

Spring
2025



www.stjohnscol.org

ST. JOHN'S EVANGELICAL LUTHERAN CHURCH

THE HERALD

Holy Week & Easter at St. John's



PALM SUNDAY

APRIL 13
10:15 AM

MAUNDY THURSDAY

APRIL 17
7:00 PM

GOOD FRIDAY

APRIL 18
7:00 PM

EASTER VIGIL

APRIL 19
7:00 PM

EASTER DAY

APRIL 20
10:15 AM

GOD'S PURPOSE FOR ST. JOHN'S EVANGELICAL LUTHERAN CHURCH: LIVE BY HIS WORD AND SPREAD HIS WORD.

WEEKLY EUCHARIST SERVICES

Wednesday - 10:15 AM; Sunday - 10:15 AM

Worship is both in-person and live stream

ADULT FAITH FORMATION WEDNESDAY & SUNDAY AT 9 AM

E-MAIL: saintjohnscol@gmail.com

OFFICE # 717-684-2763 * Meals On Wheels 717-684-4244

PARISH OFFICE HOURS: Monday—Friday 8AM to 3PM

(The Office is closed on Easter Monday)

Call the office to schedule an appointment if you would like to talk with Pr. Whitesel.

Church Staff:

The Rev. Richard Whitesel, Pastor

Michele Lopez, Director of Music

*Theresa Divet, Parish Administrator
& Finance Secretary*

*Angela Gross, Meals on Wheels
Director*

Florence "Sis" Luttman &

Gary Kauffman Sextons

Council officers:

President, Tom Swingler 989-1458

Vice-President, Wayne Kauffman 449-4892

Secretary, Tiffany Nell 736-9483

Treasurer, Doug Halter 475-8976

Volunteer Staff:

Head Usher, Bill Colin 684-5754

Parish Nurse:

Brenda Jensen 575-9827

Church Council members meet on the

2nd Tuesday of each month.

LENT—A TIME FOR QUESTIONING



The season of Lent is a forty day penitential season in the Christian Year that precedes the celebration of Jesus' resurrection from the dead. The time anticipates the question, 'What is it about me that necessitates the Messiah going to the cross as a propitiation for my sins?' Answering that question causes a Christian to think broadly and deeply about life, its meaning, its purposes, and one's own particular involvement in these matters.

The human story begins in a garden. The first three chapters of Genesis contains the revelation of who created the cosmos and why he did so. The narrative details humanity's place in creation. The text gives specific information about humans, male and female, being made in the image and likeness of God, commissioned to be the Almighty's representatives. As the story unfolds it is clear that the man by himself is incomplete, a state of existence deemed "not good" by God. The subsequent creation of the woman solves what was lacking in the man. When introduced, the man is delighted with her and exclaims, "This, at last, is bone of my bones and flesh of my flesh!" The institution of marriage is founded. It seems life moved along well enough for a time until crisis enters into the story when the primal couple engaged in a discussion with a serpent about eating of the tree of knowledge of good and evil. The slithering reptile casts doubt on the truthfulness of what God had told the pair. He successfully tempts them to disobedience by claiming that they do not need to obey God. In fact, he tells them, they can replace God. Humanity buys the lie and falls from grace. In an act of severe mercy, God expels them from the garden in order to prevent them from becoming eternally doomed beings by eating from the tree of life.

This story contains the seeds of the answers to the great questions of life. Where do we come from? Why are we here? Why are things so inclined to failure and decay? Is there anything that can be done about all of this? What is my role? What are my responsibilities? Why do I exist? These and other such questions are the component parts of that "What about me" question mentioned above.

As an individual proceeds on a Lenten journey he or she encounters God's answers to these questions. Ultimately, God's answers are centered on Jesus of Nazareth. It becomes necessary for us to determine why he came, what he did, what he said, and why he chose to go to Jerusalem that fateful

"The human story begins in a garden."

