

# **April/May 2024**

## **Newsletter**



Easter has come and gone, but the message of Easter, the reason for the season is with us, still, today. We are the people who have heard the Easter message and responded.

As Christians we are an Easter people. We have been touched by the truth of the resurrection of our Lord and the truth of the rhythm of death and resurrection. As Christians we know that death is not the end. The cross is followed by the tomb. What was excruciating (out of the cross) was followed by new life and a whole new way of understanding God-with-us. Love wins. We are an Easter people, but we live in a Good Friday world. Our world is full of people who have no hope, see nothing beyond death, and have become cynical. Our world is full of people who believe that "might makes right", and that force wins. We are an Easter People in a Good Friday world.

All this is to say that this gathering of God's people called the American Lutheran Church still has work to do. We have a message to spread in word and deed. It can seem at times that darkness is overcoming the light, but we know better. The light shines in the darkness and the darkness has not overcome it. (John 1) Keep spreading the good news of God's love in the risen Christ. Keep welcoming the stranger and feeding the hungry. Keep doing the work of Jesus. You have been richly blessed.

Pray for the call committee as it does the work of preparing this congregation for a new pastor. If you know someone who needs a pastoral visit please contact Val Samson or me (Pastor Bob) Thanks to all those who put in extra time and effort this Holy Week, like our accompanists, and our office administrator

God's peace;

Pastor Bob Albing

208-446-5206 [pinetreepadre@gmail.com](mailto:pinetreepadre@gmail.com)

Call, text, email, stop by and talk. I am in Newport Sunday through Wednesday.

## **From the Call Committee:**

The Pastor Call Committee met on March 7th. We continue to review and incorporate your input provided as we progress through the Ministry Site Profile Workbook. Our discussion this week focused on our Mission and Purpose. The next two meetings are scheduled for April 14 & 21 following church. Please continue to provide us with your input either in person, phone, email, or facebook. We would like to express our thanks for your notes of prayers and support.

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*Kristi Bell kristibell55@gmail.com 509-447-4117*

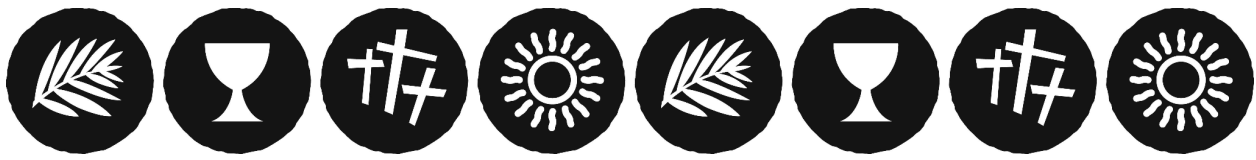
Above all, we ask you to keep us in prayer. Loving God, inspire us during this time of discernment. Calm our hearts so we can calm the hearts of our fellow members. Fill us with your peace. Grant us wisdom. Keep us mindful of the work you would have us do. Bless all who have taken on extra responsibility for this process, and fill them with a sense of your love and presence. We pray in the name of your Son, Jesus Christ our Lord. Amen.



**Evangelism will be short a member with Carleen Bliesner-Bowen moving into Spokane. If you'd like to help out the committee contact:**

**Val Samson: 509-447-4525 or Sandy Loskill 509-671-3948.**





**OUR NEXT FAMILY FUN NIGHT WILL BE COMING UP IN  
APRIL OR MAY.  
PLEASE WATCH FOR AN ANNOUNCEMENT.**

### Thrivent Members

We don't have a current membership list, so if you are a Thrivent member (formerly called Lutheran Brotherhood and Aid to Lutherans) please contact Hedy Mitchell, Kristi Bell or Sandy Ellersick.



**THRIVENT  
FINANCIAL®**



May 5th, it's a potluck with a jiggly theme: Delighting in the Joys of Jello. We'll revive a Jean Oxreider tradition., and there may even be prizes. So check out those old cook books and recipe boxes. You're sure to find some classics. It's sure to be a jiggly feast! Evangelism will provide the rolls.



### White Chicken Chili (Hedy Mitchell)

#### Ingredients:

2 cans drained whole kernel corn  
2 cans drained and rinsed black beans  
2 large cans Rotel tomatoes  
(or 4 small cans)  
1 tsp cumin

2 tsp chili powder  
2 packages dry ranch mix  
3 chicken breasts  
2 - 8oz cream cheese (cubed)

**Instructions:** Bake the chicken breasts and shred. Place all ingredients in a crock pot. Stir and let cook for 3-4 hours. Serve with chips, sour cream, and shredded cheese as desired.

