

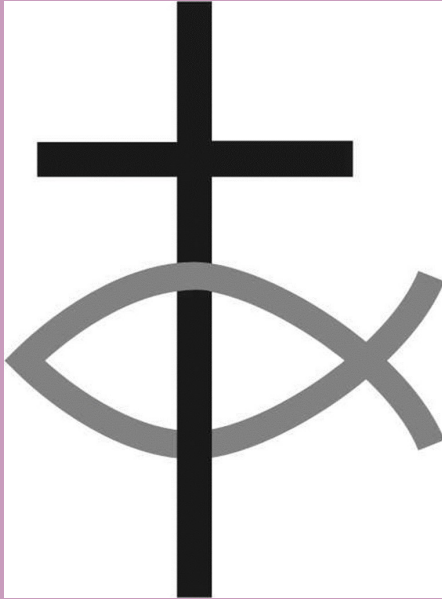


# The Grapevine *"I am the true vine, and my Father is the vinegrower."*

**February 2023 Edition**

*Grapevine next publishing: March 15th.*

## **The Season of Lent Feeding the Body and the Soul**



Lent is one of the seasons of the church year. It asks us to consider more deeply our intention to follow Jesus Christ, and how we respond to God's call upon our lives.

Lent begins on Ash Wednesday and lasts until the celebration of the resurrection of our Lord on Easter Sunday. Lent lasts for forty days (if you count them up, it does not include Sundays!)

The word Lent comes from an Old English word for spring. Especially those of us who live in the northern hemisphere, as we move towards spring, we are encouraged to grow during these forty days.

For many Christians, Lent has traditionally been a time to give up something, reminding us of the sacrifices of Jesus. However, in recent years there has been a move by some churches to focus instead on **adding** something in the season of Lent.

Different ministry teams of Plymouth Presbyterian Church are working together to offer a variety of worship, fellowship, service, and learning opportunities throughout this Lenten season. The schedule is included in this Grapevine. The Education Ministry Team will be leading us as we examine spiritual practices – things that Christians do to help us grow in faith. We will be fed by the Fellowship Ministry Team at shared meals. The Worship Ministry Team is planning an Ash Wednesday and Maundy Thursday service. The Mission Ministry Team has provided a daily calendar to use throughout Lent, and encourages us to volunteer at IOCP.

Blessings as we grow in this season of Lent,

Pastor Carol

**PLYMOUTH PRESBYTERIAN CHURCH**

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## Upcoming Dates

**Sunday, February 19** – Join us for pancakes after worship. Bring your favorite toppings to share. Learn about Lent and PPC's plans for this time.

**Monday, February 20** — Church office is closed for President's Day

**Wednesday, February 22 at 1:00pm** — Book Club

**Wednesday, February 22, 7:00 pm** – Ash Wednesday worship - the official beginning to Lent.

**Sunday, February 26** - Intergenerational Lenten event after worship; brunch will be served.

**Sunday, March 5** - Intergenerational Lenten events after worship; brunch will be served.

**Wednesday, March 8 at 10 am** – GIFT Group

**Sunday, March 12**—Join us after the worship service for Congregational First Steps in the Search Process, Session 1.

**Wednesday, March 15 at 5:45 pm** —Soup Supper followed at 6:30 by Lenten worship service focusing on prayer.

**Sunday, March 19**— Join us after the worship service for the second Congregation First Steps in the Search Process, Session 2.

**Wednesday, March 22 at 1 pm** - Book Club

**Wednesday, March 22 at 5:45 pm** – Soup supper followed at 6:30 by Lenten Service focusing on meditation and worship.

**Sunday, March 26**—If needed, join us after the worship service for Congregation First Steps in the Search Process, Session 3.

**Wednesday, March 29** is a regularly scheduled volunteer date for the church at IOCP. Please sign-up to serve at IOCP as a spiritual practice of serving others. NO soup this week but a group might opt to grab dinner afterwards.

**Sunday, April 2** is Palm Sunday worship.

**Thursday, April 6** is Maundy Thursday worship service with communion.

**Sunday, April 9** is Easter Sunday worship.

## **CONGREGATIONAL FIRST STEPS In the SEARCH PROCESS**

One of the first steps for a congregation after the Transitional Pastor begins is to develop and submit a Mission Study to Presbytery for approval. We will be building on the Strategic Planning work that was done last summer. These will be brainstorming sessions after the worship services on Sunday, March 12 and 19, if more work needs to be done we will also meet after worship on Sunday, March 26. We hope everyone will join us either in person or via livestream.

