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HEAVEN'S

SAKE~

Volume 15 Issue 3

March 2022

Dear WMPC

Once more, we are entering the season of Lent, in which the church focuses on Jesus' journey to the cross. Jesus came to surrender His life on the cross in order to make things right between God and us. When you think about the cross of Jesus, the cross is a complicated mystery, worthy of our reflection. The cross is at the center of the Christian's faith.

The cross is also a stumbling block to many, and extremely offensive to our sensibilities. God is the creator of the universe and is worthy of worship and praise. Why, then, should God's Messiah submit to such a shameful death? In ancient times, the Romans wouldn't speak of crucifixion in polite company, it was so shameful and embarrassing. Perhaps we modern believers, too, tend to avoid speaking about the cross. Jesus' blood sacrifice is difficult to explain, and we may be embarrassed to talk about the Lord's death and resurrection. It sounds crazy.

Indeed, the early church faced the same difficulties speaking about the cross as we do. The apostle Paul writes in 1 Corinthians 1:18, "For the message of the cross is foolishness to those who are perishing, but to us who are being saved it is the power of God." (NIV) He acknowledges that the message of the cross is foolishness to the world, and a stumbling block to nice religious people who rightly recognize crucifixion as an awfully inappropriate topic of conversation. And yet it is at the cross of Jesus Christ that the power of God is poured out upon the broken human being. It is in that place of utter shame that God's covenantal love is experienced. God would die for His people. There, our sins are forgiven by the grace of God through Jesus' crucifixion.

Any form of Christianity that does not take seriously the cross of Jesus Christ is not the truth as proclaimed by the Bible. We have this season of Lent every year to keep us from straying too far from the tree on which our Christ died for us. I want to help us understand it better. I want to know it better. Because I believe it is there where we discover the saving grace of the One True God. Have a blessed and powerful Lent.

In His Grace, Pastor Justin Choi

PRAYERS

Concerns:

Justin's friend is having kidney failure, needs a kidney transplant. Prayers for him.



Stoft's family dog passed away. A pet is a special part of a family.

Kathy Holley's 12 year old grand daughter had Covid but still not feeling well

Julia expressed concern and empathy for the people in the Ukraine

Mary Macheska's brother in law, John, is having medical complications

Chris Scilingo's dad has a heart issue.

Kathye Holley's sister is recovering from a stroke.

Joys:

Having Keith Williams in church,

Phyllis Van Hooker will be back in the Chelsea on March 10th,

Fran Ehrhardt's twins, Tracey and Greg, turned 50,

Congratulations for Audrey Van Kooy's over 40/years in the choir.





SESSION'S REFLECTIONS

MARCH 2022 SUBMITTED BY BETSY ENGELHARDT, CLERK OF SESSION

Our February Session meeting began with scripture readings and lessons from the Book of Order on the definition of being a Ruling Elder. They are not chosen to "lord over" the congregation, but to discern and measure its fidelity to the Word of God, and to strengthen and nurture its faith and life. They have responsibilities for the life of a congregation as well as the whole church using their skills in leadership and their compassion in spirit. We ask for prayers as we work to fulfill our responsibilities for the new year.

A special thanks to our membership for completing the Membership Confirmation forms that were mailed in January. The data gathered through these forms helps us to maintain accurate membership details and was instrumental in effectively completing our annual statistical reporting to PCUSA. For those members that requested to be placed on our inactive rolls, please know we value our relationships with everyone and will continue to provide monthly newsletters and important news blasts to remain connected. There are lots of activities being planned throughout the year and all are welcome to join us at any time.

We were excited to be able to lift our Covid restrictions imposed in January and early February. Mask wearing is optional and coffee hour will resume. We ask everyone to use common sense – social distancing and reduced direct contact are respectful practices to protect those that may be vulnerable. We continue to request that public areas be wiped down with disinfectant wipes after use. The safety of our congregation will remain a top priority when setting policies.

The hi-lite of the Property Committee report was a picture of the huge raccoons who have taken up residence in our attic space of Fellowship Hall and the Sanctuary. Goods news is the location of entry has been found and a tunnel will be installed to provide access out, but not in. One was humanely trapped and brought to Waywayanda State Park to enjoy the beauty of that area. The replacement windows for the Parish House have arrived and installation will progress as weather allows. Patch work to our leaky roof appears to have kept our attic space dry. West Milford Players will be hosting the performance of "Junior Miss" on March 19th and 20th in Fellowship Hall. They are planning a Murder Mystery night on April 30th. Please support these productions – our church receives a portion of every ticket sold.

