



UNITED PRESBYTERIAN CHURCH

GOOD NEWS!

Summer 2023

TIME TO GET THE LEAD OUT

Rev. John White

Here in these lazy, dog-days of summer, some of you may remember the experience I shared one Sunday, words spoken by the senior pastor at my first call. His name was Charlie and one Sunday morning, as we sat behind the pulpit preparing for worship, he noticed that it hadn't been dusted, that there were papers cluttering the space. Huffily, he said, "John, there's people in the world who are always 'gonna.' They're 'gonna' this. They're 'gonna' that. They say they're 'gonna' but they never DOa! Our janitor, Max, is always 'gonna clean behind the pulpit'... and it's still a mess!" Charlie, then, crumpled a piece of paper, threw it on the floor and said, "Let's see next week if Max does his job."

Proverbs 6:6-8 says, *"Go to the ant, O sluggard, and observe her ways and be wise, which having no chief officer or ruler, prepares her food in summer, gathers her provision in harvest."* So, how do these words affect us? Are we being diligent where setting our priorities are concerned and then following through with them? Is there a person we need to call, someone we need to visit, people to whom we need to express to them that we love them? Do we have unfinished business where our neighbors are concerned, folks who we need to forgive, folks

TIME TO GET THE LEAD OUT, CONTINUED

who need to forgive us by our taking the initiative by our reaching out to them first? Are we demonstrating our love for our neighbor today or... are we GONNA?

What about where our walk with the Lord is concerned? Are we seeking Him today, reading His words today, making Him the number one priority in our lives today or...are we GONNA with God? Given what the Bible says about the ant, God lays before us the universal truth of doing now what's necessary, what's life-sustaining, and what's beneficial for our neighbors. In so-doing, God wants us to recognize, not only the value of building up a reservoir of the substantive things that matter, but we will be better prepared for the inevitability of those unwanted seasons to come. Our regrets will be fewer and spiritually, we will be better fortified.

A week passed before Charlie and I reconvened behind the pulpit for Sunday worship. The accumulated dust was thicker, additional clutter was apparent, and there on the floor was the piece of crumpled paper that Charlie had thrown down the week before. He leaned over, picked up the paper, held it up in front of me, and exclaimed, "GONNA!" Maybe God is saying to us during these lazy, dog-days of summer, "It's time to get the lead out!"



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PROVERBS 6:6-8



LIFE

Joyce Sanders

We take life with great stride, not knowing how we will be able to abide.

It has taken me many a year, but now my life is becoming crystal clear.

All the many mistakes created by me, could have been avoided so easily.

Using good judgment is the secret to life; think about your decisions before creating strife.

*Growing old has brought us through toils and grind, giving us knowledge that we left
behind.*

As time passes so fast, we wonder what really happened to the past.

All of a sudden old age appears, retirement time is here with great cheers.

*We can now rest and travel all the time, and enjoy the world encountering all that is
sublime.*

But wait a minute, my dear; suddenly your energy level brings us much fear.

You can't move so fast to be exact, and your balance is beginning to be off track.

Doctor, please tell me what to do! My joints hurt me through and through.

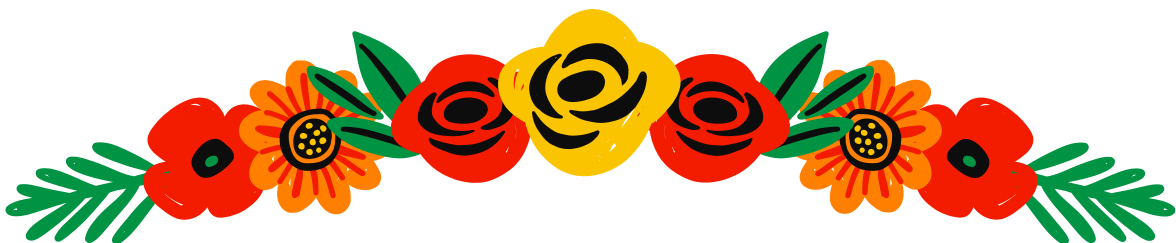
I'm really not able to take that trip as planned; I know I will miss the sunshine and sand.

Thank you, God, for helping me through the years; I must admit I have had many tears.

I know you were watching over me, always keeping me safe, I can see.

It seems as though when God closed one door, a new and better one opened to even the score.

*Always use good sense in making a plan, ask God first, and he will answer with an open
hand.*



HAPPY BIRTHDAY, REV. JOHN WHITE

Happy Birthday, John! Rev. John White celebrated his 60th birthday on June 19th. Thank you to all who joined the congregation to celebrate.



KATE RIKER CIRCLE

Laura F. Devine

Kate Riker Circle will meet on July 3, 2023 at 10:30 AM in the Fellowship Hall. We will discuss Lesson 4, Sabbath and Surrender. Nancy Hill will have devotions. Thank you.

