



The Carriage Stone

New Hempstead Presbyterian Church, New City, NY. *The English Church*

December 2023

CHRISTMAS JOY
SPECIAL OFFERINGS
LEADERSHIP: PAST, PRESENT, AND FUTURE

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is this?

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“The Carriage Stone” is the Newsletter of
The New Hempstead Presbyterian Church

484 New Hempstead Road, New City, NY 10956

The Reverend Doctor Lori Knight-Whitehouse, Pastor

Office: (845) 354-2372

E-mail: office@nhpchurch.org

Web: nhpchurch.org

Look for us on Facebook!

Administrative Assistant: Kristen Rabeler

Newsletter Editor:

Robert Philhower

Next Deadline:

Sunday, January 21

Submissions: in my mailbox
or e-mail to

carrigestone@nhpchurch.org



Peace, Joy, and Love

As many of you know, my last worship service will be Christmas Eve at 8:00. I'm looking forward to driving home to Kingston afterwards. I'm also beginning the grief process—I will miss each of you so much.

In the last 18+ years, you have shared your lives with me, and I with you. You have given me so much joy. It has been an honor and a privilege to serve with you in the name of Our Lord Jesus.

I have such peace knowing that, as always you are held securely in the hands of a God whose love is beyond measure. You are so well-placed for your new pastor. Welcome them as you welcomed me and Howard—I know you will do great things together, and tend to your part of God's vineyard faithfully.

While I will no longer be involved in the life of this congregation, you will always be in my prayers. I love you all.

I close this final letter with a quote from Dag Hammarskjold, a Christian who was also the Secretary General of the United Nations from 1953-1961.

For all that has been, Thanks. To all that shall be, Yes.

A handwritten signature in black ink that reads "Lori" with a stylized flourish underneath.



Advent is Coming



Advent starts December 3, which is not that far away. It is also our final church season with Pastor Lori.

As is our tradition, we decorate the church on the first Sunday of Advent,

December 3. Refreshments are served and we all have a great time making our Sanctuary festive.

On December 10, we will dedicate our prayer cards and use them to decorate the Sanctuary tree.

Thanksgiving Baskets

From the Mission Committee

The Mission Committee is thrilled to report that we had another successful year with the Thanksgiving Baskets food drive. This year we delivered more baskets to the MLK Center in Spring Valley than last year, more baskets to the Smarty Pants daycare program in Murchison Hall, and more to the families that we serve in Haverstraw. **A total of sixty full baskets and turkeys this year.** Further, we had some food left over which was delivered to the People to People food pantry – a total of 421 pounds worth.



And if there was any question, it was made quite clear based on the grateful responses from the program directors that received our deliveries that there is a tremendous need in Rockland County.

Many thanks to the folks at Healing House Ministries in Nanuet that we partnered with once again. And many thanks to all of you who contributed, and especially to those volunteers who helped shop, sort, and deliver such a large amount of food. Karen, Lochie, Pam, Bill, Susan, May, Lois, Maryann, Fred, Barbara, and Mark.





Getting to Know Summit Park Elementary School

From the Mission Committee

New Hempstead Presbyterian Church continues to reach out beyond our church walls, providing care and support to our local community. Most recently, we've partnered with Summit Park Elementary School, our local public school, which is located at 925 Route 45--just up the road from our church.

Summit Park serves over 600 students in grades K-3. An enthusiastic interim principal, Ms. Marissa Cavellero, currently leads the school. She and her staff, along with PTA leaders, have given us a warm welcome each time we've visited the school.

Getting to know Summit Park has been a joy. Thanks to the generous donations of our members, we were able to deliver over 60 backpacks and hundreds of school supplies to the school, just in time for the start of the school year in September.

In October, several church members volunteered at Summit Park's Annual Book Fair and Sale. What fun to see young shoppers thoughtfully making their book selections, and counting the change from their purchases!

We're looking forward to next year, and new opportunities to partner with Summit Park Elementary School!

Pub Quiz

From Nancy Jacobs

Eighteen of us attended and - in some fashion - participated in the long-awaited Pub-quiz group trivia day. Sweet or savory finger foods and non-alcoholic drinks kept us at our best for answering a large variety of questions covering many realms.

Howard will be remembered for his final gig of standup humor as emcee and question reader. Lois Simmons substituted for Nancy J, (who recuperated from strep throat) as scorekeeper.

Because all worked in groups of 3 or 4, no one felt publicly humiliated for not knowing all the correct answers. Most times, at least one person in each group knew the right answer and was able to convince teammates of that answer.

Sylvia's blonde brownies were entirely consumed, as usual. Nancy introduced crunchy garlic parmesan fried noodles with onion dip, and reintroduced mini quiches (though these were vegetarian). Recipes are below.

Karen brought a chicken salad for topping crackers; several whispered complements were overheard. The Philhowers treated us to a fresh toffee cake with syrup and whipped cream.

At the end of the competition (which Chris W admittedly "wanted to win"), awards were distributed for a number of "Best"s, including best made-up -though incorrect - response (to Chris W).

Will we ever again do something similar? Who knows! The Fellowship Committee is ever seeking ideas, using their talents, and wishing to have fun with sisters and brothers in Christ, both from within this congregation, and including friends, family, and sister congregations nearby.



