

The Colliers Creek Chronicle



The Newsletter of Collierstown Presbyterian Church

SUMMER 2021 • Volume 26, Issue 7

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July Birthday's

- 3rd Martha Potter
4th Sam Leech
6th Gay Lea Goodbar
Michelle Treger
9th Luke Cinachetti
10TH Jeanne Staton
12th Robin H. Moore
14th Kimberly Hines
19th Jessica Goodbar Vassar
20th Rebecca M. Weiderman
22nd Richard Davis
23rd Cavett Potter
26th Donna Chism
27th Maelea Potter
28th Mary Cole
29th Steve Kingery
30th Garrett Gualtieri

Anniversaries

- 8th Ward & Susan Snyder

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THANK YOU

I would like to thank everyone that supported our pandemic learning pod this past school year, as well as Camp Daniel. I could not have done this alone and am very appreciative of everyone's prayers and support. If you donated any supplies to the pandemic learning pod or to Camp Daniel, please let me know your intent for future use of those items. God Bless,
Rosalea Potter

August Birthday's

- 1st Chloe Wines
2nd Katharine C. Klimczak
3rd Phyllis Cartwright
5th Michael Rhodenizer
6th Jean Fontenot
10th Chloe Zollman
11th Jim Hamilton
14th Ryan Morris
HV Goodbar
Addison Grace O'Neal
16th John Schillingburg
18th Janette Coleman
30th Robin Moore
Anniversaries
1st Isaac & Rebecca Weiderman
2nd Reese & Debbie McCormick
6th Geoff & GayLea Goodbar
12th Skip & Faye Hastings
18th Chas & Rosalea Potter
23rd Brian & Laura Jarvis
24th Ray & JoAnn Blouin
24th Chris & Phyllis Cartwright



CPC at Lake Robertson!!!

**Fun/Games/Fishing
Prizes**

**Free Swimming
Worship**

**Food (and Kenney's
Chicken)**

Aug 22, 10:30 am

Collierstown Presbyterian Church

2021 Summer Church Picnic

You are invited! Come!!!

FROM THE PASTOR

Let every person be subject to the governing authorities; for there is no authority except from God, and those authorities that exist have been instituted by God.

As I think about the Fourth of July celebrations, I cannot help but reflect upon this passage. This is a very troublesome passage for me. I look around the world at the different governments and rulers and seek to make sense out of what Paul's message means for us today. There are many who live under oppressive regimes, dictatorships, tyrannical governments, and I am thankful that I live in a country where this charge is easy to fulfill.

Many people around the world struggle under terrible circumstances just to survive. They live with the presence of war and poverty beyond our comprehension. Human rights like dignity are denied so many. Medical care and sanitation are mere hopes and dreams. Liberty and freedom are words that have no meaning for so many.

This Fourth of July, we gathered with friends and families and enjoyed the freedoms that we hold dear. There was more food available to each of us than we could eat. There was laughter and maybe hugs if permitted. How much do we take for granted? When Thomas Jefferson wrote the Declaration of Independence, he penned one of the most memorable and oft quoted statements:

"We hold these truths to be self-evident, that all men are created equal, that they are endowed by their Creator with certain inalienable rights, that among these are Life, Liberty and the pursuit of Happiness."

These words have become so precious to us that we are willing at times to place our lives on the line to defend them. Yet, we have also misunderstood them to the extent that we abuse our rights. If I do not bother someone else, I am free to do as I please. In claiming this understanding, we have thrown morality out the window and lost all sense of dignity and integrity as a people.

I believe, in my humble opinion, that to understand the true meaning of this text in the Declaration of Independence we need to travel back almost 2000 years and hear once again what Paul says in his letter to the Christians at Rome.

Pay to all what is due ... respect to whom respect is due, honor to whom honor is due.

It is when we are willing to respect our neighbor, our spouse, our children, and our leaders that we can live with each other in peace. It is when we give honor to those who truly deserve honor that laws will have meaning and leaders may lead. It is when we live first under the Lordship of Jesus Christ that we will know true freedom and justice.

As we reflect back on gathering under the flag, I hope we remembered that we are a nation that is not answerable to itself but is a nation under the sovereignty of God. For God is the bestower of blessing, the liberator of the oppressed, and the provider of justice. Remember and give thanks for the freedoms we enjoy, cherish them, and remember by whose hands we have been blessed—for we *are endowed by our Creator*.



WEDDING BELLS ARE IN THE AIR

Congratulations to Mr. and Mrs. Justis Richardson who were married on June 26th. We wish many years of happiness to Hayden and Justis.

