

2016 January/February edition



Welcome New Members!



Mrs. Linda Wilson, born in Shreveport, La. on Oct. 31st (yes! a Halloween baby), married to Robert Wilson for 15years. They found First Presbyterian Church online and both begun visiting First Church services last year around the time of the pumpkin patch. Linda enjoyed coming here so she begun to volunteer for many shifts at the pumpkin patch (a true pumpkin patcher), she also volunteers with the Program of Hope, she has joined Women United in Prayer group which meets the first Saturday of each month, and participates in the adult Sunday School class. Linda is a housewife and enjoys sewing, crafts and cooking. She has one son and a daughter-in-law and three beautiful

granddaughters. Linda has a brother, sister and a half-brother whom all live out of state. Linda is a beautiful person inside and out and if you have not met her she will keep you with a smile on your face. Linda says, she is so proud to have found First Presbyterian Church a place she can call home.

Mr. Marshall Edward Fisher born April 28 in Chicago Heights, Illinois to parents James and Gather Fisher. He has one sister, Meryl (deceased), and a married daughter, Victoria, who lives in Seattle WA. In 1990 Marshall moved to New Orleans on Naval Reserve Active Duty Recall and retired in 1995. Marshall began attending the First Presbyterian Church in New Orleans August 2015, and he became a member in November 2015. At First Presbyterian he serves as volunteer with Program of Hope and attends Sunday School and church regularly. Previously he was a member of Woodland Presbyterian Church in Algiers at Woodland Presbyterian he served several terms as an Elder, and he directed their Easter Tableau for several years. His hobbies include: reading (science fiction, mystery, and humor), movies, playing games (love board games), computers, writing and more. Currently Marshall is semi-retired working part time as a consultant for Versabar.



Mary Smalley - She is a long time resident of the New Orleans area, lives in Metairie and has two sons, Michael and Donald. She works as a social worker for the Orleans Parish Prison system and, while she often has to work on Sundays, she is very interested in helping FPCNO to connect with and help the women she works with. She enjoys being creative, working around her home and taking care of her sons. We were thrilled to receive Mary into membership.





Gazing back and the old year and facing the new, I want to thank everyone who made the church hum with excitement and anticipation this past Advent; Even though some of our regular members were not able to participate, we had some wonderful new surprises (thank you Syndey Peletier for your trumpet skills!!) and many people stepped up to help in marvelous and creative ways (Thank you Amanda Bennett, Claire Trimble, Amanda Wadsworth, Nicole Hughes and Linda Wilson among others!).

In January, we will journey with the Wise Ones to consider the gifts we can bring to the Christ child, especially our commitments and covenants to grow deeply in our faith and life with God. This January the Nominating Committee is working to identify leaders for this new year; and the budget committee is working with us all to continue to put FPCNO on a firmer financial footing, focusing on our church's growing and continuing mission. Each new year gives us new opportunities to go deeper beyond some of our unkept resolutions into a covenant with God that comes from God's longing to be in a relationship with us. I'll look forward to seeing you in worship as we learn and grow together.

Grace and peace, Pastor Fred

Ash Wednesday Pancake Supper and Imposition of Ashes February 10, 2016



In New Orleans we celebrate Carnival and Mardi Gras as if it were the ultimate goal, rather than the threshold of an important time of spiritual development. NONE THE LESS, being New Orleanian Presbyterians, we will begin Ash Wednesday with a bite to eat! After you have rested for a few hours from Mardi Gras, come join us for a 6 pm Pancake Supper in the Fellowship Hall at church followed by a short service in which you will receive the mark of ashes on your forehead as we move together into the Lenten Season.

New Church Officers

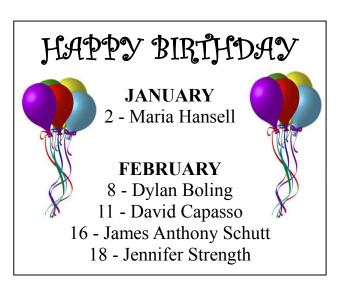
The nominating committee (Ken Allen, David Capasso, Sherri Hutton, Fred Powell (ex officio) and Kristy Ruppel) are beginning the process of discernment of gifts in our congregation. If you are interested in serving as an elder or deacon, or know of someone who would make a good officer, please contact the church office.

