



*Finley  
Focus*

January 2011

## Our Ministers Message - Happy New Year!

Greetings Everyone,

The New Year for me is always a time of reflection; a time to look back over the previous year at Finley and ask questions like, "What did we do well?" and "Where are we still needing improvement?" An honest assessment of strengths and weaknesses is a great foundation when determining a course of action for the New Year.

On the whole, the future is looking good for Finley! 2011 will certainly bring with it some challenges; but I feel confident that through the leadership of session and continual input of the congregation, they will all be handled with faithfulness and an integrity of Spirit.

This year's class of elders was my first to be trained and ordained under my pastorate at Finley. I did not expect that they memorize the Book of Order or know every parliamentary rule in organizing a meeting. On the contrary, my goal in elder training was to teach, that a call to leadership in the church is primarily a duty to service.

Being an elder is no picnic! The responsibilities to the congregation alone are formidable, but the responsibility to honor God during the tenure can be at times downright overwhelming! When you see our new class of elders\*, thank them for choosing to accept their call. Encourage them with your loving support in whatever committee they lead. Pray that though their dedication to Finley, they find blessing and enrichment in both their faith and family.

One of the best ways you can help an elder is to participate in one of their committees. Over the past year, the session has delegated more and more decision making into the hands of the committees. That means that congregational members can have more input to influence change than ever before!

I encourage every member of Finley to serve a committee in some capacity. If meetings aren't your thing, that's fine! There are plenty of ways to serve outside of attending a meeting. For example, an elder would be happy to have assistance on doing the leg work on a future project. Perhaps the committee already has an idea and now they need a visionary to see it through.

The bottom line is, there are some really cool things coming down the pike at Finley. If there was ever a time to be involved, it's now! Talk to me, or an elder on Session...we would be blessed to have you!

Blessings,

*Rev. Don LaRue*

\* Session Class of 2013: Gary Brubaker, Tony Forbes, Sheri Nelson & Linda Peery

## Recent Bible Reading & Study Suggestions

The weekly bulletin features a daily, different passage of Scripture given to reinforce themes highlighted from our last worship. On Thursday, the passages shift to reflect the anticipated sermon. Including this simple outline as part of your daily devotions, it is my hope that you will further enhance your spiritual nourishment by immersing yourself in Scripture. May it continue to be a 'lamp to your feet', illuminating your journey with our Lord, Jesus Christ.

Servant Leaders:	Galatians 5:13-15	Sermon Passage:	Mark 11:1-11
Servant Followers:	1 Peter 5:5-7a	On a Donkey!:	Zechariah 9:13
We Don't know what we ask:	Romans 8:26&27	Hosanna:	Psalm 118:25-28
Sermon Passage:	Mark 10:46-52	Mount of Olives Symbol:	Zechariah 14:1-5
True Mercy!	Acts 3:1-10	Mercy on the Mount:	John 8:1-11
Son of David:	Revelation 22:16&17	Born to Do This!:	Isaiah 9:6-7
Lord of Mercy:	Psalm 86:14-17	Sermon Passage:	Mark 11:12-25
What Do You Wish of Me?:	2 Chronicles 1:7-13	Den of Robbers:	Jeremiah 7:11-15
Search & You will Find:	Jeremiah 29:12-14	No Fruit:	Jude 8-13

### **!ATTENTION! - IMPORTANT CHANGES TO FOCUS NEWS LETTER!**

In an attempt to conserve church resources we are making a change to the way your Finley Focus Newsletter is delivered.

This will be the last edition that you will receive with your name on it. In addition, it will also be the last copy you receive by mail, unless you OPT IN to receiving by mail..

Starting with the February Focus, we will print copies for general pick up, in the Narthex. Focus will remain downloadable from our website [www.finleypres.org](http://www.finleypres.org). If you wish to be emailed the link to the Focus each month, please email the office at [finleypc1@verizon.net](mailto:finleypc1@verizon.net).

If you wish to receive your copy by mail, please let Laura know so that she can add you to the mailing list. We anticipate these changes will save over \$300 a year in printing and postage. We thank you for your cooperation during this transition.

#### Giant Ginger Cookies - 2nd Place Recipe from Cookie Bake-Off



Although the recipe is technically titled "Giant Ginger Cookies" from the Better Homes and Gardens Cookbook, Don always calls these my "Molasses Cookies", and whenever I ask him what he'd like me to bake for Session meetings, these cookies are what he requests.

