



LEDGEWOOD LIGHT

Ledgewood Christian Church

(Disciples of Christ)

“A BEACON ON THE HILL”



Rev. Heidi L. Barham, Pastor
Alissa Bodner, Pianist
Like us on Facebook!

Church Phone 440.338.5844
8261 Kinsman Road, Box 350
Novelty, OH 44072
www.ledgewoodcc.org

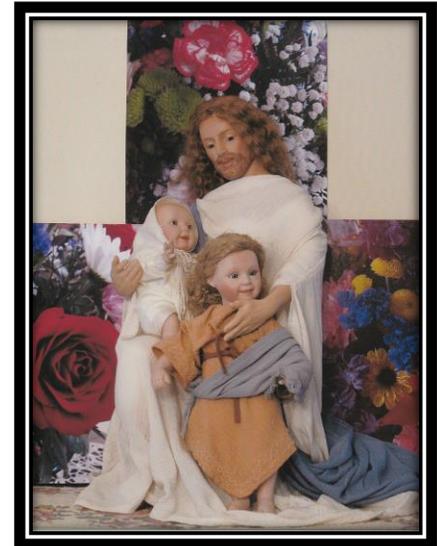
APRIL 2017

Jesus Loves the Little Children...

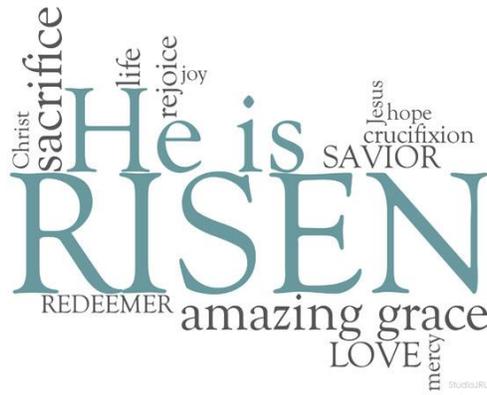
This picture was created by one of the members of the Grateful Praise Choir, Barbara Wonsetler. It is a beautiful representation of the love that Jesus has for all of His children. It is also a reminder of the love that we are called to have for His children as well.

We are truly blessed to have some very talented, gifted and compassionate youth here at Ledgewood Christian Church. While it has been said that the youth are the church of the future; perhaps it is more accurate to say that they are the church of today.

The Ledgewood Christian Church Youth Ministry has recently undertaken a year-round collection of non-perishable food items and other necessities that will be donated to the Geauga Hunger Cupboard. This outreach effort has been started in recognition of the fact that hunger and homelessness are not just issues that need to be addressed at holiday time. Unfortunately, the problems of hunger and homelessness rarely take a break. A bin has been placed in the Narthex where items may be placed. Once the bin is full, the donated items will be delivered to the Geauga Hunger Cupboard.



The LCC Youth Ministry is also sponsoring the DIY Rummage Sale and Bake Sale on Saturday, April 29th from 9 a.m. to 2 p.m. Proceeds from the sale will be used to help provide scholarships for our youth to attend Camp Christian. A portion of the proceeds will also be donated to the Cleveland Christian Home. If you are interested in having a table at the DIY Rummage Sale or perhaps donating items for the bake sale, please contact June Angle at 440.564.5912 or jnjangle@roadrunner.com. Thank you for your continued support of our Youth Ministry!



A Note from the Pastor:

It seems as if Ash Wednesday was just yesterday and the Lenten Season was just beginning. Yet, in a very short time, Easter Sunday will be here and pensive thoughts about the crucifixion will give way to the joyous celebration of the Resurrection. Some might wonder why we can't just skip over the events leading up to the crucifixion and simply bask in the elation that comes with the realization that death could not hold Jesus down.

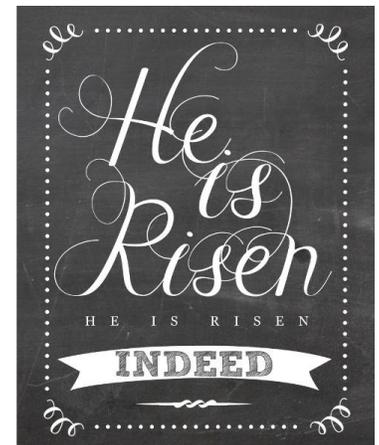
However, it is in the recognition of the great sacrifice that Christ made for us that we come to understand the depths of God's love for us. It is in the echos of the clanging of the hammer as each of the nails is struck that we hear the still small voice of God. It is in the darkness and despair of those final hours leading up to Jesus' death that we find the promise and hope of everlasting life.

My prayer for each of you during this Easter Season echos that which the Apostle Paul wrote in Ephesians 3:16 – 19, *"I pray that out of his glorious riches he may strengthen you with power through his Spirit in your inner being, so that Christ may dwell in your hearts through faith. And I pray that you, being rooted and established in love, may have power, together with all the Lord's holy people, to grasp how wide and long and high and deep is the love of Christ, and to know this love that surpasses knowledge—that you may be filled to the measure of all the fullness of God."*

Be blessed and encouraged for Christ is risen! He is risen indeed!

