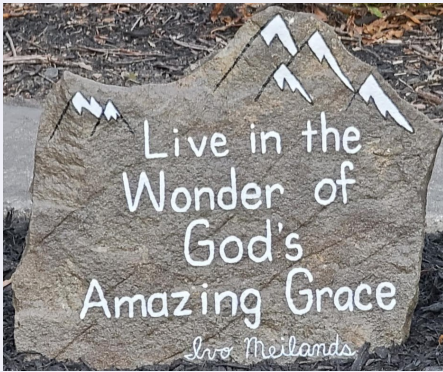




## reetings Everyone —

Today is Sunday, October 11th. The 26th Sunday in ordinary time and the 18th Sunday after Pentecost.



Last week we celebrated our first live service in 29 weeks since COVID affected all our lives. It was very nice to see everyone. There

were 31 people present and socially distanced in the sanctuary. There were also three people watching in the CE Building, and 12 watching online (four on Zoom and eight on Facebook) for a total of 46. Thank you all for continuing to participate and support our church.

Please remember, if you will be there on Sunday, please follow the Instructions that accompany this Newsletter for your health and the safety of everyone who will be there. Masks are required to be worn throughout the service.

Online viewing options are still available for everyone. If you are joining from home, the Zoom instructions are included in the Email that brought you this issue, or you can connect via Facebook.

## Silently Bless Everyone

Barbara Hammell

As you walk by people today, send them blessings. These silent prayers don't require you to say anything, their effectiveness comes from your decision to direct goodwill to each individual you pass.

These blessings can come from your heart, mind, or your hands. Whichever way you choose to send them is effective. Observe how you feel as you do so...along with the joy of giving, you may notice a sense of kinship with everyone whom you bless.

Today you will be the one who receives the most blessings, for each time you honor another person, the gifts are returned to you manifold.



## **Thought for Today**

Wherever I go, I silently bless  
Everyone whom I come into contact with,  
And I receive these gifts as well.  
My blessing springs  
From the one Spirit that connects  
Everyone and all things.



## Providence Presbyterian Church

*I was glad when they said unto me, Let us go into the house of the Lord*



# Providence Presbyterian Bustling's

Sunday, October 11, 2020

### PRAYER REQUESTS



Becky Jensen — For continued prayers for the PNC as they carry on their mission.

From All of Us — For the family of Anna Freck who passed peacefully on Thursday.

From All of Us — For Joseph Celkupa

From All of Us — For Brynna. A 7 year old fight lymphoma cancer.

From All Of Us — Continued prayers for Wendy Kasper

Sheila Zier — Prayers for healing and strength and encouragement for her daughter, Brittany Zier as she is battling a serious long term disease.

Michelle Cox — Prayers of healing, comfort, encouragement & strength for her mother, Jennifer as she is battling serious long term illnesses.

Margo Mattis — For her Mother, Jean Miller

Robin McCarter — For her Mother, Betty Jenkins who is residing in the Masonic Home.

For All of us — Safety and God's blessing as we resume live worship services.

Bring your Requests to Services On Sunday

Please e-mail [RickCheslo@gmail.com](mailto:RickCheslo@gmail.com) with your prayer requests, or pass them on to those reaching out to you.

## Blessings

## Anniversaries

## Birthdays



Vaughn Vitale — October 8

Meredith Gillespie — October 15

Hal McCarter — October 16

Please send in your blessing or special news!

Please e-mail [RickCheslo@gmail.com](mailto:RickCheslo@gmail.com) if there are others who are graduating, celebrating a birthday or any other life event, and we will recognize you here.

Providence Presbyterian Church mourns the passing of  
**Anna Freck**

who went home to the Lord on Thursday, October 8.

A graveside service will be held on October 15 at 1:00 PM  
at 1015 Cedar Hill Cemetery in Burlington.  
Rev. James Kraft will officiate the service.





### *The Friend Who Just Stands By*

B.Y. Williams

When trouble comes your soul to try  
You love the friend who just “stands  
by.”

Perhaps there's nothing he can do — The  
thing is strictly up to you;  
For there are troubles all your own,  
And paths the soul must tread alone;  
Times when love cannot smooth the  
road

Nor friendship lift the heavy load,  
But just to know you have a friend  
Who will “stand by” until the end,  
Whose sympathy through all endures,  
Whose warm handclasp is always yours  
— It helps, someday, to pull you  
through

Although there's nothing he can do.  
And so with fervent heart you cry,  
“God bless the friend who just ‘stands  
by.’”



***GOD LOVES YOU*** with an  
*everlasting Love*, which flows out  
from the depths of eternity. Before  
you were born, God knew you.

Ponder the awesome mystery of a  
Love that encompasses you from  
before birth to beyond the grave.

Modern man has lost the perspec-  
tive of eternity. To distract himself  
from the gasping jaws of death, he  
engages in ceaseless activity and  
amusement. The practice of being  
still in His Presence is almost a lost  
art, yet it is this very stillness that  
enables us to experience His eternal  
Love. We need the certainty of God's  
loving presence in order to weather  
the storms of life. During times of  
severe testing, even the best theology  
can fail out if it isn't accompanied by  
experiential knowledge of God. The  
ultimate protection against sinking  
during life's storms is devoting time  
to develop your friendship with God.

