



The Harriet Chapel Chimes Newsletter



December 2023

ADVENT CALENDAR 2023

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
3 Worship Advent 1 Read Luke 21:25-36. How do the symbols of the Advent season help you understand the story of Jesus? Where do you see them in your worship today?	4 Turn Read Isaiah 58. How does this reading challenge you to think about feasts and festivals differently? How might this lesson change the way you celebrate or recognize this holy season?	5 Learn Read Matthew 4:18-22. How do these verses from Matthew inspire you to read Scripture with new eyes? Try reading several different translations of this passage. See how the language might change your reading of it.	6 Pray Pray along with the Collect for Advent 1, found on page 211 of <i>The Book of Common Prayer</i> . Set a timer for three minutes to sit in silence and hear what God might be saying back to you.	7 Bless Call or write a letter to a family member with whom you would like to have a closer relationship. Make plans in the new year to chat on the phone or meet over Zoom or in person. Let them know how much you love them and look forward to knowing them better.	8 Go Read or watch your local news. Ask God to open your heart and eyes to ways you can promote reconciliation and healing in your community.	9 Rest Spend at least 45 minutes outside today, without doing yard work or fixing lights or redoing bows on the garland. Take some time to just sit outside and let the air wash over you, taking away the stress and worry of the moment. Read Psalm 100 before and after your outside time. See how this psalm may help you rest and recharge your spirit.
10 Worship Advent 2 Read Luke 3:1-6. How does the story of John the Baptist fill your heart with hope?	11 Turn Turn away from the busyness of the world right now. Turn your heart and mind toward giving thanks for this time of reflection, refreshment, and renewal.	12 Learn Read Luke 1:45. Share your faith story with one new person this week. It can be someone you have known for a while who has not heard the faith part of your story.	13 Pray Pray along with the Collect for Advent 2, found on page 211 of <i>The Book of Common Prayer</i> . As you are out and about for the rest of this week, notice the people you pass. Ask God to bless them in their lives and work. See how this changes the way you go about your week.	14 Bless Spend a significant amount of time today discerning if there is a special blessing or gift you can share with your church, a local ministry, or with your community. Ask God to inspire and equip you with the fortitude and tools to make this gift something truly memorable and heartfelt.	15 Go Go out of your way to have a conversation with someone you might not normally visit with today. Ask God to open your heart to hear this person as God does.	16 Rest Put your phone on airplane mode and leave it in a dresser drawer for an hour or two. Whatever happens in that time, you can handle later. Give this time to yourself and Jesus, to rest and recharge for the week ahead.
17 Worship Advent 3 Imagine the faces you'd like to see at church — an all-star list of folks you want to worship with. This could be people you know from summer camp when you were a kid, people who might have already died, people you work with — all your favorites. Commit to pray for those folks this week. And make a commitment to ask one of your all-stars to come to church with you in the next month.	18 Turn Do you have amends or apologies or adjustments you need to make? Ask God to open your heart and mind to those opportunities for reconciliation and growth. Thank God for the gifts of mercy and love, and the courage to make the changes necessary. And then do your best, with God's help, to make those changes.	19 Learn Read Luke 1:59-80. When Zechariah's speech returns, he praises God. If you lost the power to speak for nine months like Zechariah did, what would be your first word of praise? Share this with your family, friends, and on social media.	20 Pray Pray along with the Collect for Advent 3, found on page 212 in <i>The Book of Common Prayer</i> . How will prayer guide you through the rest of the week? Set aside special time today to focus your intentions on stirring up peace and spreading joy.	21 Bless We know that angels are God's special messengers to us, and that Gabriel spent intentional time with Mary, helping her to understand her part in God's story. Who has shared an important lesson or their presence with you this week? Thank them today with a call or note.	22 Go Go out into your neighborhood today. Where is God at work? Ask God to show you how you can celebrate that good work and name God's presence in your community.	23 Rest Set aside 30 minutes to spend in silence with your best friend today. Sure, it may feel a little weird to be silent on the phone or while sitting next to each other on the couch or across the table. Just give it a try. Make sure to set aside time after your silence to pray for each other and to say thanks for the time of rest.
24 Rest Advent 4 The conventional wisdom is that new parents should rest when the baby is resting. Make sure you take some time out to rest with Baby Jesus — and marvel in the wonder of a fresh, new, clean, shiny, tiny, precious start. Take a nap and thank God for the gift of Jesus and for peace at Christmas.						

Current Vestry Members:

Marcia Bell, Edna and Joe Ferraro, Kathryn Hauser, Fran Hennessy, Joann Miller, Karen Patterson, Judy Sweeney Smith, Debbie Sweeney

Current Church Officers:

Senior Warden: David Sweeney

Junior Wardens: Joann Miller, David Sweeney, Edna & Joe Ferraro

Treasurer: Heather Clabaugh

Secretary: Karen Patterson

Current Clergy Serving Harriet Chapel:

Bishop: The Rt. Rev. Eugene Taylor Sutton

Bishop Coadjutor: The Rt. Rev. Carrie Schofield-Broadbent

Priest- in -Charge: The Rev. Douglas C. Smith

Assisting Priest: The Rev. Sally Joyner Giffin

Birthdays:

5th – Mimi McReal

12th – Karen Patterson

14th – Satch Smith (Judy's husband)

16th – Justin Beck



Christmas Eve Service

Will begin with

the singing of carols at 7:00 p.m.

