

## October Birthday's

1 <sup>st</sup>	Martha McCormick
3 <sup>rd</sup>	Nancy Catlett
	Beth Homicz
	Dustin Mayo
4 <sup>th</sup>	Melissa Hostetter
7 <sup>th</sup>	Stephanie Ballard
	Kirk Goodbar
9 <sup>th</sup>	Jennifer Stump
	Trent Rowsey
13 <sup>th</sup>	Joan Potter
	Karen Moore
15 <sup>th</sup>	Betty Trovato
16 <sup>th</sup>	Hillary Deacon
17 <sup>th</sup>	Steve Hildreth
20 <sup>th</sup>	Joe Cummings
25 <sup>th</sup>	Ian Treger
26 <sup>th</sup>	Raeann Hostetter
27 <sup>th</sup>	Kelsie Caldwell
29 <sup>th</sup>	Frances Ruley

## Anniversaries

2 <sup>nd</sup>	Jonathan & Kimberly Hines
8 <sup>th</sup>	Jim & Nancy Vallance
9 <sup>th</sup>	Don & Joyce Reid
13 <sup>th</sup>	Greg & Lisa Hartless
14 <sup>th</sup>	Will & Cassie Knick
23 <sup>rd</sup>	Will & Ashley Hartless
29 <sup>th</sup>	John & Nancy Conklin



## CPC READIES FOR THE ANNUAL CHURCH DINNER

Colored leaves, orange pumpkins, yellow chrysanthemums, and cooler temperatures all signal its "ANNUAL CHURCH DINNER TIME" at the Collierstown Presbyterian Church! First begun in 1925, the Annual Church Dinner continues to be a day when the CPC family opens its doors and warmly welcomes the community, visitors from the area, and strangers who may be passing by. WE INVITE ALL to come inside and enjoy a hot meal and share in our fellowship. This year the Annual Church Dinner will be held on Saturday, November 4 with meals being served continuously from 11:00 a.m. until 7:00 p.m. The day's menu will feature country ham, fried oysters, and turkey with all the trimmings. An array of home cooked vegetables, coleslaw, applesauce, breads, assorted beverages, and slices of delicious homemade cakes will provide the finishing touches for this amazing dining experience.

As a church family we are now focused on THE PREPARATIONS for the Annual Dinner sponsored by the Presbyterian Women and the Dinner Steering Committee chaired by Frances Ruley. There are many tasks to complete so everyone's help from the youngest to the oldest member of our church family is needed. There will be a Bazaar offering baked goods, crafts, fresh homemade soups, and garden vegetables for sale. Proceeds from the Bazaar will benefit the Rockbridge Fellowship of Christian Athletes and the Helping Hands food ministry of Fairfield Presbyterian Church. We want to share our faith through our hospitality and make this day special for our many friends and guests.



## FROM THE WORSHIP COMMITTEE

### Pulpit supply for October:

October 8- Burr Datz

October 15- Greg Jewett

October 22- Bernard Bangley

October 29- Burr Datz

## LOOKING AHEAD TO THE ADVENT SEASON.



We are making plans for the Advent season, which starts *December 3rd*. We will have the Advent wreath and will be asking folks to help with lighting the candles.

Since **Christmas Eve is on a Sunday**, we have planned to have one regular morning worship service on that day, with extra singing and communion.

## B&G CLEAN UP DAYS

In preparation for the annual dinner



It's that time of year again. Mark your calendar for **October 21 and 28<sup>th</sup>**. Clean up times will begins early but come when you can. Bring your hand tools and strong backs. It's time to clean up the church and manse yards.

If you have questions please contact Mark Fontenot, B&G Chairman





## ANNUAL CHURCH DINNER CALENDAR

*(DINNER DAY TASKS aren't "work" when you are doing them with your church family!)*

- **September 10-October 8:** Completion of canvass for food items and cash donations
- **Sunday, October 1:** Dinner Day Job Sign-up Sheets Available on Hallway Bulletin Board
- **Sat, October 21 & 28:** Church Building and Grounds Clean up days - 8:30 a.m.
  - *(Can't be there -Come on another day or evening, do a job on the list in the kitchen and then mark it off.)*
- **Wed., October 18:** Turkey dressing preparation night –6:00 p.m.
- **Fri., November 3:** 8:00 a.m. – Food Prep, Set up Dining Room & Take Out Meals Area
  - 5:00 p.m. – Oyster Patty Party, Take Out Food & Bazaar building prep
- **Sat., November 4:** 8:00 a.m. – Final Food & Dining Room Preparations
  - 10:30 a.m. - Oyster Frying begins
  - 
  - 11:00 a.m.-7:00 p.m .- Meals served
    - 8:00 p.m.- Clean up begins
- **Sun., November 5:** *COME TO CHURCH TO WORSHIP AND SHARE THE JOY & BLESSING OF SERVING OTHERS THROUGH HOSPITALITY!!*