Barbara Hammell





# Providence Presbyterian Church

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## Providence Presbyterian Bustling's

Sunday, October 11, 2020



The Craft Club held Craft Show on Saturday October 10.

Fall and Christmas decorations were featured, and a regular flow of craft seekers and bargain hunters were present for much of the day. The Crafty Ladies netted a tidy \$451 for their efforts to benefit the church.



The concession stand performed well and offered a fine fare of grilled items. Chicken Spiedies were the hit of the day. There will be more on those in the recipe of the week. Italian sausages, & hot dogs were also on the menu along with various cold beverages and coffee.



The Crafty Ladies and the Grill Masters hope to be back next month in November for a repeat performance weather permitting.



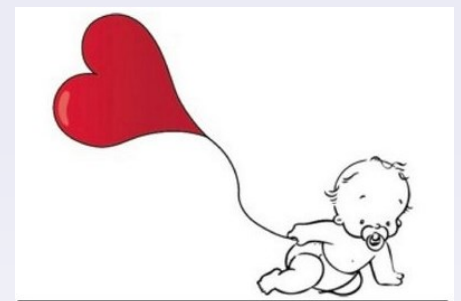
Pray for sunny skies and a a perfect Indian Summer day, and then stop on by to see what you missed and to enjoy what Jack describes as "The best chicken sandwich you will ever eat."



### Newborns In Need has started their Sleepers in September & October Too! Drive

Please help by dropping off sleepers when you bring your offering on a Sunday mornings. Carol Shore will be present at the Sanctuary on Sunday Mornings in September & October to collect your offering. **Newborns In Need** is also desperately seeking other clothes New or Used in sizes newborn to 6 months.

### Don't Forget!



### Thank You!!



## Bustleton's Best — Church Cookbook New Recipe of the Week

As mentioned earlier, Chicken Spiedis were the hit of the concession stand.

What is a Spiedi? Spiedis are a favorite of mine from my hometown in Binghamton, NY. There are marinated chunks of meat on a skewer that are grilled. If the skewers are metal they are known as spiedi irons. Spiedis were traditionally made from chunks of lamb, pork, or beef, but in the 1980's someone tried them with chicken, and a new star was born. Spiedis in the Binghamton area can be found in many dining establishments, corner vendors, or pre-mixed in the supermarkets. You can follow this recipe though and save yourself a trip to the Triple Cities in New York's Southern Tier. There are many variations of the recipe, but this is one I have always found success with. In fact when life returns to normal, travel to the area any summer during the first week of August for the annual Spiedi Festival and Balloon Rally. It is a three day event full of balloons, food, & multiple concerts with national acts

Enjoy!

- |                           |                                  |
|---------------------------|----------------------------------|
| 5 Pounds Chicken, Cubed   | 2 Teaspoons Salt                 |
| 2 Cups Olive Oil          | 3 Tablespoons Crushed Dried Mint |
| 1 Cup White Vinegar       | 2 Tablespoons Dried Basil        |
| 2 Tablespoons Lemon Juice | 1 Teaspoon Black Pepper          |
- 12 Inch Wooden Skewers
- 1) Place the cubed chicken into a large re-sealable plastic bag or container, add the olive oil, vinegar, lemon juice, salt, garlic, garlic salt, oregano, garlic salt, mint, basil, and black pepper. Seal the container and shake until combined. Refrigerate for 1 to 3 days, shaking the container to turn the meat every 6 to 8 hours.
  - 2) Preheat an outdoor grill for medium-high heat and lightly oil grate. When you are ready to cook, remove meat from the marinade and place on skewers.
  - 3) Place the skewers on the preheated grill and cook, turning every three minutes until cooked through and the internal temperature of the meat reaches 170 degrees F (75 degrees C). Be careful not to overcook or the meat will be very dry. Serve the grilled meat on Italian bread or rolls.





