

The Colliers Creek Chronicle



The Newsletter of Collierstown Presbyterian Church

August 2022 ▪ Volume 27, Issue 8

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August Birthday's

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

Anniversaries

- 1st Isaac & Rebecca Weiderman
- 2nd Reese & Debbie McCormick
- 3rd Roger & Harriett Lees
- 6th Geoff & GayLea Goodbar
- 12th Skip & Faye Hastings
- 18th Chas & Rosalea Potter
- 23rd Brian & Laura Jarvis
- 24th Ray & JoAnn Blouin
- 24th Chris & Phyllis Cartwright

SCHOOL START
ON AUGUST 16th



Each Sunday at Collierstown
Presbyterian Church
continues to begin at 10am

Morning worship return to
11am in September.

WITNESS & CONGREGATIONAL CARE COMMITTEE INVITES ALL TO THE ANNUAL CHURCH PICNIC

The Witness and Congregational Care Committee is busy preparing for the meal the CPC Family will enjoy following the **August 28 Worship Service at Lake Robertson**. The committee will be providing tasty fried chicken, ice cold lemonade and sweet tea, and plenty of cold bottled water to go with all the food dishes and desserts the church family will bring to share. WCC will have lots of paper plates, napkins, and plastic ware that will be needed to eat the delicious baked beans, macaroni and cheese, deviled eggs, salads, watermelon, fruits, cookies, cakes, and pies that will available. Everyone should dress casually, come hungry, and bring your favorites dishes to fill the tables for all to enjoy! Don't forget your swimsuits! The pool will be open, and admission is free for children and youth 18 and under. We look forward to spending the day worshipping and fellowshiping together!



Annual Church Dinner - Saturday November 5, 2022

The Presbyterian Women continue to make preliminary plans for the Annual Church Dinner as scheduled for Saturday, November 5, 2022. We know these are uncertain times but are moving forward in "FAITH" that the event will occur. It may be different than our usual dinner, but we feel with God's direction we can continue His mission of hospitality and outreach to the church and community. We know all things are possible with God's help. All suggestions and input are welcome as plans are being made. They can be sent to me by email at maryjarvis1221@gmail.com or by calling 463-4639. Thank you for your help.

Mary Jarvis, Annual Dinner Steering Committee Chairman.

PW CIRCLES

The C & F Circle and the Night Circle will begin a new year of Bible study in September. This year both groups will be involved in a study of the Sabbath. The C & F Circle will be using the PW Horizons study entitled "Celebrating Sabbath: Accepting God's Gift of Rest and Delight" written by Reverend Dr. Carol Bechtel, a professor of Old Testament at Western Theological Seminary in Holland, Michigan. The Night Circle will be involved in a Sabbath study that's entitled "Sabbath: The Gift of Rest" by Dr. Lynne Baab, an ordained Presbyterian minister, teacher and author. Dr. Baab is currently an adjunct professor at Hope International University in California. Both Circles would like to extend an invitation to each CPC woman to join one of our groups for the new Bible study year.

For more information and to receive this year's study materials contact Debbie McCormick (463-7652 or 460-1325), Moderator of the Night Circle, or Mary Jarvis (463-4639), Moderator of the C & F Circle. The first meeting for the Night Circle will be on September 8 at 7:00 p.m. in the Fellowship Hall. The C & F Circle will hold its first meeting on September 20 at 1:00 p.m. in the Fellowship Hall.

We encourage you to come away once a month to discover treasure in God's Word that will strengthen and sustain you each day. We hope to see you in September!!!

Submitted by: Debbie McCormick,
Night Circle Moderator



SCHOOL BAGS

The Presbyterian Women's annual "School Bag" campaign will conclude on Sunday, August 21. Twenty-eight canvas tote bags are still waiting to be picked up and filled with school supplies for students!! Tote bags are in the sanctuary on the pew by the organ. Pick up one or two empty bags to take home, fill, and return to the sanctuary by the 21st. The cost to fill a bag is \$4.50. If you don't have time to shop and pack a bag, give a monetary donation to purchase supplies to fill the remaining bags. Donations can be mailed to the Collierstown Presbyterian Church, 31 Church Drive, Lexington, VA 24450 or placed in one of the offering plates at the sanctuary doors. Be sure to designate your gift for the PW School Bag Campaign. Your help is needed to send every student to school prepared with the necessary supplies.

