

Jan/Feb 2021

# Valmont VINTAGE

CELEBRATING *150 years* OF GOD'S FAITHFULNESS!



Valmont Community Presbyterian Church



## Pastor Eric

"Taste and see that the Lord is good." Psalm 34:8

Last year, while writing my January/February Vintage article, I mused about the idea of being clear-sighted in spiritual matters. Granted, this was all based on the pun of the year 2020 relating to 20/20 vision, but the question remains: *did we have clear spiritual vision in 2020?*

Even when the initial alarms were raised about a new corona virus appearing in Wuhan, China were first sounded in late 2019, I doubt anyone truly foresaw the wide-ranging and long-term consequences that the entire world would soon be facing. Our coun-

try's growing political divide feels similar, in that we all knew this election would be contentious, but this degree of persistent animosity feels grotesque.

Clearly I am not a seer with prophetic foresight; however, I do not believe that this necessitates that we've lacked clear spiritual vision this year. Just think about how we've faithfully gathered in worship, recognizing that the church is the people, not the building. Or how your session has prayerfully considered how to keep the mission of our church alive and vibrant. Or how the deacons have committed themselves to lovingly serve each member of the family. Or how our musical staff have welcomed guests from around the country (and world) to provide songs of praise. Or how family and friends; guests and visitors have joined us in our weekly services despite living far away from Boulder.

All of these have been possible because you all have been looking for the ways that God is working in our world. You have not given yourselves over to cynicism, but rather have believed the words of the Psalmist — you know that you



can see that the Lord is good (even in the midst of difficulty and pain).

So I would like to thank you for making 2020 a year of clear spiritual vision. I pray that we will continue down this path, despite all of the difficult things that we see on a daily basis. May we always look for the ways that is at work in our world. For as Psalm 27:13 asserts: "I would have despaired unless I had believed that I would see the goodness of the LORD In the land of the living."

In Christ, Eric

**Ask a friend to join you.**

You Have A Friend At Valmont!

**Sunday School 9:00**

**Worship at 10:30**

3262 N. 61st Street,  
Boulder

(61st Street & Valmont Road)

**303-442-2135**

[www.ValmontChurch.org](http://www.ValmontChurch.org)

# Bulletin Board

## Elders:

*Cheryl Craig*                      *Doug Myers*  
*Debbie Greever*                *Anne Harris-Cross*

**Clerk of Session:**        *Joyce Glazer*

## Deacons:

*Cindy Sexton*                      *Marilyn Howard*  
*Pearline Toney*

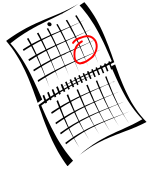
**Treasurer:**                      *Ruth Lewis*