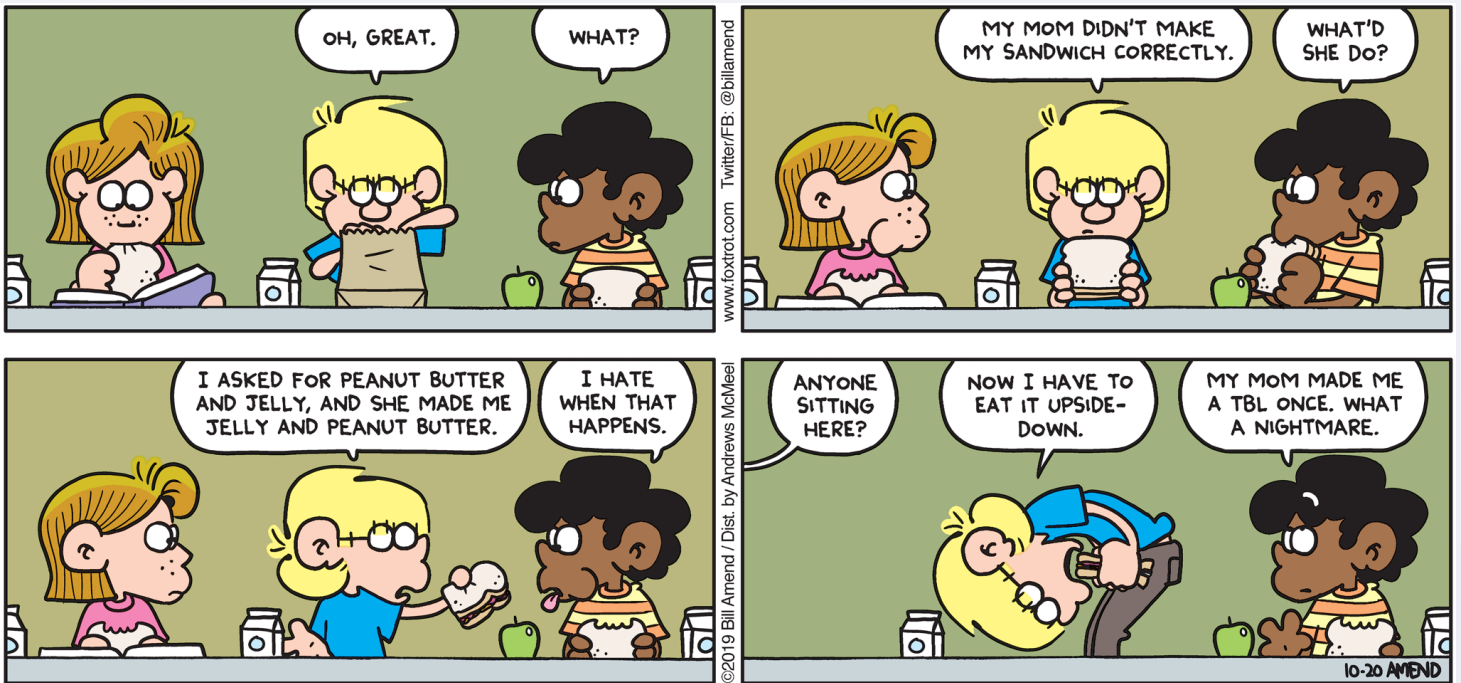
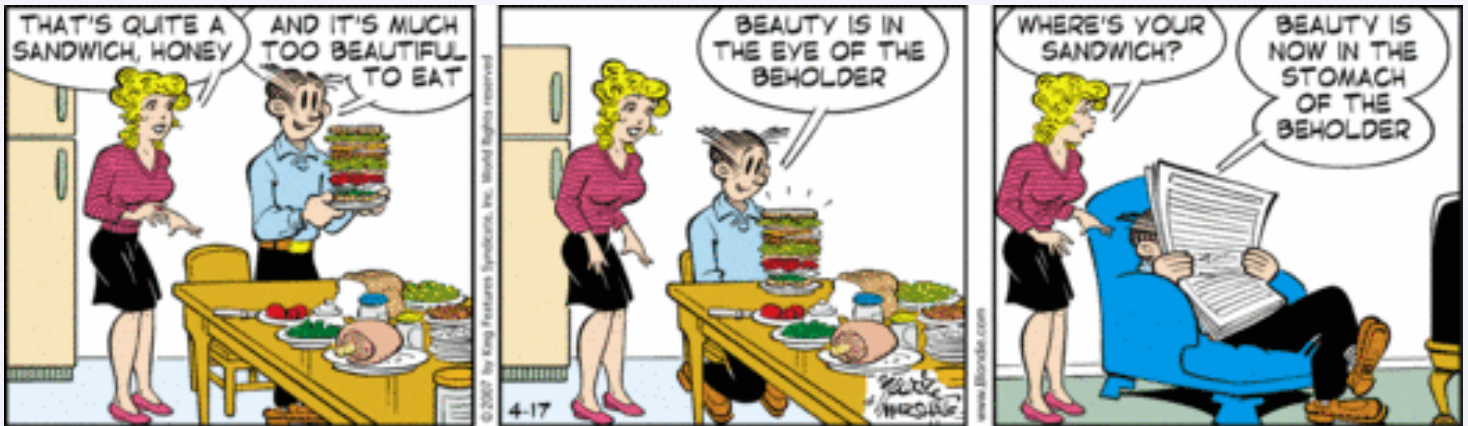
# Providence Presbyterian Church

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## Providence Presbyterian Bustling's

Sunday, October 11, 2020



"Annette Slaney's daughter, Emma, has started an Etsy shop selling her beautiful resin art craft items. Please take a visit to the shop and keep it in mind while you are Christmas shopping this year!" If you are reading this online simply click on her ad to link straight to her shop.



Check out Emma Slaney's new shop for handmade resin homegoods and gifts!



ELSware.etsy.com



@resin.from.elsware