

# Unity Presbyterian Church

## Yoke Newsletter ~ October 2016

### Church Calendar:

<http://unitypresbyterian.net/page/calendar>

### Prayer Concerns:

<http://unitypresbyterian.net/prayer.php>

## From Pastor Andrew :

### Voting with a Christian Heart

Friends in Christ,

The following is not an endorsement for any particular candidate running for any specific office. Many of us have already decided how we will vote this year, while others are still trying to sort out which candidates will best serve the country at the local, state, and national levels. It is my hope that each and every one of us will go vote which is a very Presbyterian thing to do. Our denomination is led by elected elders chosen by the congregation to strengthen and nurture the church in its faith and life. As members of American society we have a responsibility to participate in the election of our civil leaders too.

This election season has been a doozie. There are lots of qualities to admire and a lot of issues to question about the various candidates. How are Christians supposed to wade through all the political rhetoric, smear adds, media sound bites, opinion articles, and candidate speeches to discern how God is working?

“The members of the church are emissaries of peace and seek the good of all in cooperation with powers and authorities in politics, culture, and economics. But they have to fight against pretensions and injustices when these same powers endanger human welfare. Their strength is in their confidence that God’s purpose rather than human schemes will finally prevail.” —The Confession of 1967

We are encouraged to elect our civil authorities with the same care we select our church leaders seeking individuals who demonstrate wisdom and maturity of faith, have demonstrated skills in leadership, and are compassionate in spirit. We must discern if the candidate we vote for will use the power we give them to seek the good of all, or endanger human welfare. Voting with a Christian Heart is to compare what the candidates say with what Jesus says. Jesus tells us to love our neighbor, bare good fruit, pray for enemies, judge not, do not cause little ones to stumble, and to care for the least. I pray our nation will elect leaders that put the good of the nation over their own human schemes.

Most importantly, whatever the outcome of the election we need to pray for the newly elected leaders. Regardless of political party and regardless if they earn our vote or not, the nation needs Christians praying that God’s purpose will be sought and revealed through the leaders elected to serve in the council halls, governors mansions, state houses, capital buildings and in the Oval Office. May our leaders always seek to work for the good of all.

**May the Peace of Christ be with you,**

**Rev. Andrew Black  
Worship Schedule**

**October 2nd — World Communion Sunday  
Service of Word and Table  
Sermon: "How Much is Enough?" Rev. Andrew Black  
Inspired by Luke 17:5-10**

**October 9th — Twenty First Sunday after Pentecost  
Congregational Meeting  
Sermon: "Wash, Rinse, Repeat" Rev. Andrew Black  
Inspired by Luke 17:11-19**

**October 16th — Twenty Second Sunday after Pentecost  
Sermon: "The E Word!" Rev. Andrew Black  
Inspired by 2 Timothy 3:14-4:5**

**October 23rd — Children's Sabbath  
Sermon: "Living as the Pharisee" Rev. Andrew Black  
Inspired by Luke 19:9-14**

**October 30th — Twenty Fourth Sunday after Pentecost  
Sermon: "A Guest of Sinners" Rev. Andrew Black  
Inspired by Luke 19:1-10**

**Thanks for all you do for the Potts Food Pantry**

**Our community is in need and many of us dream that our food pantry could do more. If we want to reach more people we will need more volunteers to help with the shopping, packing, and distribution. Our current dedicated group of volunteers is amazing, but they need YOUR help. There are many creative ways that you can offer your time to assist in this important work of the church. How is the Spirit calling you to aid in the efforts of this vital mission?**

**Please let Pastor Andrew, Dawn Chapman or Jan Buffington know if you are interested in doing something to help us continue to answer Christ's call to care for and love our neighbors.**

**I continue to be amazed at the extravagant generosity of our congregation that helps keep the shelves of our food pantry full. Keep watching the weekly bulletin insert for suggestions of the items the Food Pantry needs most. During the summer the demand for help often increases while donations often decrease. If we work together we can share the love of Christ without letting this happen in our community. ~Pastor Andrew**

## THANK YOU

**THANK YOU FROM ALBERT AND SADIE HIGINBOTHAM. "I would like to thank my Unity family for all your help and support during a very difficult time. Thank you for all the work and preparation of food for the Celebration of Life."**

