



*A Spiritual Oasis Committed to Christ,
to Peace, and to Service*

Cedar Park First United Methodist Church

Connections

Newsletter

Memorial Outdoor Sanctuary Stonework Completed

Submitted by Neil Howard

Landscaping of the Memorial Outdoor Sanctuary (MOS) has been a continuing project of the Memorials Committee and the Trustees. Completion of the stonework marks a major milestone in the project begun in mid-2016 with the addition of a crushed granite "floor" for the area. We are now about 50% of the way to completing the overall landscaping design, below.



The stonework involved creating several planting beds, mounting the hand-made wrought iron gate gifted to the church and building several stone benches. The workers made us of existing historical limestone slabs to form the rear boundary of one of the planters. Additional stonework elements

OUTDOOR SANCTUARY cont. on p. 2

Remember Your Pledge

Submitted by Steve Howard

Summer is very different from the other seasons. Of course it's hotter. But things slow down, kids are out of school, and people take vacations. It's a whole different pace from the other seasons.

But the church and its work continue during the summer and, therefore require the continuing financial support of the congregation.

Through June 30th the Church's pledged income is down over 8 percent. And income from unpledged sources, contributions from persons who do not make a specific pledge during the annual operating budget campaign, is down almost 30 percent from budget estimates. The Church's finances remain healthy, but if this trend continues it would have a negative impact on the Church and its programs.

So if you made a pledge check your Church statement and see how you stand. And if you have been on vacation and forgot your

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JESUS ROCK STAR CORNER

Submitted by Carolyn Smith

We all have read the bible verses of God's many miracles. The Jesus Rock Stars decided to look at the verses in a different way. How many of you remember the game show, "Win, Lose, or Draw"? Well the Rock Stars picked up their markers and began to draw. Without talking they began to draw as everyone began guessing one of God's miracles.



Gwen is drawing Moses parting the Red Sea. We all were excited to get our turn to draw.

Our class ended with discussions of how God has performed miracles in the students' own lives.

OUTDOOR SANCTUARY cont. from p. 1

include a peestal for a baptismal font and an altar table. All of the stonework was done in native Texas limesone. Cost for the stonework phase of this project was \$19,600, all of which was contributed from members and friends as memorial gifts.



The remaining phases of this project include installing irrigation drip line, dirt, a mountain laurel tree, 72 native plants, groundcover and mulch. We will work on these phases as our memorial finances allow.

Staycation Mission and the Peace Pole

Submitted by Pastor Bonnie How

8 students arrived on July 12 to begin Staycation Mission. Staycation Mission is mission opportunity for the youth of CPFUMC but rather than travelling somewhere, the students stay here! They sleep in classrooms in the MMB, and do local projects.

This year we began our work here at church, painting the benches in the outdoor sanctuary and the teacher's bench in the preschool playground. We divided up into teams and the work went quickly. That was great because it wasn't too hot in the morning. Then we headed to Highland Estates to have lunch with the residents. It was so wonderful to share a meal with the seniors. The students raved about the experience, asking, "When can we come back?" Building relationships like these are so life-giving for both the students and the seniors. We are excited to plan another visit!

Our next stop was at Austin Dog Alliance. They have been serving Cedar Park/Leander since 2006. "Austin Dog Alliance has been improving the lives of families and individuals through therapeutic programs which incorporate the powerful connection between dogs and humans." Check them out online at www.austindogalliance.org. Our students toured the facility, visited with the dogs, and washed windows. They never complained about being in the hot weather! After dinner that night, Mark How came by and helped the students replace our Peace Pole with a new, weather-proof pole. Make sure to stop and have a look at it. They dug out the old one, made the hole deeper for the new one, mixed concrete and set it in place. Then next day they replaced the rocks to finish the project.

A Peace Pole is a hand-crafted monument that displays the message and prayer "May Peace Prevail on Earth" on each of its four

sides, usually in different languages. There are tens of thousands of Peace Poles in 180 countries all over the world dedicated as monuments to peace. They serve as constant reminders for us to visualize and pray for world peace. Our pole has English, Mandarin, Hindu and Spanish on it as these are the four most common languages in the world.



