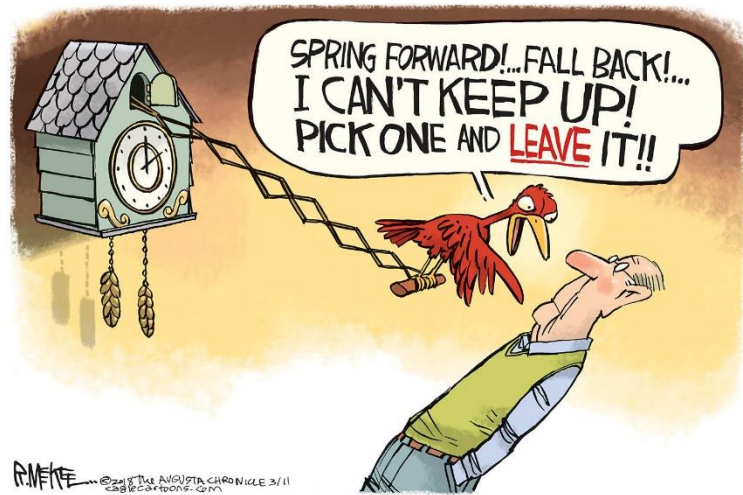


Congregational Church of South Hero, U.C.C.
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(802)372-4962 ccshvt@gmail.com

Rev. Cordelia Burpee, Pastor
Office hours Mon thru Thurs 10 – 1:30pm
Cordelia.burpee@gmail.com
sherochurch.org
<http://www.facebook.com/CCSHVT>



Daylight Savings Time by Amy LV

Set clocks forward.
Set clocks back.
Set clocks forward.
Who can keep track?
When is it fall?
When is it spring?
You can't be sure of anything.
An hour ahead.
An hour behind.

Will anybody ever find that missing hour?

Where does it go?
Is my clock fast?
Is your clock slow?
Dark or light.
Is it today?
Is it yesterday?
Daylight savings time is here.
Do you think the sun will stay?
Are you confused two times each year?
What time is it?
I'm so unclear.
Time can put me
in a tizzy.
Do you think Father Time feels dizzy?



E NEWS for March 6, 2024

May we come together in worship often!

March Deacons: Gretchen Patterson, Barb Smith & Cathy Rude
March Fellowship coordinated by the Board of Trustees

Rev. Joan O’Gorman will be guest minister on Sunday
Pastor Cordelia is away March 6–March 13



Palm Sunday March 24
Maundy Thursday March 28 6:30 p.m.

HOLY WEEK

March 31 Easter Sunrise Service at 6:30 a.m.
Sunday Easter Worship Service at 9:30 a.m.

Easter Sunrise service is held on Sweeney Hill, on Town Line Rd. Remember to dress appropriately.



The study series we are exploring during Lent is entitled "Listen".
This week's session is entitled "Contemplative Prayer". Discussion handouts will be available on Sunday.

We will meet in the Guy Winch room following Worship & Fellowship time. Bring your coffee!



OFFERING DATE:
MARCH 10, 2024

One Great Hour of Sharing®
one of 4 special mission offerings
of the United Church of Christ.

This Lenten Offering supports the

disaster, refugee, and development ministries of the United Church of Christ within Wider Church Ministries. The UN High Commission on Refugees reports that there are 110million+ people forcibly displaced from their homes: people who have fled wars, violence, persecution, natural disasters, and lack of economic opportunity. OGHS responds to the needs of those people.

Previous years' offerings **2023 \$2715.00** **2022 \$2800.00**

Offering envelopes are in the narthex OR simply write for OGHS on the memo line of your check and place in the Sunday offering plate.



From Pauses for Lent, by Trevor Hudson **40 Words for 40 Days**

REST

"Come to me, all you who are weary and burdened, and I will give you rest." Matthew 11:28

Most of us know what it means to feel fatigued. Fatigue ambushes us when we work too hard, when we get up too early and go to bed too late, when we try to balance too many demands, or when relationships cause conflict and pain. It comes when we live beyond our physical, emotional, and spiritual means.

In the midst of our daily slog, Jesus wants to gift us with rest. Jesus knows the importance God places on rest. After all, not only did God model rest in the creation story but God also demands we rest too.

