



A monthly publication of the First Presbyterian Church of Berwick
MARCH 2018

Soup Cookoff a “Souper” Success

The Souper Bowl Day of Caring Soup Cookoff that was held on February 4th again turned out to be a great time for a great cause! A total of \$255 was raised and donated to the local food bank. The event was successful only because church members cared enough to turn out in a big way on a snowy Super Bowl Sunday! Huge appreciation to the following chefs for cooking up the wide variety of delicious soups, chowders, and chili's: Penny Siesko (Hearty Bean), Jennifer White (Broccoli Cheddar), Deedra (Vegetarian Chili), the Deacons (Pasta Fagioli), the Youth Group (Italian Wedding), and Alison Hause (Salmon Chowder). Just as much appreciation has to go out to those that made and brought desserts for all to enjoy!

Through event-wide secret ballot voting Alison Hause's Salmon Chowder was deemed to be champion of 2018. Alison is shown holding the much-coveted soup trophy flanked by Penny Siesko and Kevin White. Congratulations Alison! It went fast and was enjoyed by all! Thanks again everyone! *Recipes included in this issue!*



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A POSTING FROM YOUR PASTOR

March is inevitably a long month and not just because it has thirty-one days. Those days come at the end of the four months covering the darkest, shortest days of the year; we experience dropping temps, scatterings/dumpings of snow, ice and wind. Christmas brings a great light and a frenzy of activity only to give way to the heart of winter. By March, we are restless, ready to be done with all of the above, eager to see sun and warmth and, well, spring.

March is also usually the month where the greatest number of Lenten days occur, launched this year on the 14th of January. The joy of Easter even must wait until the 1st of April this year. So here we are, hearing scriptures and sermons that drill down deep into such things as sacrifice and surrender, carrying our cross, dying to whatever impedes our serenity in Christ.

We're just two weeks out from the latest school shooting where another seventeen persons became victims of gun violence – and the concentric circles of family, friends, schoolmates and teachers, and the survivors from all previous massacres. The latest issue of TIME marks the first time the magazine has focused all its pages on one topic: the opioid epidemic – with page after page of black and white photographs and captions with words from those addicted, their families, law enforcement; its own set of circles. The pillars of straight white privilege are calling for reinforcement in the light of #MeToo, withdrawal of sponsors for the NRA, and the steady march toward racial equity and equality.

I confess it is wearisome to read the headlines, to hear the cries of victims, to watch those in power reassert the status quo. Then I read the gospels, each telling their understanding of what happened in the March of Jesus' life. He was dismissed, ridiculed, threatened, arrested, beaten with a whip and forced to carry the implement of his own execution. The social forces of poverty, military might, the blindness of those interested only in maintaining their places of power – all these show us how little has changed.

A look at our own hearts and minds, the personal points of weakness, those failures to be faithful in the face of injustice, and our collaboration with power reveals similar striations. So it is, Sunday by Sunday, we confess how we *are misled by pride, seeing ourselves pure when we are stained and great when we are small.*

I was in church this morning at First Presbyterian in Bloomsburg where I heard a wonderful quartet version of *Sunday's Comin'*. I took heart from the lyrics, melody and presentation: everything I've written to this point remains true, and only a tiny portion of the suffering and shameless sin in evidence wherever we look. ***But more true is the gospel of grace and good news which remains steadfastly true all the time, in every place, across generations and centuries.***

Please join me in prayers and faithful service through the long days of March. It will be a slog as life is sometimes; still, the journey will bring us not only to the cross but to the resurrection. Be courageous where you can, daring to think, do and say what is right, just and compassionate – to others and to yourself. *Sundays comin'* – indeed, it is already here: in our hearts and minds and lives. See you on Sundays and whenever else we can. God bless.

Pastor Steve

Celebrate the Gifts of Women

In 2018, Celebrate the Gifts of Women Sunday focuses on women who have modeled for us what it means to "lead with love." When we think of women called to lead with love, there are two characteristics that these women demonstrate: 1) the gift of hospitality and 2) the gift of building consensus as the way to make decisions. Acts 2: 43-47 reveals that the most important of these practices included: 1) continuing worship in the temple and sharing in prayers – worship, 2) recalling teachings of the apostles – education or kerygma, 3) sharing as any had need – service or diaconia, and 4) meals and fellowship in homes – koinonia. Women certainly were a part of these practices as the early church took shape.



Communion Dates 2018

March 29
April 1
May 20
July 1
September 2
October 7
November 4
November 25
December 24

Congregational Meeting

We will be holding our annual congregational meeting **Sunday March 11th** during worship. All members are asked to attend.

Who's in the Pulpit?

This month we will welcome back Rev. Steve Cureton on **March 18th**!

Thank you!

Our collection of hygiene and cleanup supplies were sorted and packaged and will be delivered this month. Thanks to your generosity we packaged 8 hygiene kits and 2 cleanup buckets. These kits will be on standby for the next disaster or sooner to families in need!

Egg Hunt

We are looking for volunteers as we prepare for this year's egg hunt on March 25th 2pm. We will need egg hidiers and group leaders the day of the hunt. If you are able to help **in any way** please contact the office. We had a great turnout last year with lots of smiling faces. This event is a great way to reach our community and is sure to be another eggciting event!

Easter Eggs, Pops and Pretzels O My!

This is your last call to get your orders in for Peanut Butter and Coconut Eggs and chocolate bunny pops before they are gone for another year! Satisfy your sweet tooth or stuff those Easter baskets with these sweet delectable treats! The Deacons have been 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. **Thank you to everyone who has ordered thus far!**

Salt and Light Youth Group



Youth Group Events

- March 4th** Study in the kitchen during worship
- March 10th** Movie Night 6pm in the assembly hall
- March 14th** Study in the lounge 5:00
- March 17th** Cookie Bake in the kitchen 10am

Don't forget to....