Followed by our Christmas Worship

Service at 7:30 p.m.



CATOCTIN EPISCOPAL PARISH TREASURER'S REPORT

PREPARED BY: HEATHER JO CLABAUGH
November 13, 2023

OCTOBER 2023

INCOME	Month	Year To Date	Year To Date Budget	Total Budget
PLEDGE	4,778.25	60,566.50	55,200.00	66,240.00
PLATE	469.00	3,553.77	3,250.00	3,900.00
EVENT REVENUE	10,113.50	17,222.33	17,500.00	21,000.00
WORSHIP & ALTAR	291.00	2,193.80	2,416.67	2,900.00
FELLOWSHIP	0.00	20.00	208.33	250.00
OUTREACH	22.00	275.00	166.67	200.00
SUBTOTAL	15,673.75	83,831.40	78,741.67	94,490.00
NON-BUDGET INCOME	3,769.00	21,936.64	0.00	0.00
TOTAL INCOME	19,442.75	105,768.04	78,741.67	94,490.00

EXPENSES				
DIOCESAN PLEDGE	953.00	9,530.00	9,533.33	11,440.00
RECTOR SALARY	2,090.00	21,636.36	58,333.33	70,000.00
RECTOR BENEFITS	0.00	0.00	3,216.67	3,860.00
PAYROLL	2,461.04	15,509.16	28,203.33	33,844.00
SOCIAL SECURITY & MEDICARE	0.00	1,391.12	2,054.17	2,465.00
ADMINISTRATION	200.41	3,984.42	5,208.33	6,250.00
BUILDING REPAIRS & MAINTENANCE	1,230.99	5,951.38	5,000.00	6,000.00
CAPITAL IMPROVEMENTS	0.00	0.00	0.00	0.00
UTILITIES	438.60	10,676.59	10,012.50	12,015.00
INSURANCE	0.00	2,617.50	2,804.17	3,365.00
EVENT EXPENSE	838.75	1,584.32	2,333.33	2,800.00
FELLOWSHIP EXPENSE	0.00	234.88	208.33	250.00
WORSHIP & ALTAR	321.00	2,507.39	3,250.00	3,900.00
CHRISTIAN EDUCATION	0.00	0.00	333.33	400.00
OUTREACH	0.00	0.00	416.67	500.00
EVANGELISM	230.40	1,304.20	1,250.00	1,500.00
SUPPLY CLERGY	0.00	0.00	1,041.67	1,250.00
SUBTOTAL	8,764.19	76,927.32	133,199.17	159,839.00
NON-BUDGET EXPENSES	2,800.00	4,803.36	0.00	0.00
TOTAL EXPENSES	11,564.19	81,730.68	133,199.17	159,839.00

BALANCE	7,878.56	24,037.36	-54,457.50	-65,349.00
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CHECKING ACCT BALANCE (Woodsboro)	24,037.36
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SAVINGS ACCOUNT BALANCE	14,102.35
STIFEL NICOLAUS STOCK ACCOUNT	442,201.45
MONTH-TO-MONTH CHANGE	(16,221.94)
ANNUAL CHANGE FROM 12/31/2022	(26,378.55)
2023 WITHDRAWS	-

AS OF 10/31/2023

****please note that the amount circled is from our Fall Fest, this is the total made, this amount does not reflect what bills had to be paid out of it.

Notes from the November 2023 Vestry meeting, held on Wednesday, the 15th of November.

- + Pastor Sally called the meeting to order.
- + Karen Patterson led the devotions. She selected a reading from 'Devotions for Church Meetings', which was geared towards Thanksgiving.
- + Approval of the purposed meeting agenda.
- + Approval of the financial reports for October.
- + Approval of the minutes from October's meeting.

Rector's Report:

- + Fr. Doug will be with us through December.
- + review of:
 - *Spirits of the Furnace – sold out event, Fr. Doug was pleased with how things progressed and turned out.
 - *190th Anniversary Service – good reviews received from the congregation
 - * Bench dedication and Interment of Ashes, for Elizabeth Prongas – was held following worship on Sunday, November 12th, the service was well attended. The bench is very nice and blends well with our Memorial Garden.
- + Pre-Advent Mini Retreat – 'Preparing to Prepare', on Saturday, Nov. 18th beginning at 4 p.m.
- + Visit by Bishop Coadjutor on Nov. 19th. Marcia Bell and Karen Patterson have organized the refreshments. Also went over the bishop's schedule for her visit.
- + Discussed and voted on the Diocesan Allotment Payment: our pledge to the Diocese, based on an average of our operating expense for 3 years. Diocese charges 18% of the average operating expense over a 3-year period. This year, we are pledged to pay \$13,610.00, it is the lowest amount we can pay. Per Heather, our treasurer, we will pay \$1134.00 a month into the Diocese, until the pledge is paid off.
- + AED (Automated Electronic Defibrillator), per previous agreement, anything over \$500 must go before the Vestry for approval, and there must be at least 3 bids. Fr. Doug and Beth have agreed to take care of getting the bids. They hope to have figures and more information by our next Vestry meeting in December.
- + Sunday, November 26th following our worship service, we will set the church up for Advent. Pastor Sally has ordered the greenery from the Catoctin Furnace Historical Society.
- + Advent Bible Study will begin following our service on Sunday, December 3rd. The focus will be 'The Infancy Narratives'. The dates for our study are December 3rd, 10th and 24th. On December 17th, Fr. Doug and Beth will be with family celebrating his mother's 100th birthday. Deacon Barbara will be filling in during his absence.
- **please note since **Christmas Eve** is on a Sunday, after our 9:00 a.m. service on the 24th, we will be changing the church over to Christmas. AND, LWICC will be celebrating their Christmas Mass at 1:00 p.m., so our Bible Study on the 24th will be an edited session.
- + **schedule for Christmas Eve will look something like this:**
 - 9 a.m. – 4th Sunday of Advent service**
 - About 10:15 – set up for Christmas**
 - About 10:45 – last Bible Study class**
 - 1:00 – LWICC will begin their Christmas Mass**
 - 7 p.m. – Singing of Carols, followed by our Christmas Eve Service at 7:30 p.m.**

