



## *A Message from Pastor Becca*

This month as we share what's new in our lives, I am excited to tell you about something that's new to our congregation! Over the past months your Session has been working diligently on a reopening plan. We have been going over all sorts of details to get us safely back into the building. During this season of worshipping online it has become clear to Session what a valuable addition live streaming has been to the ministry of the church. Over these five months we have been able to worship with folks who were caught up traveling when the pandemic first hit. We have also gained some new to Faith Presbyterian Church folks who have joined our online worship each week. It has been a great joy to see our ministry grow in this unexpected way. Session quickly agreed, livestreaming worship would become a part of our regular routine. In the coming months we hope to offer a hybrid form of worship, with those who are comfortable attending in person, and with those who are immune compromised, uncomfortable, geographically distant, or ill worshipping with us through the wonders of technology.



Today I am "breaking the fourth wall" to show you behind the scenes photos of what church looks like right now. This is the set up I am currently using to bring worship to you. As you can see, the sanctuary looks nothing like it did the last time we were all in church together. I have furniture stacked into props and a makeshift tripod. I have my personal cell phone on an actual tripod with the flooring built out to make it level. This works well when no one is in the building. While technically this would work when we come back, it would prove to be quite the distraction for you all in the pews.

Last month, Session approved the purchase of a new permanent system. This will upgrade our online worship experience as well as our technology in the sanctuary. Also, it gets our sanctuary back to looking less like a production studio and more like a space for worship! The new equipment has started to arrive, I hope to have it fully functional by the end of September. I am grateful to our tech volunteers who have been on this adventure with me and who will be learning a new system. Bear with us as we work out the glitches!

You may be wondering how can we afford new technology? The funds for this purchase did not come from our general fund but rather from the estate gifts we have received in the last two years. The Presbytery of West Jersey has been incredibly supportive throughout the pandemic. Recently it was announced that we will be reimbursed for much of our purchase through the Presbytery. We are living into our identity as a connectional church!

I want to thank you for all the ways you are still being the church in the world, through giving, caring for one another, online worship, and your patience as we figure out a way forward.

Gratefully,  
Pastor Becca





## What's New with You?

This issue will be filled with updates from the Faith Family telling you what's new with them. If you have something new, we will happily add it to the next newsletter. Just send your update to the church email: [office@faithchurch.org](mailto:office@faithchurch.org).



**What's New?** Sondra enjoyed a vacation at the shore with her daughter and grandson!



**What's New?** Marlette and Olivia learn to make banana bread! Elva says, we miss everyone and hope everyone is doing well.

## Session Update

Session approved a reopening plan that was submitted by a special committee of volunteers. This plan must now be submitted to the West Jersey Presbytery for approval. Once the Presbytery approves Faith's plan, we can set a reopening date.

Session voted not to hold a flu clinic inside the building since the building has not officially reopened.

As a reminder, Session approved in July the purchase of special equipment to better hold online and inhouse church services simultaneously. The equipment has already started to arrive.

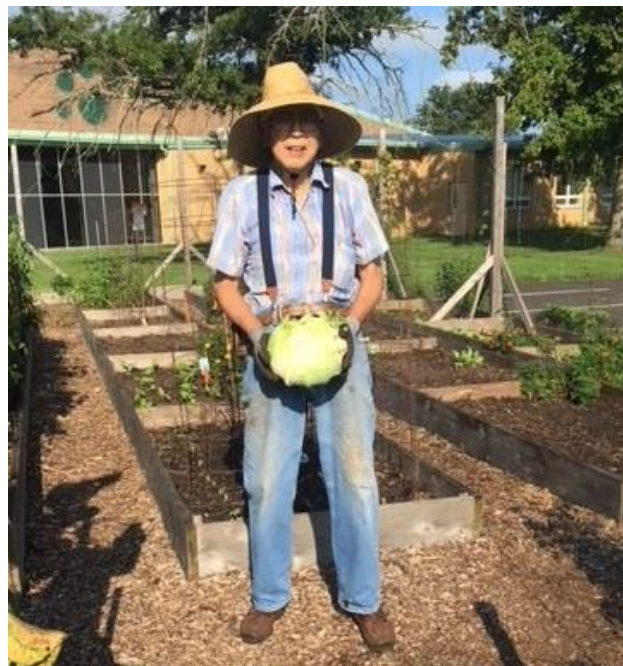


## HOPE Garden Update

The HOPE Garden continues to help people eat. Donations have gone to St. Vincent de Paul and to the Gracemeals salads.

The garden has donated 1,215 pounds of vegetables to people, providing them with fresh produce during this difficult time.

