

## From Martha

So, what's new? Raise your hand if you have made sour dough bread since the lockdown started (hand raised). Gained weight? Learned a new hobby? Lost your mind a little bit every Thursday? Check! I can't tell you how I grieve the absence of contact with you, how disconnected I feel at times. But then I get to talk with you on the phone, or you send a card, or an email. I've been working with a small task force on our Moving4Good program, which starts in June, and the energy there is exhilarating. We are going to have such fun! And the organizations we hope to support are beyond thrilled to have us working on their behalf. I just can't tell you how thrilled they are to hear that we have chosen to support them with awareness and financial aid.

Several of you have talked with me about ways we might be physically present with each other. One way our leadership is discussing is to hold an evening vespers service in our parking lot one Sunday evening. We can set things up so there is plenty of space between us—those who wish to do so can even stay in their cars. We don't have a definite plan yet, but we are working on it.

Another idea has to do with our Moving4Good program—we'd like to do a "First Mile" together on Peakland Place. Again, as we walk or run or bike or skate, we can keep appropriate distance from each other but have the chance to see each other and be together. The potential date for that is **June 14<sup>th</sup>**. We still want to have our waterslide—if it is at all possible to do that safely, we are going to do that this summer.

Finally, we have been talking about an online/digital Vacation Bible School in July. This would be open to the community and would involve artisan style crafts (no plastic), a flashdrive with videos and other content, and a weekly Zoom Game Time. It would be open to all ages and open to community members. **I would love to hear from you if you would like this kind of VBS to happen.** I love VBS, and it is my sense that July might be a time when we could all use something fun to do.

**My love to each and every one of you. You are constantly in my thoughts and prayers.**



## Moving4Good: PBC Offers Support to Community Non-Profits

In June, we will official launch our **Moving4Good** program. This program is designed to encourage each of us to keep ourselves as healthy as we can, with an exercise goal for 30 days, 60 days, or 90 days, that is the appropriate challenge for us. At the same time, we will be raising money by soliciting donations to local non-profits who are providing basic services and support for people in need right now. We have chosen:

Parkview Community Missions	Daily Bread	Freedom School
Interfaith Outreach Association	Meals on Wheels	Brookhill Farm

We have good relationships with each of those organizations and awareness of the ways they are caring for people right now. You can choose any of these organizations to support with your exercise. **Here is how it works:**

- \* Register for the program and set an exercise goal for 30 days or 60 days or 90 days—something challenging like “Walk 100 miles,” or “Ride my bike 250 miles,” or “Walk for an hour each day” or “Swim 100 miles.” All exercises are welcome and each person sets their own goals. When you register, you get a free t-shirt from us that says “Moving4Good” and has PBC’s logo.
- \* Then, you solicit donations from friends and family on social media, posting the organization you want to support (Parkview Missions, Meals on Wheels, Daily Bread, Interfaith Outreach Association, etc.) with a link to that organization’s website—we will provide those links for you. Donors can donate directly to the organization in whatever way they like—by the mile, or a straight donation. Ask donors to let you know when they donate so you can track your fundraising. Participants never handle money—donations are online. Wear your t-shirt while you move! Post pix and progress!
- \* When you complete your goal, we will take your picture and post it on our Wall of Greatness; you will also receive a patch that you can put on your shirt to show you completed your goal.

We hope that with this program we can raise money for organizations which are currently helping people have access to food, we can keep ourselves healthy and sane with exercise and camaraderie, and even competition, and we can build our community by doing something great together!





## June Worship

7—Rev. Miriam Dakin in our pulpit; Gary Christie offering special music

14—Regular 11am worship; possible 7:30pm vespers in the parking lot

21—11am worship

28—11am worship

## June Birthdays

- 4 Bill Fleming
- 5 Kate Flippin
- 7 Claude Cordle
- 8 Sarah Raessler
- 9 Marlene Colucci
- 10 John Daniels
- 12 James Cook
- 12 Rashell Riordan
- 12 TJ Russell
- 14 Richard Dietz
- 14 Margaret Osteen
- 15 John Cook
- 16 Donna Johnson
- 16 Christopher Taylor
- 16 Leigh Ann Woody
- 16 Amy Ray
- 22 Bev Petty
- 30 Mattie Kearse
- 30 Bill Phillips

## Lemon Lasagna

Ingredients:

1 package golden Oreo cookies

1/2 cup melted butter

8 oz package cream cheese, softened

16 oz container cool whip, divided

1 cup powdered sugar

Lemon juice from 1 lemon

1 package instant vanilla pudding mix

1 package instant lemon pudding mix

3 cups milk

Optional: lemons for garnish

**Crust:** In a food processor, pulse the Oreos until fine crumbs are formed. Set aside 1 cup of crushed Oreos to use as a topping later. Be sure to add the whole Oreos to the food processor, filling included. This will help keep the crust together. In a medium bowl combine the crushed Oreos with 1/2 cup of melted butter. Press the cookie mixture evenly into the bottom of a 9"x13" pan. Chill completely in the refrigerator.

**Next layer:** In a large bowl, mix the softened cream cheese, 8 oz cool whip, one cup powdered sugar and lemon juice until smooth. Spread the cream cheese mixture evenly over the cookie layer. Chill in the refrigerator.

**Layer 3:** In a medium bowl, whisk together 3 cups of milk with both the instant pudding flavors. Mix until the pudding thickens. Spread the pudding layer over the cream cheese layer. Chill in the refrigerator.

**Layer 4:** Top the remaining cool whip.

Chill for at least one hour before serving, or overnight if possible. Before serving top with the remaining Oreo crumbs and lemon slices for garnish, if desired.

**Enjoy!**