Cindy Nicely and Kelly Decker will be married on July 31st.

Martha Bodnar and David McCormick will be married at CPC on August 14th.

CONGRATULATIONS TO ALL THE CPC FAMILIES.



CAMP DANIEL

Below are the links to the videos from the Camp Daniel closing and a slide show of photos from our time together. If you did not have a chance to volunteer during the camp you really missed a great experience. The children brought a lot of joy to CPC through their love and learning of Jesus Christ and the bible. The trip to the bible museum was awesome. That is definitely worth revisiting.

Character Counts; Four Characteristics Of Daniel; Courage; Charity; Citizenship; Creativity

Closing program:

<https://www.youtube.com/watch?v=2aCguXhVikQ&list=TLPQMDIwNzIwMjEQ0Gce6QxQ5w&index=1>

Slideshow:

<https://youtu.be/3M6apliUBA0>

Annual Church Dinner - Saturday November 6, 2021

Stay Tuned For More Details

The Presbyterian Women continue to make preliminary plans for the Annual Church Dinner as scheduled for Saturday, November 6, 2021. We know these are uncertain times but are moving forward in "FAITH" that the event will occur in some format. 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.

RECIPE CORNER

Here Are Few Ways To Use Up Those Delicious Fresh Garden Veggies

SQUASH CASSEROLE

Ingredients

4 cups sliced yellow squash; ½ cup chopped onion

35 buttery round crackers, crushed

1 cup shredded Cheddar cheese

2 eggs, beaten; ¾ cup milk

¼ cup butter, melted

1 teaspoon salt; ground black pepper to taste

2 tablespoons butter

Directions

Preheat oven to 400 degrees F (200 degrees C).

Step 2

Place squash and onion in a large skillet over medium heat. Pour in a small amount of water. Cover, and cook until squash is tender, about 5 minutes. Drain well, and place in a large bowl.

Step 3

In a medium bowl, mix together cracker crumbs and cheese. Stir half of the cracker mixture into the cooked squash and onions. In a small bowl, mix together eggs and milk, then add to squash mixture. Stir in ¼ cup melted butter, and season with salt and pepper. Spread into a 9x13 inch baking dish. Sprinkle with remaining cracker mixture, and dot with 2 tablespoons butter.

Step 4

Bake in preheated oven for 25 minutes, or until lightly browned.

Grandma's Best Zucchini Bread

This top-secret family recipe for spicy, moist bread uses dates for a delicious change from ordinary zucchini bread. We like to spread warm slices with softened cream cheese for an extra-special treat!
2 - 9x5 inch loaf pans

Ingredients

3 cups all-purpose flour; ½ teaspoon baking powder
1 teaspoon baking soda; 1 teaspoon ground cinnamon
1 pinch ground nutmeg; 1 pinch ground ginger
1 pinch ground black pepper; 3 eggs, beaten
2 teaspoons vanilla extract; 2 cups white sugar
1 cup vegetable oil; ½ cup dates, pitted and chopped
2 cups shredded zucchini

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and flour two 9x5 inch loaf pans. Whisk together the flour, baking powder, baking soda, cinnamon, nutmeg, ginger, and pepper in a bowl until evenly combined; set aside.

Beat the eggs, vanilla, sugar, and vegetable oil in a mixing bowl until smooth. Fold in the flour, dates, and zucchini until no dry spots remain. Divide the batter between the two prepared loaf pans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 70 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Cook's Note

I have used brown sugar in this recipe with excellent results. I have also substituted 1 cup of flax flour for 1 of the cups of all-purpose flour with fantastic results. Remember that flax expands, so get out a couple extra loaf pans. Adding flax flour is a great way to increase your yield without increasing your time in the kitchen. You may also add nuts (pecans, walnuts, or pistachios) to the batter when you add the zucchini and dates, if desired.

VEGGIE LASAGNA

Ingredients

1/4 cup olive oil; 1 medium sweet red pepper, julienned
1 medium carrot, shredded; 1 small onion, chopped
5 plum tomatoes, chopped; 1-1/2 cups sliced fresh mushrooms
1 small yellow summer squash, cut into 1/4-inch slices
1 small zucchini, cut into 1/4-inch slices
3 garlic cloves, minced; 1 can (12 ounces) tomato paste
1 cup vegetable broth; 2 tablespoons brown sugar
2 teaspoons dried oregano; 2 teaspoons dried basil
1 teaspoon salt; 1/2 teaspoon dried thyme
1/4 teaspoon pepper; 6 lasagna noodles
1 large egg, lightly beaten; 1 cup ricotta cheese
1 cup shredded part-skim mozzarella cheese; 1/3 cup shredded Parmesan cheese
2 teaspoons Italian seasoning

Directions

In a Dutch oven, heat oil over medium-high heat. Add red pepper, carrot, and onion; cook and stir until crisp-tender. Add tomatoes, mushrooms, yellow squash, zucchini, and garlic; cook and stir until squashes are crisp-tender.

