

PEACE LUTHERAN CHURCH, ELCA

REACH OUT TO SERVE OTHERS IN CHRISTIAN LOVE

350 STATE DR.

P. O. BOX 827

HOLLISTER, MO 65673



OFFICE - 417-334-1499

CELL - 417-231-7693

E-MAIL PEACE000@CENTURYTEL.NET

WEBSITE: WWW.PEACELUTHERANCHURCHHOLLISTER.COM

PASTOR: EMIL BARTOS, JR.

EDITOR & PUBLISHER: STEFANIE PERKINS



THOSE FOR WHOM WE PRAY:

Jerry Zieche, Joey Hodge, Jose Tover, Carla Coorts, Eve Behrens, Bobbie Jo Behrens, Joshua Shawver, Larry Coorts, Thomas Yu, Maren Gilbey, Vernon Collett, Dana Ertelova, Joey Williams, Mary Israel, Jaime Gilbert, Patty Karpiak, Elizabeth Byrd, Joyce Denzer, & Robin Shawver.

PRAYERS FOR SERVICE PEOPLE:

Chris Bartos, Skylar Van Driel, Christian Shawver SP.OP., & Ariel Echevarria



PASTOR'S CORNER...

+ "JUST AS I AM WITHOUT ONE PLEA,...O LAMB OF GOD, I COME, I COME." (ELW #592) +

In the Seasons of both Lent and Easter, we focus on our relationship with God – first with self-examination and repentance, and then with exhilaration and hope. To the equation, God brings resurrection and eternal life. What do we bring? Our part is our own everyday lives – what happens to us at home, at work, at school, or wherever we happen to be. As the people of God travel from Egypt to the Promised Land, they are assured that God is with them (Exodus 3:12). The words of a familiar hymn summarize all of this and tie it together (ELW #685): *Take my life, that I may be consecrated, Lord, to thee. Take my moments and my days; let them flow in ceaseless praise.*

This hymn is a prayer, asking God to take me and use me for God's purposes. Take my hands, take my feet, take my voice, take my lips, take my silver, take my gold, take my intellect, take my will, take my heart, take my love, take myself, take all of me, and use me however you choose. In the Herew: *Hineni.*

That's quite a prayer! Notice what is not there – loopholes. There is no "so long as" phrasing, nor any minimizing words like "some" or "a portion of" or anything like that. No, this prayer is asking that we be completely dedicated to God and God's service. The last five words of the final stanza are pretty blunt about it: *Take my love, my Lord, I pour at thy feet its treasure store; take myself, and I will be ever, only, all for thee.*

Ever: God's love for us is eternal, and as St. Paul writes to the Romans, there is nothing in all of creation that can separate us from God's love (Romans 8:35-39). It is only right that we return that love, toward God, toward our neighbors, toward all creation, and toward our very selves.

Only: Lots of things demand our attention and our devotion, desiring to be *the one thing* that is at the center of our lives. Maybe it's our wealth, our nation, our land, our family, or something else. In this hymn, however, we pray that **God** be that one thing to which we devote our lives. All of these other things may be good, but here we pray that God be **at the center** (Colossians 1:16-17).

All: Not some, not most, not a lot, but all! Completely. Unreservedly. Nothing held back. Nothing left out. Nothing set aside for later. This hymn ends with the words "all for thee" – that is, all for God. No ifs, no ands, no buts about it. That's quite an ending, for quite a prayer!

(continued on page 2)

One of the most-significant statements of early Christian believers is this: "Jesus Christ, God's Son, Savior." In the days when the New Testament is written, Greek is the universal language of the Holy Land, and Christians often use this phrase in the Greek. If printed as an acrostic, using the first letter of each word, the phrase looks like this:

I = Jesus
 CH = Christ (the anointed one)
 TH = God
 U = Son
 S = Savior

The acrostic forms the word ICHTHS (in Greek ΙΧΘΥΣ), which means FISH. When Christians need to know where to gather for worship, they can look for a fish and perhaps an arrow pointing in the right direction. Persecuted believers, seeing a fish on the door of a home or a business, know that this is a safe place occupied by fellow Christians.