## Avgolemeono — Greek Lemon Chicken Soup (Julie Brown)

Avgolemeono is a traditional Greek lemon chicken soup that's simply comfort in a bowl! It's a gorgeous, delicious soup made with egg yolks and loads of lemon juice

### Ingredient Tips

**Eggs** - Some avgolemeono recipes call for whole eggs, others just for yolks.

I prefer to use the egg yolk only because the whites are more likely to curdle. The eggs should be at room temperature.

**Lemon** - Freshly squeezed lemon juice is essential for avgolemeono! Don't substitute it with bottled lemon juice.

**Fresh herbs** - I love fresh dill in avgolemeono, but you can also use parsley or a mix of both.

### Ingredients

1 tablespoon high quality olive oil	2 bay leaves
1 medium onion, diced	3 egg yolks
2-3 medium carrot, cut up	A handful fresh dill I used dried
2-3 celery stalks, diced	Salt and freshly ground black pepper to taste
2-3 garlic cloves, finely chopped	Juice of 2 lemons
2 or more tsp. Cavender's Greek Seasoning, sold at many grocery stores	
2 chicken breasts (cooked) I used prepackaged rotisserie chicken from Costco	
6 cups (1.5 liter) chicken stock, home made or high quality store-bought	
¾ cup (175 g) orzo or rice to be gluten-free	

### Instructions

1. Heat the olive oil in a large stock pot or Dutch oven and cook the onion, carrot and celery for 8-10 minutes over medium heat until softened.
2. Add the garlic and cook for another minute, then add the bay leaves, chicken and chicken stock.
3. Bring to a boil, then lower the heat to medium-low, cover with a lid and simmer for 15 minutes.
4. Take out the chicken breasts and bay leaves. Add the orzo to the pot and continue to cook for 10 minutes.
5. Shred the chicken with two forks and add it back to the pot.
6. While the orzo is cooking, whisk the egg yolks and lemon juice in a bowl. Take out 1-2 ladles of soup and pour it over the egg-lemon mixture to temper it. Add this mix to the pot and continue to cook for 5 minutes.
7. Stir in the fresh dill, adjust the seasoning and serve immediately, with some extra fresh dill on top if you like.

### Leftovers and storage

Leftovers will keep well in the fridge for up to 3 days in an airtight container.

Reheat this Greek chicken soup gently on the stovetop or in the microwave. Don't bring it to a boil to prevent curdling the eggs.

The orzo will soak up some of the liquid so you may need to add some chicken broth when reheating.



You can freeze the soup for up to 3 months.

## Cheddar Broccoli Soup (Pat Alexander)

### Ingredients

5 1/2 Tbsp butter , divided

1 cup chopped celery (2 stalks)

2 cloves garlic , minced

3 1/2 cups peeled and cubed russet potatoes , cut 1/2-inch to 3/4-inch thick (2 large)

3 cups chopped broccoli florets (from about 2 heads)

1/4 tsp dried thyme

6 Tbsp all-purpose flour

1/2 cup heavy cream

1/3 cup finely shredded parmesan cheese (1 oz)

1 1/3 cups chopped carrots (about 3)

1 cup chopped yellow onion (1 small)

3 cups low-sodium chicken broth

Salt and freshly ground black pepper

3 cups milk (preferably 1% or 2%)

2 cups shredded sharp cheddar cheese (8 oz)

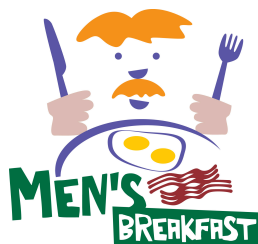
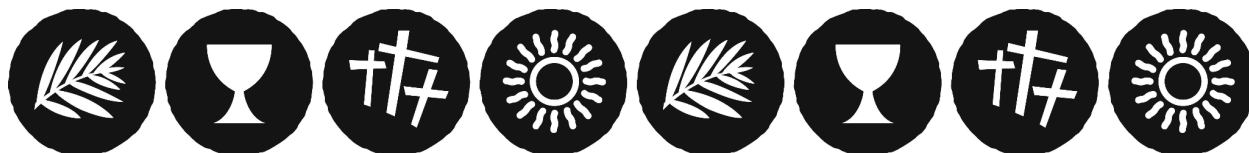
In a large pot over medium heat, melt 1 1/2 Tbsp of the butter. Add carrots, celery and onion and saute 3 - 4 minutes. Add garlic and saute 30 seconds longer.