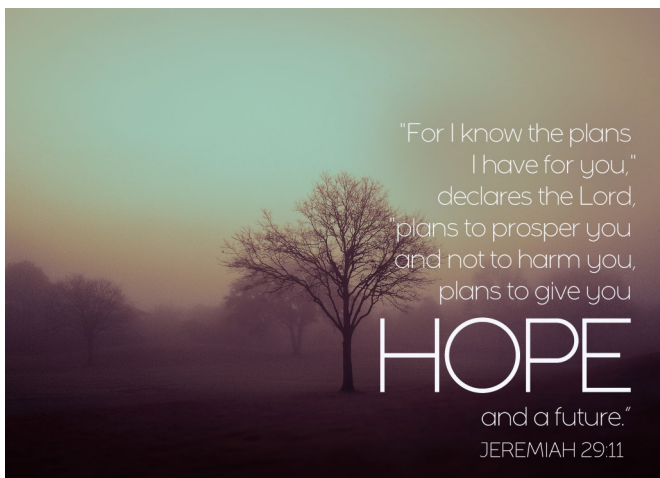
Passover in early April, AD 30. Interestingly, much of this part of the story also centers on a garden. Jesus and his cross looms large in the story of the Creator and his intentions and endeavors for his cosmos.

Many, myself included, have come to the conclusion that the answers to all of the great questions are to be found in contemplating Jesus and his pilgrimage to the cross and beyond.

Please join us this Lent on Sundays and Wednesdays as we worship God, study his Scriptures, and receive his sacrament.

RW

From the Church Council President



The peace of the Lord be with you.

Your church council is beginning the task of evaluating and planning for St. John's future. We ask that you also think, talk, and most importantly pray about this.

Our congregation is aging and is slow at growing in active members. We also need to plan for the Herr Trust to complete the terms of perpetuity in 2029. We will receive half of the corpus which at this time our share is about eight million dollars.

A great sign is that the winds against religious people have eased considerably. There is a renewed sense of patriotic zeal sweeping the land. Our fate is in God's hands. The question is, just what is our role? All churches' strengths lie in its congregations. Please join us in planning and working to keep St. John's a continued success.

Blessings, Tom



Special Days to remember!

April 7—6:00 pm TRUENORTH Vacation Bible School Volunteer Meeting

April 13— After worship Palm **Sunday Fruit Pizza** will be served after the worship service!
This is a favorite treat!

April 18—12:00 pm Outdoor Stations of the Cross starting at St. Paul Episcopal Church

May 21—Pastor Whitesel's birthday

Music Director and Worship/Music Committee

Dear congregation:

I'm proud of working with and for St. John's Lutheran Church. I'd like to thank all the choir members for the good work you put in every week. The Christmas Eve service was beautiful.

I am grateful to Jan Stein, Doug Halter, Wayne Erdman, Theresa Divet and Luis Lopez for playing other instruments during worship at St. John's. I invite anybody who loves singing and having a good time to join us on **Thursdays**

at 7pm in the choir room every week.

We welcome you with open arms!

Many blessings,
Michele Lopez



LENT - The appointed liturgical color for Lent is purple. This color represents, repentance, penance & suffering and is also associated with royalty. In this instance, Christ reigns from a cross.

During this season of Lent, the liturgical music takes on a more reflective somber tone and "alleluia" will not be heard.

However, we will hear a resounding Alleluia on Easter Sunday!



Benefit Concert

Coming soon!!

DATE TO BE ANNOUNCED

A benefit concert right here at St. John's!

Music With A Mission!

A Columbia Food Bank Benefit Concert featuring the Columbia High School Symphonic Band, CHS Concert Choir and students from the Susquehanna Waldorf School Orchestra!

This concert is spearheaded by Alan Anderson of Windspirit Flute Ensemble.

Additional details for this concert are coming soon!

Food donations, cash or checks will 100% benefit the Columbia Food Bank.



DAIRY FREE

Lactose intolerance is another way to say you have trouble digesting milk and other dairy products. This happens when your small intestine doesn't produce enough special enzymes that break down lactose, the main sugar in dairy foods. Symptoms include nausea, gas, diarrhea, bloating and cramps. But before you take any drastic measures make sure you are really lactose intolerant by ruling out other causes. Sometimes other sugars besides lactose cause the same unpleasant reactions. The problem could stem from fructose found naturally in figs, pears, prunes, honey and grapes. Fructose can also be found in corn syrup used to sweeten food, gums, candies and sodas. Other causes are sorbitol, mannitol, and xylitol which are in sugarless or other diet foods, beverages and gums. Many people have difficulty absorbing these substances. If too much of these foods is eaten, the non-absorbed sugars move into the large intestine causing the same symptoms as lactose intolerance.

