



The Salem Light

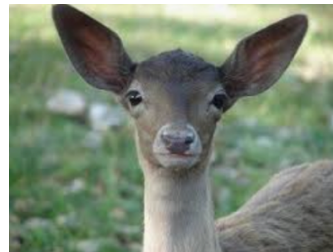
Newsletter of the Congregation of Salem Evangelical Lutheran Church

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same situation as "Bambi." Something startled the poor thing and like a flash he bounced back into the cover of the woodsy shadows

We have also slowly come out of the Coronavirus shadows. Starting in March we gingerly returned to worship indoors at Salem. By June many folks stepped into the sunshine going to restaurants and by August several have taken trips, gone to baseball games, Jarrettsville Carnival, and to varying degrees relaxed some of the coronavirus practices. Although we remain alert it is time to celebrate God's presence in our lives and the LORD's work in this world.

This September we celebrate God's Work Our Hands Sunday, honoring grandparents and step outside to enjoy a church picnic. God's Work is ongoing and God needs our hands here and for the world. In this issue of the newsletter, you will find several ideas and a list of ways for us to be a part of God's Work. On Sunday, September 12th come to worship in your work clothes, bring gloves, trowels, shovels or paint brushes to work outside with the gardens or touch up the sign located in the open field with fresh paint.

Or make Personal Care Kits for Lutheran World Relief. Consider bringing the items to assemble a kit or two and enjoy working alongside other hands making additional kits. Or, for the Jarrettsville community the Sunflower Fest is coming up (9/24-26, 10/1-3 and maybe 10/8-10). Each congregation is asked to provide 200 baggies of cookies, brownies, crunchy snacks, etc. for one day during the festival. Please no nuts, peanut butter or goopy stuff that

Pastor's Ponderings

Just the other day I noticed and watched as a little fawn tentatively stepped out of the shadowy woods into the sunshine of our back yard.

The little head turned left and right, and then left again trying to scope the area. The little one appeared to be alone and I wondered if he was in the



could melt in the sun. This is also a way God's Work can be done with Our Hands; maybe not on Celebration Sunday but in our homes. One more thought to consider for your homes - Best Buy offers free electronics recycling. Check this website for specific information: <https://www.bestbuy.com/recycling>. Our hands can care for God's creation while de-cluttering our homes.

On September 12th let's worship, let's see what our hands can do with God's help in 45-60 minutes, then let's enjoy a picnic meal together outside giving the LORD thanks for all things. You will find the picnic sign up sheet and the basket for Personal Care Kit items in the narthex.

God's peace and love,
Pastor Betty Lou

Our President's Perspective

On Sept. 12th, following worship we will have spring work session, in keeping with the theme, " God's Work, Our hands". Please plan to stay after worship and contribute to this work session for as long as you are able. Some of the things that need to be done include the following:



- Help separate the weeds from the seeds. Pastor has noted that our beds around church and the church sign do not present a good image from the road.
- Plant bulbs for spring blossoms
- Trim bushes, etc

Please bring your own tools.

For those who want to contribute but are not into church gardening, personal care kits are needed for both the E.L.W. and our inner city. Items needed for these personal care kits include:

- One light weight bath towel
- Two bath size bars of soap.

- One adult size tooth brush in original toothbrush pkg.
- One sturdy comb, remove from pkg.
- One nail clipper remove from pkg.

We will wrap all the products in the towel and tie it with a ribbon or strong yarn. Please bring any contributions for these care kits to church before Sept. 12, so we have them available for the work session.

After we have used our hands to do God's work, we will have an opportunity to enjoy some fellowship at a picnic table inside and out, wherever you are more comfortable.



Lynn Cox

Back to Sunday School

Sunday School will resume on Sept 19; meet in the sanctuary at 9:00 am. We have a fun and educational year planned: teamwork, games, prizes, laughter, get to know each other and Jesus.

Please note that we are requesting an RSVP no later than September 12 for September 19, because we are having a special surprise dessert. Call Mrs. Lynn at 4120-371-5723 to reserve your spot! And...Bring a friend!!!

Update on Annual Craft Fair

The Craft Fair is Oct. 2nd.

Our wish list is more extensive this year because we do not have a lot of the outside funding, that we have had in past years. So if any members can help with our list this will help to defray the costs. The list will be also in narthex.

Don't forget when bring bake goods. Please wrap and list the ingredients in your bake goods.