Rest has many different ingredients. Besides stopping work and learning to relax, it also includes getting adequate sleep. When we do this, we find that we live more joyful, creative, and fruitful lives. When we don't, fatigue takes over and brings failure in many areas of our tired lives.

Daily practice: *Memorize today's verse and repeat it often as you go about your daily work. Go to sleep at a reasonable time tonight and receive your night's rest as a gift from God.*



Thank you to Skip Blakely, and daughter Brenda, for creating a shelf for our altar table. Whenever we have needed a wood project, Skip is quick to say 'yes' and we appreciate him!



We delivered over 1800 diapers to the Community Health Center. Our goal is for another 700 diapers. We need wipes too.

We will take donations through March 10th.



Champlain Islands Food Shelf needs:

Shopping bags- If you have extra reuseable grocery bags kicking around (we all do) drop off your unused bags (clean) in the Wally's baskets at church

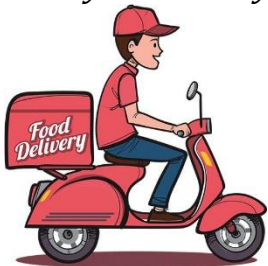
- Juice boxes
- Toothbrushes and toothpaste
- Paper towels and toilet paper

The March Missions' collection for the food shelf are cake mixes, frosting, candles to make birthday cakes. It would be helpful if you could put one mix, one frosting tub and pack of candles or other cake décor in a Ziploc bag together for easier distribution.

The food shelf has volunteering opportunities flexible to fit your schedule. Volunteers needed during Food Donation and Distribution hours as well as weekly and monthly food pick-up sites. <https://www.champlainislandsfoodshelf.org/volunteer>

The Little Pantry needs food too – granola bars, instant mac & cheese cups, soups, personal products. *Reminder that expired food will be thrown out.*

DISMAS HOUSE *The mission of Dismas of Vermont, Inc. is to reconcile former prisoners with society and society with former prisoners.*



The next meal date for CSH to provide is March 15th. Volunteers are needed to prepare the main dish, a veggie and/or salad, bread, dessert and to drive the meal into Burlington.

The residents **REALLY** like when the driver(s) stay joining them for the meal. To learn more, to sign up, contact Kaight Althoff kaighta@yahoo.com

Let's continue to support the South Hero Land Trust! (SHLT)



Be green on St. Patrick's Day Sunday March 17 1 - 3 p.m.

Thank you Mark Kennedy for this information

What: South Hero Rec Park Restoration Project Tour and Volunteer Work Party. Guy Maguire of SHLT will provide a tour of the work accomplished so far. Focus will be on encouraging last year's plantings and preparing for this year's plantings, by removing invasive plants, such as Honeysuckle, Buckthorn, and others.

Where: Rec Park, next to Folsom School

When: 1 p.m. - 3 p.m., for as long as you can stay.

Suggest we make a day of it ...bring or wear work clothes to worship, stay for Lenten discussion, eat your own brown bag lunch together in Fellowship Hall, and head for the work day.

Volunteers and financial support from our church continue to be important to the work of SHLT. Two years ago, CCSH joined SHLT and others to support native plantings in wetlands near Bay View Crossing as part of the work toward a cleaner Keeler Bay. Earth Day 2023, CCSH, SHLT and others again partnered to support native plantings, this time in the South Hero Rec Park. This year's work days will build on the previous work we have accomplished together.

Additional work days opportunities:

Monday, April 22, Earth Day, 3 - 6 p.m. to continue the work begun on March 17.

Another Spring date TBD, to plant additional plantings to the Rec Park

More info can be found at shlt.org



We lift up our local leaders today and all who serve our local communities. Strengthen them with wisdom and grace for the heavy burdens they carry.

May they manage their teams and projects with love. Keep their hearts pure and their eyes looking forward as they work in the best interests of the people they are called to serve.



Irish Apple Cake

An authentic Irish Farmhouse Apple Cake ~ delicious with or without the traditional custard sauce!