Both women and men who are members of FPCNO and who are not currently serving are eligible. Persons of strong faith, dedicated discipleship, and love of Jesus Christ as Savior and Lord are sought. Their manner of life should be a demonstration of the Christian gospel in the church and in the world.



Our Homebound member is doing Well.

Carolyn Graetz, recently visited **Joyce Kleinfeldt** at West Jefferson Health Care Center. Carolyn says Joyce was in good spirits and she misses all of us. If you have some free time go over to the Health Care Center at 1020 Manhattan Blvd. in Harvey, La. and surprise Joyce with a heart-warming visit. I am sure she would love this.





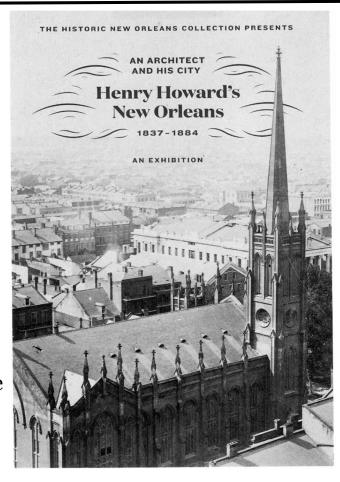
Prayer List

May Ball
Don Robertson
Patsy Bush
Marley Harris
Clyde Posey.
Kelly and Enjoli Mallary
Arthur and Etta Myers
Lisa Hix
Heidi Bonds
Noah Adams

Gloria Boling Adrian (Tudy) Manson Joyce Kleinfeldt The Homeless



The 21st annual
William Research
Center Symposium
Perspectives on
New Orleans
Architecture:
Past, Present, Future





Friday – Saturday February 19-20, 2016 at Hotel Monteleone 214 Royal Street visit <u>www.hnoc.org</u> or call (504)523-4662 for details

Tis' The Season to Eat Jolly! New Years/Mardi Gras Recipes

Here are some recipes to start your New Year and Mardi Gras off right!

Southern New Year's Soup (Black-eyed Pea, Ham, and Greens Soup)

(Makes 6-8 servings)

Ingredients:

- 1 onion, chopped in fairly small pieces
- 1 cup celery, chopped in fairly small pieces
- 1 Tblsp olive oil
- 1 tsp. minced garlic
- 2 cups "packaged bacon ends and pieces" (cheaper and more flavorful than ham)
- 4 cups beef stock
- 1 packet Lipton's onion soup mix
- 2 cans black-eyed peas
- 1/2 tsp. dried thyme
- 1 bunch fresh collard greens, chopped (about 2 cups when measured after chopping)
- 1/2 cup green onions, chopped
- good pinch red pepper flakes
- 2 tsp. apple cider vinegar, or more to taste
- salt and pepper to taste
- 6-8 cups of cooked rice

Instructions:

- **1.** In large frying pan, sauté onion and celery in olive oil about 5 minutes, until starting to soften. Add garlic and saute 2 minutes more, then add bacon ends and pieces and sauté over very low heat 10 minutes. (Don't skip this step, which concentrates the ham flavor into the vegetables.)
- 2. Transfer mixture to large soup pot, add beef stock, black eyed peas, dried thyme, and cook at very low simmer for one hour. After soup has cooked one hour, taste for flavoring. Add more water and onion soup mix if needed. (You may need to add about 2 cups more water to the soup at this point.) Add chopped collard greens, and green onions stir into soup and simmer one hour more, or until black-eyed peas are quite soft.
- **3.** When black-eyed peas are as soft as you want them, use an immersion blender, food processor, or hand masher to partially process about half the soup. You want a mixture of broken and unbroken black-eyes peas, with some thickening of the soup from the pureeing process. Be careful not to over process. Add red pepper flakes, vinegar and salt and pepper to taste. Simmer 10 minutes more (or longer, I sometimes cook as much as an hour more at this point.) Serve hot over rice.

This recipe is also great in a crockpot: after step 1, combine all the ingredients in the crockpot and let simmer for 6 hours. Use and immersion blender to partially blend the soup to thicken it, right before serving over the cooked rice.

