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August Birthday's

- | | |
|------------------|-----------------------|
| 1 st | Chloe Wines |
| 2 nd | Katharine C. Klimczak |
| 3 rd | Phyllis Cartwright |
| 5 th | Michael Rhodenizer |
| 6 th | Jean Fontenet |
| 10 th | Chloe Zollman |
| 11 th | Jim Hamilton |
| 14 th | Ryan Morris |
| | HV Goodbar |
| | Addison Grace O'Neal |
| 16 th | John Schillingburg |
| 18 th | Janette Coleman |
| 30 th | Robin Moore |

Anniversaries

- | | |
|------------------|----------------------------|
| 1 st | Isaac & Rebecca Weiderman |
| 2 nd | Reese & Debbie McCormick |
| 6 th | Geoff & GayLea Goodbar |
| 12 th | Skip & Faye Hastings |
| 18 th | Chas & Rosalea Potter |
| 23 rd | Brian & Laura Jarvis |
| 24 th | Ray & JoAnn Blouin |
| 24 th | Chris & Phyllis Cartwright |

SCHOOL START

ON AUGUST 31st



Each Sunday at Collierstown
Presbyterian Church

9:30 Drive In Church

A Note from the Worship Committee:

Drive-in Church seems to be a hit! There is almost always a breeze under the trees, add the sound of the birds and the creek gurgling along and you get a peaceful setting for worship. If you haven't come out, give it a try. Too hot you say, actually it has been very pleasant under the trees and by the time the temperature starts moving up you'll be on your way home. If you would like to help with drive in church, please email Raynelle at vulcanrider54@aol.com.

Thanks and we'll see you there!



The annual CPC church picnic has been cancelled due to COVID-19.



Annual Dinner Steering Committee
The committee will meet on August 30th at 7:00 pm under the trees at CPC. Please bring a lawn chair, mask, and your notes from previous meetings/dinners.

See you there: Mary Jarvis

PRAYER CONCERNS:

Sarah Hildreth Roger and Harriett Lees
Pat Deacon C.B Potter
Nelson Hall Tate Knick
Jim Hamilton, Mary Jarvis and family
Shelley, John and Morgan Martin
Hilda Morris Nellie Leech

Ricky and Mamie Trussell Cancer
Stanley and Rhonda Trussell Cancer
David Orr Cancer
Johnny Crutchfield Cancer-Kidney failure
Tammy Thomas Stage 4 kidney failure
Amy Woody Cancer
Jeff Nicely Cancer
Sally Carlton Cancer
Johanna Dobbins Mike Lewis's mother
Stevie Brown (Shelley's uncle) Cancer
Kathy Bowyer(Geoff and Jade's co-worker)
Keith Gilliam Cancer
Stuart Deacon

Jean Black Borden Center
Jean Fontenot The Mayflower
Ecalean Entsminger Home

THANK YOU:

Thanks to all those that helped with donations, working shifts, etc for the Barry Deacon Auction. The youth committee and leaders really appreciate your help.

NEW MAILING ADDRESS:

Conner Ray Potter
Kelsey Hostetter
1256 White Rock Court
Woodstock, VA 22664

TLC:

Please keep **Nelson Hall** and family in your prayers. His brother Ronnie Hall passed away this week. You may send thinking of you cards to Nelson at 75 Thomas Hill Drive, Lexington, VA 24450.

Please continue to keep **Hilda Morris** in your prayers as she recovers from knee surgery. You may send her get well/thinking of you cards to 501 Allen Street, Lexington, VA 24450.



I'm looking for singers, players and other musically inclined people to help out with music until the choir can come back.

It's time to send me your favorite hymns, inspirational, children's, youth tunes to add to my depleted list.

Kelly

Kelly Harris
www.etcbykelly.com



SCHOOL BAGS

CPC sent 140 school bags last year to Church World Service. Our children, youth, and adults provided the supplies needed to fill those bags when they were shopping for their own school supplies. Mrs. Tardy has already made our bags with a list attached inside each bag. We will have them here for you to pick-up on Sunday August 2nd. Please return the filled bags by September 13th.

Below is the list of supplies needed. ONLY buy items on the list.

- 1-pair of blunt scissors removed from the package (children/rounded tip, only)
- 3 - 70-count bound notebook or notebooks totaling 200-210 pages (No loose-leaf or filler paper)
- 1 - 12" ruler (30 centimeter)
- 1 - hand-held pencil sharpener - removed from the packaging
- 1 - large eraser (No pencil cap erasers)
- 6 - new, Unsharpened pencils with erasers - removed from the package
- 1 - box of 24 crayons (Only 24)

Collierstown Presbyterian Church

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GRILL THOSE VEGGIES!

Are you tired of tomato and cucumber slices, boiled green beans, fried squash? Throw those veggies on the grill! You'll retain more of their vitamins and minerals and get a fantastic taste. AND, there's less clean up! Below are basic guidelines for grilling veggies. Be creative and change up the spices or add fruit like pineapple or peaches. Eat them individually or mix them after they are cooked for a great side dish or salad.

1. Place a grill pan over medium-high heat or prepare the barbecue (medium-high heat). Brush the vegetables with oil to coat lightly or toss in the dressing below. Sprinkle the vegetables with salt and pepper. Working in batches, grill the vegetables until tender and lightly charred all over, about 10 to 15 minutes for potato wedges, 8 to 10 minutes for bell peppers; 7 minutes for the yellow squash, zucchini, eggplant, and mushrooms; 4 minutes for the asparagus, green beans, green onions or fruit. The key to getting those great grill marks is to not shift the vegetables too frequently once they've been placed on the hot grill.
2. Dressing: whisk 2 tablespoons of oil, balsamic vinegar or lemon juice, garlic, parsley, basil, and rosemary in a small bowl to blend. Add salt and pepper to taste. Drizzle the herb mixture over the vegetables. Serve the vegetables, warm or at room temperature
3. ENJOY

Submitted by
Raynelle Ankney



The annual Palmer Ice Cream Supper has been cancelled due to COVID-19. Here is an awesome homemade ice cream recipe for you to try at home:

Mix the following in a bowl:

4 cups cream/whole milk

1 14 oz can of condensed milk

2 Tablespoons of vanilla

2 eggs

1 small box of instant pudding – any flavor of your choice.

Add your fruit of choice

Add mixture to your ice cream freezer container and freeze according to manufactures directions.

Enjoy