**Unity received a special thank you card from the Illiana Oncology Nurses Society with a donation enclosed: "Thank you for allowing them to use your lovely church and grounds for the National Cancer Survivor's Day. We appreciate your kindness and generosity so much, God Bless you!" ~Lynn Hayes**

## Morning Glories

**The Morning *Glories* will continue our *Bible Study* on *Tuesday, October 11, at 10:30 am at the Church.* We will study lesson 3, "According to Luke." Bring a brown bag lunch and join us.**



**Save the front of your greeting cards as a mission/recycling project. There is a box in the back of the church where you can leave your cards.**

## View from the Inside by Camille Church Mouse



**Turn the heat on, get out the sweat shirts, get the rake out!!  
Fall is here!**

**Rally Day was fun. We let the neighborhood know we are here. (Soon our bell will let them know!) Choir was in good form. We have some new members and they really help raise the roof! "Song and a Slice" was a blast. The pies were delicious and the entertainment was great! Kudos to Amie and all who performed. They raised \$900.00!! Yay!**

**Trunk or Treat is coming! This has become such a huge community event extra donations of candy are needed? Following that will be the Chicken Noodle Dinner in November. I can hardly wait so start getting ready for all of the good food.**

**Watch your bulletin and newsletter for things to come. Better yet...come and join us!**

**God's blessings and joy to all of you! Peace and love!**



**Meet our newest member CANDI HAMILTON. Look for Candi's bio next month. Unfortunately the person who gathers this information about new members has been out of town.**

### **Three Bean Hot Dish**

Many folks asked for this recipe which I made for Rally Day -- an oldie but a goodie! The original recipe calls for 3 x 20 oz. cans of beans -- pork & beans, kidney beans and butter or Lima beans -- but they don't seem to make 20 oz. cans any more, so I use 4 x 15 oz. cans (two of pork & beans, one of kidney beans and one of butter beans) but for Rally Day, I used a can of Lima beans and made it a 4-bean dish! So use whatever you like!

Besides the beans, other ingredients are:

- 1/2 lb. bacon, cubed
- 1 lb. hamburger
- 3 Tbsp vinegar
- 3/4 cup brown sugar
- 1/2 cup catsup
- 1 medium onion, chopped (or I sometimes use powdered onion 1 or 2 tsp, to taste)
- 1 tsp. dry mustard

Brown together bacon and hamburger, pouring off excess fat, according to your taste! Add other ingredients, except beans. Place all the beans in a casserole and pour the meat mixture over. Bake uncovered at 350° for 40 minutes.

### **CHICKEN NOODLE DINNER**

The Trustees will be sponsoring the sixth annual chicken noodle dinner on Saturday, November 5th, 4P.M. to 7P.M. Tickets will be nine dollars for adults and four dollars for children.

We will need your help to make it a success. The following is a list of some of the things we will need:

- 12 large cans of green beans
- 8 large cans of cranberry sauce
- 3 containers of Cole slaw
- 12 46oz cans of chicken broth
- Tea and lemonade

If shopping is not convenient monetary donations are always welcome.

Unity participates in the GFS rewards program. So we would like you to shop there. You just have to tell them the items are for Unity Presbyterian Church, and they will put it on our rewards account.

If you have any questions please talk to Barb Potter

## Green Corner

It's almost that time of year for the leaves to begin falling. Printed below is an article from Old World Gardens on a simple method to create compost from leaves and grass clippings. It is easy to come up with lots of these materials in the fall. Instead of putting them out with your trash you can try recycling them and creating lots of compost for next year's garden and flower beds. Good luck and enjoy!!

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The leaves have begun to turn to brilliant shades of red and orange. Each day – a few more start their gentle decent from high atop branches down to the ground. For gardeners –it signals that its time to get those compost piles and bins filled up with huge amounts of leaves – and turn them into valuable, plant loving compost!

For us – the falling leaves and resulting compost we make with them are a great way to obtain huge amounts of “black gold” – the affectionate name many gardeners give to compost for it's value to a successful garden. Compost makes all the difference in helping to grow healthy plants – we mix in generous amounts to the soil when we plant our vegetables, as well as anytime we plant trees, shrubs or perennials in the landscape.