Black-Pepper Biscuits with Sorgum

from Martha Stewart

- 4 cups all-purpose flour, plus more for surface
- 4 teaspoons baking powder
- 1 teaspoon baking soda
- 1 1/4 teaspoons coarse salt
- 2 teaspoons freshly ground pepper, plus more for biscuit tops
- 1 1/2 sticks cold unsalted butter, cut into pieces, plus more, softened, for serving



1 1/2 cups buttermilk

2 tablespoons heavy cream

1/2 cup pure cane sorghum

Directions

Preheat oven to 450 degrees. Combine flour, baking powder, baking soda, salt, and pepper in a food processor, and pulse to combine. Add butter, and pulse until mixture resembles cornmeal, 4 or 5 times. Add buttermilk, and pulse until the mixture just barely comes together.

Transfer to a lightly floured surface, and gently pat into a rectangle about 1 1/4 inches thick (do not overwork dough). Cut out 8 rounds using a 2 1/2-inch round cutter, and place on a parchment-lined baking sheet. Gently press scraps together, cut out 2 more rounds, and place on baking sheet. Brush tops with heavy cream, and generously sprinkle tops with pepper.

Bake until tops are golden brown, 14 to 16 minutes. Serve warm with sorghum and butter.

Creole Coffee Punch

Chicory was used in New Orleans during the Civil War to stretch limited coffee supplies. Over the years, blending the slightly bitter root with coffee beans has become our local tradition.

4 cups strongly brewed coffee-chicory-coffee blend (like Café du Monde)

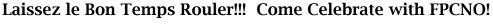
6 tablespoons sweetened condensed milk

1/2 cup plus 2 tablespoons whole milk

1/2 cup orange liqueur, such as Rhum Clement or Creole Shrubb Ice cubes

Orange twists, for garnish

Combine coffee-chicory blend, milks, and liqueur, and stir to combine well. Refrigerate until well chilled, at least 1 1/2 hours. Serve over ice, garnished with orange twists. makes 6 servings





Mark and Leslie Schutt graciously invite our members each year to view most of the day parades (and some of the night ones as well) from the median close to their house on St Charles Ave in the median between Constantinople and General Taylor. Call or text them the week before to make sure they are attending the parade you're interested in; and it's always welcome to bring drinks and snacks to share, as well as your own fold up seat!

Many of our members are actively involved in Carnival activities...here's where to find them!

<u>Krewe de Vieux Party</u>, January 23rd beginning at 3pm until the start of the parade. Amanda Wadsworth's house 1004 Gov. Nicholls St, Apt F, (Cosmos Bar across the street if it's raining);

<u>Krewe of Cork</u>, *January 29*th *at 3pm* in the French Quarter beginning at the Court of Two Sisters. **Ron Sutto**, the Executive Presbyter of South Louisiana Presbytery will be marching in this one!

Alla Parade, Sunday, January 31st at 2pm in Uptown, Peter Cho will be riding.

Roux LaLa, a wonderful women's marching group featuring **Kelly Mallary** (who will be on the Neutral ground side we think), will be in three different parades this year: **Pyamalion**, **Saturday**, **January 30 at 6pm** uptown, then in the **Krewe of Nyx** on **Wednesday February 3rd at 6 pm** uptown, and then also in **Thoth on Sunday February 7th at noon** uptown.

<u>St Anne's Parade</u> Mardi Gras day, look for Justin and Amie at Royal St and Franklin Ave (in front of Big Daddy's Bar) around 10 am



Bell Caroling at FPCNO lead by Carrie Fisher, with party given by David and Tracy Capasso



FPCNO picking up food for the Broadmoor Food Pantry at Christmas





Making the church festive at the Annual Hanging of the Greens on the 3rd Sunday of Advent.

The Schutt family lighting the Advent Candles during worship.

Many Thank yous to all the families whom participated during the Advent season.



The 2015 Living Nativity

Revd Kathy Crighton-Tatum and Revd Fred Powell represented FPCNO at a NOLA Pastors Christmas Dinner



Pastor

Rev. Fred J. Powell III

Office Manager/Wedding Coordinator

Cheryl Roberts

Musicians

Sextons

May Ball; Aya Magavina;

Todd and Ladonna Vandergrift

Amanda Wadsworth

THE SESSION

Kristy Ruppel, Treasurer

Class of 2015 Christopher Roberts Class of 2016 Jonathan Cone Enjoli Mallary Class of 2017 Sherri Hutton

THE BOARD OF DEACONS

David Capasso, Chair

Class of 2015 Kyle Carmichael Diane Kleinfeldt Class of 2016
Randy Boling
Carrie Fisher

Class of 2017 David Capasso Justin Wood

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