THERE'S MORE!

On the first Easter morning, three women find an empty tomb. The discovery leaves them trembling and afraid (Mark 16:1-8). They do not know that there is more; a gift of the Holy Spirit will make their joy complete (Romans 15:13). Early Christian believers in the Greek city of Corinth are so delighted by the gift of baptism that they can scarcely imagine that there is more – the resurrection of the body to eternal life (1 Corinthians 15).

As great as Easter is, it is only the first-fruits of what lies ahead. Celebrate the fact that the Christ is risen, and remember that the best is still to come! Jesus rises, victorious over death! Lent is a time for taking stock of ourselves, our lives, and our relationships with one another, with creation, and with God. Easter is a time for celebrating – the joy and excitement of resurrection and victory over the devil and evil in every form. Easter – the day on which we celebrate the life-giving, life-renewing, life-embracing love of God! In the words of our Easter affirmation – **CHRIST IS RISEN! HE IS RISEN INDEED! ALLELUIA! AMEN!**

May this Easter enable us to embrace this very-demanding hymn, this very-demanding prayer, so that our lives – every bit of who we are – may be renewed on Easter morning.

Yours, in the Resurrection!

Pastor Bartos +

+ "JESUS CHRIST IS RISEN TODAY! ALLELUIA!"
 (ELW #365) +

UPCOMING EVENTS

Every Tuesday
 Bethel Series @ 1 PM.

Every Wednesday
 Men's Breakfast @ 9 AM.

April 2nd
 Women's Meeting @ 11 AM

April 7th
 CAM Non-Perishable Items

April 14th
 Fellowship Sunday/Change for Change

April 21st
 Church Beauty Fund

April 28th
 CAM Cash

STAN'S PEN....

Hey Folks!

We have just celebrated Easter, our journey through Lent and Holy Week.

Spring is here, with all the new growth we see new life everywhere. Enjoy the season!

Savoir Jesus, help me to do your work in the life's around me, even when it's not easy.

See you at church!

Stan B.

VOLUNTEER INFORMATION



GREETERS	8:30 AM	10:30 AM
April 7, 2024	Linda Krieser	Greg & Anna S.
April 14, 2024	Linda Krieser	Kurt S. & Delmer J.
April 21, 2024	Linda Krieser	Fayla N. & Anna S.
April 28, 2024	Linda Krieser	Lenny & Mary V.

LECTORS	8:30 AM	10:30 AM
April 7, 2024	Ed Krieser	Mary Van Driel
April 14, 2024	Gayle Goldapp	Gayle Goldapp
April 21, 2024	Cindy Nevins	Lenny Van Driel
April 28, 2024	Ed Krieser	Gayle Goldapp

COMMUNION	8:30 AM	10:30 AM
April 7, 2024	Stan B.	Greg & Anna Shawver
April 21, 2024	Stan B.	Greg & Anna Shawver

ALTAR CARE
 Anna Shawver

FELLOWSHIP SUNDAY
 Jan Ladd

VOLUNTEERS NEEDED!!

There is a sign-up sheet on the bulletin board. Please take time to look & consider helping out during your service hour. Many positions are just a ONCE-a-month obligation.

Volunteer! Start where you are, use what you have, do what you can!

Thank you for your consideration!
 ~ StefAnie

DO YOU OR A LOVED ONE SHARE A BIRTHDAY WITH A FAMOUS PERSON?