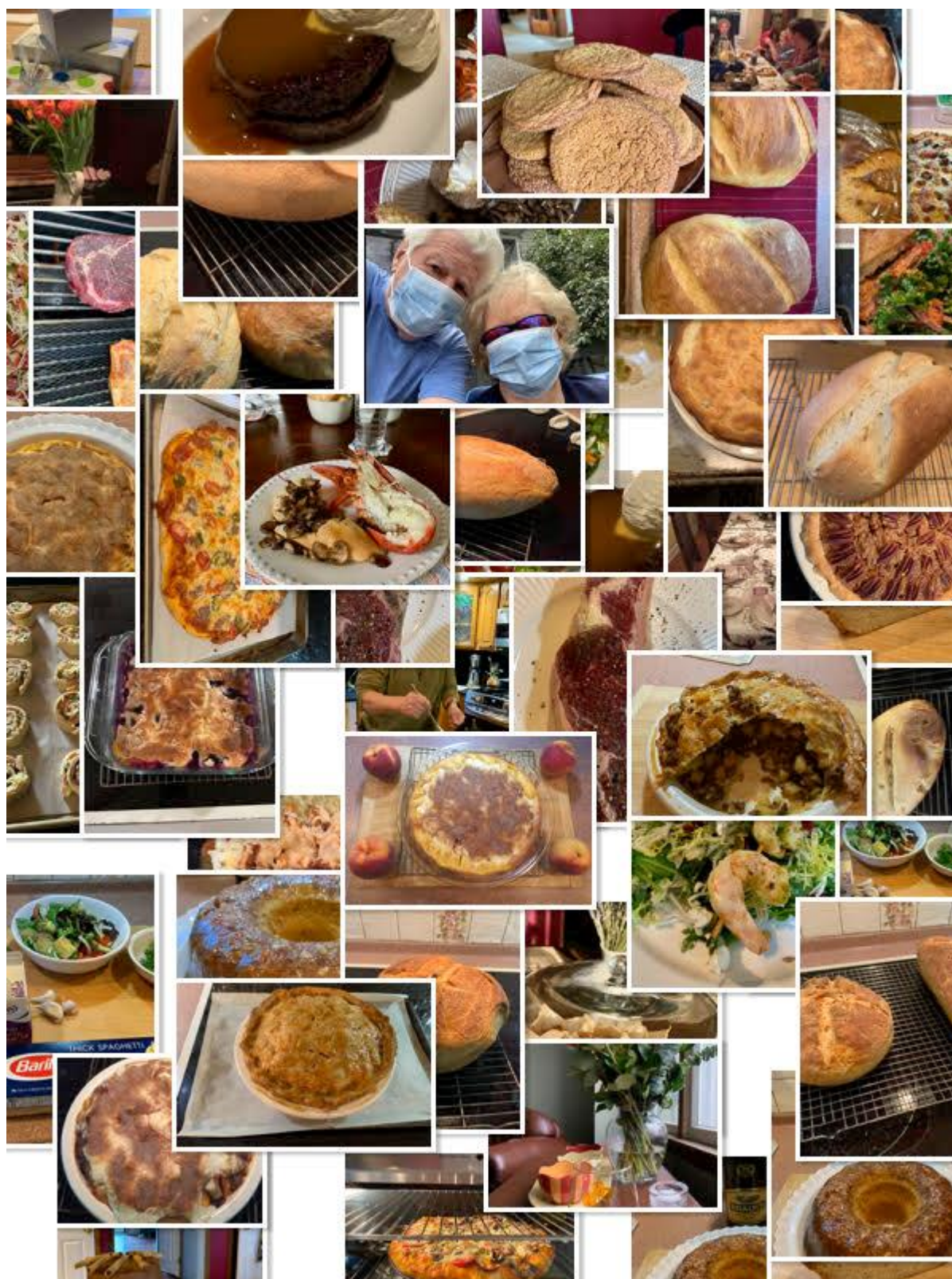
The garden is also grateful to see George Chin back and, as usual, growing big things! He's holding a record-breaking cabbage!



**What's New?** Sandy G. is painting a portrait of her cat, Velvet. It's a paint-by-numbers kit!



**What's New?** The Kunkles have become expert puzzlers! They have tackled every puzzle in the church puzzle closet!



**What's New?** George has been trying new recipes! "Food is our passion," he says of himself and Mary Jane. Check out several of his delicious recipes at the end of the newsletter.



## Important Flu Shot Update

This year's flu clinic, scheduled for September 20th, has been canceled. The deacons hope you will get your shot and protect yourself and your loved ones during this challenging year.

## Small World Update

A message from Jayne Norcross, Director of Small World: "Small World is looking forward to opening on September 14th."

