

True Vine Times August 28, 2020

No SUNDAY morning service Sept 6th (next week) but.....

**PRAYER SERVICE AT THE CHURCH
SUNDAY EVENING SEPTEMBER 6TH
AT 6:30 PM**



Check in with Ben and Crystal Oles

I had a wonderful conversation with Ben Oles. He and his family are frequent attenders of our Wednesday evening programs. Things are very busy around the farm. Ben

just finished the last of the planting, and much harvesting continues. They have 280 share members and supply 10 restaurants with their produce. The kids and Crystal are doing very well and have had a great summer. Crystal is prepping for home school, which will start very soon. They will be headed to Beaver camp this weekend for a family reunion. We both expressed the hope of being able to get together soon. They send their love to our church family.

Beaver Camp Church Retreat is next weekend. It starts on Friday night, with **supper served at 5:00pm.**

No True Vine Times next week.

MCC School kits update:

Esther Mast reports that Sandi Meyers, Pat Strunk, Kim Atwell, and herself met at the church this week to make school kit bags. Esther stated a generous donation of items were made to go into the bags, which will enable 100 school kit bags to be completed! Other church members are working at home to help in the cause.

Cooking with Judie Herring

DANISH PUFF

One of Judie Herring's favorites, which is in our church cookbook

Step one:

1 cup flour, 1/2 cup butter, 2 T water
Mix butter and flour, add water. Make into 2 balls, pat into 2, 12 x 3 in strips on baking sheet.

Step two:

1/2 cup butter, 1 cup water, 1 tsp. almond flavoring, 1 cup flour and 3 eggs
Bring first 3 ingredients to a rolling boil. Remove from heat, add flour. When smooth and thick add eggs one at a time, beating well after each one. Divide evenly and spread over each pastry strip on baking sheet. Bake at 350 degrees for 60 min. or until nicely browned.

Step three:

Frost with confectioners sugar frosting and sprinkle with nuts, if desired.



Will won't have to eat hotdogs much longer....JoyAnn canned 50 quarts of tomatoes.