Gluten is another thing to consider. This protein found in wheat, rye, barley and oats causes problems for a lot of people. You could be sensitive to gluten or have celiac disease in which case gluten can damage your intestines. With that you would experience weight loss, bloating, gas, weakness and changes in bowel habits. If you have celiac disease, you must avoid gluten completely. Even ice cream has gluten so you must read all food labels. Keep a food diary to pinpoint which foods cause your symptoms.

If you are lactose intolerant be sure to read all Food and Drug labels carefully. Be creative and don't let dairy intolerance stop you from enjoying food. Experiment with substitutions. You may not have to give up dairy completely. Different people can handle different amounts of lactose. So, cow milk and cheese may cause you problems, possibly gas, and yogurt may not be a problem. Experiment with one type of dairy food at a time to determine what you can handle and what you need to avoid. Many grocery stores now carry lactose reduced milk and cheese. You can also buy lactose enzymes to help you digest food more easily. But always remember to get enough calcium in your diet from good nondairy sources such as kale, sardines, turnip greens, salmon, peanuts and Pinto beans.

Blessings from your parish nurse,

Brenda



"Everytime I go on a diet, he brings up the land of milk and honey."

HOME COMMUNION



St. John's Home Communion team of volunteers visit and distribute home communion to the ill or homebound! Would you like to be a volunteer?

It is important to keep others connected to our church family and Christ's presence in word and sacrament. In order to accomplish this goal, it is important that the visitation list is up to date and accurate. Please call the church office if you or a family member would like to receive home communion!

717-684-2763

Thank you!

ALTAR FLOWER ORDERS

ALTAR FLOWERS— To order Altar flowers for special memorials in 2025 please call the church office to order by Tuesday before the Sunday Worship. You may also email the details of your order to saintjohnscol@gmail.com. Church office phone number is 717-684-2763.

Pricing is as follows:

A set of Carnation altar vases is 39.99 plus tax. This has 6 carnations and baby's breath in each vase.

A set of mixed flower altar vases is 44.99 plus tax. This has 3 carnations and 3 stems of mixed pom pom mums in each vase. When you order please indicate 39.99 or 44.99 beside your name.

Call Theresa in the church office with special requests. Thank you!



BIBLE STUDY

Wednesday & Sunday at 9am

with Pastor Whitesel

G.I.F.T

Growing In Faith Together

A women's creative study group
at St. John's Evangelical Lutheran Church
Columbia, Pa

Saturday mornings 9:30 to 11:00 am

Beach
THEMED

**TEA
PARTY**

SUNDAY

JUNE 1, 2025

2:00 PM

**ST. JOHN'S EVANGELICAL
LUTHERAN CHURCH
616 LOCUST ST
COLUMBIA, PA 17512**

**WE WILL HAVE A BEACH
MENU, FUN & GAMES, MUSIC
AND DOOR PRIZES!**

**\$5.00 DONATION PER PERSON WILL BE COLLECTED AT THE DOOR.
ALL PROCEEDS GO TO
ALIGN PREGNANCY CENTER, COLUMBIA**

**STJOHNSCOL.ORG
717-684-2763**

EASTER FLOWERS - Help fill St. John's with beauty for the Easter Celebration!

Flower and/or Meals-On-Wheels

To place an order, fill out the following information and return with a check made out to "St. John's Lutheran Church."

The form + check may be placed into the offering plate, brought to the church office, mailed, or placed in the order box located on the narthex table.

Orders Due by Sunday, April 6, 2025

For the flowers, the suggested donations are per pot; please indicate the number of pots on the line beside your selection. You will take your flowers home after worship service on Easter Day.

Tulips (6" pot) \$7.00 x ___ # of pots = \$ _____

Chrysanthemums (6 1/2" pot) \$8.50 x ___ # of pots \$ _____

White Easter Lilies (6 1/2" pot) \$10.00 x ___ # of pots \$ _____

Meals-on-Wheels Memorial \$ _____

In Memory of: _____

By: _____

In Honor of: _____

By: _____

Your Easter Flowers will be ready to take home following the Easter Sunday Worship service.