BIBLE STUDY

Please join us for our weekly Bible Study! We meet on Wednesday nights at 6:30pm. The current study will run through August 9th, 2023. We look forward to seeing you there!

PICNIC AT BAXTER FARM

Pat Rockas

A HUGE THANKS to our hostess with the mostest -- Mary Baxter allowed our church members to have a picnic at her house, June 3rd. The setting was idyllic -- perfect June day with a gentle breeze -- wonderful front porch looking down the driveway to the pond -- the side yard with huge trees for us to sit under. We so thank Mary for her graciousness. We all had a great time and fell in love with Luke.

We asked people who brought a dish with a history to share it with our members so following this you will see the recipes and stories turned in.



HOWE FAMILY HUNGARIAN GOULASH

Sherry Howe Prigmore

- 1 pound ground beef**
- 1 green pepper**
- 1 medium onion**
- 1 can diced tomatoes (I used garlic version)**
- Pasta (shell, bow tie, your preference)**
- 1 small can tomato sauce (optional).**

Chop/dice onion and green pepper place in skillet over medium heat. Cook for 5 minutes or until onion is clear, add ground beef and cook until no longer pink. Pour all ingredients into a strainer, pour off fat and return to skillet.

In separate pot, cook 1-2 cups pasta according to direction. Strain and set aside.

Add the diced tomatoes and pasta to the skillet and stir until mixed together. If you want a bit more liquid, add a small can of tomato sauce. If you want more flavor, add garlic powder.

I sprinkle Parmesan cheese I've the top and serve in a bowl with garlic bread on the side. Enjoy!

One of Shirley's mother's recipes. She grew up on and then made it for her own family. 3rd generation for us because my girls grew up with it. It's easy, quick, filling and yummy!



BENEDICTINE SANDWICH SPREAD

Pat Rockas

1 medium cucumber *Only ½-¾ regular cucumber - can get too runny.
1 small onion, quartered *I probably use less onion – more like 2-3 tsps.
1 (8 oz) pkg cream cheese, softened
½ tsp salt
Dash hot pepper sauce
1 drop green food coloring
Thinly sliced white bread
Mayonnaise

Peel cucumber – remove seeds with a small spoon. Place cucumber in food processor and mince. Add onion – blend; add rest of ingredients and blend until smooth. Spread mayonnaise on one side of bread and Benedictine on other.

Story: USAF 1st husband, Duf, was a squadron commander of an Intelligence Unit with a ELINT at Shaw AFB, Sumter, SC. I was not a favorite of the wing commander's wife as I refused to attend all five nights of a conference (for the men but spouses were free to attend and be bored) when my son was only two months old. I told her I would come two nights but not all five. Her husband called in my husband, "Your wife is giving my wife a hard time." Duf supported me. But close to Christmas I received a phone call from one of the other wives telling me I was to bring three dozen shrimp salad sandwiches to the wing commander's wife's Christmas Party. You barely needed a phone as I called my Mom screaming, "HELP HELP HELP!!!" Mom gave me a recipe but this was before food processors so I had to squeeze the juice from the cucumber through a linen tea towel and same for the onion (now you can buy onion juice in a bottle). She suggested a use a fairly large glass as a cookie cutter and make round white bread circles (preferably Sara Lee thin white bread)...open faced – bread with Benedictine spread on top with two or three very thinly cut cucumber slices (from a cucumber that had been scored) in the middle. Completed sandwiches should be served on a silver tray. They were an enormous hit for most people there had never had one before --- my 3 dozen were gone quickly with requests for more!! Mom to the rescue!! Lucky me!!

The historic recipe for Benedictine Spread was originally created by Jennie Carter Benedict, an iconic Kentucky restaurateur, cookbook author, and philanthropist. In addition to operating Jennie Benedict & Co, a much-acclaimed Louisville restaurant and tea room, Benedict also cooked for some of the early 20th century's most distinguished figures, such as President Theodore Roosevelt. Missing from Miss Benedict's Blue Ribbon Cookbook, published in 1902, is her recipe for Benedictine, her famed cucumber and cream cheese sandwich spread. Food historians aren't sure if she wanted to keep it a secret, but an updated version of the famous cookbook (released in March 2022) now includes the famous recipe.

AUNT LOCKETT'S SWEET ICEBOX PICKLES

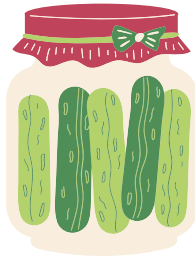
Lee Russell

To one quart of drained Dill Hamburger Chips add 3 cups white sugar, 1 teaspoon each of celery seeds, mustard seeds, whole cloves, ½ cup good apple cider vinegar.