Teller Schedule

Here is the schedule for Tellers for the remainder of 2021:

- Aug 29: Stearns, Bortmes
- Sept: 5: Stearns, Bortmes
12: Wilson, Regan
19: Whitacre, Phoebus
26: Saffran, Garner
- Oct: 3: Stearns, Bortmes
10: Wilson, Regan
17: Whitacre, Phoebus
24: Saffran, Garner
31: Stearns, Bortmes
- Nov. 7: Stearns, Bortmes
14: Wilson, Regan
21: Whitacre, Phoebus
28: Saffran, Garner
- Dec. 5: Stearns, Bortmes
12: Wilson, Regan
19: Whitacre, Phoebus
26: Saffran, Garner

Buttering Up! (apple butter that is)

This year, the "Making of the Apple Butter" for the craft fair is moving from the Friday night before the craft fair to September 29th during the day. This more visibility and the apple butter will be ready to sell earlier during the craft fair. The rain date is Thursday, September 30th. Current plan is to start cooking about 6 AM. The apple butter should be ready for jarring about 7 PM by Ruth Phoebus and her kitchen crew. A couple of people are needed around 5:30 AM to bring out the



Wednesday, 29th during the will give us advertising

kettle and apple sauce and get the cooking started. We will need stirrers during the day, and everyone is welcome to come out and help stir for a little bit or all day.

Please contact Ned Cockey (410-692-5851 eacockey@zoominternet.net) for the stirring and Ruth Phoebus(410-692-9052 raphoebus@zoominternet.net) for the jarring in the evening.

Worship Assistant Schedule

Sharon and Dennis Lukens have compiled the schedule for worship assistants through October. A sincere, heartfelt thanks to all who have volunteered to serve Salem in these essential and integral contributions to our worship service.

DATE	USHER/CONTACT	TRACING LIST	ACOLYTE	LECTOR
AUGUST				
Sunday, August 29, 2021	Glenn Deuchler	Mike Whitacre	Usher	Diane Grove
SEPTEMBER				
Sunday, September 5, 2021	Glenn Deuchler	Mike Whitacre	Usher	Lynn Cox
Sunday, September 12, 2021	Dennis Lukens	Timothy Lukens	Usher	Glenn Deuchler
Sunday, September 19, 2021	Glenn Deuchler	Mike Whitacre	Usher	Carol Temple
Sunday, September 26, 2021	Dennis Lukens	Timothy Lukens	Usher	Mike Whitacre
OCTOBER				
Sunday, October 3, 2021	Glenn Deuchler	Mike Whitacre	Usher	Ruth Phoebus
Sunday, October 10, 2021	Dennis Lukens	Timothy Lukens	Usher	Mark Hoefler
Sunday, October 17, 2021	Glenn Deuchler	Mike Whitacre	Usher	Diane Grove
Sunday, October 24, 2021	Dennis Lukens	Timothy Lukens	Usher	Lynn Cox
Sunday, October 31, 2021	Glenn Deuchler	Mike Whitacre	Usher	Glenn Deuchler
COMMUNION ASSISTANTS				
SPECIAL SERVICES				
AUGUST				
Sunday, August 29, 2021				
SEPTEMBER				
Sunday, September 5, 2021	Ruth Phoebus	Lynn Cox		
Sunday, September 12, 2021				
Sunday, September 19, 2021	Doris Karoll	Carol Temple		
Sunday, September 26, 2021				
OCTOBER				
Sunday, October 3, 2021	Ruth Phoebus	Jean Weimer		
Sunday, October 10, 2021				
Sunday, October 17, 2021	Lynn Cox	Doris Karoll		
Sunday, October 24, 2021				
Sunday, October 31, 2021				Reformation Day
<p>*IF THERE IS A WEEK YOU HAVE A SCHEDULING CONFLICT, PLEASE TRY TO SWITCH WITH ANOTHER MEMBER AND MARK UP CORK BOARD COPY. THANK YOU, SHARON LUKENS</p>				

SLCC Happenings

From Cherie Johnson, SLCC Director

It is hard to believe that summer is almost over! We had so much fun seeing our school aged children again for summer camp and we are excited that we will be able to offer Before and After School Care for them this school year.



For the upcoming school year, we currently have openings in the PM three-year-old preschool class, the PM four-year-old preschool class, and the M-F 9:00 am-12:00 pm four-year-old preschool class. We also have openings in our 3's and 4's daycare classes where you can pick from 2 – 5 days per week. Church members do not need to pay the registration fee so if you are interested in registering for any program please contact the office.

We are looking forward to an exciting, safe, and memorable school year!

Thank You for your donations of School Supplies

From Mark Hoefler

Before you know, summer will be over and more than 37,000 students will be entering Harford County Public Schools. Unfortunately, some of the families of these children cannot afford the cost of the school supplies for the 2021-22 school year.



August 23 through August 26, Mason-Dixon Community Services had set aside special time for any students with financial concerns and in need of school supplies. Without cost to the students, the

Highland Center distributed materials needed for the upcoming school year.

Salem Lutheran generously supported this outreach program to the community. A special thanks to all who were able to donate to this cause.

Mason Dixon Food Bank Needs You!

From Sarah Keller.

Mason Dixon Food Bank is in need of side dishes such as macaroni and cheese, rice and noodles etc, Even packets like McCormick Chili or Taco spices where meals can be made. They really appreciate your generous donations for those in need in our community.