**Church Administrator:** *Ella Travis*

**Choir/Worship Director:**  
*Dr. Andrew Brown*

**Accompanist:**                *Stella Pradeau*

## Calendar



1/3 - Worship at 10:30am,  
 Adult Ed. at 9:00am

1/5 - Worship Team at 10:00am

1/6 - Deacons at 10:30am, Zoom Fellowship at 1pm,  
 Epiphany Service at 7:00pm

1/10 - Worship at 10:30am,  
 Adult Ed. at 9:00am

1/13 - Zoom Fellowship at 6:30pm

1/17 - Worship at 10:30am,  
 Adult Ed. at 9:00am, Communion Sunday

1/19 - Women's Association at 10:00am,  
 Session at 5:30pm

1/20 - Zoom Fellowship at 1:00pm

1/24 - Worship at 10:30am,  
 Adult Ed. at 9:00am

1/27 - Zoom Fellowship at 6:30pm

1/31 - Worship at 10:30am,  
 Adult Ed. at 9:00am, Fifth Sunday

2/2 - Worship Team at 10:00am

2/3 - Deacons at 10:30am, Zoom Fellowship at 1:00pm

2/7 - Worship at 10:30am,  
 Adult Ed. at 9:00am

2/10 - Zoom Fellowship at 6:30pm

2/14 - Worship at 10:30am,  
 Adult Ed. at 9:00am

2/16 - Women's Association at 10:00am,  
 Session at 5:30pm

2/17 - Zoom Fellowship at 1:00pm,  
 Ash Wednesday Service at 7:00pm

2/21 - Worship at 10:30am,  
 Adult Ed. at 9:00am, Communion Sunday

2/24 - Zoom Fellowship at 6:30pm

2/28 - Worship at 10:30am,  
 Adult Ed. at 9:00am



## Pastor's Schedule:

Sunday: Worship

Monday - Thursday: In the office and responding to email

Friday - Saturday: Weekend

## Weekly Activities

Sunday: Iglesia meets    3:00-5:00 pm

Tuesday: Women's Association meets  
 Third Tuesday at 10 am

Session, third Tuesday at 5:30 pm

Iglesia meets                      7-9 pm

Wednesday:    No Choir until September

Every Thursday: Iglesia meets    7-9 pm

Every Friday – Valmont Victors 8-10 pm

# Pig Roasts and Potlucks

## Easy and Good Carmel Corn—from Cindy's kitchen



### Ingredients:

- ♦ 1 cup butter                      \* 2 C brown sugar                      \* 1 1/2 C Karo syrup (either type)
- ♦ 1/2 tsp. baking soda              \* 1 tsp vanilla

### Instructions:

Preheat oven to 250. Place 6 qts popped corn on a cookie sheet on the lowest oven rack. In large heavy-bottomed pan, bring to medium boil butter, brown sugar & syrup, stirring occasionally and continue boiling for 5 minutes. Remove from heat and quickly stir in soda and vanilla. Pour over corn and mix thoroughly: return corn to oven for 1 hour, stirring every 15 minutes.

## Valentine's Day Menu

Compliments of Pampered Chef

Crostini with Sun-Dried Tomatoes

Winter Fruit Salad with Honey Lime Dressing

Steak Diane

Classic Risotto

Creamy Spinach and Artichokes

Chocolate Lover's Cheesecake

## Crostini with Sun-Dried Tomatoes

### Ingredients:

- ♦ 1 (6-ounce) jar oil-pack sun-dried tomatoes                      \* 1 (16-ounce) baguette, cut into 1/2-inch slices
- ♦ 1/2 cup chopped fresh parsley                      \* 5 ounces Romano cheese, grated
- ♦ 5 ounces Parmesan cheese, grated

**Instructions:** Preheat the broiler. Drain the sun-dried tomatoes, reserving the oil. Chop the tomatoes. Brush 1 side of each baguette slice with the reserved oil. Arrange the slices oiled side up in a single layer on an 11x17-inch baking sheet. Broil until light brown. Sprinkle with the sun-dried tomatoes, parsley, Romano cheese and Parmesan cheese. Broil just until the cheese starts to melt. Serve immediately or at room temperature. Yield 32 servings

## Winter Fruit Salad with Honey Lime Dressing

### Honey Lime Dressing

- ♦ 1/3 cup honey                      \* 3 Tbsp. lime juice                      \* 1 1/2 tsp. poppy seeds                      \* 1/4 tsp. lime zest
- ♦ 1/4 tsp. salt                      \* 1/8 tsp. ground mace or cinnamon                      \* 1/4 cup vegetable oil

### Salad

- ♦ 1 bunch leaf lettuce, torn into bite-size pieces                      \* 3 pears, thinly sliced                      \* 1 Tbsp. lemon juiced
- ♦ 2 cups seedless red grapes                      \* 1/2 cup walnut pieces

For the dressing, combine the honey, lime juice, poppy seeds, lime zest, salt and mace in a small mixer bowl. Add the oil gradually, beating constantly at high speed until mixed. Beat until thickened. Store, covered, in the refrigerator. For the salad, line a large service platter or 8 salad bowl with the lettuce. Toss the pears with the lemon juice in a medium mixing bowl. Arrange the pears, grapes and walnuts over the lettuce. Chill, covered, for up to 1 hour. Drizzle with the dressing just before serving. Yield: 8 servings

### Steak Diane



- ♦ 2 Tbsp. butter or margarine      \* 1 Tbsp. minced shallot      \* 1 cup sliced mushrooms
- ♦ 2 (6-ounce) beef tenderloin steaks \* salt and pepper to taste      \* 1/4 cup beef broth
- ♦ 2 Tbsp. apple juice      \* 2 1/2 tsp Dijon mustard      \* 1 tsp. Worcestershire sauce