HERE ARE A FEW CELEBRITY APRIL BIRTHDAYS:



Debbie Reynolds – April 1st

Hans Christian Andersen & Marvin Gaye – April 2nd

Doris Day & Marlon Brandon – April 3rd

Maya Angelou – April 4th

Bette Davis & Gregory Peck - April 5th

Merle Haggard – April 6th

Thomas Jefferson – April 13th

Loretta Lynn - April 14th

Leonardo da Vinci – April 15th

Queen Elizabeth II – April 21st

Shirley Temple & Roy Orbison – April 23rd

Barbra Streisand – April 24th

William Shakespeare & Carol Burnett – April 26th

Ulysses S. Grant & Casey Kasem – April 27th

Ann-Margret – April 28th

Dale Earnhardt – April 29th

Willie Nelson – April 30th



LET'S CELEBRATE!

BIRTHDAYS

April 6th – Tatum Gier
 April 12th – Mary Van Driel
 April 17th – Cindy Nevins
 April 25th – Kurt Schwiedergoll
 April 25th – Sandy Kvenvold

Wishing you all much happiness and many blessings on your special day!

Spring is nature's way of saying, 'Let's Party!'
 - Robin Williams -



FUN PAGE

These things would all be much funnier if they didn't relate to me.....

My goal for 2024 was to lose just 10 pounds. Only 15 to go.

How to prepare Tofu: 1. Throw it in the trash.
2. Grill some Meat.

I just did a week's worth of cardio after walking into a spider web.

I don't mean to brag but.....I finished my 14-day diet in 3 hours and 20 minutes.

A recent study has found that women who carry a little extra weight live longer than men who mention it.

Kids today don't know how easy they have it. When I was young, I had to walk 9 feet through shag carpet to change the TV channel.

Senility has been a smooth transition for me.

Remember back when we were kids and every time it was below zero they closed school? Me neither.

I may not be that funny or athletic or good looking or smart or talented....I forgot where I was going with this.

I love being over 50. I learn something new every day.....and forget 5 others.

A thief broke into my house last night.....He started searching for money so I woke up and searched with him.

My dentist told me I need a crown. I was like: I KNOW! Right?

I think I'll just put an "Out of Order" sticker on my forehead and call it a day.

SPRING RIDDLES

What do you call a rabbit with fleas? Bugs Bunny.

What did the dirt say to the rain? If this keeps up, my name will be mud.

Why did the tomato turn red in the spring? Because it saw the salad dressing!

How do you know when it's spring? The lawn grows faster than your hair!

Why is April the cleanest month? April showers.

SPRING WORD SEARCH

O K J G H P Z F V X Y Z
G I S R U W B B O O T S
A T Y A B L U E B I R D
E E U S G A R D E N T H
A H U S W Y W B K M U K
P X U K Q B L O S S O M
M G L M S J B A R T R C
J U R R B A N E R A G R
A P F A V R W E W F S L
T D R I Q O E V S K V U
U L I N L L G L C T R G
L D A F F O D I L N V R
I V U E P J H O J A C E
P W I Q N C M U D O Q E
S E E D S B S Q C X Q N



BLOSSOM
BLUEBIRD
BOOTS
CHICKS
DAFFODIL
FLOWERS
GARDEN
GRASS
GREEN
KITE
MUD
NEST

RAIN
SEEDS
TULIPS
UMBRELLA
WARM



PRAYERS FOR APRIL

In the early chapters of Genesis, we read the stories of the beginnings of the family of faith, the Patriarchs Abraham, Isaac, and Jacob. We learn of Esau, Jacob's twin brother, who despises his birthright, willing to sell something that is not his to sell. He thinks so little of his heritage that he is ready to give up everything in order to satisfy a physical need.

So many today want to satisfy themselves with the things of the world, instead of being content, as Abraham is. Have you given thought lately about your family heritage, and even more about your spiritual inheritance? We can turn to Ephesians 1:3-14 and see the spiritual blessings of those who identify as Christ-followers – such as forgiveness, eternal life, freedom from self, belonging to the family of God, and so much more. I encourage you to take three actions today:

Ask God to show you anything in your life that hinders your relationship with him, then confess these things to God and ask him to remove them, so that you may hunger instead for the things of God and not the things of this world.