Contrary to common wisdom, I like to use Blackstrap molasses when I make cookies. It gives them a stronger molasses flavor, I think. Omitting the ground cloves helps the ginger flavor to come through a bit more, although I can't claim I do that on purpose; I just never have ground cloves on hand! Be sure not to over-bake these, you want them nice and chewy.

- |  |                |
|--|----------------|
| 4½ cups flour                              | 4 tsp ginger   |
| 2 tsp cloves (optional – I don't add this) | 2 cups sugar   |
| 2 eggs                                     | ½ cup molasses |
| 1½ cups shortening                         |                |



Preheat oven to 350. In mixing bowl, beat 1 ½ cups shortening on low for 30 seconds. Add 2 cups sugar and beat until combined, scraping sides of the bowl. Beat in 2 eggs and ½ cup molasses. Beat in sifted flour, ginger & cloves. Shape dough into 2" balls. Roll dough balls in ¾ cup sugar. Place 2 ½" apart on ungreased baking sheets. Bake at 350 degrees for 11-13 minutes then transfer to wire rack to cool.

## NEWS FROM THE PRESBYTERIAN WOMEN

PRESBYTERIAN  
WOMEN

The Presbyterian Women wish to thank everyone for their generosity in responding to our angel tree. We are pleased to tell you that we have 22 gift cards from Walmart and \$397.50 for New Directions, and \$402.50 for VSDB. Our thanks go out to everyone who contributed to this worthwhile project.

The Presbyterian Women will now begin their collection of hand sanitizer and tissues for our Finley teachers. These items are things the teachers use a lot and we try to help them out several times throughout the year. Your contributions will be greatly appreciated and you may leave them in the narthex. We thank you for your generosity. This will run through January.

Our lesson for January will be Singing Hymns of Hope: Interludes of Salvation for God's People, taken from Revelation 7 - 8:5. We encourage all Women to come and join us in this study. We will meet on January 4, 2011 at 7 PM.



## Adult Classes

Adult Sunday School Class will resume on Jan. 9, 2011.

We will be using the book, *The Lord's Prayer for Today* by William J. Carl, III.

Please see Sarah Splaun or Margie Robison for more information or if you are interested in attending the class.

## Treasurer's Notes - From Jack Blacka

### November 2010 financials

Beginning Balance	\$4,265.01
Total Receipts	\$11,073.98
Transfers	\$0.00
Sub Total Income	\$15,338.99
Less Total Expenses	\$12,645.60
Ending Balance	<b>\$2,693.39</b>

The total income and expenses through the month of November look like this:

Tithing Income	\$112,527.02
Other Income**	\$19,590.00
Total Income	\$132,117.02
<i>Budgeted expenses through November</i>	<i>\$134,071.33</i>
Actual Total Expenses	\$128,548.88
Ending Balance (Actual Income less Actual Expenses)	<b>\$3,568.14</b>

The news article on the following page was featured in the Charlottesville Daily Progress 12/27/10. The full article can be read by following the link <http://www2.dailyprogress.com/business/2010/dec/27/cbj-seven-financial-resolutions-new-year-ar-734038/>

## SEVEN FINANCIAL RESOLUTIONS FOR THE NEW YEAR - BY DAVID MAROTTA

1. Be and stay debt free
2. Automate your 401(k) match
3. Fully fund your \$5,000 Roth IRA
4. Invest 5 percent in a taxable account
5. Gift 10 percent in appreciated investments
6. Save 10 percent for unknowns
7. Push saving and investing to 50 percent

Financial resolutions usually don't even last until the end of January. Making a permanent change in our behavior requires both time and a steely resolve. We can only develop financial character one action at a time. Here are seven practices to take you from pauper to prince or princess if you add one each year.

Read through the list. If you already practice the resolution, move on to the next one. Adding one behavioral change is labor enough for the next 12 months. Keep it long enough for practice to become habit, and you are on your way to developing a millionaire mindset.....

(#5) save an additional 10 percent for charitable giving. Many millionaires might suggest being generous should be No. 1 on your list. But until you have your own financial security on track, it is difficult to help others don their own oxygen masks.

