

Bethel Presbyterian Review

The Pastor's Corner

A few years ago, I walked into the youth room of the church I was serving and found a large pile of Rubik's cube pieces on the floor. The Rubik's cube came out when I was a child and is still on sale in the original and various other forms. For those who may have forgotten, it is a cube that has nine pieces to each side; all sides are multi-colored and the object is to take this mixed-up cube and make each side a solid color.

I proceeded to try and put the pieces back together. Try as I might, I couldn't fix it. I chalked it up to my complete lack of finger dexterity and gave up. The truth was, I was doomed from the start. The next day, I found the middle piece of the game that all the other pieces attach to. This piece allows the player to turn the cube every which way. With this piece, a little patience, and some concentration, I was able to piece together the toy.

I was doomed in the beginning because I didn't have the heart of the game. Without the heart, it fell all to pieces. It is kind of like our lives. The heart and center of our whole faith is our Lord and savior Jesus Christ. Christ took our sin upon him when he died upon the cross.

When we acknowledge this act of saving grace and receive the gift of God's salvation through Jesus, God creates within us a new heart. We become one at peace with God. God's Holy Spirit enters into us and is the glue that holds us together.

Jesus said, "Come to me, all you that are weary and are carrying heavy burdens, and I will give you rest. Take my yoke upon you and learn from me, for I am gentle and humble in heart, and you will find rest for your souls. For my yoke is easy, and my burden is light."

That about says it all. When you feel life is falling to pieces, realize that the love of Christ is at the heart of your faith. From that love we receive the rest, peace, comfort, and joy that we all yearn for so deeply.

Food for thought....

Pastor Todd



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SEPTEMBER

Reilly Saneman 9/5

Doris Lytle 9/8

Nelson Berigtold 9/9

Zachary Clayton 9/12

George Reeves 9/12

Bob Horn 9/15

David Hinkley 9/16

Bruce Mattheiss 9/18

Chuck Saneman 9/18

Nancy Berigtold 9/20

Kathleen Fowler 9/22

Christopher Mitchell 9/23

David Thomas 9/24

David Amos 9/26

Keith Comer 9/28

Kathleen Clayton 9/29

2021 Per Capita

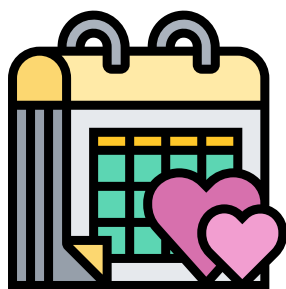
The Per Capita fee for each congregation member for 2021 is **\$36.06**. Please be sure to submit your portion by the end of the year.

Thank you!



Reminder:

**Starting September 12th,
our Sunday Service
will begin at 10:30 a.m.**



Eric & Wanda Edie 9/2

Anthony & Deborah
Saneman 9/16

David & Sherry Kirchner 9/24

Christian & Theresa Sachs 9/30

Happy Anniversary



*Happy
Birthday*

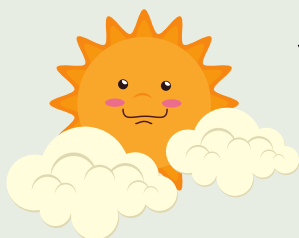
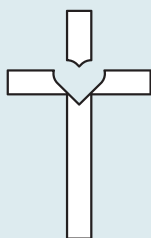




Deacon's Update

We uphold the following members, relatives and friends in our prayers and pray God's healing upon them:

- The 2 families displaced by fire in Jarrettsville & Whiteford
- College students and youth heading back to school
- Doug Arnold
- Kim St. Clair and family (Lynda McRee's sister-in-law)
- Sandy Hughes
- Charles McKenzie, father of Gail Lowe
- Holly Robinson, sister of Becca Smith
- John Cairnes
- Nelson Berigtold
- Charlotte Scott, sister-in-law of Dan Scott
- Barb Kirschner, mother of Dave Kirschner
- Ed Calary
- Max Montfort, friend of Tom and MaryLee Swift
- Dorianne Griffey
- Janet Kauffman
- George Reeves
- Kelly Jarrett Reeves and Robbie Reeves, son & daughter-in-law of the Reeves
- John Louderback
- Brendan Lins, grandson of Ron & Andi Holmes
- Henry Kraft, grandson of Gail & David Thomas
- Frank Clement, friend of Sam & Marsha Brooks
- John Dorn, friend of John and Rita Cairnes
- Beverly Schmidt
- Joe Bradford
- George Cowman
- Howard Eisner
- George Denbow
- Jessica Sambor
- Debbie Dahl, friend of Lisa Robbins

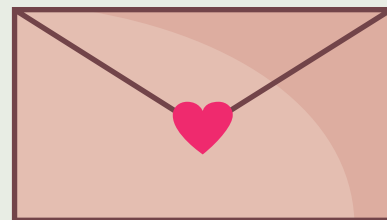


Shower of Cards

Our featured
Bethel Members
for September are:

**George &
Mary Ellen Reeves
112 Chestnut Hill Road
Forest Hill, MD 21050**

Send a little Sunshine!
Each month we select a
member (or members) to
shower with cards or
notes of love, support,
encouragement and
good cheer!