Altar Care

September 5, 19	Diane Grove
October 3, 17	Mike Whitacre
November 7, 21, 28	Cindy Kerr
December 5, 12, 19, 24	Doris Karoll

Notes from our Music Director

From Cathy Hoefler



Join Our Choir

Sweet September is settling in. The Choir is excited to fully resume! We generally meet on Tuesdays from 3:45 through 5:15 pm. Now is a great time to join us as we are starting just now to learn anthem music for the fall and beginning to look at a new Christmas cantata.

This is a great group of people, and we have a lot of fun making music together!

Won't you join us? Please see Cathy for more details. We would love to see you there!

Help Us to Record Online Music

Do you like to sing, but can't make a long-term commitment to join the Choir?
Can you spare about 90 minutes about once a month to help us record hymns for online worship?



We will meet on Thursday, September 9, 2021, at 3:45 pm to sing and record hymns for the October services. All are welcome. Let's get together for praise and fun to make a joyful noise to the Lord!

Thank You for Being a Part of Sing to the King

Thank you to all Salem members who came out to join in for our summer "Sing to the King" Wednesday night events. We had a lot of fun starting to learn new songs together. Special thanks to Kerri Younkin and David Hoefler for volunteering their time and talents to add to the experience.

Fall "Sing to the King" nights are being planned. Please watch the weekly announcements for details, and consider joining us to make more joyful noise to the Lord!

Scratch Up Some Contributions for the Flea Market

In just a couple weeks it will be time for our flea market. Please gather all your items and clothing and bring them to the church beginning after church service on September 26th and Monday thru Wednesday. I will have the church open each morning at 7:00am beginning September 27th.

I thank all my dedicated workers in advance for the time they will be spending in pricing, sorting and displaying.

I invite those who would like to join in the fun and fellowship. You are welcome to come when convenient for you. There are no rules and don't let pricing scare you. It is really quite easy. You will be amazed just how much fun we have. I have had the same dedicated workers for many years and the great part is they always look forward to the next year. So give it some thought and if you have any questions please see me.

Thank you,
Doris Karoll

Peach Cake Recipe

Several people have requested the recipe for the peach cake that we had for fellowship a few weeks ago. Here it is, straight from the original publication in 1945:

Baltimore peach cake 1945

1 package yeast, fresh or dry
½ cup water
¼ cup granulated sugar
3 cups flour
1 cup milk
¼ cup butter
1 teaspoon salt
Vegetable oil
Solid shortening
6 to 7 peaches (peeling is optional)
pitted and cut into quarters
½ cup brown sugar
1 tablespoon butter
1 tablespoon cornstarch
8 ounces of apricot glaze or strained apricot preserves

Dissolve yeast in ½ cup warm water in a 2-quart mixing bowl. Add 1 cup flour and 1 teaspoon of granulated sugar. Mix well.
Cover bowl with plastic wrap and allow mixture to rise for 2 hours or until double in size.
Stir the mixture well. Add to it the rest of the sugar, salt, milk and 1 cup of the flour. Mix well, incorporating the remaining 1 cup of flour. Place dough on well-floured surface and begin kneading, adding flour as needed until dough is no longer sticky. Knead until dough looks smooth and satiny.
Put light coating of vegetable oil on sides and bottom of a 2-quart bowl. Place dough in bowl. Cover with plastic wrap and allow to rise until double its original size.

Oil two 9-inch cake pans with solid shortening. Remove dough from bowl. Knead lightly for 1 minute. Divide dough in half. Using a rolling pin and some flour, roll half the dough into a circle slightly smaller than the diameter of the pan. Repeat with remaining half of dough. Place in baking pan. Place slices of peaches on top of dough in nice, neat circles.

Combine in a small mixing bowl, brown sugar, butter and cornstarch. (This mixture does not have to be well-mixed. Butter can remain in chunks.) Sprinkle over peaches. Cover pan with plastic wrap and allow to rise for about 30 minutes in a warm place.

Preheat oven to 400 degrees.

When dough has risen to double in size, remove plastic wrap and bake peach cake for 20 minutes. Test with toothpick for doneness. If it comes out clean, the cake should be done.

Heat apricot glaze or jam in a saucepan. Using a pastry brush, coat the entire top of the peach cake while it is still hot from the oven. Can be served hot or cold. Yields two 9-inch round cakes.

From the Editor

Once again, I want to thank those who took the time to submit articles for the newsletter. As summer comes to a close, we are getting close to resuming the activities that traditionally start in the fall, so this newsletter provides information on a lot of those activities.

There are so many ways that you can apply your time and talents to contribute to the Salem community and make it a better, more diverse place to worship and share fellowship. Please give prayerful consideration to being a more active part of Salem.

Glenn Deuchler
gdeuchler@hotmail.com