## **Lenten Event Schedule and Menu**

### **Feeding the Body and the Soul**

Kicking off Sunday, February 19th, we will be having Sourdough Pancakes (including gluten-free) after church. This is our "Fat Tuesday" starting Lent. **Please bring your favorite topping or spread to share.**

We will be trying out a new schedule of events this year. The theme is Feeding the Body and the Soul. For the next 2 weeks, Feb 26th and March 5th, we will be having a light brunch after church followed by a learning time for all ages. The schedule then changes to Wednesday evenings, March 15th and 22nd, with a light soup supper at 5:45 pm, followed by a half hour learning time starting at 6:30. On Wednesday, March 29th we will be practicing our faith by helping out at IOCP's food store and resale shop from 5:30 - 7:00pm. Please plan to attend this event; a sign-up sheet will be in the Narthex. Afterwards, plan to join the group at a local eatery for a light supper.

A tentative menu is outlined below:

**Sunday, February 19th** Leaf's Famous Sourdough Pancakes

**Sunday, February 26th** Hearty Oatmeal Brunch Bar with Fruit and Toppings

**Sunday, March 5th** Sandy's Famous Kolaches and Cinnamon rolls

**Wednesday, March 15th** Potato Soup

**Wednesday, March 22nd** Chili

Meals will be made with low sodium, reduced fat and gluten-free diets in mind. It's not a problem to include other special diet requests, so please contact Janet Menary at 763-549-0055 or [wimenary@gmail.com](mailto:wimenary@gmail.com)

### **IOCP 5th Wednesdays**

Next PPC volunteer date will be Wed March 29, 5:30-7:00. We have a sign-up link specific to our group. <https://iocp.volunteerhub.com/vv2/lp/PlymouthPresbyterian>

There will not be a separate Lenten program for Wednesday, March 29 as we live out our theme of "Spiritual Practice" by participating in service at IOCP.

## Tread Lightly for Lent

The Presbyterian Church's Mission folks have created a calendar for us to use throughout the season of Lent. For each day beginning on Ash Wednesday, the calendar has a short Scripture reading, prayer, activity or question to consider. The link is <https://www.presbyterianmission.org/resource/tread-lightly-for-lent/> or pick up a paper copy of a Lenten activity calendar in the Narthex and join others as we move closer to God this Lenten season.



## Pizza Party and Crust Recipe

January 15 after the worship service the Christmas decorations were taken down and may pizzas were made and enjoyed. There were crusts flying as cooks learning now to flip crusts in the air. There were several requests for the crust recipe which is included on the next page.







# SPECIAL OFFERINGS

## ONE GREAT HOUR OF SHARING

One Great Hour of Sharing offerings will be collected from February 22 to April 9, 2023

For over 70 years, One Great Hour of Sharing has provided Presbyterians a way to share God's love with our neighbors in need around the world. The three programs supported by One Great Hour of Sharing - Presbyterian Disaster Assistance, the Presbyterian Hunger Program, and Self-Development of People - all work in different ways to serve individuals and communities in need. From initial disaster response to ongoing community development, their work fits together to provide people with safety, sustenance, and hope.

You can donate via designated envelopes at church, or online (indicate special offering).

Fish banks will also be available for children and any adults who would like one.

### Pizza Party and Crust Recipe

January 15 after the worship service the Christmas decorations were taken down and may pizzas were made and enjoyed. There were crusts flying as cooks learning now to flip crusts in the air. There were several requests for the crust recipe which is included on the next page.



## Homemade Pizza Dough

For a crisp, chewy pizza crust at home. The recipe yields enough pizza dough for two 12-inch pizzas and you can freeze half of the dough for later.

**Yield:** 2 12-inch pizza, about 2 pounds of dough.

**Bake at 425°F**

**Bake time: 15 minutes**

### Ingredients

1½ cups **warm water** (between 100-110°F, 38-43°C)

2¼ teaspoons **instant yeast** (1 standard packet)

1 Tablespoon **granulated sugar**

2 Tablespoons **olive oil**

1 teaspoon **salt**

3½ cups **all-purpose flour**

3½ Tablespoon **vital wheat gluten** (optional)

2 Tablespoons **cornmeal** for dusting the pans

### **Instructions:**

Mixing can be accomplished using a bread machine, a stand mixer with dough hook, or by hand.

If using vital wheat gluten, more water will be needed (1½ T. water / 1 T. vital wheat gluten)

Whisk the water, yeast, and sugar together and allow to rest for 5 minutes.

Add vital wheat gluten and half of the flour, beat for 2 minutes.

Gradually add the remaining flour, salt, and oil to form a sticky dough.