The Mission Committee says Thank you!

Mason-Dixon Community Services set a goal to help 100 kids with their back-to-school needs, including new shoes! Thanks to the generosity of our Bethel family, we helped reach that goal! We partnered with the Lions Club to provide a total of 100 shoe certificates, valued at **\$2,500**, to help kids and their families have a great start to the school year! We appreciate your donations of school supplies as well!



**BACK
TO
SCHOOL**



Local families in need:

Two families were displaced by fire in late August: one in Jarrettsville and one in Whiteford. The Sunflower Fund reached out to them and donated \$1,000 to each family. Folks are asked to go to the **Jarrettsville Creamery & Deli FB page** to learn how we can help these families get back on their feet. Prayers are appreciated as well.

Bethel Church Highlights



Bethel had four baptisms in August! Congratulations to The Smith/Saneman, Swinscoe & Troyer families. Many blessings to Chase Sterling Smith, Cameron Selena Smith, Sawyer Ann Swinscoe and Trevor Patrick Troyer!



Bethel was blessed by several wonderful performances this summer. The congregation enjoyed special music by **Chad Rogers** on bass, **Caroline Haar**, soprano vocalist, and **Cara Fleck Plewinsky** on harp. It looks like we have some budding musicians in our Bethel family as well, playing along with **MaryLee Swift!**

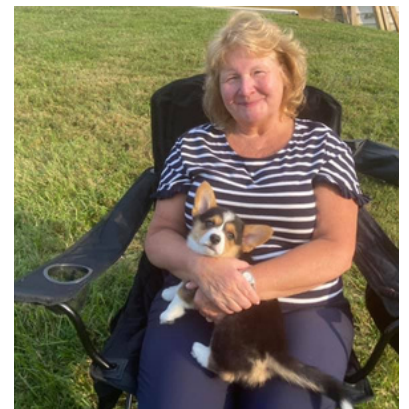
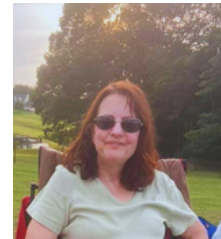


Thank you to our Music Director, **Kirsten Fitzsimmons**, for organizing and providing our musical selections each Sunday!



Bethel Women's Group

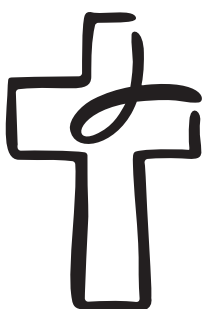
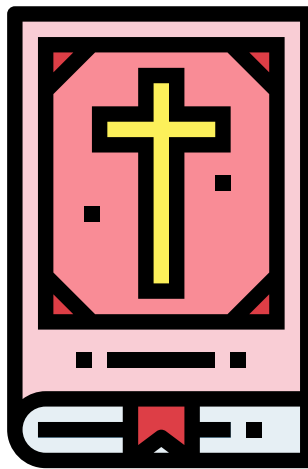
The Bethel Women had a fabulous evening for their **Fire Pit Night** in late July! Laughter, music, hot dogs, s'mores and sweet pups made for a memorable night of fellowship around the fire pit!



The Bethel Women's group hosted a **"Paint on Canvas"** event, along with a delicious brunch, after the Sunday Service on August 22nd. Each lovely lady painted a canvas filled with beautiful sunflowers. Nicely done, ladies!

Vacation Bible School

Kids of all ages had a wonderful week at VBS in July! The Christian Education Committee and their volunteers organized a 3-day adventure that helped children get "Anchored" in the word of God! The kids were treated to interactive Bible stories, along with crafts, music, pizza, fishing, and so much more! We could not have done any of this without the guidance and dedication of our Youth Director, Chrissie Galliher, and her VBS Committee Members - Ruth Walker, Gail Lowe, Melissa Krawczyk, Lynda McRee, Kirsten Fitzsimmons, and Pastor Todd Smith. Thank you all for giving your time and mentoring the children in our church and community. Special thanks to all the youth and adult volunteers who assisted with the programs each day. You're the best!!