The next day we loaded up yard equipment from the shed and headed to Jonestown where a church member lives. She needed lots of work done in her yard and we were eager to help. Unfortunately, our equipment was not so eager. We couldn't get anything to work. Finally, we called John Vinson to the rescue. He brought his own lawnmower and we were able to cut the grass, remove the dead brush, and trim the bushes. We worked until about 2:30pm and it was hot. Despite the problems and the heat, again, the students were all wonderful! They really kept their spirits up.

That evening we did an art project for the upcoming Blessing of the Backpacks. I don't want to ruin the surprise but I will tell you that paint was involved.

We had a lot of fun during our Staycation too. We played games, watched a few movies and enjoyed the afternoon in Jodi Blount's pool. And, we also had a great time

My Time at UM Army

Notes from Members of the UM Army Teams Week of June 25, 2017

Allie Short

I had a lot of fun at UM Army it made good use of my time. I love to paint and work to help others so this was the perfect thing for me.

I loved my team because I am to shy to walk up to strangers without a push so this helped me out. The teams were like families and that's what my team felt like. Go team purple!!

My team and all the other teams got so much work done and that makes me feel better knowing how many people we helped. One job we had helped a woman feed more than 300 people. Go team purple!!

I met a lot of new friends and had a lot of fun. So by the end of camp I didn't want to leave but I had to. I can't wait for next year!!

Elizabeth Talley

In my group we helped a lady who was an amputee. She lived in a mobile home that had two doors but only one ramp and it was to steep for her.

We started building the emergency ramp and we thought we were making good time. We decided to start on the other ramp but the door wouldn't open and allow her to exit using the emergency ramp. So half our team worked on the emergency ramp and the other group worked on the new ramp.

We were feeling discouraged because we weren't making enough progress as we wanted to but God had a plan. By the end of the week we somehow left the house with everything done and the owner of the home with easy access in and out of her home.

Luke Talley

UM Army was a really good experience for me this year and last year. This year was definitely my favorite because we



worshiped God a lot more than last year. I met a lot of people and I worked harder than last year. I learned that God is always there with you and he will never give up on you. I had a good time his year and can't wait until next year.

Karsten Lundstrom

UM Army was a lot of fun. I had a great time meeting new people and making friends. I think UM Army was so much fun because of the group I was with they really made the week a lot better. We worked hard together and had a lot of fund at the work site. For the first time ever I got to go in a dusty old attic that I almost fell through.

STAYCATION MISSION cont. from p. 3

at Six Flags Fiesta Texas.

Throughout our time together we read through the letter to the Philippians. Our conversations centered around friendship. How can we be a friend like Timothy or Epaphroditus? Do we have friends like that? We also talked about how to keep our hope alive like Paul. We got through the entire letter and had some good conversations.

Thank you to Kevin Middleton, Anabel Creel, Jodi Blount, Shawn Dubler, John Vinson, Mark How and Imario Susilo for all your help!

Peace,
Bonnie

Are You a Caregiver Looking for Guidance?

Discover Resources at This **FREE** Workshop Series!

Powerful Tools FOR Caregivers

Cedar Park First United Methodist Church

October 4, 11, 18 November 1, 8, 15

6:30pm – 8pm

This series of six classes is designed to empower family caregivers of older adults to take better care of themselves. The tools learned from **Powerful Tools for Caregivers** benefit caregivers by developing a wealth of self-care strategies to better handle the unique challenges faced by family caregivers. The evidence-based curriculum of **Powerful Tools for Caregivers** was developed by Dr. Kate Lorig and her colleagues at Stanford University and has benefited more than 80,000 caregivers nation-wide.