Heat the butter in a 10-inch skillet over medium heat until melted. Add the shallot and mix well. Cook for 1 minute. Stir in the mushrooms. Cook for 3 to 4 minutes or until tender, stirring constantly. Remove the mushroom mixture to a bowl with a slotted spoon, reserving the pan drippings. Sprinkle both sides of the steaks with salt and pepper. Cook the steaks in the reserved pan drippings over medium-high heat for 10 to 12 minutes for medium or until the desired degree of doneness, turning once. Remove the steaks to a platter. Cover to keep warm. Pour a mixture of the broth, apple juice, Dijon mustard and Worcestershire sauce into the same skillet. Stir in the mushroom mixture. Bring to a boil. Cook for 1 minute or until slightly reduced and of a sauce consistency, stirring constantly. Spoon the mushroom sauce over the steaks. Yield 2 servings



### Creamy Spinach and Artichokes

- ♦ 1 (14-ounce) can artichoke hearts, drained      \* 1 (9-ounce) package frozen creamed spinach, thawed
- ♦ 2 Tbsp. Italian bread crumbs      \* 2 Tbsp. grated Parmesan cheese      \* 2 tsp. olive oil

Preheat the oven to 350 degrees. Cut the artichoke hearts into halves. Arrange in a greased 8x8-inch baking dish. Spoon the spinach over the artichokes. Mix the bread crumbs and cheese in a small bowl. Sprinkle over the spinach. Drizzle with the olive oil. Bake for 20 minutes or until heated through. Yield: 3 servings

### Classic Risotto



- ♦ 4 Tbsp. butter or margarine, divided      \* 1 onion, finely chopped      \* 2 cups Arborio rice
- ♦ 6 cups canned low-sodium chicken broth, divided      \* 1 cup freshly grated Parmesan cheese, divided
- ♦ 2 Tbsp chopped fresh parsley      \* Salt and pepper to taste

Heat 2 Tbsp. of the butter in a heavy 4-quart saucepan until melted. Stir in the onion. Cook over medium heat for 4 minutes or until tender, stirring frequently. Add the rice and mix well. Cook for 2 minutes, stirring constantly. Heat the broth in a 3-quart saucepan just to the boiling point. Add 1 cup of the broth to the rice mixture. Cook until the liquid is absorbed, stirring constantly. Repeat the process with 3 more cups of the broth. Remove from heat. Let stand, covered, for 20 minutes. Return to heat. Add the remaining 2 cups broth gradually, stirring constantly. Cook over medium heat until the rice is creamy. Stir in 3/4 cup of the cheese, the remaining 2 Tbsp butter, parsley, salt and pepper. Spoon into a large serving bowl. Sprinkle with the remaining 1/4 cup cheese.

### Chocolate Lover's Cheesecake (No Bake)



- ♦ 1 1/2 cups miniature semisweet chocolate morsels      \* 8 ounces cream cheese, softened
- ♦ 1/4 cup butter or margarine, softened      \* 1/3 cup sugar      \* 3/4 cup chopped pecans
- ♦ 1 1/2 tsp vanilla extract      \* 1 cup whipping cream, whipped      \* 1/3 cup chocolate syrup, divided
- ♦ Sweetened whipped cream (optional)

Line a 5-cup mold with aluminum foil (heart-shaped if you have one)\*. Heat the chocolate morsels in a double boiler over hot water until melted, stirring frequently. Combine the cream cheese, butter and sugar in a medium mixer bowl. Beat at medium-high speed until light and fluffy, scraping the bowl occasionally. Stir in the melted chocolate, pecans and vanilla. Fold in the whipped cream. Spoon into the prepared mold. Chill, covered until set. Drizzle a dessert platter with some of the chocolate syrup. Unmold the cheesecake and arrange over the chocolate syrup. Drizzle with the remaining chocolate syrup. Garnish with sweetened whipped cream. Yield: 8 servings.

\*May substitute four 1-cup molds for the 5-cup mold



## The funniest Sayings on T-shirts

Embarrassing my children; Just another service I offer  
 I thought I made a mistake once but I was wrong  
 Bureaucracy turning energy into solid waste since 1789  
 Never trust an ATOM, they make up everything  
 I'm trying to be independent but no one will help me  
 Why be difficult when with a little bit of effort you can be impossible  
 The problem with political jokes is sometimes they get elected  
 To the guy who invented zero, thanks for nothing  
 I don't need Google, my wife know everything  
 If you see me talking to myself, I'm just getting expert advice  
 Living on earth is expensive, but it does include a free trip around the sun

This is a sharp not a hashtag

Dear Algebra, Please stop asking us to find your X. She's never coming back and don't ask Y

Lord give me coffee to change the things I can and wine to accept the things I can't

I love cooking with wine. Sometimes I even put it in the food.

