

# The Spader's Speaker

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*From Pastor Jim Kniseley...*



Spring time in Virginia is so much more flamboyant than spring time in Southern California. As I write these words, I am sitting at our kitchen table at home and I can see our yard full of trees that are leafing out abundantly. How appropriate for the Season of Easter: resurrection and new life!

We have lots of signs of new life these days at St. Jacob's and Trinity. Are you noticing? Let me name a few.

## **Call Committee**

A call committee has been appointed by the Congregation Councils. This 6-member committee consists of: Janet Cooley, Key Schimmel and George Rohrer (Trinity) and Nancy Driver, Tom Lam and Jenny Meyerhoeffer (St. Jacob's). A meeting is being scheduled with Bishop Mauney for the fourth week in May to do an orientation for the call committee.

## **New Members**

We will soon announce the Sunday to be receiving new members to St. Jacob's and Trinity. Amy and Emma Schwertfuehrer and Eric Hedrick

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have already attended the orientation session for membership. Several others will be taking the next orientation session in May. Perhaps we will receive all these folks into membership on Pentecost Sunday, June 4.

## **Audit Teams**

Having a financial audit is one of the expectations of the congregation during an interim. The Congregation Councils have appointed teams and ask that the audits be completed and given to the Councils by June 1. Those serving on the audit teams are: Ellen Kaylor, Jenny Meyerhoeffer and Cynthia Hughes (St. Jacob's) and Sandy Levengood, Bill Martin and Cherry Tharp (Trinity).

## **Banners and Sign**

Have you noticed the wonderful Reformation 500 Banner on the lawn at Trinity? We will have one just like it soon at St. Jacob's. Thanks to Lou Murray for getting these banners at an amazing price! Very soon you will see a large sign with an artist's rendering of the new community center building at St. Jacob's.

## **Progress on Building Projects**

At last you can see real progress on the community center project at St. Jacob's. The foundation wall is completed and the plumbing lines are obvious. We will put weekly pictures of the building progress on our website. The builder tells us that we can expect completion by about September 1. At Trinity, we are awaiting the final approval from the county building department on the elevator. Soon we will see demolition of the existing stairway from the kitchen, followed by installation of the shaft for the elevator. We hope to have this project finished by the middle of June.

## **Synod Assembly**

Our Virginia Synod Assembly takes place on June 9 to 11 at Roanoke College in Salem. This is Bishop Mauney's final assembly as our bishop. He is retiring and we will be electing a new bishop. Our

synod delegates are: Lou Murray and Cherry Tharp (Trinity) and Nancy Bradfield and Donnie Coffey (St. Jacob's). I will be your clergy delegate. On Sunday, June 11, the women of St. Jacob's (WELCA) will be leading worship at St. Jacob's. Bill Martin will be leading worship at Trinity.

### Re-Cap of Lent and Easter

We shared Lenten Meals and Worship with Keezletown United Methodist Church. Our offerings went to People Helping People and the grand total of offerings was \$2,821.11. Thank you for your contributions! Diana Davis, editor of Keezletown UMC's newsletter, wrote some interesting thoughts. *In re-capping Maundy Thursday at Trinity, she wrote, "It was a beautiful service of worship with songs, scriptures, the story of the Last Supper, Pastor Joel giving the message of "loving and serving one another", foot washing... and Holy Communion by Rev Jim Kniseley (with "real wine", that was a new experience for most of us Methodists!), and refreshments. Thank you, Trinity Church family for helping us all remember Jesus' humility. In re-capping Good Friday at St. Jacob's, she wrote, "On this solemn day, at 6:30 pm, 60+ church family of KUMC, Trinity, and St. Jacob's Lutheran, worshiped at St. Jacob's during a Tenebrae service conducted in candlelight, by hearing passion accounts from the four gospels, stripping the altar, singing hymns, listening to the beautiful anthem, "The Son of God in Tears", extinguishing all but the Jesus candle, hearing the Bible being slammed shut to represent the strepitus or closing of Jesus' tomb, and exiting the church in silence and reflection. With reverence, we remember what He said, "It is finished".*

Our Easter Worship was joyous and I give thanks to all who provided colorful flowers for our Easter Garden. The Season of Easter is 7 weeks. We can sing and shout our "alleluias" once again!

May God continue to bless us and our congregations. It is a privilege to serve as your interim pastor.

