



Friends,

This Sunday, we celebrate communion. To prepare, please have bread or crackers and juice or another beverage for use on Sunday morning. Once again, I have included recipes that you might consider using to bake your own bread.

We continue to offer worship services on our YouTube channel, and folks can join us on their telephone via Zoom. And remember that if you don't have a computer or tablet but do have a "smart" TV, you should be able to go to the YouTube channel on the TV and watch the service. If you would like a DVD of the service please contact me. Both Men's and Women's Forum meet via Zoom as well as Theology on Tap. The entire RPC building is closed. There are no in-person meetings and the only people allowed in the building are those stocking the food pantry and staff on an as-needed basis.

As always, if you are ill or unable to leave your house and need anything, please call me at the church office and leave a message on my voicemail, call my cellphone, or email me at [pastor@rpcusa.org](mailto:pastor@rpcusa.org). You can also call your Deacon. Know that I am keeping all of you in my thoughts.

If you would like to stop receiving the weekly packet delivered by the post office please contact Linda in the church office.

Peace, Dale

**For information on joining worship on the internet or phone please see the bulletin.**

#### WEEKLY ANNOUNCEMENTS



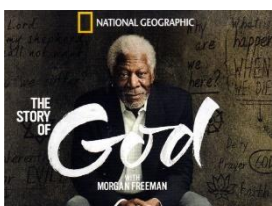
**ZOOM COFFEE TIME** – Sunday mornings after the worship service you are invited to join Zoom coffee time. Here is the information you need to join us.  
<https://zoom.us/j/198259471?pwd=VFJuSDJmOE5uK2N0SWtKY2hYmxKZz09> or to dial in 1(312)626-6799 Meeting ID: 198 259 471, Password: 928313

**TITHES & OFFERINGS** – The Session is committed to paying all staff during these difficult days. The ministry and mission of the congregation not only continues but is more important than ever. Please mail your tithes and offerings to the church at 116 Barrypoint Road, Riverside, IL 60546. You can also give online.



**LITTLE FOOD PANTRY DONATIONS** – If you would like to donate canned goods (especially meat), please contact Dale and arrange for drop off. Please DO NOT place items directly in the pantry. All items are being wiped with a disinfectant and then pre-bagged. You can also make a monetary contribution. We have also had to suspend our offerings of fresh produce for the time being.

**MATCHING GRANT** – We need to replace the small refrigerators located outside the office entrance that is used for the fresh produce for the Little Food Pantry. The new refrigerator must be rated for outdoor use and costs significantly more. A couple in the congregation has pledged to match up to \$500 for its purchase. If you would like to donate, please include refrigerator in the memo line.



**THEOLOGY ON TAP**— Mondays at 7:00 on Zoom for a movie study. For Monday, May 4, please watch *The Story of God: Search for the Devil*, which is part of season 3 on Netflix. Here is the login information for Zoom for Theology on Tap each week:  
<https://zoom.us/j/935547600?pwd=cTV0YTR4YkErT0twWmExUXITc3ozQT09> Meeting ID: 935 547 600 Password: 636553

**GRACE SEEDS MINISTRY** - "To plant a garden is to believe in tomorrow." These are the words of Audrey Hepburn. I wonder if she could even imagine how great the need is for fresh produce today. Grace Seed Ministries is gearing up for another summer of garden-fresh veggies and looking for volunteers to grow them. It doesn't take a group, playing in dirt is FUN, and the plants are free. More information to follow, but please consider helping put food on the tables of families in need this summer.



### **COMMUNION BREAD RECIPES -**

Traditional Irish Soda Bread - If you don't have yeast in the house, here's an easy bread to bake with baking soda.

#### **Ingredients:**

450 grams all-purpose flour (about 3 1/2 cups)  
3 grams fine sea salt (about 1/2 teaspoon)  
4 grams baking soda (about 3/4 teaspoon)  
1 1/2 cups buttermilk, more as needed



#### **Preparation:**

1. Heat oven to 450 degrees. In a large bowl, sift together the flour, salt and baking soda. Make a well in the center and pour in the milk. Using your hand, mix in the flour from the sides of the bowl. The dough should be soft but not wet and sticky.
2. Turn the dough out onto a well-floured work surface. Wash and dry your hands. Knead the dough lightly for a few seconds, then pat the dough into a round about 1 1/2 inches thick. Place it on a buttered baking sheet and using a sharp knife, cut a deep cross in the center of the dough reaching out all the way to the sides.
3. Bake for 15 minutes, then reduce the oven temperature to 400 degrees, and continue to bake until the top is golden brown and the bottom of the bread sounds hollow when tapped, about 30 minutes longer. Serve warm.

Note: While you can use regular milk instead of buttermilk, it's easy to make buttermilk if you don't have any. For this recipe, put 1 1/2 tablespoons of lemon juice or white vinegar into a 2 cup measuring cup. Add enough milk to make 1 1/2 cups of milk. Stir and let sit for 5 minutes before using it in the recipe.

2-Hour Fastest No Knead Bread - If you love a yeasted bread but don't want to take the time to let it raise and have to knead it, try this recipe. You WILL need a 3-6 quart dutch oven or other covered pot that is oven-proof for 450 degrees.

#### **Ingredients:**

3 cups (360 g/12 3/4 ounces) bread flour or all purpose flour  
2 TEASPOONS instant or RapidRise yeast (1 packet/7 g)  
1 teaspoon salt  
1 1/2 cups hot water (up to 130° F)  
(about 2 Tablespoons extra flour for shaping)

#### **Instructions:**

1. Combine flour, 2 teaspoons yeast, and salt in a large bowl. Stir in water until it's well combined.
2. Cover with plastic wrap and let stand at room temperature for 1 hour.
3. After 40 minutes, place a 3 to 6-quart Dutch oven with lid in a cold oven and preheat to 450° F.
4. After the dough has rested for the hour, place it on a well-floured surface and sprinkle with a little flour. Using a scraper fold dough over 10-12 times & shape into a rough ball.
5. Place in a parchment paper-lined bowl (not wax paper) and cover with a towel or another bowl. Let stand on counter top for 15 minutes.
6. After 15 minutes, carefully, using oven gloves, lift the parchment paper with the dough and transfer gently into the hot pot. (the dough sits inside a parchment "basket" inside the pot). Cover and bake for 30 minutes.
7. After 30 minutes, remove lid and parchment paper. Return, uncovered, to oven and bake 10 - 15 more minutes. Let it cool at least 15 minutes before slicing.