



PROVIDENCE PRESBYTERIAN CHURCH OF BUSTLETON



Providence Presbyterian Bustling's

Sunday, July 11, 2021 Issue No. 65



Greetings! Today is Sunday, July 11, 2021

The Seventh Sunday After Pentecost

Meditation (1 Thessalonians 1:2): We always give thanks to God for all of you and mention you in our prayers, constantly remembering before our God and Father your work of faith and labor of love and steadfastness of hope in our Lord Jesus

This I Believe...

Yaroslav J. Chyz - Elmhurst, NY - Broadcast in the 1950's

It is not easy for me to list intelligently my beliefs, especially those by which I abide in my private and public life. They range from abstract ideas about posthumous life and the origin of the universe, through general principles about the inalienable right to life, liberty, and the pursuit of happiness, down to small rules of everyday behavior. They change constantly with changes of external circumstances and situations, individual moods, states of mind, economic pressures and releases, and with the state of health. They inevitably include a varying amount of compromise between the ideal and reality.

With all these limitations and qualifications, I can say, for example, that I believe in not releasing a swinging door without making sure that it won't hit someone who follows me; that I usually give precedence or make way for the person carrying a burden; that I usually cede my seat to an older or disabled person, regardless of sex and color, or to an expectant mother. I try not to be late for my appointments, to keep my promises, to remember that binding obligations are undertaken not only by spoken or written word but also by action. It is because of these that I prefer to disappoint people by not taking on some obligations than by not fulfilling them. What is the principle behind this course of behavior?



Probably the old maxim that one should not do unto his neighbor what he does not want done unto himself. It may sound egoistic but it seems to be a sound rule of give and take. In fact, this egoistic principle may underlie my belief that people should not be forced to do or to endure things they don't want to do or endure. It does not mean that everybody should be allowed to do as he pleases. One cannot claim the rights for

himself without conceding equal rights to others. Projecting this belief into community life, it seems to me that the minority must conform to the will of the majority. Though, at the same time, I believe that the majority must always take into fullest

account the needs and the wishes of all minorities, including the smallest of them, the individual.

In the broader political aspect, I believe in the right of every people or nationality to live, as it was so well defined by the Ukrainian sage, Mykhailo Drahomanov, "according to their own will on their own soil." In general, I believe that I can avoid many tensions, suffer many hatreds, and strengthen many friendships by exercising total restraint of the spoken and written word and using understatements rather than exaggerations; the more so, that it is so difficult to strike the most desirable, but so elusive, medium: the truth.



Providence Presbyterian Church

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



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Prayer Requests

Prayer Requests will be added each week by your requests, and will run for two weeks unless a request to continue is received.



God's healing presence:

- For continued prayers for **Wendy Kasper**
- For **Joseph Celkupa**, who is now in Marcella Rehab
- For **Barney Barnes**
- For **Eleanor Hathaway**
- For **Fritz Wainwright**
- For **Polly Grobelny's sister, Mary** who is in Rehab
- For **Jane Cheslo's sister, Carrie** who is recovering from a pair of spider bites.

God's comfort:

- For those who serve as caregivers
- For the family of **Gloria Bindewald**, who passed away on Friday
- For **Polly Grobelny's brother, Fred and his wife Carol**
- For **Alyson Keegan and her mom Nora** as they care for her father **John** dealing with cognitive issues

In Thanks and Praise to God:

- For **Carol Shore & Steve Shore** who are both doing well after their surgeries
- For **Jack's** successful procedure
- For God's Spirit to help us pass along His love to those we meet.

From **Becky Jensen** – For continued prayers for the PNC as they carry on their mission.



PRESBYTERIAN WOMEN

The Presbyterian (PW) is planning their next luncheon for Tuesday, July 20.

Everyone had such a good time at our last luncheon!

All the ladies in the church are invited, so please mark your calendars and plan to come. Reach out to Marie Celkupa for the restaurant and time.





Bustleton's Best

We are back in our cookbook this week. Not everyone is into seafood, but for those who are, we present Anne Parkes' Shrimp Bisque. It is creamy and buttery and a perfect summertime soup when you are in the mood for shrimp.

I am not sure when the accompanying photo was taken. I am guessing in the 1960's possibly early 1970's based on the vehicles in the background. Can anyone identify the girls? Are they still in the congregation? Send me a note, and I will share the details here. Enjoy!



Shrimp Bisque

Anne Parkes

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|--|-------------------------|
| 4 T unsalted butter | 6 T tomato paste |
| 2 lbs medium-large (31 to 40 per lb) shrimp, peeled and shells reserved, shrimp deveined and chopped | 2 garlic cloves, minced |
| 2 onions, chopped | 2 C dry white wine |
| 2 carrots, peeled and chopped | 6 C water |
| 2 celery ribs, chopped | 2 sprigs fresh thyme |
| 1/2 C all-purpose flour | 2 C heavy cream |
| | 1 T dry sherry |
| | Salt and pepper |

Melt butter in Dutch oven over medium heat. Cook shrimp shells until potty brown about 5 minutes. Add onions, carrots and celery and cook until browned, 6 – 8 minutes. Stir in flour and cook, stirring constantly, until golden, about 2 minutes. Add tomato paste and garlic and cook until fragrant and paste begins to darken about 2 minutes. Stir in wine and simmer, scraping up any browned bit, until thickened, 2 to 3 minutes. Add water and thyme and bring to boil. Reduce heat to medium-low and simmer until slightly thickened, about 30 minutes. Strain contents of pot through fine-mesh strainer into large saucepan, pressing on solids to extract as much liquid as possible; discard solids. Stir in cream and sherry and bring to simmer. Off heat, add chopped shrimp cover pot, and let sit until shrimp are cooked through, about 5 minutes. Season with salt and pepper to taste and serve.

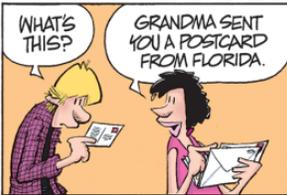


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Summer



"Tom, this is Kate from the office. Boy, you're a hard person to reach when you're on vacation!"