In Christ's love,

*Pastor Jim*

## Upcoming Events

### Sole Hope Organization is WELCA Project

The Women of the ELCA have as one of their projects this year Sole Hope, an organization which endeavors to get rid of jiggers and treat foot disease in children of Uganda. These parasitic insects can cause blisters that can lead to ulceration, fibrosis, gangrene, amputation and even death.

St. Jacob's ladies are meeting on **May 6th** to cut out denim shoe pieces for the Sole Hope project. With each pair that is sent a \$10 donation needs to accompany them to help with shipping, paying the local people for assembly and buying the material for the soles of the shoes. Anyone who would like to contribute to this project can do so by giving cash to Nancy Driver or writing a check to St. Jacobs WELCA with Sole Hope written on the memo line.

### Spring Bible Study of Southern Valley WELCA Tuesday, May 9, 9:30pm

The Spring Bible Study of the Southern Valley WELCA will be Tuesday, May 9th at 9:30 am at Pleasant View Lutheran Church, Verona. Pastor Bogs of Salem Lutheran will lead the Bible Study.

Take a moment to  
wish someone well on  
their special day!

May 3	Jonah Hua
May 11	Whitney Meyerhoeffer
May 19	Acaija McAfee
May 19	Noah Royer
May 19	Justice Royer

May 25	Pastor Jim Kniseley
May 26	Jasmine McAfee

### Do You Have an Article to Contribute?

All of us are baptized ministers of the gospel, and all of us have something to share. If you have an article or announcement for the bulletin or *The Spader's Speaker*, please send it to Whitney Meyerhoeffer, who compiles both the bulletin and *Speaker*. Send it to: [wmeyerhoeffer@gmail.com](mailto:wmeyerhoeffer@gmail.com).



# Käspätzle (German Cheesey Egg Noodles)

from [www.platedcravings.com](http://www.platedcravings.com)

*As part of our 500th Anniversary we will be featuring a German recipe each month!*

## Spätzle

- 4 cups all-purpose flour
- 1 tbsp salt
- 8 large eggs
- 1/3 cup milk or water

Whisk together the flour, eggs, milk, and salt. Stir until the batter is well combined and develops bubbles. The batter shouldn't be too thin but it also shouldn't be too heavy. If batter is dry add 1 or 2 tbsp milk. Put a colander into a bowl and bring a large pot of salted water over high heat to a boil. Place your spaetzle maker over the top, then pour batter into the hopper of the device or directly onto the board if you use a scraper. Quickly slide the cup or the scraper back and forth to allow the batter to drop through. If it gets too crowded in the pot, stop and cook them for about 2-3 minutes, or until they float to the top. Use a slotted spoon to transfer the spaetzle to the colander. Repeat until all the batter is used up. Serve the spaetzle immediately or add a little bit of butter to prevent them from sticking together and store in an airtight container in the fridge for up to 3 days.

## Sauce

- 1/4 cup heavy cream
- 3/4 cup shredded Emmental cheese
- 2 tbsp chopped chives
- 2 tbsp butter
- 1/2 portion of the above spätzle recipe
- crispy fried onions

In a small bowl combine shredded Emmental cheese, heavy cream, and chopped chives. Heat up the butter in a cast iron pan over medium heat. A 10.25-inch skillet like this one works best for this recipe. When the butter is hot add the spaetzle. Cook over medium-high heat until they're golden brown on the edges and slightly crispy. Add the cheese mixture and stir to combine. Put the pan under your broiler for about 2-3 minutes until the top gets golden brown. Garnish with chopped chives and crispy fried onions.

## Weekly Word from God

May 7 - Fourth Sunday of Easter	John 10: 1-10
May 14 - Fifth Sunday of Easter	John 14: 1-14
May 21 - Sixth Sunday of Easter	John 14: 15-21
May 28 - Seventh Sunday of Easter	John 17: 1-11

## Worship Leader Schedule

Date	Worship Assistant	Piano	Ushers/Greeters	Lectors
May 7	Ann Royer	Maria Archer	Paul Driver and Cindy Lam	Alvina Martin and Jenny Meyerhoeffer
May 14	Cindy Lam	Maria Archer	Glen Showalter and James Eye	Alvina Martin and Jenny Meyerhoeffer
May 21	Nancy Bradfield	Ann Royer	Mark Lambert and Glen Showalter	Alvina Martin and Jenny Meyerhoeffer
May 28	Glen Showalter	Ann Royer	Ann Royer and Glen Showalter	Alvina Martin and Jenny Meyerhoeffer