### Instructions:

Stir in chicken broth, potatoes and thyme and season with salt and pepper to taste. Bring to a boil over medium-high heat, then reduce heat to medium, cover with lid and cook 15 minutes. Stir in broccoli and cook 5 minutes longer or until the veggies are tender.

Meanwhile, melt remaining 4 Tbsp butter in a medium saucepan over medium heat. Stir in flour and cook, whisking constantly for 1 minute. While whisking vigorously, slowly pour in milk (whisk well until no lumps remain).

Cook stirring constantly until mixture begins to thicken, stir in heavy cream. Remove from heat and once all veggies are tender pour into the soup and stir. Remove from heat and stir in cheddar and parmesan cheese until melted. Serve warm.



Are there any men who would be interested in attending a men's breakfast once a week? IF YES, please contact Bob Kowal by email: [bobkowal@gmail.com](mailto:bobkowal@gmail.com). Please share the best time for you and a preferred day of the week. When there is a consensus for time and day of the week, you will be sent an email to notify you of the upcoming breakfast" IF you are out of town, but would like to join when you return, please make a note of that.

Beer, Brats and Bible will be Tuesday April 9th at 5:30 at Randy's shop.

Please contact Pastor Bob Albing if you have any questions:  
[pinetreepadre@gmail.com](mailto:pinetreepadre@gmail.com)



Men's Fellowship



## WOMEN'S RETREAT

There will be a women's retreat at Scotia House starting before dinner on May 3rd and ending late afternoon on May 5th.

We will be using the Japanese story of The Crescent Moon Bear as a starting point. This story is a metaphor about the journey from rage to transformation and how making the courageous journey brings healing.

More information to follow with a flyer.

If you are interested: Contact Sandee Meade 509-671-6267



What a wonderful participation in our Lenten Soup Supper nights! A huge thank you to all who brought such a delightful variety of soups, desserts, rolls and condiments. A special thank you to Hedy Mitchell, the quilting ladies and Anna Circle for setting up. Kudos! Cleanup was fast and efficient. We are blessed with willing hands and happy hearts!

**big thank you to all the volunteers who helped out at the Second Harvest Mobile Market event at our church. We had 35 volunteers including students from the Newport Alternative High School. And we distributed food to 288 families. Thanks to all who made this happen. Jeff**

A big shout out of THANKS to everyone who is volunteering: readers, ushers, song leaders, communion servers, soup supper food providers, coffee hour providers, the set-up and clean-up helpers for all our services and events, and all the other happenings around the church (Easter Egg helpers). You are AWESOME!!! Keep it up! We are the body of Christ.

**Thank you for you for your kind prayers and generous outreach as I underwent and am recovering from a total knee replacement. Grateful to be on the mend. Pat Kowal**