- + Saturday, December 2nd, Traditional Village Christmas, we will have docents standing by for tours.
- + Saturday, December 9th, Museums by Candlelight – Marcia Bell is handling refreshments, Ann Hess is working on children's activities, docents will be on hand for guided tours.
- + Rector Search – Pastor Sally and our Senior Warden, David Sweeney have met with Bishop Carrie via ZOOM to address this concern. There simply is not enough priests and deacons to fill all the openings throughout the Diocese. So, we have to consider other options. In the meantime, Pastor Sally advises the formation of a special committee to look into what options are available and where do we go from here.

Senior Warden's report: nothing to report

Junior Warden's report:

- + Carpet has been installed in the church and the office and the clutter has been cleared away. Thank you to the donors and those who helped with the moving and cleaning.
- + Gardens have been cleaned out for fall/winter
- + A bench has been installed in the garden. It was donated by family and friends of Elizabeth Prongas. They have some money left over from their collection and would like to donate a tree.
- + Pat Plum has ordered the pew cushions, and they are expected after the first of the year.
- + need to develop a snow removal plan, the Junior Warden's will look into our options. We may have to consider adding a line item to our budget. Currently, our Senior Warden, David Sweeney shovels the sidewalks and porch. It's been decided to give David a much-needed break.

Committee Reports:

- + Outreach: Food bank collection ongoing, Halloween Goody bags, Christmas Gift Program is underway.
- Cooking Class meeting report: after the first of the year, Marcia will put together a questionnaire which will be handed out to the folks who go to the food bank, to gauge their interest in participating. Then we will go from there.
- + Future of the Parish: need to schedule a meeting ASAP, several items pending – Security/emergency Plan and the finalizing of the different committee description of duties and responsibilities.
- + Finance & Fund Raising: just a reminder that the line item circled on the treasures report does not reflect the final balance once all expenses have been deleted for Fall Fest. (i.e. porta potty, license, etc.)
- + Stewardship: the Stewardship letter which Fr. Doug drafted has been copied and mailed out to all members. A current Pledge form has been sent to the office for copying and handing out. Offering envelopes have been ordered and will be handed out at a later date.
- + Christian Education: Bible Study with Fr. Doug will be announced and information to be added to the bulletin.
- + Evangelism: Web site – the old web site now has an announcement saying the site is in the process of being taken down. Joshua is still working with Maxine and has been paying her for her time. After some discussion, Karen says that she, Joshua and Maxine will get together to work out an arrangement for future help with the web site with suitable compensation. The Chimes Newsletter had a lovely tribute to our veterans.
- + Fellowship/Welcoming: Fellowship hour is going well. Marcia has put up the Health Department guidelines concerning food storage in the kitchen.

Devotion Schedule for the remainder of the year – Marcia Bell has devotions for December.

The Annual Parish Meeting is planned for Sunday, January 21st, 2024.

Prior to closing, Fr. Doug shared with us something that was requested by the Bishop for all the churches to consider – *At least once a day, ask yourself – what can I do, to erase the hatred and violence in your community and world?*

The meeting closed with the Lord's Prayer.

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****These are not the official minutes of the November Vestry Meeting. I was invited to attend since the meeting was too close to the newsletter due date. So, please, if you have any concerns or questions see me, Susie. Thank you.*



Lay Schedule for December 2023

DATE	GREETERS	LAY READERS	ALTAR SERVERS	ALTAR GUILD
Dec. 3rd	Lorraine and Denny Hoffman	Susan Rauth Kathryn Hauser	David Sweeney Donna Clabaugh	David Sweeney Susan Rauth
Dec. 10th	Fran Hennessy Pat Plum	Fran Hennessy Pat Plum	David Sweeney Gary Bell	David Sweeney Danny Harman
Dec. 17th	Debbie Sweeney Mary Allison	Stephen Hess Susie Robinson	David Sweeney Susie Robinson	David Sweeney Joann Miller
Dec. 24th	Danny Harman Susie Robinson	Judy Sweeney Smith Donna Clabaugh	David Sweeney Denny Hoffman	David Sweeney Mary Allison
Dec. 31st	Susan and Jim Rauth	Karen Patterson Beth Smith	David Sweeney Donna Clabaugh	David Sweeney Susan Rauth

++A new lay schedule will be posted prior to the new year.

If you would like to volunteer for one of these ministries, but aren't sure if you would like to make a commitment, please contact Susie, we can arrange for you to stand in a time or two, to get your feet wet, so to speak, from there you should be able to come to a decision as to whether or not you would like to sign on.



Bishop Carrie's visit: On Sunday, November 19th, we were blessed by a visit from our Bishop Coadjutor, the Rt. Rev Carrie Schofield-Broadbent.