The older I get the better I was

If I had known grandchildren were so much fun, I would have had them first

It's better to remain silent and thought a fool than to speak and remove all doubt

People who think they know everything are annoying to those of us who actually do

Two wrongs don't make a right However three rights make a left

The mind is like a parachute, it works better when it's open.



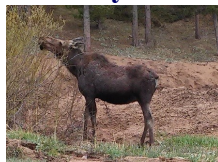
## HIGHLANDS HIGHLIGHTS

**Highlands – A Sanctuary for the Spirit, a School for the Mind,**

***a Joy for the Heart and a Shelter in the Storm.***

Please keep the ministry of Highlands in your prayers along with the many generous donors, the hard-working staff, the volunteers, and the Highlands Camp Committee!! Also continue to pray for the firefighters, the evacuees and everyone affected by these fires!! **It is an extremely difficult time for everyone!!** Blessings!!

Ruth Lewis  
 Highlands Camp Committee



**Be part of the VCPC prayer chain! Contact Stella May or Cindy.**

## Deacons' Basket



Did you wonder how the Deacons spent our money in 2020? We helped:

- ♦ A member on our congregation with some medical expenses.
- ♦ Paid for the rental truck to take Shoeboxes to the distribution center.
- ♦ Sent some help to CYAK, Mother House and EFAA

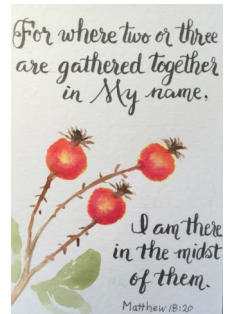
We will miss Don Lewis on the Deacons but look forward to having Marilyn Howard join us.

Cindy

## Women's Association for 2021

We will meet, either on ZOOM or in person, 10 a.m. January 20. Marlene Brining will be sharing her life story with pictures. Also, we will be studying the first chapter of Taste and See by Margaret Feinberg. Each chapter (session) has some interesting facts and stories about foods that are mentioned in the Bible, fish, figs, olives, etc.

Cindy



## Women's Association in 2020

Women's Association met via Zoom on Dec. 16 at 10 am for a very informative introduction to Sarah's Home located in El Paso County, Colorado. Our guest speaker was Jillian Winter, a staff member at the faith-based residential home for girls who have been rescued from sex trafficking. The facility currently is "home" to 8 girls ranging in age from 12 to 18, offering healing, education, restoration, and reintegration for survivors of the forced sex trade. Our speaker emphasized that the girls learn to live as survivors not victims. Several issues brought to our attention by Jillian were shocking.

Of the illegal industries in our country sex trafficking is second only to drug trafficking. Each year, 300,000 to 400,000 children are exploited in our country with 35% being boys. And yet there are only 600 beds available nationwide with only 1 residential home available to boys.

An FBI source estimates 1300 beds a day are need in the US. Sarah's Home receives referrals from courts, social workers, law enforcement officials, medical personnel, concerned citizens and sometimes from desperate parents. In fact, Jillian stated that "eyes in the community" are needed. She advised putting the Colorado Shared Hope International number in your phone to be prepared if you see or sense "trafficking behavior".

The girls receive weekly trauma-informed therapy and practical therapy like equine therapy. The multifaceted program includes an accredited school, "Aspire Academy". The girls catch up and even graduate. There is medical care and job training.



And because the facility is faith-based the curriculum includes Bible classes and church services are available. Vicki Proffit, executive director of Sarah's Home states, "All the staff are mature, Spirit-filled women. We want the girls to know Jesus is the center of what we do, and our only hope." It was approved by all our VCPC Women's Association to donate \$200 to Sarah's Home at this time.

To learn more, go to [sarahshome.us](http://sarahshome.us) or [sharedhopeinternational.org](http://sharedhopeinternational.org).

Hey there VCP-

It's a snowy, cold morning and, with a nice hot cup of tea, I'm taking a moment to reflect on this past year. So much has changed. But so much stays the same. It's hard to make sense out of all this. I find myself focusing on gratitude, kindness and nature. It's not always easy to do this, but I try.