Continue working the dough, by turning it out onto a lightly floured surface, knead the dough for 5-7 minutes. After kneading, the dough should still feel a little soft and have a silky texture. Poke it with your finger - if it slowly bounces back, your dough is ready to rise. If not, keep kneading. Lightly grease a large bowl with oil. Place the dough in the bowl, turning it to coat all sides in the oil. Cover the bowl with plastic wrap; allow the dough to rise at room temperature for 45-60 minutes or until double in size. (**Tip:** to shorten rise time, place the dough inside a turned off, 150°F preheated oven, and keep the door slightly ajar. Check dough after about 20 minutes; close the oven door if not doubled in size)

Preheat oven to 425°F. (If using a pizza stone, place it in the oven to preheat as well.) Lightly grease baking sheet or pizza pan with olive oil. Sprinkle lightly with cornmeal.

When the dough is ready, punch it down to release the big air bubbles. On a lightly floured work surface using lightly floured hands or rolling pin, gently flatten and stretch the dough to about ¼ - ½ inch thick. If the dough keeps shrinking back as you try to stretch it, stop what you're doing, cover it lightly for 5-10 minutes, then try again. Place on prepared pan and top it with your favorite toppings. Bake pizza for about 15 minutes until crust and toppings are lightly browned.

**Make Dough Ahead:** The dough can be stored in the refrigerator for 8-24 hours. Instead of warm use tepid water in the dough this will slow the dough's rise. Lightly coat all sides of the dough ball with olive oil and place into a zipped-top bag and seal tightly, squeezing out most of the air. Keep an eye on the dough's rise, it will require being punched down (several times) to release air bubbles. As a bonus, the slow rise gives the pizza dough wonderful flavor! When ready to make pizza, remove the dough from the refrigerator and allow to rest (and warm up) for 30 minutes on the counter before shaping the dough.

Dough can be frozen. Lightly coat all sides of the dough ball(s) with olive oil and place them into individual zipped-top bag(s) and seal tightly, squeezing out all the air. Freeze for up to 3 months. To thaw frozen pizza dough, place the frozen pizza dough in the refrigerator for about 8 hours or overnight.

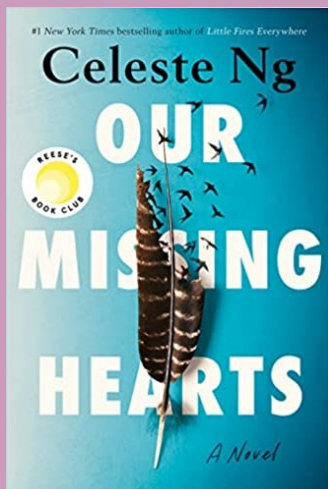
Please experiment, this is a basic dough recipe and can be used in making breadsticks, calzone, strobili, focaccia, even bagels. Wheat gluten is what makes a good pizza crust. I add it to doughs that need a strong structure, like pizza dough. Its structure is very beneficial when added to whole wheat breads, too. Have fun and enjoy! This page is adapted from Sally's baking recipes.

Find it online: <https://sallysbakingaddiction.com/homemade-pizza-crust-recipe/>

Thank you, Janet Menary

## PPC 2023 Book Club Selections

- February 22- Our Missing Hearts, by Celeste Ng. Led by Joanne Mann
- March 22- Sold on a Monday, by Kristine McMorris. Led by Pat Johnson
- April 26- The Reading List, by Sara Nish Adams. Led by Carla Bahls
- May 24- A Promised Land, by Barack Obama. Led by Melody Baker
- June 28- Daughter of the Morning Star, by Craig Johnson. Led by Bonnie Friedmeyer
- July 26-
- August 23- The Light We Carry, by Michelle Obama. Led by Loni Gradick
- September 27- The Seedkeeper, by Diane Wilson. Led by Sharon Larson.
- October 25- Demon Copperhead, by Barbara Kingsolver. Led by Lu Wilmot
- November 15- Braiding Sweetgrass, by Robin Kimmerer. Led by Carol Reed
- December 6-
- January 24- 2023 Newbery, Caldecott and Coretta Scott King Award Winners; choose books for 2024. Led by Loni Gradick and Pat Johnson



## Book Club

The PPC Book Club meets on the fourth Wednesday of the month in the Fireside Room.

The next meeting is on February 22 at 1:00 pm. We will be discussing Our Missing Hearts by Celeste Ng. Joanne Mann will lead the discussion.

## Memorial Blood Centers

The Memorial Blood Center in Plymouth is looking for volunteers to donate blood. The need for blood donors is dire. You can save up to three lives in the hour it takes to donate blood. You can sign up online <https://www.mbcherohub.club/donor/schedules/zip> or call 1-888-GIVE-BLD (888-448-3253).