VACATION BIBLE SCHOOL 2025



TRUE NORTH

Something really great is coming!! At True North, kids will discover what it means to trust Jesus in a wild world! Kids participate in memorable Bible learning activities, sing catchy songs, play teamwork-building games, devour yummy treats, experience one-of-a-kind Bible Adventures, and test out sciency-fun experiments they'll never forget. Plus, kids will learn to look for evidence of God all around them through something called God Sightings.

Together we will discover what it means to trust Jesus in a wild world!

Monday, June 23, to Thursday, June 26, from 6pm to 8pm!

A program by "**Critter Connections**" will be the Grand Finale on the last day for the whole family! This will be a fun high energy environment for kids ages 4-12.



For more information, to register your children **OR** to volunteer check out the VBS Website! Be sure to click on the "**DETAILS**" button lower left of the page!

<https://vbspro.events/p/saintjohnscol>



Volunteers are needed! I hope you will consider joining the volunteer team for TRUE NORTH! It takes a team of at least 25-30 volunteers to make this a successful event.

Our first meeting is April 7 at St. John's in the fellowship hall at 6:00 pm.

Thank you!

Theresa Divet, 717-684-2763



Tom Swingler, President

Wayne Kauffman, Vice-President

Tiffany Nell, Secretary

Douglas Halter, Treasurer

Paula Kleckner

Rev. Richard Whitesel

Theresa Divet

Tiffani Lynn

Harold Abel

Church Council meetings are the 2nd Tuesday of every month.



Whip it up with Angie!!

Recipes from the Columbia Meals-On-Wheels Chef & Director

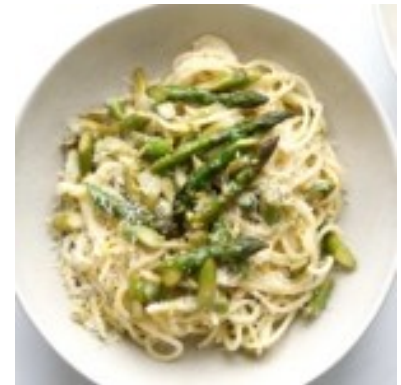
Angela Gross, Meals on Wheels director and chef. For more information about Columbia Meals on Wheels or to volunteer call 717-684-4244.

Spring is just around the corner, and what a better way to welcome it than with some tastes of the season. Here are a few recipes to enjoy! *Angie*

Creamy Asparagus Pasta

Ingredients

- 8 ounces (226 g) spaghetti (or any other pasta)
- 1/2 pound (226 g) green asparagus (use a little more if you love asparagus)
- 1 tablespoon salted butter (or unsalted + pinch salt)
- 4 oz (113 g) creme fraiche (use mascarpone cheese or cream cheese if you can't find it)
- 1 organic lemon (zest of 1 lemon plus 2 teaspoons juice)
- 1/4 to 1/2 teaspoon freshly ground black pepper
- 3 tablespoons grated parmesan cheese
- Salt



Instructions

Wash asparagus spears. Trim woody ends and peel the lower quarter of the thicker asparagus spears with a vegetable peeler to remove the fibrous skin. Chop diagonal into about 1/3-inch thick slices. Leave the tips whole, about 2-3 inches long

Cook the pasta in salted water according to the packaging instructions.

In the meantime, melt butter in a large pan over medium heat and sauté the chopped asparagus including tips, about 5 minutes. Add a bit of lemon zest and stir.

Drain pasta and set some of the cooking water aside. Let pasta sit in the colander while making the sauce.

Add creme fraiche, some lemon zest (keep some for topping the finished dish), and black pepper to the empty pasta pot. Heat until creme fraiche becomes liquid, while stirring.

Add 1 tablespoon pasta cooking water at a time, while stirring to get a nice luscious and creamy sauce. If you add too much water at once, the sauce could break. Now add grated parmesan and more pasta water if needed. The sauce should resemble heavy cream. Add salt to taste (often not necessary because parmesan and cooking water are salty).

Squeeze some lemon juice over the asparagus in the pan (about 2 teaspoons), then stir. Add the drained pasta and most of the asparagus pieces (not the tips) to the pot with the sauce and stir to combine.

Serve the pasta with the remaining asparagus, some lemon zest, parmesan, and black pepper. Enjoy!