Pray for children and grandchildren who have drifted away from the Lord, or perhaps never knew him, to turn to him and follow him all the days of their life.

Tell someone today about your spiritual inheritance, either in person or by phone, or send them an e-mail or a text, and invite them to surrender their life to Jesus. May the Lord bear fruit from your labor today.

As we pray now for the advancement of faith, family, and freedom, here are some considerations for this month.

Read Proverbs 12:13-22; Ephesians 4:29; Philippians 4:8; Matthew 12:36-37: Pray for members of the media – from the owners to the investors to the journalists – to choose truth and moral integrity. Pray for news outlets to be faithful to journalistic standards. Pray for efforts to reform election laws, so that every citizen's vote is properly-counted, and that Americans' trust in election results can be restored. Pray for this year's elections at all levels.

Read Romans 13:1-7; Proverbs 21:1; Matthew 28:16-20: Pray for elected officials who are currently serving in offices at the federal, State, county, and local levels, that they advance Biblical principles and halt negative policies. Ask God to show you how he wants you to be engaged in politics, as a follower of Christ. In all things, work for the advancement of a Biblical worldview in the various issues, and in voting.

Read Luke 1:41-44; Galatians 1:15; Psalm 139:13-16: Pray for women and babies at risk in childbirth, and in abortion. Pray for legislators at federal and State levels to stand for life, and for the U.S. Supreme Court Justices as they continue to consider relevant law. Pray for local congregations to support life, and to assist birth-moms and infants in need. Pray for adoption services, for adopted children, and for the parents and families who adopt them. Pray for fathers to be present and active in the lives of children.

"Rejoice always, pray without ceasing, in everything give thanks; for this is the will of God in Christ Jesus for you" (1 Thessalonians 5:16-18).

COUNCIL MINUTE TIDBITS

MET ON MARCH 21, 2024

Meeting was called to order at 10:00 AM in the Church's Fellowship Hall by Stan Bladt

Those present were: StefAnie Perkins, Stan Bladt, Mary Van Driel, & Pastor Bartos. Mary gave devotions & prayers. May: StefAnie

Next Meeting will be May 16th @ 10 AM.

The Council minutes from last meeting were approved.

Financial Sec Report – Council reviewed reports.

Treasurer's Report – Council reviewed reports.

Pastor's Report – Pastor made 13 shut-in visits; 9 prospect member visits; 20 regular visits; & 9 counseling sessions. Pastor reported that the Bethel Class has 2 more months left & he is considering a Lutheran Beliefs Class in the summer.

Property – Lenny fixed the cross in the Narthex.

Worship – StefAnie has ordered the Palms for Palm Sunday. Our Easter celebration will be a little different this year; Pastor is excited to share the new format with the congregation. We will only have one service at 10 AM with fellowship following; StefAnie has ordered the flowers & goodies for after worship. StefAnie will also promote our Holy Week schedule & our Easter Schedule on Facebook & the website, as well as changing the sign at State drive.

Office – StefAnie has been limping her computer along & is hopeful she can make it through the Easter season. We will be looking into getting her a new computer as we've already taken it in to be fixed & they let us know then that we are running on borrowed time.

Meeting was adjourned at 11:05 AM.

Respectfully submitted by – *StefAnie Perkins*

DAYS OF APRIL – RECIPES TO CELEBRATE THE MONTH

◆ APRIL 3RD – CHOCOLATE MOUSSE DAY

INGREDIENTS: 1 (2.1 oz) pkg of Fat Free Sugar Free Jello Pudding mix; 2 C of skim milk; 10 strawberries, quartered; 4 Tbsp of dark chocolate chips. (the Ghiradelli brand taste wonderful!); 2 Tbsp sugar; ½ tsp pure vanilla extract; light whip cream; sprig of mint; strawberries & chocolate chips to garnish.