It was a beautiful morning. A lovely service. With a delicious brunch, ladies you out did yourselves.

By the end of her visit, we all felt a sense of relief. Bishop Carrie's remarks seemed to get to the heart of our concern, our future. After a year or so of not getting much support or answers from the diocese, God has graced us with a light, Bishop Carrie. Who after a few meetings has been brought up to date with not only our concerns but it seems also with a major concern throughout the diocese of shortage of priests and deacons, aging congregations, smaller attendance since the pandemic, to name just a few.

Perhaps this is the direction God is leading us, to shake things up a bit. To develop a new model of worship which will become the new normal.

With fresh eyes and ears, may Bishop Carrie's leadership help us to bring back into the fold, those lost sheep who have wandered off course. May we all see the future in a bright and positive light.



*Our shepherd and a
portion of her flock!*





Please find the time this holiday season to offer prayers for our fellow family members, those near and far.

We most humbly beseech thee, of thy goodness, O Lord, to comfort and succor:

Joan and Debbie Portner, Ruth and Bob McAfee, Kathryn Rentzel, Enid Shannon, Bob Stakes, Vanessa Pryor, Carl Keeney, Tracey Stottlemeyer, Margaret Cook, Betsy Schoonover, Paul Doyle, John Guillory, Richard Massey, Ursula Cole, Hawa Freeman, Ed Zinn, Joe Loetell, Casey Gray, Nana T., Ben Ayres, Jo Mason, Susan Akins, Caroline Tate, Joan L., the People of Ukraine and all the victims of the conflict in the Middle East and around the world.

We also offer prayers for those with long-term needs:

Aaron Teitel, Mitchell Scott, Daryl and Susie Trout, Joan, Jimmy and Ira James Burrier, Nathaniel Rentzell, Virginia Rauth, Wilton III, Joan Portner, Sue Shatto, Janet Nave, Ed Joyner, Marcia Bell, Bobby Toms, Susan Hess, Danny Harman, Carla Beck, Adunni Dennis, Karen Hess, Robert L. Gray Jr., Mae Bolin, John Kent, Bonnie Miller, Cotton Harrison, Betty and Bob Gray, Robert Ricketts, Mildred Coshon, Rob and Becky Hankey, Susan and Jim Rauth, Shirley Long, Cheyanne Sanger, Nancy and Jerry Anderson, Bessie A., Deborah Boisvert, John Moser, Kim Grimm,

and all those who in this transitory life, are in trouble, sorrow, need, sickness, or any other adversity.

Lead Us

Lord,
Lead us from death to life,
From falsehood to truth.
Lead us from despair to hope,
from fear to trust.
Let peace fill our hearts, our world and our universe.
Let us dream together, pray together and work together,
To build one world of peace and justice for all.



Author unknown

- it is thought to be either an adaptation of a Hindu prayer or of a hymn. The first time that it was known to be publicly spoken was by Mother Teresa in 1981.

Jesus Wept

Poet Ann Weems (1934–2016) suffered tragedy firsthand when her twenty-one-year-old son was murdered. She poured her profound grief into writing her own versions of lament psalms. Here she takes heart from Jesus' own weeping:

Jesus wept,
and in his weeping,
he joined himself forever
to those who mourn.
He stands now throughout all time,
this Jesus weeping,
with his arms about the weeping ones:
“Blessed are those who mourn,
for they shall be comforted.”
He stands with the mourners,
for his name is God-with-us.



Jesus wept.
“Blessed are those who weep, for they shall be comforted.” Someday.
Someday God will wipe the tears from Rachel's eyes.
In the godforsaken, obscene quicksand of life,
there is a deafening alleluia
rising from the souls
of those who weep,
and of those who weep with those who weep.
If you watch, you will see
the hand of God
putting the stars back in their skies
one by one.

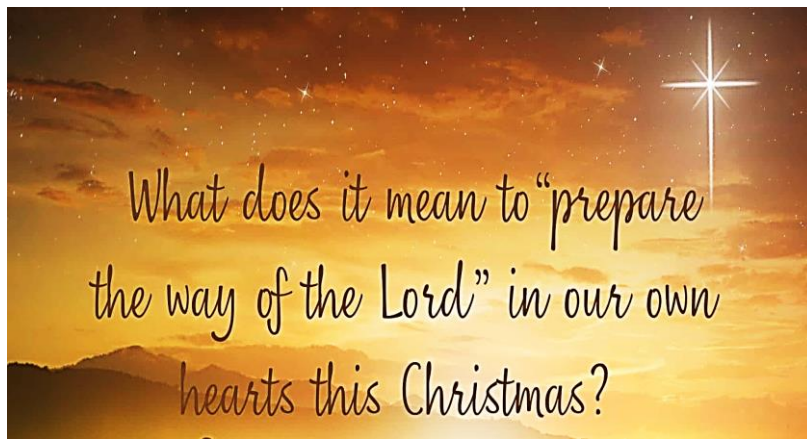
The above prayer/poem was shared by Fr. Richard Rohr. With everything that is happening around the world; war and conflicts, natural disasters, the hatred and violence in our own backyard; this prayer speaks to me.

It addresses the pain of mourning the deaths of loved ones, it acknowledges the hardships and pain we face in living day to day.