## Deacons' Update WE NEED YOU!

Extended Hand Ministry is so appreciative of our yummy food that we have decided to continue to provide 5-6 casseroles every two weeks for the foreseeable future. **PLEASE, if you are able to donate a casserole (we've had everything from hot dogs to lasagna), we could really use your help!** This is not a "one-time" event; we are happy to have repeat cooks - in fact, we need repeat cooks!! You can even make the same dish each time - they will love it!

If you would like to contribute a casserole, please contact Mary Currie at [currieml@gmail.com](mailto:currieml@gmail.com). She will give you info on how to sign up.

## Food Pantry Request!

Our food shelves could use a little restocking. We send thanks to our members as well as good friends, neighbors and extended families for spreading the word and sending in donations. There is still a need, however, for some specific items:

- ✓ Soups!!
- ✓ Cereal
- ✓ Spaghetti sauce
- ✓ Pasta
- ✓ Crackers
- ✓ Jam or jelly
- ✓ Canned chicken
- ✓ Spam



**Thank you for your generosity!** For questions or more information, please contact Betty Ann Beck.



**What's New?** From Joan: I was given peaches from our CSA. Stephen and I do not care for peaches so I tried a new recipe to disguise them and it was delicious. **Braised Chicken and Savory Peaches**

## FOR THE BRAISING

1 tbsp olive oil plus a little more, as needed  
1 oz. thinly sliced prosciutto cut crosswise into thin strips  
3 lbs bone-in, skin-on chicken thighs, about 6 to 8  
Kosher salt and freshly ground black pepper  
1-2 medium leeks, white and light green parts only, thinly sliced  
3 cloves garlic, thinly sliced  
2 tbsp all-purpose flour  
3 cups of the marinated peaches, drained, with marinade reserved  
3 cups chicken stock  
2 tbsp capers drained  
2 tbsp unsalted butter  
2 tbsp fresh tarragon leaves, coarsely chopped



## FOR THE PEACH MARINADE

3 medium-ripe peaches pitted and cut into wedges  
1/3 cup olive oil  
2 ½ tbsp spiced dark rum, optional, but adds a lot of flavor  
2 tbsp sherry vinegar  
1 ½ tbsp fresh rosemary finely chopped  
Pinch Kosher salt  
Pinch granulated sugar

## MAKE THE MARINATED PEACHES

Gently combine all of the ingredients in a medium bowl and let marinate at room temperature for 1 hour, and up to 24 hours. (After marinating, you can refrigerate them for up to 1 day).

## PREPARE THE DISH

Position a rack in the center of the oven and preheat oven to 350 F.

Heat oil in a Dutch Oven or other heavy-duty pot over medium heat. Add the prosciutto and cook, stirring occasionally, until crisp, about 5 minutes. With a slotted spoon, transfer to a bowl and set aside. If the pan is dry, add a little more oil.

Season the chicken lightly on all sides with salt and pepper. Working in batches, brown the chicken on both sides - about 12 minutes total. Transfer to a plate.

Turn the heat down to medium-low. Pour off all but 1 tablespoon of fat from the pot and then add the leek(s) and garlic. Cook, stirring often, until beginning to soften, about 5 minutes. Add the flour and cook, stirring for 1 minute. Add the reserved marinade and cook, scraping up any browned bits from the bottom of the pan, until the liquid thickens, about 2 minutes. Add the stock, season lightly with salt and pepper, and bring to a boil. Arrange the chicken in the pot, skin side up, and return to a boil, and then transfer the pot to the oven to braise, uncovered, until the chicken cooks through, about 25 minutes.

Take the pot out of the oven, and turn the broiler on high. Transfer the chicken, skin side up, to a foil-lined rimmed baking sheet.

Simmer the sauce in the pot over medium-high heat, stirring occasionally, until thickened and reduced by about to half - about 10 minutes. Lower the heat to medium and stir in the capers and peaches; cook until heated through. Stir in the butter until it melts, then stir in 1 tablespoon of the tarragon and season to taste with salt and pepper.

Meanwhile, broil the chicken until the skin is crisp, about 3 minutes. Return the chicken to the pot, or transfer it to a large platter and spoon the sauce over it. Garnish with the prosciutto and the remaining tarragon leaves.



**What's New?** Continued from earlier in the newsletter – two new and delicious recipes from George.



## Jersey Fresh Tomato Soup

**Prep Time:** 30 m **Cook Time:** 1 h 30 m **Difficulty:** Easy **Servings:** 4 servings **Source:** [allrecipes.com](https://www.allrecipes.com)

7 cups peeled, seeded, and chopped tomatoes

1 cup finely chopped carrots

3/4 cup finely chopped onion

1 (13.75 ounce) can chicken broth

1 tablespoon white sugar

2 teaspoons sea salt

3 tablespoons butter

3 tablespoons all-purpose flour

1 cup 2% milk

2 teaspoons dried basil

1/2 teaspoon celery salt

1/2 teaspoon ground black pepper

1/4 teaspoon garlic powder

Bring the tomatoes, carrots, and onion to a boil over medium-high heat in a stockpot, then reduce heat to medium-low. Simmer for 30 minutes. Stir in the chicken broth, sugar, and salt.