# October 2023

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 Congregational Meeting to elect PNC	2	3	4	5 Night Circle 6:30pm	6	7 Canvas Sheets Due Tomorrow
8 Burr Datz	9 Session 6:30pm	10	11	12	13	14
15 Greg Jewett	16	17	18 Turkey Dressing prep @ 6pm	19	20	21 Dinner Clean Up @ 8:30am
22 Rev. Bangley	23	24 C&F Circle 1:00pm	25	26	27	28 Dinner Clean Up @ 8:30am
29 Burr Datz	30	31	1	2	3 Make Oyster Patties at 5pm	4 DINNER DAY
5	6	Notes Dinner Day Job Sign Up Sheets available in the hall way	Dinner Prep Kitchen Check List for Dinner available	Canvas Sheets Sheets due on 10/8	Prep To Go Nov. 3 all day when available	Prep Dining Room Nov. 3 starting at 8am



## Collierstown Presbyterian Church

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It's now officially October and we are joyous in the fact that our Annual Dinner and Bazaar Room preparations have begun! Please be thinking of what you can donate to our bazaar room this year. As always, the Presbyterian Women will donate the proceeds of the bazaar room to local missions. Our beneficiaries for 2023 will be the Fellowship of Christian Athletes of Rockbridge County and the Food Bank of Fairfield Presbyterian Church (Helping Hands Program). We all know that all our local missions are worthy of our help and would benefit greatly from our support. So, on that note, please dig deep into your bag of talents and see what you can come up with to help make this year's bazaar room a success!

We are looking for homemade baked goods (cakes, pies, cookies, breads, rolls), canned goods (soups, chili, pickles, jams/jellies), jewelry, handcrafted items whether it be woodwork, knitting, or crocheted items. There are too many talents in our church community to list so please let's put all those talents to good use and let's pack the Bazaar Room with wonderful goodies for this year.

**Please also consider making a monetary donation to our Bazaar Room. In 2019 and 2022 we had members provide monetary support to help us obtain certain items that our visitors always look for, i.e., apples and apple butter. Please consider being a monetary sponsor for these items for 2023. Please note that monetary donations are tax deductible and will be included in your yearly church donation letters. These items need to be ordered, so time is of the essence! If you can donate, we would appreciate it as soon as possible. Please feel free to reach out with any questions or suggestions. Email: [kellyjr@vmi.edu](mailto:kellyjr@vmi.edu) (Jennifer)**

The annual dinner also has its own Facebook Event Page!



Collierstown Presbyterian Church Annual Dinner 2023

Please like and share our event page to get the word out. You can find it by typing Collierstown Presbyterian Church Annual Dinner 2023 in the Facebook search engine. You can also copy and paste this link into your web browser, and it should take you there.

<https://www.facebook.com/events/689924199383913>

Thanks in advance for your support! The Bazaar Room could not happen without your generosity!

Jennifer, Joyce, and Shelley

## FROM CHRISTIAN EDUCATION:



A new ministry will be starting for young adults looking to expand and deepen their faith. This will be a time to look at relationships in our lives as well as our relationship with God. Made for this by Jennie Allen is the podcast we will use to base our discussion on. The first meeting will be on **October 16 at 5:30** at the Church upstairs in the youth room. We hope to see you there.

## CE PLANNING AHEAD

**Trunk or Treat**

**Oct 21 3-5**

**Santa is coming to Collierstown**

**Dec 9 2-4**

**Christmas Play**

**Dec 17**

***“A Very Mixed Up Christmas pageant***

## VBS for next year:

Vacation Bible school was discussed at the last CE meeting. It was a consensus with a few modifications, that Palmer was a good central location for all of the churches that participated.



## **ANNUAL "SCHOOL BAG CAMPAIGN" A SUCCESS!**

The PW concluded its annual "School Bag Campaign" on Sunday, August 20. Two hundred and fifty-two canvas tote bags filled with basic school supplies were transported to the Brethren Disaster Ministries building in Weyers Cave to begin their journey to Church World Service, the agency that will distribute the school kits to needy students in the United States and around the world. The monetary gifts that were given to the School Bag campaign were used to purchase additional school supplies for filling bags and to cover the costs of shipping and handling the bags to their final locations. Each bag was sent on its way with a prayer that the student who receives it will come to know Jesus. Many thanks to everyone who helped make this PW project a churchwide effort!