It expresses God's pain, through the weeping of his Son, Jesus. It lifts up God's compassion and love for us. But it gives us a glimpse of the future:

‘If you watch,
you will see the hand of God
putting the stars back in their skies,
one by one.’





Preparing to Prepare, a mini Advent Retreat

What does it mean to prepare for the Lord's visit to our home? What do we have to do to get ready? Are you ready?

On the afternoon of Saturday, November 18th at Pastor Sally and John's home, we discussed these questions and others. This was the theme of our mini-Advent retreat.

PREPARE! In what ways do we prepare for a visit, for when anyone visits? Of course, our first response was 'clean house'. So, how do we go about it, cleaning ones' home?

Through readings, scripture and questions, author, Mary Bea Sullivan prompts us to closely look at our lives. To acknowledge what needs to be done to make room for a visit from our Lord. How do we or what do we have to do to welcome him into our homes and hearts. Into the hearts of our families.

In her book, 'Living the Way of Love, a 40-day Devotional', Ms. Sullivan takes us on a journey, a pilgrimage of renewal of practices for living the way of love. "These practices for living the way of love can help us focus our energy on living the way Jesus lived – the way of powerful, liberating, redemptive, world-changing, unconditional love. A pilgrimage is a spiritual journey toward a desired destination. "

In the introduction, Ms. Sullivan writes, "The seed for this book came from watching an inspiring video of the Episcopal Church's 27th presiding bishop, Michael Curry, inviting us to claim, or reclaim, the Jesus-inspired practices "that can train up the spirit to follow in the way of Jesus and to look something like Jesus". These biblically inspired practices are:

TURN
LEARN
PRAY
WORSHIP
BLESS
GO
REST

What follows are thirty-six brief daily reflections along with journaling prompts and spiritual exercises intended to support living a Jesus-centered life. Each of these reflections corresponds to one of the seven practices mentioned above. Days thirty-seven through forty offer reflections designed to help you identify the practices that are most important to you!"

This book and its contents are not only intended for Advent BUT for every day of your life and can be used in any of the church seasons, Advent, Lent or even Pentecost.

Bishop Curry, concluded his call to following the way of love with the following;

"The old hymn says it best, 'Breathe on me, breath of God, fill me with life anew, that I may love what thou dost love and do what thou dost do.'"

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So, are you ready to begin?

- + find a nice quiet space, with no distractions
- + perhaps light a candle, to reflect Christ's presence with you.
- + a journal and pen, to record your thoughts and/or insights you will have.
- + THE HARDEST THING TO DO: find 15 minutes to an hour each day to 'attune your heart to the heartbeat of God'.

READY? Let's begin, 'Standing in the Hog Trough'



If you would like a copy of,
'Living the Way of Love, a 40-day Devotional',
Please contact the office for a copy.

Holiday Recipes from the Congregation -

A Collection of Holiday Traditions and Recipes: Last month we asked members to select their favorite recipes that they make during the holidays. Recipes that may bring warm memories alive during this festival time of year. Here they are:

+ From Liz Shatto, we have:

My family especially looks forward to these appetizers on Christmas Eve:



Spinach Balls

Submitted by Liz Shatto

Recipe come from her friend, Sarah Gaede - caterer and choir member-turned Episcopal priest!

- 2 (10 oz) boxes frozen chopped spinach, thawed
- 2 large onions, finely chopped (use a food processor)
- 2 cups Pepperidge Farm Herb dressing
- 6 eggs
- 3/4 cup margarine, melted
- 1/2 cup freshly grated Parmesan cheese
- 1 large clove garlic, crushed
- 1 1/2 tsp black pepper
- 2 cups freshly grated Parmesan cheese

Cook spinach according to package directions; drain well and cool. Squeeze a handful at a time to get as dry as possible. This is a tedious but necessary step. Mix all ingredients, except the 2 cups Parmesan cheese, together with your hands. Refrigerate 2-3 hours or overnight. Roll into bite-size balls. You may leave balls plain or roll in extra Parmesan cheese. Place on a wax paper-lined cookie sheet; freeze. Store in freezer bags. Bake on parchment-lined or no-stick baking sheets at 375 degrees for 20 minutes, or until brown. Serve hot. Makes 125-150. Recipe may be cut in half.



+From Mary Allison, we have:

This recipe was not passed down in my family, but I found it in a magazine many years ago, and has become a favorite with my family and friends. With the Snicker surprise in the middle, it's a real crowd pleaser.

Santa's Snickers Surprises

- . 2 Sticks Butter (softened)
- . 1 cup creamy peanut butter
- . 1 cup light brown sugar
- . 1 cup sugar
- . 2 eggs
- . 1 tsp. vanilla
- . 3 ½ cups flour (sifted)
- . 1 tsp. baking soda
- . ½ tsp. salt
- . 1 13 oz package Snickers miniatures
- . 1 pkg Dove Chocolates
- . Powdered Sugar



1. Combine the butter, peanut butter and sugars with a mixer until light and fluffy.
2. Slowly add eggs and vanilla until thoroughly combined. Than mix in flour, salt and baking soda.
3. Cover and chill dough 2 to 3 hrs.
4. Unwrap all the Snickers,
5. Remove dough from refrigerator. Divide into 1 tbsp. balls and flatten.
6. Place a Snickers into the center of each dough and form into a ball,
7. Place on a greased cookie sheet and bake at 300 degrees for 10-12 minutes
8. After cookies are cool, drizzle with melted Dove Chocolate, sprinkle with powdered sugar
9. Enjoy!!!