Your Pastor and friend,

Rev. Heidi



SPECIAL THANKS TO THE MEMBERS AND FRIENDS OF CUB SCOUT PACK 193!

Following last month's Community Breakfast, Cub Scout Pack 193 held their shredding event. For the low, low price of only \$8.00 per bag, attendees could fill a bag with their confidential documents and then watch as they were shredded into little pieces. The event helped the Cub Scouts earn their badge for recycling while helping us safely get a jump on our spring cleaning!



*-- Photos courtesy of
June Marie Angle*

We also want to say a special thanks to the members of Boy Scout Troop 193 who helped install the new fold-out stairs that lead up to the storage space outside of the Multi-Purpose Room!

We look forward to more opportunities for us to partner with the Cub Scouts and the Boy Scouts who are such a vital part of our church family.

**LEDGEWOOD CHRISTIAN CHURCH MONTHLY
FREE COMMUNITY BREAKFAST
SATURDAY, APRIL 15, 2017 8:30 AM - 10:30 AM**

What: Pancakes, scrambled eggs, sausage, salmon, orange juice, coffee and tea

When: Saturday, April 15, 2017
serving from 8:30 am until 10:30 am

Where: Ledgewood Christian Church
8261 Kinsman Rd. (Rt. 87 just west of Rt. 306)
Novelty, Ohio 44072

Who: Friends and neighbors - Come one, come all!!

Any questions- please call Jeff Angle 440.564.5912

www.ledgewoodcc.org 

A Little **LIGHT** Refreshment...

HUNGARIAN EASTER CHEESE

June Angle (2017)

My grandmother, Mary Kocsis (1900-1992), made this every Easter, as it is an essential element to any traditional Hungarian Easter celebration. It seems that most, if not all, Eastern European Catholics have their own version of this cheese with the basic ingredients being milk and eggs. I have heard several versions over the years where people add a variety of things including parsley, sugar, cinnamon or even raisins. My grandmother and my father, Emery Kocsis, always insisted on the simplicity of this recipe as it represents our family's tradition and humble roots as followers of Christ. In addition, the mild flavor of this cheese pairs well with the sharpness of horseradish and spiciness of smoked kolbacz.



The finished product looks like a very large hard-boiled egg yolk about the size of a small cantaloupe. The yolk is symbolic of the “yoke of Christ” or the burden that has bound us to Christ.

Ingredients:

1 quart whole milk
1 dozen eggs, extra large

Directions:

Pour milk into large sauce pan. Whisk together eggs in a large bowl. Add eggs to milk and whisk gently to combine. Heat mixture gently on medium heat, stirring occasionally; then stir constantly once the mixture warms. Be sure to scrape bottom of pan so there is no burning or buildup. Mixture will eventually thicken, then will separate into what looks like scrambled eggs in blue-ish water. Don't be surprised if this takes 30-45 minutes.

Pour hot mixture into waiting cheese cloth or cheese bag. Squeeze out as much excess whey as possible. I keep a pan of ice water nearby to cool my hands. How my grandmother did this with no ice water is beyond me! Tie the top of the bag and let hang several hours or overnight. When cooled, wrap tightly in plastic wrap and refrigerate.

SWEET YEAST BREAD

June-Marie Angle (2017)

My family has been making this bread for various holidays since the early 1970s. It is a staple at our traditional Hungarian Easter table. The recipe originally came from a baking class sponsored by the East Ohio Gas Company that my mom, June Kocsis, and a friend, Terri Mora, attended. My older brother, Bob, started making this bread for our family when he was eight years old! It has been a part of our Easter basket ever since. This is the very bread in the infamous “Bassett Hound bread eating incident” of April 1979. (We almost lost our dog Mandy after she ate 4 loaves of unbaked bread as it was proofing.)

In the 1980s, I would make this bread as gifts for friends. Recent modifications have been made at the urging of my husband, Jeff. Sometimes we add cinnamon sugar or maraschino cherries (drained and chopped) to the flattened dough before rolling up. After baking, we may top with a drizzle of powder-sugar glaze (confectioners’ sugar + water). This recipe is how I learned to proof yeast and the importance of using fresh yeast.

Ingredients:

½ cup sugar	2 packets yeast (or 2 cakes)
2 teaspoons salt	¼ cup lukewarm water
½ cup unsalted butter, cut into pats	2 eggs
1 cup milk, scalded (not boiled)	
4-4 ½ cups all-purpose flour	



Directions:

Pour yeast into small bowl. Add approximately ½ teaspoon each of flour and sugar. Pour ¼ cup lukewarm water over yeast mixture, mix well and set aside. Yeast should start to rise almost immediately.

Place sugar, salt and butter pats into large bowl. Add hot scalded milk; stir until butter is completely melted.

To mixture in large bowl, add two cups flour, mixing only until flour is moistened. Add risen yeast and beaten eggs and blend slightly. Add remaining 2 cups flour and blend. Use more flour if necessary. Turn out on floured pastry cloth. Knead by gently punching dough with four corners of floured cloth only until a slight sheen is noted on surface of dough (about ½ to 1 minute). Place in a greased bowl. Grease top of dough. Cover lightly with waxed paper and let rise in a warm place until double in bulk, about 1-2 hours.