DIRECTIONS: Combine the pudding mix, vanilla extract & skim milk in a cold bowl. Whip with a whisk for about 2 minutes & place into the refrigerator. While it is setting, slice the strawberries & mix with the chocolate chips & sugar. Stir several times over about a 5-minute period. The sugar will make a very slight syrup for the strawberries. Take out the pudding & whisk one more time. Layer some of the pudding, some of the strawberry/chocolate chip mixture, & whip cream topping. Repeat another group of layers. Add a dollop of whip cream, a slice of strawberry, a few chocolate chips & a sprig of mint to garnish.

◆ APRIL 5TH – DEEP DISH PIZZA DAY

INGREDIENTS: 3 ½ C All-Purpose flour; ¼ C cornmeal; 1 pkg. quick-rise yeast; 1 ½ tsp sugar; ½ tsp salt; 1 C water; & 1/3 C olive oil. **TOPPING:** 1 can tomato sauce; 1 can tomato paste; ½ tsp salt; ¼ tsp each garlic powder, dried oregano, dried basil & pepper; 1 lb bulk Italian sausage; 48 slices pepperoni; ½ lb sliced fresh mushrooms & ¼ C grated Parmesan cheese.

DIRECTIONS: In a large bowl, combine 1 ½ C flour, cornmeal, yeast, sugar & salt. In a saucepan, heat water & oil to 120° - 130°. Add to dry ingredients; beat just until moistened. Add remaining flour to form a stiff dough. Turn onto a floured surface; knead until smooth & elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover & let rise in warm place until doubled, about 30 minutes. Punch dough down; divide in half. Roll each portion into an 11-in. circle. Press dough onto the bottoms & up the sides of two greased 10-in. cast-iron or other ovenproof skillets. Sprinkle each with 2 C mozzarella cheese. In a large bowl, combine the tomatoes, tomato sauce, tomato paste & seasonings. Spoon 1 ½ C over each pizza. Layer each with half of the sausage, pepperoni & mushrooms; 1 C mozzarella; & 2 Tbsp Parmesan cheese. Cover & bake at 450° for 35 minutes. Uncover; bake until lightly browned, about 5 minutes longer.

◆ APRIL 7TH – COFFEE CAKE DAY

INGREDIENTS: 1 ¾ C All-Purpose flour; 1 C granulated sugar; ¼ tsp kosher salt; 2 tsp baking powder; ¼ C unsalted butter, cubed; 1 large egg, beaten; ¾ C whole milk; & 1 tsp vanilla extract. **TOPPING:** 2 tsp ground cinnamon; ¼ C light brown sugar; & ¼ C chopped walnuts, optional. **GLAZE:** 1 Tbsp water & 6 Tbsp powdered sugar.

DIRECTIONS: Preheat the oven to 375° & grease an 8x8" square baking pan with cooking spray & set aside. In a large bowl, whisk together the flour, sugar, salt, & baking powder. Use a pastry cutter to cut the butter into the flour mixture until a coarse crumb forms. Add in the egg, milk, & vanilla & mix with a rubber spatula just until combined. The batter will be lumpy. Pour the batter into the prepared baking pan. In a small bowl, mix together the cinnamon & brown sugar, then sprinkle it over the top of the batter in the pan. Use a butter knife to cut lines through the batter. Sprinkle the top with the chopped walnuts, if desired. Bake for 25 to 30 minutes, then allow the cake to cool in the pan for 15 minutes on a cooling rack. Whisk together the water & powdered sugar to make the glaze & drizzle over the top of the cake before slicing & serving.