A special thanks for the support of our virtual community auction held February 24 to 26. This is a major fund raiser for our church and helps keep our budget for the year in balance. This is an event that requires many hands; from offering donations, obtaining sponsorships, providing labor, and most importantly logging into the auction to bid on an exciting list of items. None of this would be possible without the guidance and hours of labor by the Auction Chair Roberta Schmidt along with the pool of talent that packed, wrapped, provided data entry/auditing on the site, and approached local businesses for support for weeks following up to the event. Thanks to all for another successful fund raiser.



Deacons Doings- March 2022

Goodbye to Winter! Spring will arrive on March 20th with the Vernal Equinox. Flower growers will be looking ahead to provide Easter blooms for April 17th. You can expect to see inserts in the bulletin for ordering Easter plants towards the end of March. The Deacons will be making plans to give out the fixings for Easter dinners to our pantry families so look for requests for specific food items by the end of the month also. Thank you in advance for any help in this regard. Enjoy the changes in the air, the feel of the warmth of the sun, the sounds of the birds this month. Hope this brings joy to your heart! Bonnie

P.S. A thank you to the Senior Saints for going through the garage to find furniture items and a blanket for a woman struggling with virtually nothing in February.



Prayers that this cold weather will ease up-can't wait for Spring!

Even though it is cold we are keeping busy. Cookie walk on the 13th where we also sold gnomes by Diane, runners by Karen, cookies and Fish and Chip tickets.

On March 4th we will have our long awaited Roaring 20's dinner. There is no charge but we do need a head count for the food, sign up at church or the office, Aunt Jenny's Attic or call Linda 973-897-4843. We love to "dress up" but you don't have to. Just come and join us at the speak easy for an evening of laughs, fellowship and good food.

On March 18th we will be hosting our annual Fish and Chips dinner. It is take out only and we will need some volunteers to work at it. Lots of people come-our fabulous cole slaw is famous! Please help at the dinner itself or by buying tickets to support our church.

Also come visit us at Aunt Jenny's Attic- the tea and cookies are always there and the chit chat is a joy.

Blessings and stay warm.



West Milford Presbyterian Church Women's Association



Take-Out Dinner

Friday, March 18, 2022 5:00-7:00 PM

West Milford Presbyterian Church

Delicious "Tastefully British" Fish or Chicken with homemade coleslaw, roll and dessert!

\$17 (\$16 for Seniors)

Tickets must be Pre-Purchased by March 16th Call: 973-728-3081 (Mon. & Wed. 9:30-3:00)

"Souper" Bowl Sunday!!

Our Buckets had the following results:

Rams - \$19.00

Bengals - \$53.00

The Rams won the Super Bowl but a Food Pantry still cam our a winner with \$72.00 going towards the purchase of items to help those in need.

Thanks to all who contributed to this GREAT cause.



Cookie Walk: Thank you to all who baked, sewed or crafted. We really appreciate you. Thank you to everyone who came out and bought items. We raised \$760.00. Thank you again.

A Hugh THANK YOU to everyone for all the support. We had a wonderful event... As of today we made \$14,500.00. Keep an eye out next month for more information.



RECIPE ROUND-UP

Chicken Thighs with Creamy Mustard Sauce

An easy, comfort food recipe! From Ina Garten's Recipe Collection

Serves 4-6

- 8 medium bone-in, skin-on chicken thighs (2½ pounds)
- Kosher salt and freshly ground black pepper
- 1 tablespoon olive oil
- 2 cups halved and thinly sliced yellow onion (2 onions)
- 2 tablespoons dry white wine
- 8 ounces crème fraiche or sour cream
- 1 tablespoon Dijon mustard
- 1 teaspoon whole-grain mustard
- 1 tablespoon chopped fresh parsley

Place the chicken thighs on a cutting board, skin side up, and pat them dry with paper towels. Sprinkle the chicken with 1½ teaspoons salt and ¾ teaspoon pepper. Turn them over and sprinkle them with one more teaspoon of salt.

Heat 1 tablespoon olive oil in a large (11 to 12-inch) cast-iron or non-stick skillet over medium heat. When the oil is hot, place the chicken in the pan in one layer, skin side down. Cook over medium heat for 15 minutes without moving, until the skin is golden brown. (If the skin gets too dark, turn the heat to medium low.) Turn the chicken pieces with tongs, add the onions to the pan, placing some under the chicken, and cook over medium heat for 15 minutes, stirring the onions occasionally, until the thighs are cooked to 155 to 160 degrees and the onions are browned. Transfer the chicken (not the onions) to a plate and allow to rest uncovered while you make the sauce. If the onions aren't browned, cook them for another few minutes.

Add the wine, crème fraiche or sour cream, Dijon mustard, whole-grain mustard, and 1 teaspoon salt to the skillet and stir over medium heat for one minute. Return the chicken, skin side up, and the juices to the skillet, sprinkle with parsley, and serve hot.