When double in bulk, divide dough into thirds. Roll-out one third of dough on a floured surface. Gently roll up dough and pinch seam. Place in a buttered loaf pan with seam on the bottom. Repeat for the remaining 2 sections. Grease tops, cover and let rise again for 1-2 hours (until doubled).

Remove wax paper. Bake in a preheated oven at 375°F for 25-30 minutes or until nicely browned.



MARK YOUR CALENDARS...

REGULAR SCHEDULE

Sunday School for all ages	Sundays – 10:00 a.m.
Worship Service	Sundays – 11:00 a.m.
WOW Bible Study for all ages	Every First Sunday 12:15 p.m.
Official Board Meeting	Every Second Thursday 7:30 p.m.
Ledgewood Men's Fellowship Free Breakfast	Every Third Saturday 8:30 – 10:30 a.m.
Disciple Women's Bible Study	Every Third Saturday 9:30 a.m.

Thursdays, April 13th **Maundy Thursday** *Service of Tenebrae* at 7:30 pm.

SPECIAL EVENTS FOR GOOD FRIDAY, APRIL 14TH

12 pm Stations of the Cross at the Gazebo in Chagrin Falls. Gather at noon for a pilgrimage through *"The Way of Sorrows."* We gather with our brothers and sisters in Christ from various denominations for a two-mile walk through Chagrin Falls. (In case of inclement weather, event will be at Federated Church Sanctuary)

1:30 pm - 6 pm Blood Drive at Federated Church. Take this opportunity to make a life-saving difference in the world by giving blood.

Friday, April 28th **Fourth Friday Family Fellowship Night** *Help the LCC Youth Ministry set up for the DIY Rummage Sale and Bake Sale and then join us for a time of fun and fellowship!*

Saturday, April 29th **DIY Rummage Sale and Bake Sale!** *Sponsored by the Ledgewood Christian Church Youth Ministry. For details or to reserve a table or donate baked goods, please contact June Angle at 440.564.5912 or jinjangle@roadrunner.com*



APRIL BIRTHDAYS

Rev. Heidi Barham	April 6	Cade Jeric	April 9
Karen Lucas	April 8	JoAnn Seckel	April 15

MAY BIRTHDAYS

Janet Kesler	May 7	Jeana Morris	May 11
Elsie Mohr	May 10	Jim Lucas	May 13
Tim Srnka	May 10	Jane Wilber-Kanche	May 22
Marilyn Lucas	May 11	Gwen Washington	May 31
Blane Ruble	May 11		



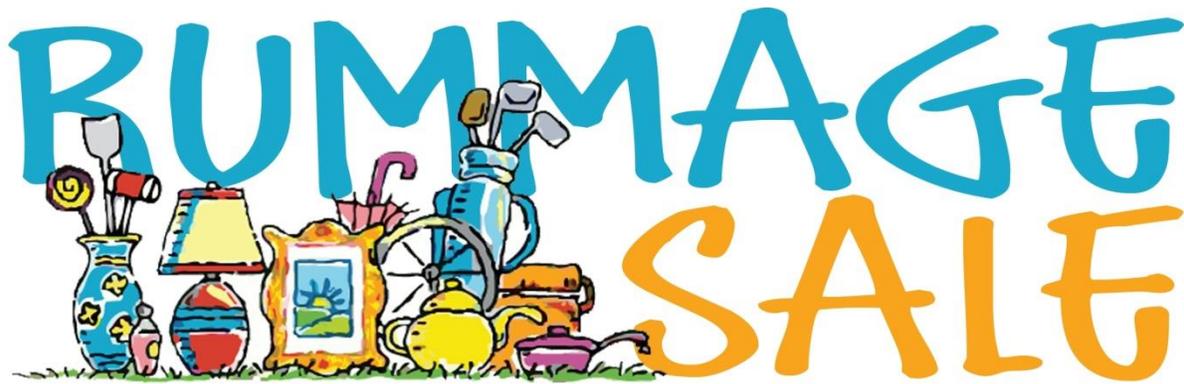
APRIL ANNIVERSARIES

Ruth Ann & Don Angle April 27

MAY ANNIVERSARIES

Kim & Kevin Gearhart May 19

RUMMAGE SALE



Saturday, April 29, 2017
9 am to 2 pm

Ledgewood Christian Church
8261 Kinsman Road, Novelty, OH 44072
(Route 87, 1/4 mile west of Route 306)

www.ledgewoodcc.org



All proceeds to benefit Ledgewood Christian Church Youth Programs
and The Cleveland Christian Home



BE A WITNESS FOR ONENESS!

The early bird discount has passed, but there is still time to register for General Assembly which is being held in Indianapolis, July 8 – 12, 2017. For more information or to register, please go to the website: <http://disciples.org/ga>.



UNO / YOUNN / 하나 / UN
JOHN 17: 20-21a

“I ask not only on behalf of these, but also on behalf of those who will believe in me through their word, that they may all be one.” John 17:20-21a, NRSV