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
 - (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)



FROM THE PASTOR:

St Paul and the Church in Corinth

Starting early in the Epiphany season and stretching long into Lent, the Scriptures lead us through the apostle Paul's passionate and at times painful conversations with the church in Corinth. This city was, like many of our communities today, a place of vibrant religious and cultural diversity where prosperity and poverty existed side by side. The Corinthians believers were trying to figure out how to be the church in such a place. Like us, they struggled to find faithful answers but often fell into patterns shaped more by cultural preferences than by the gospel of God's grace. These letters are Paul's pastoral guidance and an effort to further form them as God's holy people.

In 1 Corinthians, Paul responds to several issues that probably sound familiar to us: disagreements over evaluating and paying preachers; differing opinions about how to live faithfully with regard to sexuality and marriage and questions about gender roles, being a community with differing ethnic and religious traditions, the proper conduct of worship, and how to manage financial gifts for the poor.

Across Paul's answers to these various issues, two things seem central. The first is the unity of the church. Although the believers in Corinth may disagree about many of these things (as we may also). God's grace has made them brothers and sisters. In fact, this is the first issue that Paul addresses in 1 Corinthians: *"Now I appeal to you, brothers and sisters, by the name of our Lord Jesus Christ, that all of you be in agreement and that there be no divisions among you, but that you be united in the same mind and the same purpose."* (1:10)

As the letter goes on, Paul will show how this unity is founded upon God's love for us revealed in Christ, a love that is described so poetically in the familiar 13th chapter. If the Corinthians will recognize that the church is the unified body of Christ, then they will also see that what really matters is not winning arguments or being spiritually spectacular, but living out this love toward one another.

(Excerpted from the article, *The Gift From Corinth* by Brian Peterson, professor of New Testament at Lutheran Theological Southern Seminary, in **Living Lutheran**. Originally published Feb. 22, 2018)

Peace and joy in Christ, Pastor Carl

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CPC DIRECTORY UPDATE: “HELP US KEEP YOU IN TH LOOP!”

WE NEED YOUR HELP to “KEEP YOU IN THE LOOP” with what is going on at Collierstown Presbyterian Church. We want to be able to send you information and links to our virtual opportunities – Adult Sunday School, Sunday morning worship services, and special programming like the Night Circle Bible study lessons, and special services such as the World Day of Prayer observance. To do that we need your PHYSICAL ADDRESS, EMAIL ADDRESS, AND CELL, and/or LAND LINE PHONE NUMBERS with AREA CODES LISTED. We will be updating the CPC Directory for publication and distribution October 1. Please send us those changes by calling the church at 540-463-5918 and leaving a message or by emailing cpcsecretary5918@gmail.com. Please review your listing in the current directory and that of family members and friends. If an error is found, LET US KNOW! We need your information by SUNDAY, SEPTEMBER 11! We will look forward to hearing from you! Thanks for your help!

CPC Witness and Congregational Care Committee

FROM WORSHIP COMMITTEE

CPC will once again be leading the Praise services at Lake Robertson for the month of August. If you would like to lead or just assist, please let Raynelle know. There are three Sundays when we will go to the Amphitheater, 8/7, 8/14 and 8/21. The Service begins at 9:00 am and only lasts about 30 minutes. On August 28, the folks in the campgrounds are invited to join our service in the main pavilion.