CPC Presbyterian Women



## **CPC Stated Session Meeting Highlights: September 11, 2023**

Session approved the August reports of the Receiving Treasurer (Mark Fontenot) and the Disbursing Treasurer (Jeanne Staton).

### **Committee Reports:**

Christian Education: Rosalea Potter

- Rally Day was celebrated during Worship on September 10th with wonderful participation by the children. CEC decided to continue Children's Church, but will not implement a children's Sunday School prior to Worship at this time.
- Reese McCormick will teach an adult Sunday School class
- For young adults, CEC has selected a faith-based podcast "Made for This" with Jennie Allen. The first podcast meeting will be held at CPC on October 16th.
- VBS had a good central location at Palmer Community Center and will be there in 2024 with some modifications.

Witness and Congregational Care: Debbie McCormick

- The Annual Picnic on church grounds had overwhelming approval. Seventy attended Worship, enjoyed fellowship and a bounty of food on August 27th. Special thanks was given to Austin Ramsey for his set up and use of his tent.
- An update of the CPC Family and Friends Directory will be distributed by October 1st.
- The Peace and Global Witness Offering will be received on Sunday, October 1st.

Worship: Joan Potter

- Rosalea Potter was thanked for planning the Rally Day Worship Service.
- Communion will be celebrated on World Communion Sunday, October 1st with the Rev. Malcolm Brownlee administering the Sacraments.

Buildings and Grounds: Mark Fontenot

- Members set up for the picnic at CPC. A large wooden table was repaired by Don Reid.

Stewardship: GayLea Goodbar and Jeanne Staton

- Committee chairmen and CPC organizations should submit their budget requests for 2024 by October 9th so the committee can prepare the proposed 2024 budget.

Personal: Judy Goodbar

- No report

### **Old Business:**

1. Manse: renters are very pleased with the property. Their rent is paid by direct deposit- Rent is \$1,400 monthly (management fees are \$140 a month). Renters pay their electric and oil bills. Rosalea Potter suggested that Mark contact BARC to have service automatically returned to CPC when renters move out.
2. PNC: Rev. Dr. Amy Fetterman has sent dates when she is available to meet with the PNC at CPC. 9/14, 9/18. 9/21 (6:30-8:30).



## **New Business:**

1. Session approved calling a Congregational Meeting for Sunday, October 1, 2023 for the purpose of electing three members to serve on the Nomination Committee with Elders Mark Fontenot and Joan Potter to secure three elders for the Class of 2026.
2. BARC will hold a town meeting in the fellowship hall at CPC on Thursday, September 28th at 6:30 p.m. to provide an update on high-speed internet service for the Collierstown area. (\$100 donation to CPC).
3. Rosalea Potter presented a request from someone from another church wanting to use the CPC kitchen on December 2nd 10 a.m.-3 p.m. (baking cookies with family and friends). Session discussed having a CPC member to be present and charging \$50 for utilities + \$50 for sexton. A decision will be made when more details are learned.
4. A Communicants class is being discussed.

Respectfully submitted.  
Janet S. Scott, Clerk of Session

# TRUNK OR TREAT

3-5 PM



## CAKE WALK FUNDRAISER

Fundraiser to support  
Rise Against Hunger &  
Challenger Baseball  
League

OCTOBER 21

FIELD ACROSS FROM EFFINGER FIRE DEPT

### Hosted By:

Collierstown Baptist Church, Collierstown Presbyterian Church,  
Collierstown United Methodist Church, Mt. Horeb United Methodist  
Church, Oxford Presbyterian Church, Union View Advent Christian Church  
Rapps Mill Church

## SEAFOOD LASAGNA –

### RecipeIngredients

- 1 pound lasagna noodles
- 4 Tablespoons butter
- ¼ cup plus 1 tablespoon flour
- 3 cups milk
- 1 cup grated parmesan cheese divided
- ½ tablespoon salt
- ¼ tablespoon ground white pepper
- ½ to 1 tablespoon of seafood seasoning (as desired)
- 1 15 oz container ricotta cheese
- 1 egg
- 2 teaspoons minced garlic
- 2 ½ cup grated mozzarella cheese divided
- ½ cup chopped parsley
- 1 pound cooked shrimp chopped if large
- 1 pound crabmeat

### Instructions

Cook pasta according to package directions, drain and separate. In a saucepan over medium heat, melt butter, add flour and whisk until smooth. Gradually add milk, whisking continuously until thick. Turn off the heat add 1/2 cup parmesan cheese, salt and pepper. In a bowl combine ricotta cheese, egg, garlic, 2 cups mozzarella, and parsley. Stir to combine. Mix shrimp and crab in a bowl.