Shake each morning until sugar dissolves – one week.

To enlarge batch, multiply all ingredients.

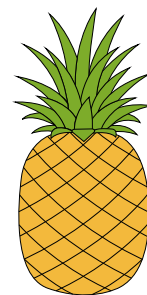
Enjoy!!



PUNCH BOWL CAKE

Jackie Corbit

- 1 box Duncan Hines pineapple cake mix
- 2 boxes vanilla instant pudding (5 ½ oz size)
- 2 - 21 oz cans cherry pie filling
- 2 – 8 oz cans crushed pineapple (drained)
- 1 – 12 oz Cool Whip
- 2 – 1 cup chopped pecans (opt)



Bake cake in 9x13 pan as directed on pkg. Let cool. Cut cooled cake in small pieces in punch bowl (1/2 cake). Mix 2 boxes of pudding using 5 cups milk. Pour ½ over cake. Add 1 can cherry pie filling. Spread 1 can pineapple over top. Add ½ container of Cool Whip. Sprinkle ½ cup pecans. Repeat the six layers. Chill and serve. Serves 16-20.

ORANGE SURPRISE

Joyce Sanders

60 Ritz crackers, crushed

¼ cup sugar

½ cup butter

1 can Eagle Brand milk

6 oz can frozen orange juice

8 oz Cool Whip

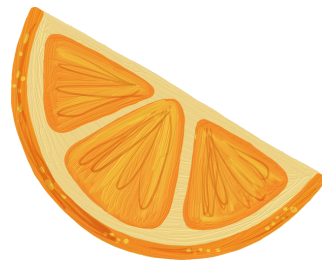
2 cans Mandarin oranges – large and drained

1 small can pineapple

½ cup chopped pecans

Combine crackers, sugar and butter. Pat in bottom of an oblong dish. Crush crackers – reserve some to sprinkle on top. Combine milk, Cool Whip, orange juice and mix well. Fold in oranges and spread in dish over crackers. Sprinkle remaining crackers on top. CHILL.

This recipe came from a little restaurant on Main Street called “Cousins.” Every time I make it, I get lots of compliments.



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THEY BROKE BREAD IN THEIR
HOMES AND ATE TOGETHER WITH
GLAD AND SINCERE HEARTS

ACTS 2:46B NIV

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ACTIONS TAKEN BY SESSION

Jackie Corbit, Clerk of the Session

STATED SESSION MEETING, MARCH

1. **Accepted Barry Arnold as church member.**
2. **Approved use of Fellowship Hall by DAR first Wednesday of each month beginning in Sept. 2023.**
3. **Jeff Shaver was approved as pulpit supply in May.**
4. **Approved a picnic at Mary Baxter's farm for June 3.**
5. **Accepted February financial report.**

STATED SESSION MEETING, APRIL

1. **Accepted Lou Noel as church member.**
2. **Approved the use of the room across from the kitchen in fellowship hall to be used to store items donated to DAR for online auction in Oct. with the stipulation of removing all items left no later than Oct. 9.**
3. **Approved \$1,000 from Jan Hylan fund to Nicholasville Urban Village ministry.**
4. **Approved \$500 to the Nashville Presbyterian Church to aid with repercussions of the shooting at their school.**
5. **Accepted the March financial report.**

STATED SESSION MEETING, MAY

No report for May due to canceling of June session meeting.



FINANCIAL SUMMARY

Income:	March	\$6,297.98	Expenditures:	\$5,992.10
Income:	April	\$7,211.63	Expenditures:	\$8,264.63
Income:	May	\$5,369.13	Expenditures:	\$5,593.78
Total:		\$18,878.74	Total:	\$19,850.51

We spent \$971.77 more than we took in for the months of March-May.

BIRTHDAYS & ANNIVERSARIES

JULY

6th - Ruth Young
14th - Shirley Howe
18th - Marilyn Allen
25th - Laura Duhamel
27th - Christopher Ferguson



AUGUST

2nd - Lee Russell **2nd - Nick & Elaine Dedman**
12th - Laura Fugate Devine **4th - Butch & Jan Woodard**
21st - Nancy Hill

SEPTEMBER

7th - Mary Woodard **16th - Ron & Jackie Corbit**
16th - Pat Alexander **20th - Ed & Leona Berg**
24th - David Lynn **30th - Bill & Gwen Wickliffe**
29th - Chuck Dedman
29th - Nick Dedman

UPCOMING EVENTS

July 4th - HAPPY INDEPENDENCE DAY
July 5th - Mission & Outreach Committee, 1pm
July 16th - Communion Sunday
July 19th - Stated Session Meeting
August 16th - Stated Session Meeting
August 20th - Communion Sunday
September 4th - HAPPY LABOR DAY
September 17th - Communion Sunday
September 20th - Stated Session Meeting