You Will Learn To:

- Identify and reduce personal stress
- Communicate feelings, needs, and concerns
- Take care of you
- Communicate more effectively during challenging situations

Who Should Attend? ANYONE:

- Caring for a loved one
- Looking for caregiving resources and needing caregiving guidance
- Wanting to master caregiving decisions and learn from emotions



CAREGIVERU
A Program of AGE of Central Texas

CaregiverU funding provided
through a generous grant from
StDavid's
FOUNDATION

Class Schedules & More Information: www.CaregiverUcentx.org

ICE CREAM SOCIAL

Submitted by Carolyn Smith

With much anticipation the time had arrived. The Ice Cream Social was beginning. All the ice cream was made, the doors were open, and the people had started arriving. First there was one, then another, and another. It may have been the first 100° day of the year but they had huge smiles on their faces and delicious homemade ice cream in their hands.



Smiling faces everywhere. Where is your smiling face?

So many flavors. Which one did you like?



Our chefs were busy scooping.



The youth also came to sample all the flavors.

Our contestants had supplied us with so many delicious flavors. Hopefully you had chance to taste all the special homemade treats.



And the winners are: Jane Howard with her Simple Coffee Ice Cream, Martha Orr with her Butter Pecan, and Karen Goodman with her Peach Ice Cream (lactose and gluten free). Congratulations to these wonderful chefs. Please find their recipes and others below.

There was a very special contestant who took on the challenge to make homemade ice cream. This was her first attempt and it was delicious. Did you get a chance to taste Elizabeth Talley's Chocolate Fudge Ice Cream? This young lady did this for her first contest. All contestants you need to be on the lookout, Elizabeth is an upcoming great chef.

A special shout out to the Ice Cream Social Team;

Carolyn Smith, Par Keys, Luke Talley, Anabel Creel, Kianna Creel, and Staci Scott. Luke also led us in our bingo games. Please let them know how much they are appreciated.

MARK YOUR CALENDARS. Dust off your spices. The chili cook off is Wednesday, October 25th.

CHAMPION

Simple Coffee Ice Cream (Nigella)

By Jane Howard

2/3 cup sweetened condensed milk
Kahlua
2 T instant coffee
2 T
Stir the above three ingredients together. I usually stir the coffee into the Kahlua to moisten. It won't fully dissolve until folded into the whipped cream.
1 ¼ cups heavy whipping cream
Beat whipping cream until stiff. Fold into flavorings above. Place in a one pint air tight container and freeze 6 hours or overnight.

WINNER

Butter Pecan Ice Cream

By Martha Orr

¾ cup firmly packed light brown sugar
½ cup water
1 cup milk
1
teaspoon vanilla extract
1/8 teaspoon salt
1 cup
whipping cream
½ cup
2 large eggs, lightly beaten
finely chopped pecans, toasted
2 tablespoons butter

Combine first 3 ingredients in top of a double boiler; bring water in bottom of double boiler to a boil. Reduce heat to low; cook, stirring constantly, 3 to 4 minutes or until sugar dissolves. Gradually stir a small amount of hot mixture into eggs; add to remaining hot mixture, stirring constantly. Cook over medium heat, stirring constantly, until thermometer registers 160° and mixture thickens (about 4 to 5 minutes). Remove from heat; stir in butter, and cool. Stir in milk and remaining ingredients.
Pour mixture into freezer container of a 2 quart hand-turned or electric freezer. Freeze according to manufacturer's instructions.
Pack freezer with additional ice and rock salt, and let stand 1 hour before serving.

WINNER

Peach Custard Ice Cream, adapted family recipe Lactose and gluten free

By Karen Goodman

8 eggs, separated
gallon lactose free milk
½
4 whole eggs
1 quart
lactose free half and half
1
4 cups sugar
1
tablespoon vanilla
1 quart
1 tablespoon tapioca flour
1 quart
peaches

Bring ½ gallon milk to parboil in double boiler.

Add the mixture of 8 egg yolks and 4 whole eggs, flour and 3 cups sugar to milk. Cook until thickened, about 20 minutes, stir often. Remove from heat. Cool. Stir in half and half and vanilla. Pour mixture into ice cream maker.

Beat the remaining 8 egg whites until frothy. Slowly add 1 cup sugar to egg whites to create a meringue. Add to the custard in your ice cream maker. Top with 1 quart peaches. Churn.