◆ APRIL 8TH – EMPANADA DAY

INGREDIENTS: FILLING: 2 lbs ground pork or beef; 2 medium onions, finely diced; 2 jalapeno chiles, minced; ½ tsp chili powder; 2 cans tomatoes, diced; coarse salt & pepper; & 1 C fresh cilantro, chopped. **DOUGH:** 4 C all-purpose flour, plus more for dusting; 2 tsp baking powder; 2 tsp salt; ½ C cold butter, cut into small pieces; 1 C cold water; 1 large egg, lightly beaten with 1 Tbsp water (do not beat until ready to bake)

DIRECTIONS: In a 12-inch skillet over medium-high, cook meat until no longer pink, breaking it up into small pieces, 5 to 7 minutes. Add onion & jalapeños; cook until soft, 5 minutes. Stir in chili powder & tomatoes. Cook over medium until mixture has thickened, 12 to 15 minutes. Season with salt & pepper. Fold in cilantro. Let cool. **MAKE DOUGH:** In a bowl, combine flour, baking powder, & salt. Using your fingers, cut in butter until mixture is crumbly. Add just enough cold water so dough comes together. Form empanadas. If desired, freeze on a baking sheet until firm, 2 hours. Wrap tightly in plastic; freeze in plastic bags. Bake the empanadas: To bake fresh or frozen empanadas, preheat oven to 400°F. Place on parchment-lined baking sheets. Brush tops with egg wash, avoiding crimped edges. Bake until golden brown, rotating sheets halfway through, 30 to 40 minutes.

◆ APRIL 13TH – PEACH COBBLER DAY

INGREDIENTS: ½ C unsalted butter, melted; 1 C self-rising flour; 1 C white sugar; 1 C milk; & 2 cans sliced peaches in heavy syrup.

DIRECTIONS: Preheat oven to 350*. Mix self-rising flour, sugar, & milk together in a bowl until well combined & no lumps remain. Pour melted butter into a 2-quart baking dish (or a 9- or 10-inch cast iron skillet). Pour flour-milk mixture over top. Carefully pour peaches & syrup into the skillet. Use a spatula to spread peaches evenly around the pan. Bake in the preheated oven until the crust turns golden brown, 30 to 45 minutes. Remove from the oven & let cool for about 10 minutes before serving.

◆ APRIL 20TH – PINEAPPLE UPSIDE-DOWN CAKE DAY

INGREDIENTS: ¼ C butter; 1 C packed brown sugar; 1 can pineapple slices in juice, drained, juice reserved; 1 jar maraschino cherries without stems, drained; & 1 box Betty Crocker Super Moist Yellow Cake.

DIRECTIONS: Heat oven to 350°F (325°F for dark or nonstick pan). Melt butter in 13x9-inch pan in oven. Sprinkle brown sugar evenly over melted butter. Arrange pineapple slices on brown sugar. Place cherry in center of each pineapple slice, & arrange remaining cherries around slices; press gently into brown sugar. Add enough water to reserved pineapple juice to measure 1 C. Make cake batter as directed on box, substituting pineapple juice mixture for the water. Pour batter over pineapple and cherries. Bake 40 to 46 minutes (44 to 53 minutes for dark or nonstick pan) or until toothpick inserted in center comes out clean. Immediately run knife around side of pan to loosen cake. Place heatproof serving plate upside down onto pan; turn plate & pan over. Leave pan over cake 5 minutes so brown sugar topping can drizzle over cake; remove pan. Cool 30 minutes. Serve warm or cool. Store covered in refrigerator.

◆ APRIL 23RD – CHERRY CHEESECAKE DAY

INGREDIENTS: Graham Cracker Crust: 1 ¼ C graham cracker crumbs; ¼ C unsalted butter, melted; & ¼ C white sugar. **FILLING:** 1 pkg cream cheese, softened; 1 C powdered sugar; 1 tsp vanilla extract; 1 C heavy whipping cream; & 1 can cherry pie filling.

DIRECTIONS: Mix together graham cracker crumbs, margarine, & sugar for crust in a bowl until well incorporated & crumbly. Press mixture into a 9-inch pie plate, going up the sides as much as possible. Beat cream cheese, powdered sugar, & vanilla for filling in a bowl with an electric mixer until smooth & spreadable. Beat cream in a chilled glass or metal bowl with an electric mixer until soft peaks form. Fold into cream cheese mixture until smooth. Pour filling into the prepared crust, & smooth the top with a spatula. Refrigerate until firm, about 2 to 3 hours. Spread cherry pie filling over the chilled cheesecake. Serve immediately or refrigerate until serving.