+ From Joann Miller, we have:

I don't quite remember when this started however, I do know this. My aunt Evelyn Carty brought this to our house one year for Christmas and it became a staple ever since. Aunt Evelyn was really not a very good cook, needless to say when she brought this Christmas Ribbon Salad, we all were a little skeptical to say the least.

However, much to our surprise it was very good and became a very favorite tradition at our house. And any time Aunt Evelyn asked what she should bring – everyone responded with – “Make your ribbon salad and she did! It is not a salad but a very wonderful and refreshing dessert and by changing the color of the Jello that you use, it can be made anytime of the year – Easter, Fourth of July, or Christmas or just anytime. That way you can enjoy it year-round. It is best made in a glass 8x8 dish so that you can see the colors of the layers.

It is very easy to make and it will become a favorite for the holidays or anytime. It is a beautiful ribbon version and it really looks like Christmas and best of all, it really tastes good and it is easy to make.

Christmas Ribbon Salad

Ingredients:

First Layer – 1 small box of Lime Jello (follow directions on box), put in glass dish and refrigerate so it gets firm.

Second Layer – mix together,

8 oz. package block style cream cheese, softened

1 small box of Lemon Jello

1 Package of KNOX Gelatin

1 cup of boiling water

Small can of Crushed Pineapple (Drain the juice and add cold water to make 1 cup of liquid). Add this and combine together and pour onto first layer. Refrigerate and let this layer set as well.

Third Layer – 1 small box of Cherry (or any red Jello), follow directions on box.

Let this cool a little before pouring onto the second layer. Try not to pour in one spot but slowly pour using a back-and-forth motion rather than pouring in one spot.

Refrigerate until completely set. Cut into desired square pieces, usually 2-to-3-inch squares.

This Ribbon salad is best made a day or two ahead of time.



PUMPKIN COOKIES

Ingredients:

$\frac{3}{4}$ c. shortening	$\frac{1}{2}$ tsp. baking soda
$\frac{3}{4}$ c. sugar	$\frac{1}{4}$ tsp. salt
2 eggs	$\frac{1}{2}$ tsp. cinnamon
1 tsp. vanilla	$\frac{1}{2}$ tsp. cloves
1 c. pumpkin	$\frac{1}{2}$ tsp. nutmeg
2 c. sifted flour	1 c. raisins
$\frac{1}{2}$ tsp. baking powder	$\frac{1}{2}$ c. walnuts (black and chopped fine)



Cream shortening and sugar. Beat in eggs, add vanilla and pumpkin. Sift together the dry ingredients. Add raisins and nuts. Drop by teaspoonfuls onto cookie sheet. Bake at 375 degrees for 12 to 15 minutes.

MARINATED CARROTS

Ingredients:

- 5 c. cooked dices carrots
- 1 small sweet onion
- 1 small green pepper
- 1 can of tomato soup
- 1 c. sugar
- $\frac{1}{2}$ c. salad oil
- $\frac{3}{4}$ c. vinegar
- 1 tsp. Worcestershire sauce
- 1 tsp. prepared mustard



Salt and Pepper to taste. Cook carrots until tender, drain and chill. Then add other ingredients.



HAM & BROCCOLI QUICHE

1 Deep Dish Pie Crust (be sure this is a DEEP crust.)

Filling –

1 ½ Cups cubed cook ham

1 ½ Cups Shredded Swiss Cheese

1 C. Broccoli Florets (I use Broccoli in Steamer Bag- microwave and remove from bag and leave this cool before combining with other ingredients).

Combine these three ingredients in a separate bowl, place into the deep pie crust shell.

Combine and whisk together the following and slowly pour over the Ham, Cheese and Broccoli mixture.

½ Tsp. salt

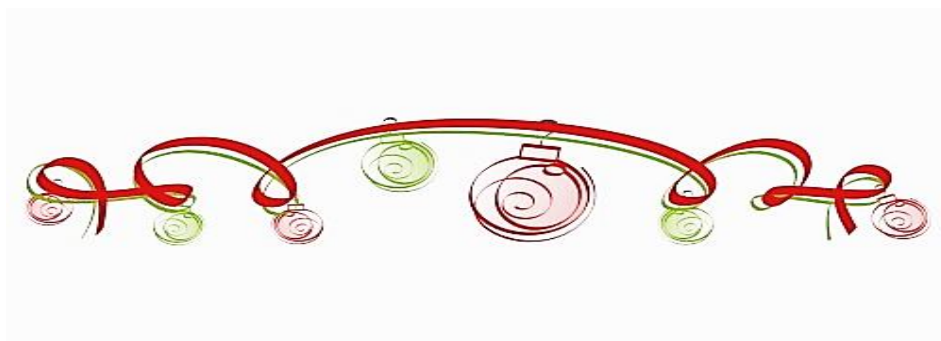
½ Tsp. pepper

½ Tsp. Dry Mustard

4 Eggs

1 c. Milk

Preheat oven to 400 degrees. Place pie plate on a cookie sheet and bake for 45 minutes or until a knife inserted in the center comes out clean. Let stand for 5 minutes before serving.



+From Susie Robinson, we have:

And here is the Raisin Filled Cookie recipe which I make every year, bringing to mind my grandma Moser. I can picture her standing by the old farm table rolling out the cookie dough and using a glass to cut out the cookie rounds.

Grandma Moser's Raisin Filled Cookies

Raisin filling:

Raisins which have been soaking in warm water until they are nice and plump.