No matter where you think charity belongs in your priorities, a sensitivity to the truly needy will change your perspective about distinguishing needs and wants. Many millionaires live simply in order that others may simply live. Save this additional 10 percent in your taxable account. By now you are saving 15 percent in a taxable account. For your charitable giving, gift the investments from the account that has appreciated the most.

No matter which worthy organizations you support, you can donate up to 20 percent more if you give appreciated stock instead of cash. If you sell \$1,000 worth of appreciated stock, you will have to pay the capital gains tax of 20 percent. If most of the stock's value is appreciation, the tax owed approaches \$200, leaving only \$800 for charitable giving. But if you give the stock directly to the charitable organization, you can take the full \$1,000 tax deduction, and the organization will not have to pay any taxes when it sells the stock.

Up until now you may have been giving cash to charities. Now that you are developing some taxable savings, run your giving through your taxable investments. For every \$1,000 of appreciated investments donated, use the \$1,000 in cash you would have gifted to buy additional investments. Think of this as planting the saplings you will harvest later for future gifting.

After several years, your \$1,000 worth of cash should have grown to \$2,000 worth of investments. Gifting a \$1,000 worth of appreciated investments leaves the original \$1,000 to keep increasing in value and fund future giving. This is one reason why frugal supersavers can be much more generous than those whose rich lifestyles preclude saving and investing.

### Christmas Sacrificial Offering

This years sacrificial offering was to benefit S.A.C.R.A (Staunton & Augusta Church Relief Association) and the Valley Mission. Both are very needy local missions. Your generous giving contributed \$794.00 to be divided equally between the two. Thank you for supporting our Christmas Sacrificial Offering 2010.

## The First Finley Annual Cookie Bake-Off Competition

The aroma of a table full of 19 different kinds of Christmas cookies made your mouth water as you entered the fellowship hall after worship service on December 19.



What a great turnout we had for the Cookie Bake-Off and luncheon. Everyone had the opportunity to taste and vote for their top 2 favorite cookies.

The winners were:

- 1<sup>st</sup> place: Oreo Balls made by Karen Brown  
2<sup>nd</sup> place: Giant Ginger Cookies made by Jenn LaRue

Karen won a cookie jar filled with a sample of each of the cookie entries and was presented with the Bake-Off Championship Trophy.

The winning recipes and the recipes from all the other entrants are featured here.



### ***Oreo Balls made by Karen Brown - 1st Place***

**1 pkg Oreo cookies (not double stuff Oreos)  
8 oz cream cheese  
8oz white chocolate**

**Put Oreos in a food processor and grind to fine crumbs. Add softened cream cheese, mix thoroughly. Put mixture in refrigerator for 1 hour. Roll into balls. Dip into white chocolate that has been melted in microwave or double boiler. Place dipped balls on wax paper until hardened.**

### ***Holly Jolly Peanut Butter Cookies made by Yvonne Simmons***

1 c. all-purpose flour    2/3 c. old fashioned rolled oats  
1 ½ tsp. baking powder    1 c. peanut butter  
½ c. butter    1 c. firmly packed brown sugar  
1/3 c. granulated sugar    1 egg  
1 ¼ tsp. vanilla extract    1 c. M&M candies

Preheat oven to 350° .

Cream peanut butter, sugars, and margarine together. Add egg and vanilla. Add in dry ingredients and M&Ms. Mix well. Form into balls. Use fork to make cross pattern. Bake 10-12 minutes.

### ***Mint Chocolate Chip Cookies made by Amanda Alexander and Carolyn Palmer***

1 pouch sugar cookie mix    ½ c. butter (softened)  
¼ - ½ tsp. mint extract    1 egg  
6-8 drops green food coloring  
1 c. crème de menthe baking chips  
1 c. semi-sweet chocolate chunks

Preheat oven to 350° .

Stir cookie mix, butter, extract. Food coloring and egg until soft dough forms. Stir in crème de menthe chips and chocolate chunks. Drop dough 2 inches apart on baking sheet. Bake 8-10 minutes.

**World's Best Chocolate Chip Cookies made by Katie Forbes**

- |                         |  |
|-------------------------|--|
| 3/4 lb. margarine       | 3 tsp. baking powder                           |
| 1/2 c. corn oil         | 1/2 tsp. salt                                  |
| 1 lb. light brown sugar | 1 c. corn starch                               |
| 1 c. sugar              | 2 pkg. (12 oz each) semi-sweet chocolate chips |
| 4 eggs                  | 7 oz. toasted coconut                          |
| 1 tsp. baking soda      | 5 cups flour                                   |



Preheat oven to 350°. Spread coconut evenly on a cookie sheet and bake until golden brown (3-5 min.). Using a mixer, fluff the margarine and corn oil. Add all other wet ingredients to the fluff mixture by stirring. Add all dry ingredients by stirring except for chocolate chips and coconut. Fold chocolate chips and coconut into the batter. Bake 12-14 min.