◆ APRIL 25TH – ZUCCHINI BREAD DAY

INGREDIENTS: 3 to 4 C grated fresh zucchini; ¾ C unsalted butter, melted, plus more greasing the pans; 3 C all-purpose flour; 1 tsp baking soda; 1 tsp baking powder; 2 tsp cinnamon; 12 tsp ground ginger; ¼ tsp ground nutmeg; 1 1/3 C sugar; 2 large eggs, beaten; 2 tsp vanilla extract; ¼ tsp kosher salt; 1 C chopped pecans or walnuts, optional; & 1 C dried cranberries or raisins, optional.

DIRECTIONS: Place the grated zucchini in a sieve or colander over a bowl to drain any excess moisture. If the grated zucchini seems to be on the dry side, sprinkle water over it as it's in the colander, then let it drain. Preheat the oven to 350 °F. Butter two 9 x 5-inch loaf pans. In a large bowl, vigorously whisk together the flour, baking soda, baking powder, cinnamon, ginger, & ground nutmeg. In another large bowl, whisk together the sugar, eggs, vanilla, & salt (omit the salt if using salted butter). Stir in the drained grated zucchini & then the melted butter. Add the flour mixture, a third at a time, to the sugar-egg-zucchini mixture, stirring after each incorporation. Fold in the nuts & dried cranberries or raisins, if using. Divide the batter equally between the loaf pans. Bake for 50 minutes at 350° or until a tester inserted into the center comes out clean. Cool in pans for 10 minutes. Turn out onto wire racks to cool thoroughly.

◆ APRIL 29TH – SHRIMP SCAMPI DAY

INGREDIENTS: Kosher salt; 12 oz linguine; 1 ¼ lb large shrimp, peeled & deveined; 1/3 C extra-virgin olive oil; 5 cloves garlic, minced; ¼ to ½ tsp red pepper flakes; 1/3 C dry white wine; juice of ½ lemon, plus wedges for serving; 4 Tbsp unsalted butter, cut into pieces; & ¼ C finely chopped parsley.

DIRECTIONS: Bring a large pot of salted water to a boil. Add the linguine & cook as the label directs. Reserve 1 C cooking water, then drain. Meanwhile, season the shrimp with salt. Heat the olive oil in a large skillet over medium-high heat. Add the garlic & red pepper flakes & cook until the garlic is just golden, 30 seconds to 1 minute. Add the shrimp & cook, stirring occasionally, until pink & just cooked through, 1 to 2 minutes per side. Remove the shrimp to a plate. Add the wine & lemon juice to the skillet and simmer until slightly reduced, 2 minutes. Return the shrimp & any juices from the plate to the skillet along with the linguine, butter & ½ C of the reserved cooking water. Continue to cook, tossing, until the butter is melted & the shrimp is hot, about 2 minutes, adding more of the reserved cooking water as needed. Season with salt; stir in the parsley. Serve with lemon wedges.

◆ APRIL 30TH – OATMEAL COOKIE DAY

INGREDIENTS: 1 C unsalted butter softened; ¾ C white sugar; 1 C packed brown sugar; 2 large eggs; 2 tsp vanilla extract; 2 C flour; 1 tsp baking soda; 1 tsp salt; 2 tsp ground cinnamon; & 3 C rolled oats.

DIRECTIONS: Preheat the oven to 375* & in a stand mixer cream together the butter, sugar & brown sugar until lightened and fluffy before adding in the eggs and vanilla. Mix the flour, baking soda, salt & cinnamon together in a small bowl & add it into the stand mixer in small batches until it is all just combined, then add in the oats. Roll the dough in 2 Tbsp sized balls & bake for 8-10 minutes (the middles will look slightly undone, but the edges will have a hint of brown).