Pastor Carl will be on vacation from August 20 through September 11. During that time, we will have guests in the pulpit as follows:

August 21 Greg Jewett

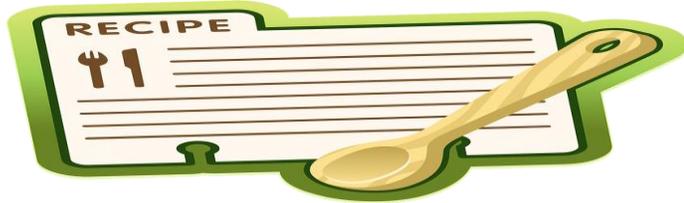
August 28 Burr Datz

September 4 Bernard Bangley

September 11 Malcolm Brownlee –

 this will also be Rally Day so the youth of our church will be leading the service

Don't forget, on August 28 we will meet in the Pavilion at Lake Robertson and worship will begin at 10:30 followed by the picnic



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



HOMEMADE ICE CREAM

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

VEGGIE LOVERS' PASTA SALAD

★★★★★ 5 from 4 reviews

- prep time: 15 MINUTES; cook time: 20 MINUTES; total time: 35 MINUTES; yield: 6 -8 SERVINGS 1X

DESCRIPTION

This Veggie Lovers' Pasta Salad recipe is easy to whip up with whatever veggies you have on hand, it's tossed with a simple white balsamic vinaigrette, it's easy to make ahead of time, and — of course — it's absolutely delicious!

INGREDIENTS

- 12 ounces dry pasta (I used farfalle)
- 2–3 tablespoons olive oil
- 1 zucchini, cut into bite-sized pieces
- 3 cups chopped broccoli florets (about 1 small head of broccoli)
- 2 bell peppers, cored and diced into bite-sized pieces (I used 1 yellow and 1 orange bell pepper)
- 1 cup cherry or grape tomatoes, halved
- 3 cloves garlic, peeled and minced
- salt and pepper
- half a small red onion, peeled and thinly-sliced
- 1/2 cup [white balsamic vinaigrette](#) (or any favorite balsamic or Italian dressing)
- optional topping: grated Parmesan cheese

INSTRUCTIONS

1. Cook the pasta in a large stockpot of [generously-salted](#) water al dente according to package directions. Drain pasta and rinse under cold water for about 20-30 seconds until no longer hot. Set aside.
2. Meanwhile, as your pasta water is heating and then your pasta is cooking, heat 1 tablespoon of oil in a large saute pan over medium-high heat. Add the zucchini and broccoli florets and saute for 3 minutes, stirring occasionally. Stir in the remaining oil, then add the bell peppers, tomatoes, garlic, and a few generous pinches of salt and pepper, and stir to combine. Continue sauteing for 4-5 more minutes, stirring occasionally, until the vegetables are cooked to your desired level of doneness. (I liked mine still slightly undercooked, so that they didn't get too soft and mushy.) Stir in the red onion and saute for 1 more minute.
3. Then once the veggies and the pasta are all cooked, add them together in the large stockpot and drizzle with the vinaigrette. Toss until the pasta and veggies are evenly coated with the vinaigrette, and toss and then top with extra Parmesan if you'd like.
4. Serve immediately, or refrigerate in a sealed container for up to 3 days.

WHAT TO DO WITH ALL THOSE TOMATOES?

Chopped Caprese

An easy way to enjoy this delicious appetizer any time you want! This fresh salad will keep you coming back for more. Chopped Caprese salad. An easy way to toss together this delicious vegetarian appetizer and perfect for sharing - or for keeping the whole bowl to yourself. Basil gives this a fresh taste and the flavors meld together for a delicious, crowd pleasing dish.

Ingredients

- 1 (10 oz.) container grape tomatoes, halved or quartered
- 4 ounces fresh mozzarella cheese, cubed
- 1/2 cup fresh basil leaves, (I used about 25 small leaves), torn
- 2 tablespoons extra virgin olive oil
- 1 tablespoon balsamic vinegar, (or balsamic glaze)
- sea salt, to taste

In a medium bowl, toss together the cut up tomatoes, mozzarella, and basil leaves. Add olive oil to bowl, and lightly toss together. Drizzle the balsamic vinegar over the top of salad. Sprinkle salt as desired.