This easy apple cake recipe speaks to another era and another continent. But nothing beats a kitchen filled with the warm scent of apples and cinnamon, no matter what your particular spot in the baking universe

Prep Time 35minutes mins

Cook Time 1hour

Servings: 10 servings

Ingredients cake

1/2 cup unsalted butter at room temperature
1/2 cup granulated sugar
2 large eggs
3 Tbsp whole milk or cream
1 1/4 cups all purpose flour
1 tsp baking powder
1 tsp cinnamon
1/8 tsp salt
about 3 Granny Smith apples, peeled and thinly sliced
confectioner's sugar for dusting

streusel topping

3/4 cup all-purpose flour
1/4 cup old fashioned rolled oats
6 Tbsp unsalted cold butter cut in small pieces
1/2 cup granulated sugar

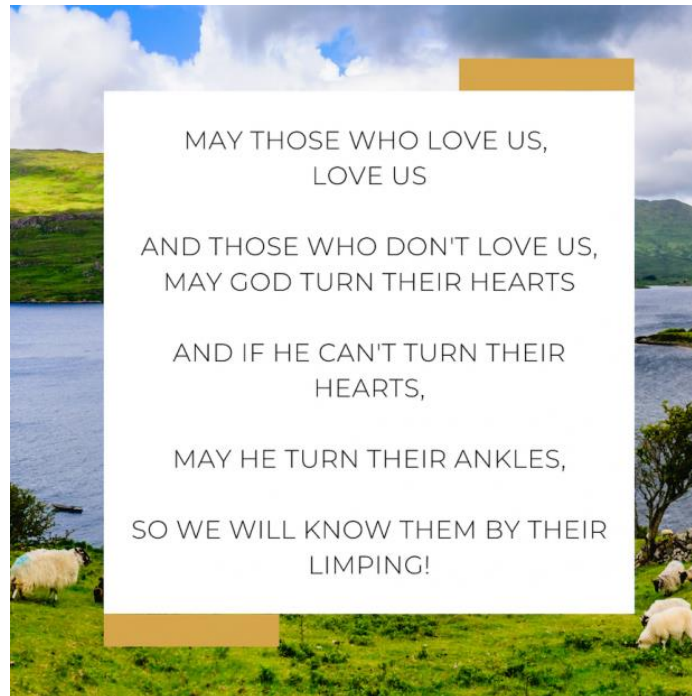
custard sauce

6 large egg yolks
6 Tbsp granulated sugar
1 1/2 cups whole milk ~ you can also use half and half or cream
1 1/2 tsp vanilla

Instructions

- Preheat the oven to 350F and grease a 9 inch springform pan.
- Make the custard sauce ahead of time. Bring the milk to a simmer over medium heat. Meanwhile whisk the yolks and sugar until well combined. Drizzle a little of the hot milk into the egg mixture, whisking all the time. Drizzle a little more, then transfer that back into the pan of hot milk and continue cooking, stirring constantly, until the mixture coats the back of a spoon. Do this slowly, over medium heat; use a silicone spoon or spatula to scrape the bottom and sides of the pan as it heats. The mixture will become velvety and thickened, but it will not be as thick as pudding. It will continue to thicken as it cools, so don't overcook or it can curdle. Stir in the vanilla.
- Pour the custard through a sieve (to catch any stray lumps) into a heat proof jar or bowl and place a piece of plastic wrap onto the surface so it won't form a skin as it cools. Put in the refrigerator until completely chilled.

- To make the streusel topping, blend the bits of butter into the flour, sugar, and oats until the butter is incorporated and the mixture has a coarse crumbly texture. Put in the refrigerator.
- Cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time.
- Whisk together the flour, baking powder, cinnamon, and salt. Fold the dry ingredients into the butter/sugar mixture, along with the milk or cream.
- Spoon the batter into your prepared pan, and smooth out evenly. Top with the sliced apples, and then the streusel topping. **Note: no need to arrange the apples perfectly, but try to get them in an even layer.**
- Bake for about 50 minutes to an hour, until the top is lightly browned and a toothpick comes out without wet batter clinging to it.
- Let cool a bit in the pan before removing. Dust with confectioner's sugar before serving.
Not a low cal choice, but one to celebrate Irish roots!



Thanks for reading

“March is the month God created to show people who don’t drink what a hangover is like.” --Garrison Keillor