Fresh Mango Sorbet

By Neil Howard

4 ripe, but firm mangoes, about 12 oz. each, peeled, pitted and cubed
2/3 cup sugar; (you can hold out a bit if you want to balance your lemon/lime juice amount)
½ cup corn syrup
6 tablespoons fresh lemon or lime juice; (you can mix flavors; you can hold out 2T if you want)

Combine mango cubes, sugar, corn syrup and lemon juice in a blender or food processor that has been fitted with a metal blade.
Pulse to chop, then process until thick and smooth, scraping jar or work bowl as necessary with a spatula.

Freeze the puree for about 25-30 minutes or to desired consistency. You can freeze it solid in a freezer overnight if you want to.

Chocolate Fudge Ice Cream

By Elizabeth Talley

- 1 cup whipping cream
- 2 cups milk
- 4 tablespoons cocoa powder
- 1 cup chocolate chips, semi-sweet

Heat the cream in a saucepan with the cocoa. Wait until the mixture starts to bubble then add the chocolate chips. Stir until smooth. Add one cup of the milk and set aside.

Heat the other cup of milk, sugar and salt over medium heat. While it heats whisk the egg yolks and add to this mixture. Keep mixing until the mixture is thick enough to coat a spoon.

Now combine both mixtures. Cool. Refrigerate until cold. Then place in freezer and churn according to manufacturer's instructions.

- ½ cup sugar
- Dash of kosher salt
- 5 egg yolks

Tiger Ice Cream

By Bonnie How

- Orange Ice Cream
- 8 large egg yolks
- 1 cup sugar
- 1/2 tsp salt
- 2 cups milk
- 2 cups / 1 pint heavy cream
- 2-3 tsp orange extract or blood orange ess. oil!
- Orange food coloring

First, make the custard for the orange ice cream:

In a large pot, beat egg yolks together with sugar and salt until fluffy. When thoroughly combined, add a little of the milk at a time, whisking until fully incorporated and smooth – you don't want any unblended chunks of egg mixture. Add remaining milk and heavy cream, whisk until well combined. Heat just to the boiling point, whisking constantly. Once mixture begins to boil, remove from heat. Add orange extract, stir to combine. Color to desired tint with food coloring, and allow to cool.

Tutti Fruitti Ice Cream

By Clara Crank

- 1 cup whole milk
- ½ cup sugar
- 1 dash salt
- 2 egg yolks
- 2 cups heavy cream
- 2 teaspoons vanilla
- 1 large peach, chopped fine
- Several strawberries, chpd fine

Put whole milk in a saucepan and bring to a boil. (Do not boil)
Add sugar and stir to blend in the sugar. Add salt.

Whip egg yolks.

Put about ½ cup of hot milk in egg yolks and blend.

Put egg yolks and milk and pour in heavy cream.

Keep stirring to blend well. Strain milk before adding fruit.

Add vanilla.

Place pot with the above ingredients on ice and chill down before putting it in the freezer container. Add fruit at the end of the mixing. Place in a cool container and finally in the freezer.

- Licorice Ribbon
- 1/3 cup water
- 1 cup sugar
- 1/2 cup butter
- 1/2 cup milk
- 3 tsp Anise Extract
- black food coloring

Next, make the licorice ribbon sauce:

Combine water and sugar in a medium sized pot. Bring to a boil, allow to simmer just until it starts to take on a golden color. Remove from heat, add butter carefully – it will steam and may boil up. Stir until completely melted and well combined. Add milk and anise extract, stir to combine. Tint to deep black with food coloring, allow to cool.

Once both the ice cream mixture and the ribbon mixture are cooled to room temperature, move them to the fridge to chill overnight.

Prepare orange ice cream according to your ice cream maker's instructions. Once ice cream is finished processing, it's time to create the striping effect:

Place a few scoops of ice cream randomly in whatever container you'll be storing it in. Drizzle a scoop of licorice ribbon mixture over it, allowing it to pool in a few areas. Add a few more scoops of ice cream, pressing down lightly in a few areas to remove air pockets. Drizzle some more licorice ribbon, add more ice cream, etc. Continue to use up the rest of the ice cream – you'll likely have some licorice ribbon left over.

