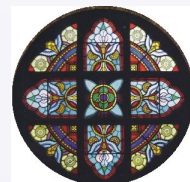


PROVIDENCE PRESBYTERIAN CHURCH OF BUSTLETON



Providence Presbyterian Bustling's

Sunday, July 25, 2021 Issue No. 67

Greetings! Today is Sunday, July 25, 2021

The Ninth Sunday After Pentecost

Meditation:

**Now faith, hope, and love abide, these three;
and the greatest of these is love. 1 Corinthians 13:13**

A Bountiful Harvest

Kathrine Leone Wright - Boca Raton, FL - October 3, 2005



I believe the harvest is all. My mother lived, for a time, on a farm in southwest Colorado, years before the community became the beautiful ski resort town it is

today. Her life, like her mother's before her, was fashioned by what the earth and its animals produced. Even though she eventually moved from that lovely farmland to the city, the harvest stays with her.

Each year, my mother took my little sister and me picking: tomatoes, bing cherries, apples, peaches, and vegetables of all kinds. What we couldn't pick ourselves, we purchased by



the bushel from farmers who lived at the edge of the Salt Lake valley. We'd bring our bounty home, the sharp smell of tomatoes overtaking the car, and leave the baskets in the carport to keep the produce cool and dry until we were ready to can them, or "put them up" as we called it.

The tomatoes were my favorite, best eaten sliced and smothered with ground pepper. The cucumbers, I simply washed and bit into whole. The pickle-sized ones were seeded, crunchy, and especially tasty. And I fondly recall many desserts of cold milk poured over fresh peach slices.

Canning was a major event as we helped my mother with sanitizing mason jars in a big black kettle, boiling the lids in a saucepan, pitting cherries, and preparing the paraffin to set above the preserves. As we worked, she'd tell us stories about her grandparents' dairy farm, the time she fell off a horse, and other more off-color stories that are now family lore. We put up pickles, stewed tomatoes, spaghetti sauce, jams, and jellies, and, oh, how wonderful the house smelled for days from our efforts. And when the plum jelly failed to set one year, we renamed it syrup and poured it over Saturday morning pancakes. Canning was our succulent genealogy lesson.



About a year after I moved to Florida, I found a farm near my house where I could take my children to pick strawberries. Running up and down the rows with my two toddlers, picking the ripest, best berries and gathering them in baskets, I felt connected to my mother's farm-girl heritage, to the land, and to the order of all things that require tending to thrive. The farm sold its "pick your own" operation two years later, and now that land bears luxury homes. Also part of the order of things, I know..

Continued on Page 3...



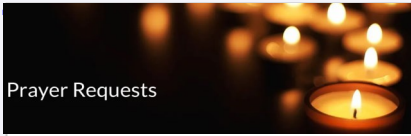
Providence Presbyterian Church

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



Providence Presbyterian Bustling's

Sunday, July 25, 2021



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 **Barney Barnes**
- For **Eleanor Hathaway**
- For **Fritz Wainwright**
- For **Joseph Celkupa**
- For **Lillian**, dealing with health issues after vaccination

God's comfort:

- For those who serve as caregivers
- For those who work and hike in the summer heat

For God's guidance & understanding:

As we deal with lanternflies and the delicate balance of His creation

In Thanks and Praise to God:

- For a loving, caring, prayerful church family
- For good shepherds in our pulpit

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



PROVIDENCE PRESBYTERIAN

Church Family Picnic

AUGUST 15TH
HELD AT THE HEAL'S HOUSE

1612 Salem Road, Burlington

Time: 2:00 PM
Dinner at 4:00 PM

Bring your swim suit, towel & chair

PLENTY OF GOOD FOOD TO EAT
and
GREAT MEMORIES IN THE MAKING

SO COME ON OUT AND HAVE SOME FUN!!

A-M Please Bring A Side Dish N-Z Please Bring A Dessert



Name That String Ensemble!
The String Group performing at the picnic needs a name! Every great group has a name. Where would we be if The Beatles were simply called Four Guys From Liverpool? Send your suggestions to JaneCheslo@gmail.com

Name to be revealed at the Picnic.





Sunday, July 25, 2021

Bountiful Harvest... This year, after an overly wet spring yielded a smallish crop in northern Utah where my mother lives, she lucked into two precious bushels of tomatoes to accompany the peppers and onions she had grown in her own backyard. The salsa my mother and sister made tastes like nothing else in this world.

It's late September now; the harvest moon has come and gone, but there's a box of homemade salsa on its way to me in Florida. There's also solace in knowing that these gardens are built on continuance—that soon enough, we'll have another harvest to draw from. And next season, when I teach my children how to make cherry butter, I'll add an extra helping of cinnamon, and a few new stories. I'll make the recipe my own.



Kathrine Leone Wright is editorial director for an advertising agency. After obtaining an MFA in creative writing from Florida Atlantic University, she moved with her family back to their native Utah. They recently attempted a first garden of their own, with plenty of tomatoes.

<https://thisibelieve.org/essay/6800/>

Bustleton's Best

We are in high summer, and cucumbers are plentiful in gardens everywhere. My squash & dill have not fared so well, I believe due to the spotted lantern bugs, however the cukes, tomatoes, and eggplant are doing great! This is the week I am going to put together a couple of batches of Bea's Dill Pickles. They really are the best pickle. When I first made them, I was wowed by the flavor and amazed at how vibrant the green became after 24 hours. They are great as listed below, but you can also zest them up by dicing in a hot pepper along with the garlic. **Thanks Bea!**



Garlic Dill Pickles (2-3 Quarts)

Bea Ashmore

Editor's note: I have always been a fan of a major brand of dill pickles because they have a distinct garlic flavor. When I tried Bea's pickles they were so good that I immediately obtained her recipe and started making them myself. I will never buy another dill pickle.

6 cups water
1 cup white vinegar
1/3 C salt

1/4 C sugar
2 sprigs fresh dill
2 cloves fresh garlic

Boil & cool above ingredients. Put cut cucumbers (spears), garlic, fresh dill in jars. Pour liquid over cukes. Refrigerate. Ready to eat in 24 hours.



Providence Presbyterian Church

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



Sunday, July 25, 2021