Italian Lemon Cream Cake

Ingredients

- 1¼ cup all-purpose flour
- 1¼ teaspoon baking powder
- ½ teaspoon salt
- 6 tablespoons unsalted butter room temperature
- ¾ cup granulated sugar
- 3 large eggs room temperature
- 1 teaspoon vanilla extract
- ½ cup whole milk room temperature

Crumb Topping

- ¾ cup all-purpose flour
- ¾ cup confectioners' sugar
- 6 tablespoons unsalted butter cold and cut into 6 pieces
- 1 teaspoon lemon zest
- 1 teaspoon vanilla

Cake Filling

- 1 cup heavy cream
- 8 oz mascarpone cheese room temperature
- 2 cups of confectioners' sugar
- 1 teaspoon lemon zest
- 2 tablespoons of lemon juice fresh

Instructions: Preheat oven to 350°F. Line an 8-inch round cake pan. Grease the sides and line it with parchment paper. Add the all-purpose flour, baking powder, and table salt to a large bowl. Set aside until needed.

Add the unsalted butter and granulated sugar to the bowl of your stand mixer fitted with the paddle attachment (or a large bowl and an electric hand mixer). Whip until light and fluffy (3-4 minutes). Add eggs to the creamed butter. Mix to combine, scraping down the bottom and sides of the bowl as needed. Add the vanilla extract and milk and mix to combine.

Add the dry ingredients to the cake batter. Mix just enough to combine. Pour the batter into the prepared cake pan. Place the pan on the center rack of the preheated oven and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.

Allow the cake to cool in its pan for 5 minutes and then turn it out onto a wire rack to cool completely.

Lemon Mascarpone Cream Filling

Add the heavy whipping cream to the bowl of a stand mixer fitted with the whip attachment. Whip the cream slowly until you get stiff peaks. Set aside until needed. Add the mascarpone cheese, powdered sugar, lemon zest, and juice to a large bowl. Use an electric mixer and whip until well blended. Add the whipped cream to the mascarpone mixture. Gently fold the whipped cream into the mixture.

*Chill in the refrigerator until ready to use.

Crumb Topping

Preheat the oven to 350 degrees F. Spread the flour out on a parchment-lined baking sheet. Place the baking sheet on the center rack of the preheated oven and bake for 5 minutes to cook the raw taste out of the flour. *Let the flour cool for a few minutes before using. Add the cooled flour and powdered sugar to a large bowl. Whisk to combine. Add the pieces of unsalted butter to the flour mixture. Using a pastry cutter, forks, or your hands, cut the cold butter into the dry ingredients.

*You should have pea size or smaller pieces. Add the lemon zest and vanilla extract to the crumb topping. Mix to combine.

*Cover the bowl with plastic wrap and refrigerate until the mixture is cold, for about 1 hour.

To Assemble

Cut the cooled cake horizontally. Place one layer on a cake plate. Reserve ¾ cup of filling and spread or pipe the rest of the filling on top of the cake. Place the second cake layer on top. Spread the reserved cake filling all over the top and sides of the cake. Press crumb topping all over the tops and sides of the cake. Dust the entire cake with powdered sugar.

*If you're not serving the Italian lemon cream cake immediately, wait to dust it with powdered sugar until you're ready to serve. Keep the cake refrigerated until serving. Refrigerate the cake when not being served.



St. John's Lutheran Church
Sixth & Locust Streets
P. O. Box 391
Columbia, PA 17512

Non-Profit
Organization
U. S. Postage
PAID
Permit No. 978
Lancaster, PA

ADDRESS SERVICE REQUESTED

DATED MATERIAL — PLEASE DELIVER PROMPTLY



Sunday Worship is streamed live on Facebook

Please click "like" & "follow" on our Facebook page to be notified of live streams.

St. John's Evangelical Lutheran Church; Columbia PA

FACEBOOK: <https://www.facebook.com/stjohnscol/>

YOUTUBE: @saintjohnslutherancolumbiapa

WEBSITE: stjohncol.org



St. John's Website is full of information including links to both the Facebook page AND YouTube channel!

You can give a donation "click to donate" electronically. See what's new AND view a live schedule of events by clicking on the "Calendar" tab!!