Cover and freeze your ice cream container for at least a few hours, to firm up. Store any leftover licorice ribbon in the fridge – pour it over ice cream, or save it or your next batch.

Simply Vanilla Ice Cream By John Vinson

2 qts Half & Half cream
extract
4 tsp vanilla
½ pint heavy cream
1 pinch
of salt
1 ½ cups white sugar
Combine ingredients in freezer container of maker and freeze according to instructions.

Vanilla Bean Ice Cream By Carolyn Smith

2 cups whole milk
heavy cream
2 cups
5 egg yolks, room temperature
pure vanilla extract
2 tablespoons
1 cup sugar
1
tablespoon vanilla bean paste
½ teaspoon salt
1 teaspoon pure
almond extract

Over medium heat in a medium saucepan bring the milk to 150°. While the milk is heating whisk the egg yolks, sugar, and salt until light in color. Temper eggs with ½ cup of the hot milk. Stir the milk into the egg mixture. In the saucepan heat the cream to 150°. Stir the egg/milk mixture into the cream in the saucepan. Continue to heat to 170°. Remove from heat and cool. Allow to cool for about 30 minutes. Stir in the flavorings. Cover the top with plastic wrap, laying the wrap directly onto of the mixture. Place in the refrigerator for several hours or overnight. Tip: Go ahead and put the freezer container into your house freezer so everything will be super cold when you are ready to freezer the ice cream.
When ready to freezer use the suggested time from the manufacturer of your freezer. Before placing in the freezer container, strain through a fine sieve. Churn and enjoy.

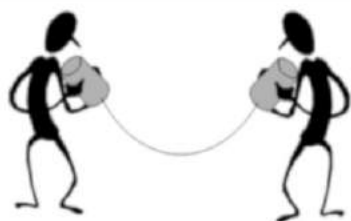
**Blessing of the Backpacks
August 27 at
8:30am and 10:45am
Students and teachers,
Bring your Backpacks and Schoolbags
So we can offer a special blessing over them
For a great upcoming school year!**



News and Announcements



The 3rd Red Bench in Cedar Park will be held on Wednesday, August 16, 2017 beginning at 6:30pm. Our location for the evening will be Live Oak Unitarian Universalist Church at 3315 El Salido Pkwy., Cedar Park, TX 78613. The topic is Compassion. Please RSVP to www.interfaithtexas.org/cedarpark.



Want to get in touch with a Church Leader or are you thinking of submitting something for a future Newsletter?

Here are some contacts:

Pastor Peter Castles peter@cpfumc.org

Assoc. Pastor/Youth Dir. Bonnie How
bonnie@cpfumc.org

Music Director/Pianist Jodi Blount
jodi_blount@hotmail.com

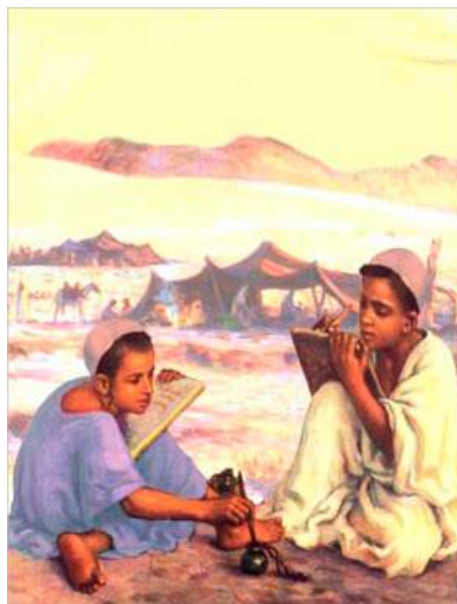
Children's Haven Director Lesley Foyt
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You can also find us online at cpfumc.org
or call the church Tues-Thurs between 9 and
2 at this phone number:
(512) 335-9540

ISHMAEL AND ISAAC IN DIALOGUE: READING THE BIBLE AND QUR'AN SIDE-BY-SIDE

Submitted by Pastor Peter Castles



5-WEEK DIALOGUE CLASS WITH ISLAMIC CENTER OF BRUSHY CREEK

Five consecutive
THURSDAY MORNINGS

10-11:30am

Beginning August 3 in the Sanctuary

PLEDGE continued from p. 1

contribution please try to catch up. For those who don't make a pledge but give regularly, your contributions are important also.