Granulated sugar

Vanilla extract, optional

Flour or corn starch, whichever you prefer to use.

Chopped nuts, are optional, I like them but my family does not.

Additional water if needed.

+Once your raisins have become nice and plump, add water if you need to. Over medium heat, bring your raisins to a low boil, add sugar (you can add your nuts and vanilla, at this time) and stir until the sugar is completely dissolved. In the meantime, mix your flour/corn starch with a little water and gradually add to the raisins, stirring constantly. When the mixture reaches the consistency you want, remove from heat and cool completely.

In the meantime, you can work on the cookie dough.

3 ¾ cups sifted flour

1 ½ teaspoons baking powder

1 teaspoon salt

1 cup butter (I like to use unsalted butter), at room temperature

1 ½ cups sugar

2 teaspoons vanilla

2 eggs

Sift flour with baking powder and salt and set aside. Cream butter, sugar and vanilla until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Slowly mix in dry ingredients until just blended (lowest speed if using a mixer). If your kitchen is hot, wrap dough in wax paper and chill for about 1 hour. This will also make your dough easier to roll out.

Roll a quarter of your dough at a time. On a lightly floured board, roll your dough to 1/16th to 1/8th thickness and cut with your chosen cookie cutter or a regular drinking glass. A 2- inch or 3-inch cutter makes a nice size cookie.

Transfer your rounds to a lightly greased baking sheet about 1 inch apart, I like to use parchment paper. Place a spoon full of your prepared raisin filling in the center of each round, then top with a cookie round. Very gently seal the two cookie rounds together. I have used a fork to press around the outside edge to seal, however I find it easier to carefully lift each cookie and gently fold the bottom round up and over the top edge and flute it like a pie crust. Once your pan is filled, you can lightly brush milk over the top and lightly sprinkle sugar on top.

Bake in a 375 – 400 degrees oven, for approximately 10 – 12 minutes, or until the edges are lightly browned. Transfer to a rack to completely cool. Store in an airtight container. If freezing, I always place a piece of waxed paper between the layers to prevent sticking together. Remove from the freezer a day or so before serving, keeping any remaining cookies in the fridge, or outside if it's cold.

My grandma's recipe disappeared, so over the years my mom and I would experiment with different ideas until we felt we couldn't do any better. You have noticed that for the raisin filling there are no amounts, play it by ear. These cookies never turn out the same way twice, I guess because of the missing amounts. But they are always good.

My grandma taught me how to fix the basic foods, like frying eggs and hamburgers on her old wood cook stove. She never had indoor plumbing and it wasn't until the early/mid 1960's when my uncle surprised her with a gas cook stove. She passed away in the early 1970's, yet each year she is warmly remembered with cherished memories.