Melt the butter over medium-low heat in a small saucepan. Whisk in the flour, stirring until thick. Slowly whisk in the milk until smooth. Cook and stir, whisking constantly until thickened, about 5 minutes, then stir milk mixture in to the stockpot. Season with basil, celery salt, black pepper, and garlic powder. Continue to simmer the soup on low to reduce and thicken, about 1 hour.

### NOTES

*A food processor can be used to finely chop the carrots and onion. An immersion blender can be used for a smooth texture.*



## Shem Creek Shrimp Salad Roll

**Difficulty:** Easy **Servings:** 4 **Source:** Kiawah Island SC

- 1 cup mayonnaise
- 1 tbsp sweet pickle relish
- 1 ½ tbsp ketchup
- 1 tbsp lemon juice
- ¼ tsp sweet smoked paprika
- 3 dashes Tabasco
- ½ tsp Worcestershire
- ¼ tsp coarse kosher salt and freshly ground black pepper, to taste
- 3 tsp Old Bay
- 1 ½ lbs South Carolina white shrimp (21 to 25), peeled and deveined
- 2 tbsp finely diced celery
- 4 large, fresh, soft, long rolls

Whisk mayonnaise, relish, ketchup, lemon juice, paprika, Tabasco and Worcestershire until smooth. Season with salt and pepper. Set aside.

Prepare an ice bath for shrimp in a bowl.

Bring 6 cups water to a boil. Stir in Old Bay. Reduce heat to simmer. Add shrimp and poach until just cooked through (3 to 5 minutes). Transfer shrimp to ice bath.

Drain shrimp, pat dry. Dice into bite-size pieces. Add shrimp and celery to bowl with mayonnaise mixture and gently fold together. Season with salt and pepper if necessary.

### NOTES

*The recipe calls for fresh raw shrimp. If that is unavailable I've used cooked frozen Tail-on shrimp ( just remove the tails). Thaw in Old Bay infused Water and then proceed as above.*



## Gracemeals Update – Help Needed!

Gracemeals needs volunteers to drive the salads to the Christian Caring Center in Browns Mills on the following Wednesdays at 10:30 a.m.:

- **September 2**
- **September 16**
- **September 23**
- **September 30**

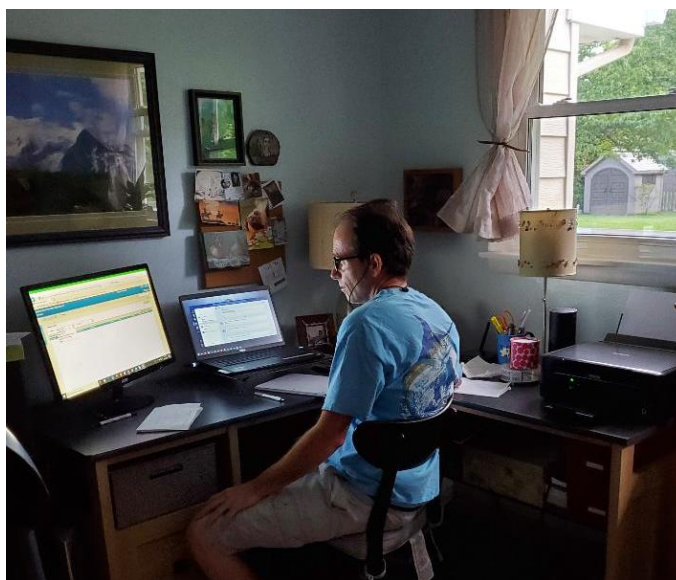
The salad preppers will call you when they're ready. No waiting around! Please contact Joan Zinader if you are able to help with this important mission!



**What's New?** Ginny and Ed Hagan are getting ready for the whole family coming home the first of October for Ed's 85th Birthday.



**What's New?** Pat Cohill received a trumpet vine from Leslee Godshalk 15 years ago and it bloomed for the first time this summer!



**What's New?** It's been an adventure having Tom working at home full time. Bonnie has been working on her lunch lady skills!



**What's New?** A monarch butterfly has just emerged from its cocoon.

*Therefore, if anyone is in Christ, the new creation has come: The old has gone, the new is here!*  
2 Corinthians 5:17

Faith Presbyterian Church 318 Stokes Road, Medford, NJ 08055 (609) 654-5148 [www.faithchurch.org](http://www.faithchurch.org)  
[office@faithchurch.org](mailto:office@faithchurch.org) <https://www.facebook.com/FaithPresMedford/>