**Wedding Cookies made by Janice Garrison**

- |                             |               |
|-----------------------------|---------------|
| 2 sticks margarine - melted | 4 tbsp sugar  |
| 2 c. all-purpose flour      | 2 tsp vanilla |
| 1 c. pecans (optional)      |               |

Mix all ingredients and form into small balls. Bake at 300° for 35 minutes. Remove from oven and while still hot, roll in powdered sugar. Let cool and roll in powdered sugar again.

**Arcadian Inn Famous Maple Walnut Cookies made by Katie Forbes**

- |                             |                             |
|-----------------------------|-----------------------------|
| 1 c. butter-flavored Crisco | 1 tbs. maple flavoring      |
| 1 c. sugar                  | 4 tbs. flour + 2 cups flour |
| 1/2 c. brown sugar          | 1 tsp salt                  |
| 2 eggs                      | 1 tsp baking soda           |
| 1 tsp vanilla               | 1 1/2 c. chopped walnuts    |

Cream Crisco, sugars, eggs, vanilla & maple flavoring. Add 4 tbs flour, salt and soda. Fold in 2 cups of flour and walnuts. Drop by teaspoons on ungreased baking sheet. Bake at 350° for 10 min.

**Crisp Oatmeal Treasures made by Linda Cohron**

- |                                  |                         |
|----------------------------------|-------------------------|
| 3/4 c. sifted all-purpose flour  | 1/2 c. shortening, soft |
| 1/2 tsp soda                     | 1 egg                   |
| 1/2 tsp salt                     | 1/2 tsp vanilla         |
| 1/2 c. firmly packed brown sugar | 1 1/2 c. oats, uncooked |
| 1/2 c. granulated sugar          | 1/4 c. chopped nuts     |

Soft together flour, soda and salt. Cream shortening, sugars, egg and vanilla until smooth. Add flour mixture gradually, beat until smooth (about 2 min.). Stir in oats and nuts. Shape dough to form roll; wrap in waxed paper and chill several hours or overnight. Cut into 1/4 inch slices. Place on ungreased cookie sheets. Bake in pre-heated oven at 350° for 10-12 min.. Makes 3 1/2 doz.

**Cherry Almond Macaroons made by Wanda Cunningham**

- |                            |                               |
|----------------------------|-------------------------------|
| 4 egg whites at room temp. | 2/3 c. sugar                  |
| 1/4 c. all-purpose flour   | 1/2 tsp vanilla               |
| 1/2 c. sliced almonds      | 3/4 c. chopped dried cherries |
| 4 c. sweetened coconut     |                               |

Preheat oven to 325°  
Grease cookie sheets or use parchment paper.  
Beat egg whites with electric mixer until foamy. Add sugar 1 tablespoon at a time beating until stiff peaks form. Fold in flour, vanilla, almonds and cherries. Drop by teaspoon on prepared cookie sheets. Bake 15 min. or until golden brown on edges and cool. These freeze very well.

**Peanut Butter Cheese Fudge made by Wanda Cunningham**

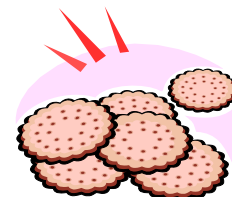
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|---|-------------------------------------|
| 1/2 lb. Velveta Cheese, sliced or cubed | 1 c. (2 sticks) butter              |
| 1 c. creamy peanut butter               | 1 tsp vanilla                       |
| 2 c. chopped nuts (optional)            | 2 - 16-oz boxes confectioners sugar |

Melt cheese and butter over low to medium heat stirring constantly. Add peanut butter and keep stirring. Remove from heat. When smooth, add vanilla and nuts. Slowly add above mixture to confectioners sugar and stir until completely mixed. I use my hands to be sure all is mixed. Using your hands, remove from bowl and press into pan. Because of amount of butter pat top of fudge with paper towel to remove excess. Put in refrigerator until firm. I usually leave overnight. Remove from pan and cut into squares.