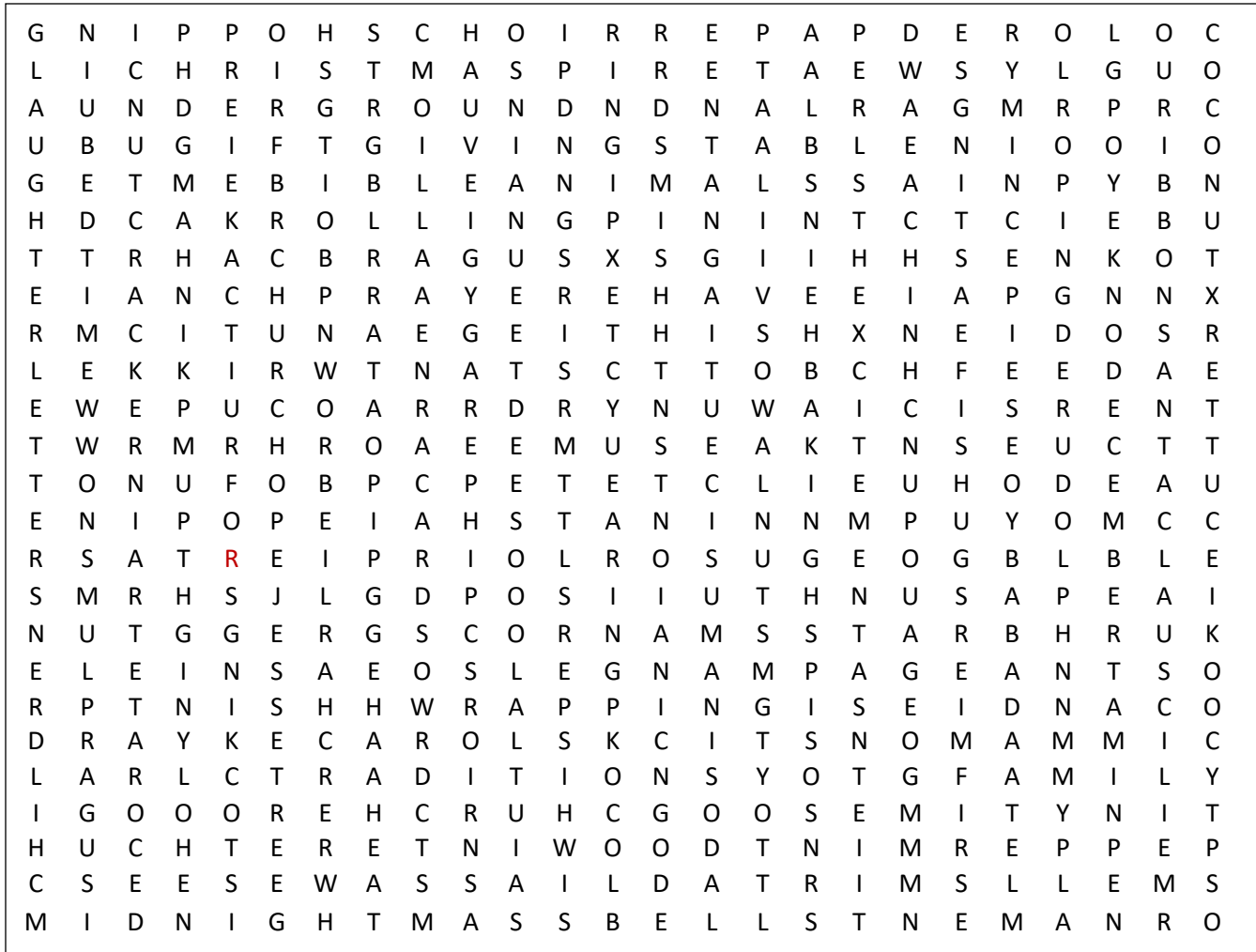
Roasted Chestnuts

My pap Moser had a nice little farm off of a dirt road, on this farm he had several cherry trees, pear trees, a lovely strawberry patch, several black walnut trees and 3 chestnut trees. These were the only trees I was able to climb. Anyway, each Christmas grandma would roast some in her oven. They were always hot but so good.

I remember when I returned from Germany, I moved in with my grandma Martin, that first Christmas, I made hot buttered rum and I attempted to roast some chestnuts. Boy, did I have a mess to clean up. I never saw grandma Moser do anything to her chestnuts. So, when my chestnuts got hot, they started exploding, there were nut shells and meat all over the inside of her oven. Between us, we decided to make a slit in the flat side of each nut. WOW, that made all the difference. To this day I always fix some roasted chestnuts over the holidays.



December 2023 Word Search



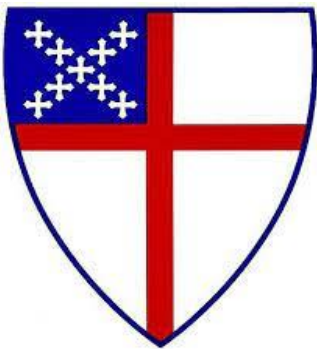
ADVENT	COLORED PAPER	HAM	PINE	STABLE
ANGELS	COOKIE CUTTER	HOT CHOCOLATE	PRAYER	STAR
ANIMALS	COOKIES	HUGS	PRESENTS	STOCKINGS
BABY	CRAFTS	JESSE TREE	PUMPKIN	SUGAR
BAKING	DECEMBER	LAUGHTER	PUNCH	SUGAR PLUMS
BEDTIME	DECORATE	LETTERS TO SANTA	RIBBON	SWEET MEATS
BIBLE	DONKEY	LIGHTS	ROLLING PIN	TRADITIONS
CANDIES	EGGNOG	MIDNIGHT MASS	ROPING	TRAIN
CAROLING	EXCITEMENT	MINCE PIES	RUDOLPH	TREE TRIMMING
CAROLS	FAMILY	MUSIC	SECRETS	TOGETHER
CHARLIE BROWN	FEASTING	NATIVITY	SHEPHERDS	UGLY SWEATER
CHILDREN	FRUIT CAKE	NUTCRACKER	SHOPPING	UNDERGROUND
CHOIR	GAMES	ORANGES	SIGHTS	UP ON THE ROUSTABOUT
CHRISTMAS	GARLAND	ORNAMENTS	SIMMER	VILLAGE
CHURCH	GATHER	PAGEANT	SINGING	WALNUT
CINNAMON STICKS	GIFT GIVING	PAPER CHAINS	SMELLS	WASSAIL
CLOVES	GINGERBREAD MEN	PARTIES	SNOW	WHISPERS
COCONUT	GOOSE	PEPPERMINT	SOUNDS	WRAPPING



Fuller DECEMBER



Sun	Mon	Tue	Wed	Thu	Fri	Sat
+LW/CC does not hold church services on the 1st and 5th Sundays.		24 4th Sunday of Advent, Rite I 2:00 a.m. Bible Study +++ LW/CC 1:00 p.m.	Christmas Eve Service 7:00 	31 First Sunday After Christmas Rite II +++ NO LW/CC	1 OFFICE AA: NOON	2 Christmas In the Village 10:30 to 4 p.m.
3 1st Sunday of Advent, Rite II Healing Service — Bible Study	4	5 OFFICE AA: 8 p.m.	6	7	8 OFFICE AA: NOON	9 Museums By Candlelight Noon to 5 p.m.
10 2nd Sunday of Advent, Rite I — Bible Study — LW/CC 1:30 p.m.	11	12 OFFICE AA: 8 p.m.	13	14	15 OFFICE AA: NOON	16
17 3rd Sunday of Advent, Rite II Deacon Barbara — LW/CC 1:30 p.m.	18	19 OFFICE AA: 8 p.m.	20 Vestry 7:00 p.m.	21	22 OFFICE AA: NOON	23
24 Christmas Eve ++Please see note at top		26 OFFICE AA: 8 p.m.	27	28	29 OFFICE AA: NOON	30
31 New Year's Eve ++Please see note at top						



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+++

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