However you give, your gifts and support help Cedar Park First UMC fulfill its unique mission serving God and our neighbors.

CPFUMC August 2017

See full calendar online at
<https://cpfumc.org/find-an-event/>

Cedar Park First United Methodist Church, CARE Calendar, Child's Haven Events, Choir, CP1UMC Youth, Aug 2017 (Central Time)
 Other Groups, Pumpkin Patch, SCOUTS, United Methodist Men, United Methodist Women

Sun	Mon	Tue	Wed	Thu	Fri	Sat
30 8:30am - Worship 9:45am - Sunday 10:45am - Worship 6pm - Youth @	31 10am - Talley Piano 2pm - ESL - GED @ 7:30pm - Contempla	1 9:30am - Morning 10am - Bible Study 3pm - Talley Piano 7:30pm - AA Men's	2 Church 11:30am - Talley 1pm - Easy Line	3 10am - Ishmael & 2pm - Talley Piano 4pm - GS Troop 6:30pm - Buckles	4 6:30pm - Alcoholics	5 8:30am - Cub Scout
6 8:30am - Worship 9:45am - Sunday 10:45am - Worship 6pm - Youth @	7 10am - Talley Piano 2pm - ESL - GED @ 6:30pm - TRUSTEES 7:30pm - Contempla	8 9:30am - Morning 10am - Bible Study 3pm - Talley Piano 7:30pm - AA Men's	9 Church 11:30am - Talley 1pm - Easy Line	10 10am - Ishmael & 2pm - Talley Piano 6:30pm - Buckles	11 6:30pm - Alcoholics	12 9am - UMW Meets
13 8:30am - Worship 9:45am - Sunday 10:45am - Worship 6pm - Youth @	14 10am - Book Club - 10am - Talley Piano 2pm - ESL - GED @ 6:30pm - Bear Den 6:30pm - FINANCE 7:30pm - Contempla	15 9:30am - Morning 10am - Bible Study 3pm - Talley Piano 7:30pm - AA Men's	16 Church 8am - A Child's 9:30am - Mbrship 11:30am - Talley 1pm - Easy Line 7pm - Girl Scout	17 10am - Ishmael & 2pm - Talley Piano 4pm - GS Troop 6:30pm - Buckles	18 NEWSLETTER Input 6:30pm - Alcoholics	19 3pm - AA Business
20 8:30am - Worship 9:45am - Sunday 10:45am - Worship 3:30pm - Worship @ 6pm - Youth @	21 Solar Eclipse 10am - Talley Piano 2pm - ESL - GED @ 6:30pm - COUNCIL 7:30pm - Contempla	22 9:30am - Morning 10am - Bible Study 11:30am - Young At 3pm - Talley Piano 7:30pm - AA Men's	23 Church 11:30am - Talley 1pm - Easy Line 5:30pm - A Child's	24 10am - Ishmael & 2pm - Talley Piano 6:30pm - Buckles	25 6:30pm - Alcoholics	26 8am - Open Doors @
27 8:30am - Worship 9:45am - Sunday 10:45am - Worship 6pm - Youth @	28 10am - Talley Piano 2pm - ESL - GED @ 7:30pm - Contempla	29 9:30am - Morning 10am - Bible Study 3pm - Talley Piano 7:30pm - AA Men's	30 Church 11:30am - Talley 1pm - Easy Line	31 10am - Ishmael & 2pm - Talley Piano 4pm - GS Troop 6:30pm - Buckles	1 6:30pm - Alcoholics	2 8:30am - Cub Scout