook group, Kick the Sweet. Once you have committed to giving up some sugar from Monday, March 4<sup>th</sup> to May 4<sup>th</sup> you are on your way to help Berwick meet the goal of kicking a ton of sugar out of the community! There will be giveaways and prizes!



### March Birthdays

Aaliyah DAngelo	3/13
Jennifer White	3/21
Christina Force	3/31
Leighton Force	3/31

**Happy Birthday!**



# Souper Recipes

## Turkey Chili – Deacons

1/2 cup chopped onion  
1/2 cup chopped red and green bell peppers  
2 cans dark red kidney beans  
2 cans black beans  
1 can diced tomatoes  
3 cloves crushed garlic  
1lb ground turkey  
2 tbs vegetable oil  
1 pkg, McCormick original chili spice mix.

Add oil, onion and peppers to soup pot and cook approx. 5 min. Add ground turkey and cook until it browns. Add remaining ingredients and bring to a bowl. Reduce heat to simmer for approx. 30 min.

## Hearty Beef Barley Soup – Youth Group

### Prep Time

15 mins

### Cook Time

1 hr 30 mins

### Total Time

1 hr 45 mins

### Ingredients

1 1/2 lb. boneless chuck roast, cut into small cubes  
2 tbsp olive oil  
3 large carrots, peeled and diced  
2 stalks celery  
2-3 medium potatoes  
1 large onion, peeled and diced  
1 cup corn  
1/2 cup pearl barley  
4 tbsp tomato paste  
8 cups beef broth  
1 tsp dried thyme  
1 tsp onion powder  
1 tsp garlic powder  
1 tsp parsley  
1 tbsp corn starch  
salt and pepper to taste

### Instructions

1. Heat up a large pot on high heat. Add the olive oil and beef. Cook, stirring occasionally, for about 10 minutes, until the liquids evaporate and the beef starts to brown.

2. Reduce heat to medium and add onion, carrots, and garlic. Cook for about 5 minutes. Add the tomato paste, thyme, salt, and pepper and mix everything well. Add the barley and beef broth. Reduce the heat to medium low, and cook until the beef is very tender, for about 1 1/2 hours

Note: add extra broth if you'd like to thin out the soup a bit more. Combine the water and cornstarch and add it to the soup. Cook uncovered for 15 more minutes. Enjoy!

## Chicken Corn Chowder – Alison Hause

### Ingredients

2T. butter  
2 boneless skinless chicken breasts diced  
2 onions  
2 stalks celery  
1 6oz pkg baby carrots sliced  
4 C. frozen corn thawed  
4 10 3/4 oz. cans cream of potato soup  
3 C. chicken broth  
1t. dill weed  
1C. half and half

Optional: croutons, additional dillweed

### Instructions

Melt butter in a skillet over medium heat; cook chicken until golden. Combine chicken and remaining ingredients except half and half and garnish in a slow cooker. Cover and cook on high setting for four hours until carrots are tender. Turn slow cooker off; stir in half and half. Let stand for 5-10 minutes until warmed through. Garnish with croutons and a sprinkle of dill weed if desired

## Vegetable Beef Soup – Women

There is no recipe with set amounts for ingredients. All ingredients can be adjusted according to how much soup you would like.

### Ingredients

Boil water with soup bones and Better than Bullion for the broth  
Chuck roast  
Potatoes  
Onion  
Celery  
Carrots  
Cabbage  
Peas  
Crushed Tomatoes

# Souper Recipes Continued

## Creole Jambalaya - Bill Birt

### Ingredients

2 C cubed cooked ham, sausage or polska kielbasa  
¾ C chopped onion  
1 clove garlic  
2T butter or margarine  
1 28 oz. can tomatoes cut up  
1-10 ½ oz can condensed beef broth  
1 C uncooked long grain rice  
1 bay leaf crushed  
1tsp sugar  
½ tsp dried thyme leaves crushed  
¼ tsp chili powder  
1 4 ½ oz can shrimp drained or 5 oz cooked, peeled cleaned and halved  
1 medium green pepper cut into one-inch squares  
¼ C sliced pitted ripe olives

### Instructions

In large saucepan cook meat, onion and garlic in butter till onion is tender. Add tomatoes, beef broth, 1 C water, rice, bay leaf, sugar, thyme, chili powder and dash pepper. Bring to a boil; reduce heat. Cover and simmer until rice is tender, about 15 minutes. Add shrimp, green pepper and olives. Uncover and simmer until desired consistency about 5-10 minutes.

## Potato Soup

## Nancy Dietterick

### Ingredients

1 30oz. bag of frozen diced hash browns  
1 32oz box of chicken broth  
1 10 oz. can of cream of chicken soup  
1 8oz. pkg cream cheese not fat free  
3 oz bacon bits  
1 C. shredded cheese  
Salt & pepper to taste

### Instructions

Put the hash browns in the crockpot. Add in the chicken broth, cream of chicken soup and half of the bacon bits. Add a pinch of salt and pepper. Cook on low for 7-8 hours or until potatoes are tender. An hour before serving, cut the cream cheese into small cubes. Place the cubes in the crockpot. Mix a few times through the hour before serving. Once the cream cheese is completely mixed in, it's ready to serve. Top with cheddar cheese and some additional bacon bits. Enjoy!

## Zuppa Toscana Jennifer White

### Ingredients

Olive oil  
1lb loose sausage  
1small onion  
1/2C chopped carrot  
1/2C chopped celery  
5-6 cloves pressed garlic  
1 large bag of kale  
2 cartons of chicken broth  
1 small carton of heavy whipping cream  
Potatoes

### Instructions

Brown the following ingredients on medium heat  
2-3T. olive oil  
1lb loose sausage  
1 small onion  
1/2C. chopped carrot  
1/2C. chopped celery

### Then add:

5-6 cloves of pressed garlic  
1 large bag of kale (remove stems). Cook until wilted  
Then stir in:  
2 cartons of chicken broth  
1 small carton of heavy whipping cream  
Heat for 10-15 minutes add cooked cubed potatoes. Top with fresh Romano cheese. Enjoy!

# March Assistants

## March 3

**Greeters:** Carol Ross

**Ushers:** Joan Thomas, Barb Huntington

**Assisting Elder:** Joan Thomas

**Acolyte:** Emma Botto

## March 10

**Greeters:** Walter & Alison Hause

**Ushers:** Joan Thomas, Eugeniu Grigorescu

**Assisting Elder:** Eugeniu Grigorescu

**Acolyte:** Robbie DAngelo

## March 17

**Greeters:** Janice Moskaluk

**Ushers:** Dave Force, Kevin White

**Assisting Elder:** Barb Huntington

**Acolyte:** Leighton Force

## March 24

**Greeters:** Bill & Shirley Birt

**Ushers:** Keith Botto, Al West

**Assisting Elder:** Jim Ross

**Acolyte:** Morgan West

## March 31

**Greeters:** MaryAnn Marshman

**Ushers:** Steve Hiller, Jim Ross

**Assisting Elder:** Penny Siesko

**Acolyte:** Tyrone Birt

**Deacon Visitor for March:** Al West

**Have a wonderful month with family and friends!**

## FIRST PRESBYTERIAN CHURCH

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**Worship service 10:15am**

**Sunday school for all ages during worship**

**Salt + Light Youth Group**

**Nursery available**