In a greased 9 x 13 inch pan, layer 1 cup sauce in pan, place 3 noodles side by side, top with ⅓ of the ricotta mixture, top with 1/3 of seafood mixture. Repeat 2 more times topping with remaining sauce, mozzarella and parmesan cheese. Cover and cook in a 350 degree oven for 30 minutes, uncover and cook for additional 10 minutes or until bubbly and golden on top. Allow to rest for 20 minutes to set.

## Easy Butternut Squash Soup

Prep Time: 10minutes mins; Cook Time: 35minutes mins; Total Time: 45minutes mins

Serves 6; This butternut squash soup is one of our favorite fall recipes!

### Ingredients:

2 tablespoons extra-virgin olive oil  
1 large yellow onion, chopped  
½ teaspoon sea salt  
1 (3-pound) butternut squash, peeled, seeded, and cubed  
3 garlic cloves, chopped  
1 tablespoon chopped fresh sage  
½ tablespoon minced fresh rosemary  
1 teaspoon grated fresh ginger  
3 to 4 cups vegetable broth

Freshly ground black pepper

for serving:

Chopped parsley

Toasted pepitas

Crusty bread

### Instructions

Heat the oil in a large pot over medium heat. Add the onion, salt, and several grinds of fresh pepper and sauté until soft, 5 to 8 minutes. Add the squash and cook until it begins to soften, stirring occasionally, for 8 to 10 minutes.

Add the garlic, sage, rosemary, and ginger. Stir and cook 30 seconds to 1 minute, until fragrant, then add 3 cups of the broth. Bring to a boil, cover, and reduce heat to a simmer. Cook until the squash is tender, 20 to 30 minutes.

Let cool slightly and pour the soup into a blender, working in batches if necessary, and blend until smooth. If your soup is too thick, add up to 1 cup more broth and blend. Season to taste and serve with parsley, pepitas, and crusty bread.



## **BAKED FETA BITES**

### **Ingredients**

1 (8-oz.) tube crescent dough  
Cooking spray, for pan  
24 ~2" square pieces roasted red pepper  
24 1" cubes feta  
1 tbsp. Fresh thyme leaves, plus more for garnish  
1/2 medium shallot, minced  
Kosher salt  
Lemon zest, for garnish

### **Directions**

#### **Step 1**

Preheat oven to 375° and adjust oven rack to center position. Roll out crescent dough and pinch together seams. Using a chef's knife, cut into 24 squares; lengthwise into quarters and crosswise into sixths. Grease mini muffin tin with cooking spray and place squares into muffin tin slots.

#### **Step 2**

Fill each square with a piece of roasted red pepper, a cube of feta, and a sprinkle of thyme leaves and shallots. Season bites lightly with salt.

#### **Step 3**

Bake until dough is cooked through and golden, 15 to 17 minutes. Let cool 5 minutes, then transfer to serving platter and top with more fresh thyme leaves. Grate a light layer of lemon zest over bites and serve.

## **Chocolate Peanut Butter Pretzel Blondies**

These bars require just one bowl, pantry staple ingredients, and take almost no effort to make. They're sweet, salty, peanutty, extra chocolatey, and every last bite is delicious.

Prep Time 20minutes mins; Cook Time 20minutes mins; Total Time 40minutes mins

### **Ingredients**

1 1/2 sticks (3/4 cup) salted butter  
3/4 cup creamy peanut butter  
1 cup light brown sugar  
1/2 cup granulated sugar  
2 large eggs  
1 tablespoon vanilla extract  
2 cups all-purpose flour  
1 teaspoon baking powder  
1 cup semi sweet chocolate chips  
20 mini pretzel twists  
1-2 ounces milk chocolate, melted (optional)  
flaky sea salt (optional)

### **Instructions**

1. Preheat the oven to 350 degrees F. Grease a 9x13 inch baking dish.
2. Add the butter to a medium pot set over medium heat. Allow the butter to brown lightly until it smells toasted, about 2-3 minutes. Stir often. Remove from the heat and stir in 1/2 cup peanut butter, the brown sugar, and sugar. Let this cool until no longer hot, about 5 minutes. Add the eggs, and vanilla. Add the flour and baking powder. Transfer the dough to the freezer and chill 5 minutes or until the dough is no longer warm to the touch. Stir in the chocolate chips.
3. Spread 1/2 the dough out into the prepared dish. Dollop and then gently swirl the remaining 1/4 cup peanut butter into the dough. Add the remaining dough over top, don't worry if it does not fully cover the peanut butter. Arrange the pretzels over top the dough, gently pressing to adhere. Transfer to the oven and bake for 22-25 minutes, just until set in the center. Remove from the oven and drizzle with melted milk chocolate and sprinkle with sea salt (if desired). Let cool. Cut into bars. Store for up to 5 days in an airtight container.