Air-fried Garlic Parmesan Noodles

(similar to a recipe found on the internet)

- Ziti noodles (cooked)
 - Vegetable (or olive) oil
 - Garlic powder
 - Lemon pepper (containing salt)
 - Parmesan cheese
1. Preheat air fryer to 400°F.
 2. In a large bowl, add cooked noodles. Drizzle with 1 tablespoon of oil. Toss to coat.
 3. Add the pasta noodles to your air fryer rack/basket in a single layer.
 4. Air fry for 8-10 minutes, or until golden brown.
 5. Transfer fried pasta noodles to a bowl.
 6. In a separate bowl, combine the remaining oil, garlic powder, and lemon pepper. Mix well.
 7. Pour some of the oil mixture over the fried pasta and toss to coat.
 8. Add parmesan cheese.
 9. Toss to coat.
 10. As more pasta is air fried, toss it with the oil mixture and with parmesan while it is hot.
 11. Serve with your favorite dipping sauce, like marinara or garlic sauce (or use onion dip)

Mini Quiches

(similar to recipe in NHPC cookbook, but vegetarian)

12 slices white bread

1 egg

1/2 c cream (or milk)

1/8 t ground red pepper

Fake bacon bits (made of soy)

1/2 c Grated cheddar cheese (I used "Sharp")

1 T Snipped chives

3 cherry tomatoes, quartered

1. Preheat oven to 350°F
2. Prepare flat bread rounds (they can be prepared ahead and frozen in a zip-loc bag): a) cut 3' round from center of each of 12 slices of white bread. b) flatten each round thoroughly with a pastry roller
3. In a bowl, mix (using a wire whisk) the 1 egg, 1/8 t ground red pepper, snipped chives, 1/2 c cream or milk.
4. Spray the bottoms of 12 standard 2 3/4" cupcake tin areas with nonstick spray (the kind with flour works)
5. Press one flattened bread round into the bottom of each cupcake pan area to form a cup.
6. Bake in oven for 5 min.
7. Sprinkle some fake bacon bits into each bread round cup.
8. Distribute egg/milk/chives mixture among the bread cups.
9. Sprinkle cheddar cheese into each bread cup.
10. Bake in 350-degree oven for 12 min. or so.
11. Let stand before removing to plate and garnishing with tomatoes.

Sticky Toffee Pudding

Adapted from the Food Network

2	Cups	Pitted dates
3/4	Cup	Dark spiced rum
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3 1/2	Cups	All-purpose flour
1	Tbsp	Baking powder
1/2	Tsp	Cinnamon
1/2	Tsp	Coriander powder
pinch		Salt
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2	Cups	Brown sugar
1	stick	Butter (plus extra for baking dish)
3		Eggs
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3	stick	Butter
1 1/2	Cup	Brown sugar
1/3	Cup	Brandy
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Whipped cream for serving		

1. Preheat oven to 350 °F; butter a 9 by 13-inch baking dish
2. For pudding:
In small saucepan, combine dates, rum and 3/4-cup water. Bring liquid to a boil, reduce to a simmer and simmer for 5-7 minutes. Then remove pan from the heat, allow liquid to cool, and puree with immersion blender or food processor.

3. Sift together flour, baking powder, cinnamon, coriander and salt.
4. Combine brown sugar and butter in large mixing bowl using electric mixer on medium high speed. Beat the butter and sugar together until they are a homogenous mixture. Beat in the eggs one at a time. Gently mix in the flour mixture in thirds over a low speed. Stir in the date puree.
5. Transfer the batter to the prepared baking dish and bake for 35 minutes.
6. For the toffee sauce: Make this while the pudding is baking. Combine the butter, sugar, brandy and 1/6 cup water (enough water to make 1/2 cup total) in a medium saucepan. Bring the mixture to a simmer, whisking frequently. Cook the sauce until it thickens into a sauce consistency, about 15 minutes.
7. To finish the pudding: Remove the pudding from the oven and let cool for about 10 minutes. Using a skewer or chopstick, poke holes in the pudding about every inch or so.
8. Pour half the toffee sauce over the cake and let it soak in for at least 20 minutes.
9. Serve the pudding in a warm pool of the remaining sauce. Garnish with whipped cream.
10. Results shown below.





Who's that Baby?

From the Fellowship Committee

The Fellowship Committee is sponsoring a "Who's that Baby?" contest on Saturday, January 20 from 2–4 PM. Baby photos from the congregation will be on display along with 2–3 fun facts about the person that we might not know. As we try to guess who each baby is, we will enjoy ice cream and snacks.

Members of the congregation are invited to send electronic copies of their baby picture (up to 3 years old is suggested) to Karen Martin along with 2–3 pertinent facts about yourself that will help people identify your picture. The deadline for sending pictures is January 7, and Karen's email address is karen48martin40@gmail.com.



Please remember that there is no January issue of *The Carriage Stone*, as I do not want to be building an issue on Christmas Day.

And, no, that isn't I in the picture to the left©. (Nor is it Spencer Elden.) It is a public domain picture of an anonymous baby who is at least 16 years old by now.

