



CLEARWATER UNITED METHODIST CHURCH NEWSLETTER - April 2021

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PRAISE GOD!

- Spring is on the way!
- For in person church services again!

OUR CHURCH WEBSITE:

www.clearwaterumcmn.org

– Please remember to log in and check it out.

APRIL BIRTHDAYS:

Dolly Bielke-April 5

George Bentley-April 19

FOR NEXT NEWSLETTER –

Please send any announcements, articles, projects, thoughts, recipes, etc. to Carol. Thanks

ANNOUNCEMENTS:

IN-PERSON WORSHIP:

We went back to in person worship on March 14.

Services are at 9:30 AM.

We will be following all of the Clearwater UMC Covid policies detailed below.

WEEKLY BIBLE STUDY:

Mondays at 10:30 AM

THANK YOU:

For those who helped Margaret get the church cleaned up again after so long of dis-use!

CLEARWATER UMC COVID POLICY approved by the board:

As a congregation who loves our neighbors, who longs for health and wholeness for all, and who cares for our community, we are putting this policy in place to keep us as safe as possible. This policy is for church goers and other building users.

- If you are sick, please do not come to the church building for any reason.
- Masks must be worn in the building at all times. They must cover both the nose and mouth.
- We will be recording the names and contact information of each person who comes to the church building for group activities.

- If you have been in close contact with someone who has tested positive for CoVid, please do not come to the church building for any reason, including worship and Bible study.
- If you test positive for CoVid, and have been at church in the last 14 days, please let Margaret know (or Kitty for non church groups).
- If we have someone test positive who has been in the church building, we will not worship in person that following Sunday. We encourage everyone who has been in church at the same time as the person who has tested positive to quarantine themselves, and to get a CoVid test.
- If you choose to attend a 'super spreader' event, (any event with a large crowd - over 50 people), please choose not to come to church for at least fourteen days after the event.
- If a worship service is cancelled, Pastor Alison will email out a written

or videoed sermon to all who are interested. Email alisonhendley@yahoo.com to be put on the list.

RECIPES:

SUN-DRIED TOMATO AND MUSHROOM PASTA IN A GARLIC AND BASIL SAUCE

-from JuliasAlbum.com

INGREDIENTS

- 2 tablespoons olive oil
- 8 oz mushrooms sliced
- 3 garlic cloves minced
- 3 thickness) stirring constantly to coat well.5 oz sun-dried tomatoes diced
- 2 chicken bouillon cubes (use Vegetarian "Chicken" Bouillon for vegetarian version)
- 2 cups water
- 1/2 cup half and half
- 1/2 cup heavy cream
- 1/2 cup Parmesan cheese shredded
- 1 tablespoon dried basil or up to 2 tablespoons minced fresh basil
- 1/2 lb fettuccine pasta

INSTRUCTIONS

1. Heat olive oil on medium-high heat, add sliced mushrooms and garlic - and cook the vegetables for about 3 minutes. Add diced sun-dried tomatoes. Reduce heat.

2. Dissolve 2 cubes of chicken bouillon in 2 cups of boiling water. Carefully add the broth to the skillet - continue to cook the vegetables in a chicken broth on medium heat until the mushrooms and sun-dried tomatoes absorb some of the broth and the broth reduces somewhat. Add half and half, heavy cream and bring to boil just for a short moment. Add Parmesan cheese and cook the sauce, stirring, for a couple of minutes, on low-medium heat until the cheese melts. Add the basil.
3. If your sauce is too thick at this point - add another 1/2 cup half and half. If your sauce looks thin to you - do not continue simmering the sauce to thicken it as you will be adding pasta shortly (in the next step) - and pasta will absorb some of the sauce liquid. Even if the sauce looks thin now, it will not be so thin once you add pasta.
4. Cook fettuccine al dente according to the package instruction. Drain and rinse in cold water (this will stop the cooking). Add the fettuccine into the sauce and continue cooking the sauce with the pasta in it, on medium heat, for a couple of minutes (or more - to achieve the desired.

.....From Pastor Alison Hendley.....

I am trying something new this year for my garden.... Mini greenhouses (or winter sowing). Last year I grew seeds for my vegetable plants inside on a table by a window, but I have discovered that Hawthorn, the dog, can jump up on this table when he is interested in seeing who is passing by, so I knew this was not an option. Instead, I have gathered gallon milk/water jugs from friends and neighbors, and am planting seeds in them, hoping for the best. They are outside, their own little eco system, the earth warming as the seeds split open and send little shoots up from the earth. And so far, they have been safe from the squirrels and rabbits (and Hawthorn!), daring to change and grow.

I always think it is miraculous.... These hard dried out seeds.... A bean or pea that has been left to die, a carrot or squash seeded and saved.... That, in time, can become something new and nourishing, to eat, to bring beauty, to be enjoyed and appreciated in many ways. And I like experimenting to see if I can, indeed, grow something from what has been discarded, or set aside, the previous season. I get frustrated with tomato mold and squash vine borers, but still I try! Being fairly new to Minnesota's growing season and a garden with a little too much shade, I have limited success, but like to experiment and watch and rejoice when that tomato gets ripe and explodes with sunshine in my mouth.

I feel like I have been doing a lot of this this year.... Of trying and seeing what happens, often with limited success! How does it feel to get a take out from a restaurant? What about going for a walk with a friend? How about grocery shopping or small worship services or hospice visits? What feels safe, both for me and those I am with, and what feels like too much? How can I keep the seeds of life safe, not only as they begin their tenuous journey, but all the way to them bearing fruit? Can I have the patience needed to allow time to mature? And I've been trying different things too.... Exclusively reading novels written by people of color, reading poetry, pushing myself to be more in the spotlight in some situations that feel uncomfortable, trying new recipes. What has stuck? What was a good experiment, but doesn't need repeating!

I think our faith can be like this sometimes. We may have tried and true ways of feeling connected to God, but even these can stale at times as if the vine borers are sucking the energy out of them. Yet, all too often, we are fearful of trying something new in case it doesn't root and grow. This year has taught us that we can, and maybe must, experiment with new ways of connecting with God. We have been placed in our mini eco systems, separated from one another. But are we sprouting? Are we experimenting with new ways to be with God? Different styles of prayer, slowing down in nature, sharing on-line or snail mail worship with a friend, seeking ways to help our neighbors.... Even when our eco systems cannot touch! What are you trying? What is bearing fruit?

In Nature at this time of year a lot of courage is reflected.... Can you draw on the signs around you to experiment and try something new?!