Here are 4 simple steps to help you make great leaf compost:

Maple leaves are some of the best to use when making compost

1. The Gathering Process – How To Get The Right Kind Of Leaves – And A Lot Of Them!

Although leaves are plentiful this time of year – some are better than

others. Maple, Birch, Ash, Beech and fruit tree leaves are fantastic to compost.

Oak leaves on the other hand should be composted in moderation. The leaves of Oak trees tend to be more acidic – too many in the compost pile can result in compost that is less than ideal for most vegetable gardens. A good rule of thumb – if Oak leaves make up less than 10 to 20% of your total pile – you should be good to go.

If you are not blessed with trees on your property – take a drive around and find neighborhoods that are – it usually doesn't take too long to find them. You don't have to look far to find leaves piled high at the curbside.

Many times, the hard work is done for you – with the homeowners already raking leaves to their curb or even bagging them up curbside for pickup. A simple asking of the homeowner can usually net you more than you can handle.

2. Shred – Shred – Shred!



A push mower or garden tractor makes a great leaf shredder

Like anything you put into a compost pile – leaves benefit greatly from being shredded first. Whole leaves won't compost quickly if left alone on the ground – and especially in piles where they can bind together and become a soggy matted mess. If you don't own a shredder – no worries. A regular old push mower or riding mower will do a great job of shredding your leaves into a fine chopped mix. We gather so many

that we just pile them up and take care of business with a riding mower. In about 15 minutes, we can reduce 25 garbage bags of leaves into a couple wheelbarrow loads of shredded bits. However you do it – shred those leaves – the finer the better!



Fresh cut green lawn clippings make an excellent source of nitrogen to add your leaf compost pile and get it cooking

### 3. Add a Nitrogen Source to Your Leaf Compost Pile

A pile of leaves left on their own – even if shredded – can still take over a year to break down. So to speed up the decomposition process – you need to add a source of Nitrogen to get your pile cooking.

One easy remedy – freshly cut green grass. Fresh cut green grass is a great source of nitrogen and mixes easily with shredded leaves. Chicken, rabbit or horse manure also are great sources to get that pile of leaves heated up and cooking. If you have no access to grass or manure – you can always purchase a ready-made off the shelf compost activator – but good old natural green grass or manure works perfect for us. As for how much of each to add – just use another good rule of thumb – the 5 to 1 ratio. For every 5 wheelbarrows, buckets or bags of shredded leaves you add to the pile – mix in 1 wheelbarrow, bucket or bag of cut grass clippings or manure.



Just like your regular compost pile – turning your leaf compost pile once or twice a week will help your pile heat up and break down quickly.

### 4. Keep It Together, Keep it Turned, And Keep It Moist

If you don't have compost bins or a large enough composting area – make a temporary one in the middle of your garden. It's important to keep your pile together to allow it to heat up and decompose. An inexpensive 3 foot wire fence section, made into a circle, can become a perfect temporary composting bin for the winter time. The best part is that your making your compost right where you are going to need it – in your garden! And while that pile is “cooking” – don't be afraid to add some of your normal compost pile trimmings to it. Coffee grounds, fruit peels and scraps and grass clipping can be added while your turning to make your finished compost even better.



Healthy Soil = Healthy Plants...and there is no quicker way to healthy soil than using lots of great compost.

If you want that pile to get heated up and compost even quicker – go out a few times a week and take a shovel or pitchfork and turn your pile. It doesn't take great effort – especially with the light make-up of a leaf compost pile. However – turning that pile and mixing in oxygen gets it to heat up and break down quickly.

Last, make sure to keep the pile moist. You want it to be like the consistency of a damp sponge – if you get too many consecutive dry days – add a little water to your pile to keep it cooking strong.

So there you have it – some simple hints to composting all of those falling leaves. Now it's time to get out there and start collecting!

# **CHICKEN & NOODLE DINNER**

**Unity Presbyterian Church**

**1207 E. Springhill Drive**

**Saturday,**

**NOVEMBER 5, 2016**

**4 —7 p.m.**



**CARRY OUTS  
AVAILABLE**

**Tickets: \$9.00 Each**

**\$4.00 Children 5 and Under**

**Includes: Mashed potatoes, chicken and noodles, cranberry sauce, cole slaw, green beans, dessert, and a beverage.**