More from
Vacation
Bible
School



Anchoring
kids in the
heart of
God's Word!



You're Invited!

Join us for a wonderful, uplifting
movie in the Sanctuary on Saturday,
September 11th!



MOVIE NIGHT AT BETHEL!!

Featuring the 1998 comedy-drama film

Simon Birch

Drinks and Popcorn will be provided
Just bring yourself, family, or friends!

Join us on Saturday,
September 11, 2021
from 6 to 8 pm
in the
air-conditioned
Bethel Sanctuary



Brought to you by
the Bethel Reopening Task Force



Bring your friends and family!

Favorite Hymn Sunday

The Worship and Music Committee is excited to announce
that The Favorite Hymn Sunday will take place each
Sunday in October. Please complete the form below and
turn in with the Sunday offering, or you may respond
via phone, email, or by stopping by the church office.

Name (optional): _____

Hymn and Hymn Number (if known):

Why is this your Favorite Hymn? (optional)

Pause for Poetry

SEPTEMBER
by John Updike

The breezes taste
Of apple peel.
The air is full
Of smells to feel --
Ripe fruit, old footballs,
Drying grass,
New books and blackboards
Chalk in class.
The bee, his hive
Well-honey, hums
While Mother cuts
Chrysanthemums.
Like plates washed clean
With suds, the days
Are polished with
A morning haze.



Those who
leave
everything in
God's hands
will
eventually see
God's hand in
everything.

"Best Ever" Lemon Meringue Pie

submitted by Lisa Robbins

Lemon Filling

- 1 ½ cups sugar
- 5 tablespoons cornstarch
- ⅛ teaspoon salt
- 4 egg yolks
- 1 ¾ cups water
- ½ cup fresh lemon juice
- 3 tablespoons butter
- 1 teaspoon lemon zest

Mile-High Meringue

- 6 egg whites
- ½ teaspoon cream of tartar
- ½ cup sugar
- ½ teaspoon vanilla extract

Additional Ingredient

- 1 (9-in.) baked piecrust shell

Preheat oven to 325°F. Whisk together first 3 ingredients in a medium-size heavy non-aluminum saucepan.

Prepare Filling: Whisk together egg yolks and next 2 ingredients in a large bowl; whisk into sugar mixture in pan over medium heat, stirring constantly until mixture thickens, about 9 minutes. Bring to a boil, and boil, whisking constantly, 1 minute. Remove from heat. Stir in butter and zest until smooth. Spoon into piecrust.

Prepare the Meringue: Beat egg whites and cream of tartar at high speed with an electric mixer just until foamy. Gradually add sugar, 1 Tbsp. at a time, beating until stiff peaks form and sugar dissolves (2 to 4 minutes). Add vanilla, beating well. Makes enough for 1 (9-inch) pie.

Spread Mile-High Meringue over hot filling, sealing edges. Bake at 325°F for 20 to 22 minutes or until meringue peaks are lightly browned. Let cool completely on a wire rack (about 1 hour). Store in refrigerator.

A family favorite!



Easy Peasy Lemon Dessert

submitted by Betty Rogers

3 sticks butter

2 c. flour

1 c. ground pecans

8 oz cream cheese

1 c. powdered sugar

8 oz. Cool Whip

3 pkgs lemon

instant pudding

4 c. cold milk

chopped nuts

Combine butter, flour and ground nuts. Put in bottom of 9 x 13" pan for crust. Bake 20 minutes in a 375 degree oven.

Beat cream cheese, sugar, and 8 oz Cool Whip. Place on cooled crust.

Beat lemon pudding and milk. Spread over cream cheese mixture. Top with 8 oz Cool Whip and nuts.

Refrigerate and enjoy!

Do you have a recipe to share?

We'd love to feature **your** favorite recipe in a future newsletter.

Please email your submission to lisa@bethel-md.org or drop off a copy to the church office. Everyone loves those tried-and-true recipes from our church community!



Making a Difference

We received this card with a heartfelt thank you note from Young Life Harford County, with a personal note from a camper. Armando writes:

"I was crazy close to not making it to camp. I came in thinking I wasn't going to benefit from it. However, that was not the case. My entire life has changed. I will never forget the love shown to me. Thanks for your love." - Armando, 18



We just got back from Young Life camp at Lake Champion and had the best week of our lives! Leaders got to spend a week with their high school friends that they have been pursuing all year long. We laughed, had meaningful conversations, and got to process Jesus Christ's deep love for us. We couldn't have done this without your faithful support. Thank you for making it possible for us to reach kids in Harford County!



THANK YOU



Bethel Presbyterian Church
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