## Choir Schedule

**Choir Practice Schedule:** (Choir will sing 2nd and 4th week of the month, Ash Wednesday, Palm/ Easter Sunday but NOT Maundy Thursday)

- Wednesday, February 22 at 6:30pm – 6:55pm
- Sunday, February 26 at 9am– 9:25am





## Welcome to PPC Carol



Thank you for the flowers and the cupcakes and the warm welcome to Plymouth Presbyterian Church on my first Sunday with you, January 22. I look forward to meeting even more of you in the weeks ahead. Thank you for wearing nametags and helping me

## Donate New and Like-New Home Décor and Clothes to Resale Select

### Resale Select Donation Tips

The new year often has us cleaning out closets and pantries, and Resale Select would love to have your items that no longer serve you. Consider these tips before you donate:

- **Clean your items before donating.** This ensures your donation can be put to good use right away!
- **Choose only your *best* items for us!** This saves valuable resources in the sorting process.
- **Pre-sort your donations** by separating clothing from household items.
- **Transport donations in a box or sturdy bag** clearly marked "Resale." Please do *not* use plastic totes or lawn bags.

## Message from COVID Response Committee

The following Covid Guidelines were approved at the November Session meeting.

- Vaccinations and up-to-date boosters are strongly encouraged, but proof of vaccination is not required.
- Wearing masks during the church service is strongly encouraged because of the medical community's projections of higher flu and COVID-19 numbers this winter.
- Handwashing and sanitizing are encouraged, and hand sanitizing stations will be provided.
- We have people at risk, so be aware of those wearing masks, and be sensitive to social distancing.
- Those providing food for Fellowship will follow safe food handling procedures.

## Mission Updates

### IOCP Food Collection

We are resuming food collection for ICOP. As you may know, the need for food is great, and Minnesotans have visited food shelves this past year more than any other year on record. We will have a donation bin in the coat closet (feel free to leave bags of food in the bin before then too).

Thank you for your donations!

### Most Needed Items

1. Baby Wipes
2. Size 5 & 6 diapers
3. Cereal
4. Canned Meat
5. Pasta Sauce

We also plan to support their "Prevent Hunger" campaign in March-more details to come soon on it! You can also contribute at any time to this campaign with a monetary donation at [iocp.org/preventhunger](https://iocp.org/preventhunger). With every \$1 raised, they can source \$9 worth of goods with their nonprofit partners.



### Volunteer

We are in need of worship leaders to read scripture and lead in prayers. If you are interested in helping, please sign-up online or contact the Office so she can get you in touch with those committees, or visit the website at [plymouthpc.org](http://plymouthpc.org) and hover over the Events tab on the top right and click on Volunteer Sign-ups!

### Congratulation to Credo, PPC's Administrative Assistant, on giving birth to a baby girl; both are healthy.

- Name: Abigail Faith
- Date of birth: 02/02/2023
- Weight: 6 lbs, 10.2 oz (3010 g)
- Length: 20.2 in. (51.4 cm)

### Temporary Administrative Assistant

Greetings, My name is Peacock Thao. I'm originally from Georgia and I speak Hmong. I have four older siblings and enjoy attending church. I am excited and happy to be of service for PPC and the community. Thank you for having me.

### Church Office Hours

Peacock's office hours are Monday through Thursday 11am to 4pm.

Please send any announcements and information for the bulletin to [office@plymouthpc.org](mailto:office@plymouthpc.org) by **end of day Wednesdays**.

### Message from Gordon Doshier - Clerk of Session

As clerk of session, it is my responsibility to keep our membership rolls up-to-date. From a financial standpoint, we pay per capita to the presbytery, synod and General Assembly for each member, so knowing how many members we actually have is important for that. Recently, the Deacons called people to find out if they were still part of Plymouth Presbyterian, whether members or not. So, I have a good basis for what adults in the area still consider themselves members or attenders. I also assume that youth that were confirmed at PPC that have not graduated high school or are going to college are still members. What I don't know is whether any members' adult children that have moved from home are still members themselves. So, if you have adult children no longer living at home who are still members of PPC, please let me know. I will make sure that I do not move them to the inactive list. My email address is [gordon.doshier@outlook.com](mailto:gordon.doshier@outlook.com).

### Thank You

A BIG thank you to Melody Baker and Gordon Doshier, our outgoing members of Session who have served faithfully during their terms.

PLYMOUTH  
PRESBYTERIAN  
CHURCH

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