Set your clocks ahead one hour on March 11th!

Spring Forward!



March Birthdays

Eric DiValerio	3/1
Aaliyah DAngelo	3/13
Jennifer White	3/21
Bridget DAngelo	3/25
Christina Force	3/31
Leighton Force	3/31

Happy Birthday!

Salmon Chowder by Alison Hause

Ingredients

½ C. Chopped celery
½ C. Chopped onions
½ C. Chopped green peppers
1 clove garlic, chopped
3T. butter or margarine
1 14.5oz. can chicken broth
1 C. uncooked diced potatoes
1C. chopped carrots
1 ½ tsp. salt
½ tsp. pepper
2 C. half and half
3 5oz. cans boneless skinless salmon drained

In a large pot, sauté celery, onions, green peppers and garlic in butter until tender. Add broth, potatoes, carrots salt and pepper. Bring to a boil, reduce heat, cover and simmer about ½ hour or until vegetables are tender. Stir in half and half and salmon and simmer 15-20 minutes or until hot. Enjoy!!

Italian Wedding Soup by youth group

INGREDIENTS

1 small onion grated
1/3 cup chopped fresh Italian parsley
1 large egg
1 teaspoon minced garlic
1 teaspoon salt
1 slice white bread crusts trimmed, grated or shredded
1/2 cup grated Parmesan optional
8 oz ground beef
8 oz ground pork
12 cups chicken broth
1 box frozen chopped spinach
approx 6-8 oz of Acini de Pepe or other tiny pasta*
2 tbsp parmesan optional

INSTRUCTIONS

1. To make the meatballs: Stir the first 6 ingredients in a large bowl to blend. Then add the cheese, beef, and pork. Shape the meat mixture into meatballs, and place on a baking sheet. I prefer the meatballs to be on the smaller side, but you can make them any size you want.
2. To make the soup: Bring the broth and frozen spinach to a boil in a large pot. Add the meatballs (uncooked) and simmer for a few minutes, stirring occasionally to make sure they don't stick. Add the pasta and continue

cooking at a low boil until both the pasta and meatballs are cooked (approx 20 minutes). Season with salt and pepper if needed. Sprinkle with parmesan cheese before serving, if you wish.

Pasta E Fagioli by Deacons

Prep Time: 15 minutes

Cook Time: 35 minutes

Total Time: 50 minutes

Servings: 6

Ingredients

2 Tbsp olive oil , divided

- 1 lb lean ground beef
- 1 1/2 cups chopped yellow onion
- 1 cup diced carrots (about 2 medium)
- 1 cup diced celery (about 3 stalks)
- 3 cloves garlic , minced (1 Tbsp)
- 3 (8 oz) cans tomato sauce
- 2 (14.5 oz) cans low sodium chicken broth or beef broth
- 1/2 cup water , then more as desired
- 1 (15 oz) can diced tomatoes
- 2 tsp granulated sugar
- 1 1/2 tsp dried basil
- 1 tsp dried oregano
- 3/4 tsp dried thyme
- Salt and freshly ground black pepper to taste
- 1 cup dry ditalini pasta
- 1 (15 oz) can dark red kidney beans, drained and rinsed
- 1 (15 oz) can great northern beans, drained and rinsed

Instructions

1. Heat 1 Tbsp olive oil in a large pot over medium high heat, crumble in ground beef or sausage and cook, stirring occasionally until cooked through.
2. Drain fat from beef then transfer beef to a plate, set aside. Heat remaining 1 Tbsp olive oil in same pot.
3. Add onions, carrots, and celery and saute over medium-high heat until tender about 6 minutes, add garlic and saute 1 minute longer.
4. Add chicken broth, tomato sauce, water, canned tomatoes, sugar, basil, oregano, thyme, marjoram and cooked beef then season with salt and pepper to taste.
5. Bring to a boil then reduce heat to medium-low, cover with lid and allow to simmer, stirring occasionally, until veggies are soft, about 15 - 20 minutes.
6. Meanwhile prepare ditalani pasta according to directions on package, cooking to al dente.
7. Add cooked and drained pasta to soup* along with kidney beans and great northern beans. Thin with a little more broth or water if desired.

March Assistants

March 4

Greeters: Janice Moskaluk
Ushers: Barb Huntington, Alison Hause
Assisting Elder: Penny Siesko
Acolyte: Emma Botto

March 11

Greeters: The Birt Family
Ushers: Al West, Janelle Eck
Assisting Elder: Eugeniu Grigorescu
Acolyte: Tyrone Birt

March 18

Greeters: Fran Kirchdoerfer, MaryAnn Marshman
Ushers: Ernie Botto, Keith Botto
Assisting Elder: Barb Huntington
Acolyte: Aaliyah DAngelo

March 25

Greeters: The Force Family
Ushers: Kevin White, Ben White
Assisting Elder: Joan Thomas
Acolyte: Leighton Force

March 29 Maundy Thursday

Greeters: Walter & Alison Hause
Assisting Elder: Nancy Dietterick

Deacon Visitor for March: Steve & Karen Hiller

Have a wonderful month with family and friends!

FIRST PRESBYTERIAN CHURCH

320 Market Street

Berwick, PA 18603

Mail to: PO Box 325

570-759-9461

bwkpresby@pa.metrocast.net

www.bwkpresby.org



Worship service 10:15am

Sunday school for all ages during worship

Nursery available