My little family has been fortunate enough to hunker down during these past months. My oldest daughter, Chloe, is currently with us here in Louisville. She flew from Brooklyn on Thanksgiving day to spend some time with us. Chloe had COVID back in the spring when NYC was bearing the brunt of the new virus. She works in tech, so has been able to continue work remotely. Lily, now 16 with a driver's license, is doing well with remote school and activities. I must admit we enjoy having her around and not being stressed out with her pre-COVID schedule and demands. She enjoys it too. We've grown so much closer. My middle daughter, Clara, quit her restaurant job last summer but was able to find a job within a few months and is working remotely from her home in Frederick. Prayers are always appreciated for Clara as she continues to struggle in finding direction and focus. Francois has been working remotely since March. So, in short, I have a full, busy house now--lots of things going on: meetings, school, and piano practice going on at the same time. Scooter is happy as can be with his "pack" always around.

My two choirs, Cantabile and Boulder Children's Chorale, continue to meet regularly, but not in person. All arts organizations are having difficulties right now, but choral groups are truly suffering. You can't sing during this pandemic! At least, not as a choir. I continue to teach my few private students on Zoom. I have only sympathy for all teachers during this time. It is really difficult to teach remotely. I am pleased that my students are still making progress and most importantly, making music! We all need to have joy and beauty in our lives and music can do that.

I enjoy so much our weekly gatherings each Sunday morning and am so thankful you overlook my mistakes (tech is not my forte!) and appreciate my humble contributions. I so look forward to the nearing time when we'll all be back together in the sanctuary and worshipping together. Hearing the choir sing again, enjoying the beautiful patio view and participating in our warm coffee-hour fellowship will be balm to the heart. Please continue to stay safe and healthy.

Happy New Year 2021!

Stella



### Think Again

Age 60 might be the new 40, but 9:00 pm is the new midnight.

It's the start of a brand new day, and I'm off like a herd of turtles.

The older I get, the earlier it gets late.

When I say, "The other day," I could be referring to any time between yesterday and 15 years ago.

I remember being able to get up without making sound effects.

I had my patience tested. I'm negative.

Remember, if you lose a sock in the dryer, it comes back as a Tupperware lid that doesn't fit any of your containers.

I finally got eight hours of sleep. It took me three days, but whatever.

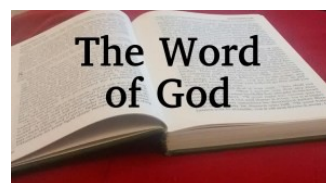
## Eric's Preaching Schedule

Date	Scripture	Sermon Title	Series	Church Calendar
January 3	Galatians 5:22-26; John 15:1-8	The Cultivated Life	Cultivating the Fruit of the Spirit	
January 10	Galatians 5:22-26;1 Corinthians 13:1-13	Cultivating Love	Cultivating the Fruit of the Spirit	Epiphany Sunday
January 17	Galatians 5:22-26; John 16:16-33	Cultivating Joy	Cultivating the Fruit of the Spirit	Communion
January 24	Galatians 5:22-26; Philippians 4:4-9	Cultivating Peace	Cultivating the Fruit of the Spirit	
January 31	Galatians 5:22-26; James 5:7-11	Cultivating Forebearance	Cultivating the Fruit of the Spirit	[Fifth Sunday]
February 7	Galatians 5:22-26; Romans 2:1-4	Cultivating Kindness	Cultivating the Fruit of the Spirit	
February 14	Galatians 5:22-26; Matthew 20:1-16	Cultivating Generosity	Cultivating the Fruit of the Spirit	Transfiguration Sunday
February 21	Galatians 5:22-26; Hebrews 3:1-6	Cultivating Faithfulness	Cultivating the Fruit of the Spirit	First Sunday in Lent, Communion
February 28	Galatians 5:22-26; 2 Timothy 2:22-26	Cultivating Gentleness	Cultivating the Fruit of the Spirit	

### Adult Education

Beginning on January 3rd the Adult Ed. class will engage in a comparative study of the Psalms, similar to a class we embarked on several years back, in which we will examine multiple translations of a single text as a way of considering the interpretive choices made by translators to convey the meaning of the original Hebrew text. This will be a lively time of Biblical and theological discussion. This class will go from 1/3-1/31.

Following our exploration of the Psalms, we will either be engaging in a video or book study depending on the interests of the class.



### It's your Vintage

Anyone who would like to contribute articles, pictures, recipes or anecdotes, please submit by the 20th prior to publication month to **Mike Greever** via email at [mgreever53@gmail.com](mailto:mgreever53@gmail.com) or give to

**Ella in the office**

**Publication Months: Jan, Mar, May, Jul, Sep, Nov.**