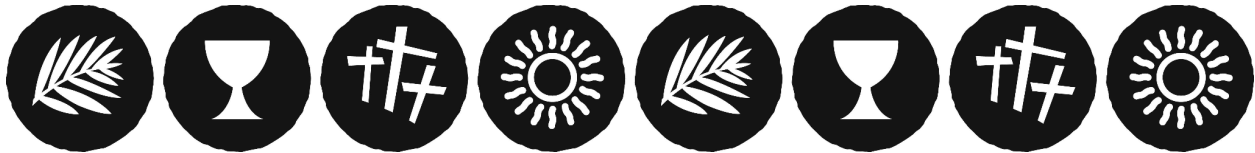


**If you have any hymn suggestions or favorites, please let Millie, Nancy or Hedy - the worship team - know.**



**Save the Dates:**

May 1  
June 5  
September 5  
November 13



Liessa Thorson	04-01	Mike Meade	05-02
Alice Owen	04-02	Betty Rail	05-04
Mike Frederick	04-03	Nancy Sauer	05-05
Emily Hoffman	04-05	Sarah Stenfors	05-06
Greg Seeber	04-05	Al Haser	05-11
Toby Johnson	04-07	Kevin Hansen	05-14
Jonathan Hankey	04-09	LeRoy Bishop	05-16
Walt Olsen	04-10	Pam Thompson	05-16
Gladys Gerow	04-13	Mike Jones	05-17
Matt Goodrich	04-14	Kim Bishop	05-18
Jean Oxrieder	04-17	Ashley Scribner	05-19
Marty Sturgeon	04-17	Rita Crisp	05-20
Angela Hankey	04-18	Kelly Urdahl	05-21
Willson Morey	04-19	Bill Torgerson	05-24
Kari Goodrich	04-26	Brian Hood	05-24
Janice Gleason	04-27	Elaine Faires	05-24
		Joe Mauro	05-25
		Faola Grant	05-27
		Mark Thompson	05-27
		Terry Brandt	05-28
		Tanner Hughes	05-29
		Darlene Evans	05-30
		Owen Morey	05-30
		Linda Lyson	05-30
		Cheri Griffith	05-31

# Ushers & Greeters



## April 2024

7 Ken and Julie Brown

14 Walt and Roz Olsen

21 Christian Britton and Sarah Parlier

28 Sandy Leskill

## May 2024

5 Trish Akre

12 Rita Crisp

19 Grice Family

26 Glen and Mary Bug Smith



## April

7 Millie Brumbaugh

14 Walt Olsen

21 Kristi Bell

28 Julie Brown

## May

5 Larry Sauer

12 Annie Frederick

19 Mary Bug Smith

26 Hedy Mitchell

We are in need of donations for our yearly yard sale.

Please contact:

Hedy Mitchell or Val Samson.

\*Plans are in the works for a book sale and the annual Yard Sale. We'll keep you posted. Watch for details.



APRIL

2024

SUN	MON	TUE	WED	THU	FRI	SAT
	1 10AM: BIBLE STUDY NOON: AL-ANON	2 10 AM: QUILTING	3 7PM: CHOIR	4	5	6
7 WORSHIP 10AM	8 10AM: BIBLE STUDY NOON: AL-ANON	9 BEEER BRATS AND BIBLE 10 AM: ANNA CIRCLE 7PM: COUNCIL MEETING	10 7PM: CHOIR	11	12	13
14 WORSHIP 10AM	15 10AM: BIBLE STUDY NOON: AL-ANON	16 10 AM: QUILTING	17 7PM: CHOIR	18	19	20 
21 WORSHIP 10AM	22 10AM: BIBLE STUDY NOON: AL-ANON	23 10 AM: QUILTING	24 7PM: CHOIR	25	26	27 
28 WORSHIP 10AM	29 10AM: BIBLE STUDY NOON: AL-ANON	30 10 AM: QUILTING				

# MAY

2024

SUN	MON	TUE	WED	THU	FRI	SAT
			1 SECOND HARVEST MOBILE MARKET 7PM: CHOIR	2	3 WOMEN'S RETREAT MAY 3-5	4 SCOTIA HOUSE
5 POTLUCK WORSHIP 10AM	6 10AM: BIBLE STUDY NOON: AL-ANON	7 10 AM: QUILTING	8 7PM: CHOIR	9	10	11
12 WORSHIP 10AM	13 10AM: BIBLE STUDY NOON: AL-ANON	14 10 AM: ANNA CIRCLE 7PM: COUNCIL MEETING	15 7PM: CHOIR	16	17	18
19 WORSHIP 10AM	20 10AM: BIBLE STUDY NOON: AL-ANON	21 10 AM: QUILTING	22 7PM: CHOIR	23	24	25 
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# American Lutheran Church



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## Church Council Members

**President:** Annie Frederick

**Vice-President:** Katie Kersting

**Secretary:** Pam Thompson

**Treasurer:** Kristi Bell

## Education:

Shannon Radke  
Monica Jones  
Terry Zakar

## Evangelism:

Val Samson  
Sandy Loskill  
Carleen Bliesner-Bowen

## Missions & Social Concerns:

Mary Bug Smith  
Jeff Bell  
Bob Kowal

## Property & Maintenance:

Toby Johnson  
Jason Jones  
Dennis Alliger

## Stewardship:

Sophie Hinchcliff  
Ken Brown  
David Grice

## Worship & Music:

Nancy Sauer  
Hedy Mitchell  
Millie Brumbaugh

*Marked with the cross of Christ forever,  
we are claimed, gathered, and sent for the sake of the world.*