Stir in tomato paste, broth, brown sugar, and seasonings. Bring to a boil. Reduce heat; simmer, uncovered, 30 minutes, stirring occasionally. Meanwhile, cook noodles according to package directions; drain.

Preheat oven to 350°. In a small bowl, mix egg and ricotta cheese. Spread 1 cup vegetable mixture into a greased 8-in. square baking dish. Layer with two noodles (trim to fit pan), half of the ricotta mixture, about 1-1/2 cups vegetable mixture and two additional noodles. Top with remaining ricotta mixture, noodles, and vegetable mixture.

Sprinkle with cheeses and Italian seasoning. Bake, uncovered, 30-35 minutes or until bubbly and cheese is melted. Let stand 5 minutes before serving.

STUFFED PEPPERS

Ingredients

- **4** large bell peppers (any color)
- **1** lb lean (at least 80%) ground beef
- **2** tablespoons chopped onion
- **1** cup cooked rice
- **1** teaspoon salt
- **1** clove garlic, finely chopped
- **1** can (15 oz) Muir Glen™ organic tomato sauce
- **3/4** cup shredded mozzarella cheese (3 oz)
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- **1** Heat oven to 350°F.
- **2** Cut thin slice from stem end of each bell pepper to remove top of pepper. Remove seeds and membranes, rinse peppers. If necessary, cut thin slice from bottom of each pepper so they stand up straight. In 4-quart Dutch oven, add enough water to cover peppers. Heat to boiling; add peppers. Cook about 2 minutes; drain.
- **3** In 10-inch skillet, cook beef and onion over medium heat 8 to 10 minutes, stirring occasionally, until beef is brown; drain. Stir in rice, salt, garlic and 1 cup of the tomato sauce; cook until hot.
- **4** Stuff peppers with beef mixture. Stand peppers upright in ungreased 8-inch square glass baking dish. Pour remaining tomato sauce over peppers.
- **5** Cover tightly with foil. Bake 10 minutes. Uncover and bake about 15 minutes longer or until peppers are tender. Sprinkle with cheese.

COLD CORN SALAD

INGREDIENTS 2 (15 ounce) cans whole kernel corn, drained 2 cups grated cheddar cheese 1 cup mayonnaise 1 cup green pepper, chopped / cup red onion, chopped 1 (10 1/2 ounce) bag coarsely crushed Frito's chili cheese corn chips (I could not find these, so I mixed 1/2 regular and 1/2 barbeque corn chips)

PEA SALAD

1/3 c. sour cream.

1 tbsp. mayonnaise; Salt and pepper.

1 tbsp. white vinegar.

4 c. Frozen green peas, almost totally thawed

8 slices bacon, cooked until crisp and chopped

1/2 small red onion, halved and sliced very thin

6 oz cheddar or American cheese, cut into small cubes

3 tbsp. Minced fresh parsley

Mix the sour cream, mayonnaise, salt, pepper, and vinegar together to make the dressing. Add more salt and pepper to taste.

1. Stir 2/3 of the dressing into the peas until the peas are coated. Gently stir in the bacon, onion, cheese, and parsley until all combined. Taste and adjust seasonings. Cover with plastic wrap and refrigerate 2 to 4 hours before serving. (Pop the extra dressing in the fridge, too.)
2. Remove from the fridge and stir in the rest of the dressing to your liking.
3. Sprinkle with more parsley before serving.

WATERMELON SALSA

4 cups seeded chopped watermelon: 2 tablespoons lime juice

1 tablespoon finely chopped red onion; 1 tablespoon minced fresh cilantro

2 teaspoons finely chopped jalapeno pepper: 1/8 teaspoon salt

MIX IN A BIG BOWL, CHILL AND SERVE

CREAMY CUCUMBER SALAD

2 large cucumbers, peeled and thinly sliced; 1 sweet onion, thinly sliced

1 tablespoon sea salt; 1 1/2 cups mayonnaise, or more to taste

2 tablespoons vinegar; 1 tablespoon white sugar

1 teaspoon dried dill weed: 1 teaspoon garlic powder

1 teaspoon ground black pepper

MIX IN BIG BOWL, CHILL, SERVE