**Giant Ginger Cookies made by Allison Fink**

[From Better Homes and Gardens Nov. 1998]

- |                            |                       |
|----------------------------|-----------------------|
| 4 1/2 c. all-purpose flour | 4 tsp ground ginger   |
| 2 tsp baking soda          | 1 1/2 tsp cinnamon    |
| 1 tsp ground cloves        | 1/4 tsp salt          |
| 1 1/2 c. shortening        | 2 c. granulated sugar |
| 2 eggs                     | 1/2 c. molasses       |
| 3/4 c. granulated sugar    |                       |



In a medium mixing bowl stir together the flour, ginger, soda, cinnamon, cloves and salt. Set aside. In a large mixing bowl beat shortening until softened. Gradually add the 2 cups granulates sugar; beat until fluffy. Add eggs and molasses; beat well. Add half of flour mixture; beat until combined. Stir remaining flour in with a wooden spoon. Using a 1/4 cup scoop, shape dough into 2" balls, roll in coarse sugar, and place on ungreased cookie sheet. Bake in 350° oven for 12-14 min. until cookies are light brown and puffed. Do not over bake or cookies will not be chewy. Cool on wire rack.

**Chewy Oatmeal Chocolate Chip Cookies****Made by Kim and Nate Cheek**

1 cup butter, softened    1 1/4 cups all-purpose flour  
 1 cup light brown sugar    1/2 tsp baking soda  
 1/2 cup white sugar        1 tsp salt  
 2 eggs                        3 cups quick-cooking oats  
 2 tsp vanilla extract       1 cup semisweet chocolate chips

Preheat the oven to 325° F. Cream together the butter, brown sugar, and white sugar until smooth. Beat in eggs one at a time, then stir in vanilla. Combine the flour, baking soda, and salt; stir into the creamed mixture until just blended. Mix in the quick oats and chocolate chips. Drop by heaping spoonfuls onto ungreased baking sheets. Bake for 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

**Angel Kisses made by Ann Willey**

3 egg whites                        3/4 cup sugar  
 1 tsp. vanilla (or other flavor, like peppermint!)  
 dash salt

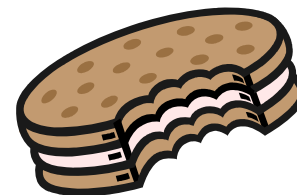
Beat egg whites at high speed until they begin to make soft peaks. Slowly add sugar, beating well. add vanilla and salt, and beat until shiny and stiff. Pipe kisses on foil or parchment covered cookie sheets, and bake for 1-1/2 hours at 200°. Cool, and store in airtight container. (I often do mine at night, turn off the oven and leave them overnight to continue drying.)

Possible additions that can be folded in after they are beaten: 1/2 cup mini chocolate chips, 1/2 cup nuts (pecans or walnuts work well), crushed peppermint candies, or candied fruit chopped into bits.

**Cherry Blossoms made by Margie Robison** - From the 2001 Pillsbury Holiday Cookies & Candies cookbook

1 c. powdered sugar  
 2 tsp maraschino cherry liquid  
 3-4 drops red food color  
 1/2 tsp salt  
 48 milk chocolate drops or stars

1 c. butter  
 1/2 tsp almond extract  
 2 1/2 c. all-purpose flour  
 1/2 c. maraschino cherries, drained & chopped



Preheat oven to 350°. In large bowl, combine powdered sugar, butter, cherry liquid, almond extract and food color; blend well. Lightly spoon flour into measuring cup; level off. Add flour and salt; mix well. Stir in cherries. If necessary for easier handling, cover dough with plastic wrap; refrigerate 1 hour. Shape dough into 1-inch balls. Place 2 inches apart on ungreased cookie sheets. Bake 10-12 min. or until edges are light golden brown. Immediately top each cookie with candy, press down firmly. Place back in oven for another 45 sec. or until the candies just begin to soften. Remove from oven and place on wire racks to cool.

**Virginia Rebels made by Margie Robison** - from The Cookie Jar cookbook by the Culinary Arts Institute

1 c. sifted all-purpose flour  
 1/2 tsp salt  
 1 1/4 c. butter  
 1 1/2 c. sugar  
 1/4 c. water

1/2 tsp baking soda  
 6 Tbs cocoa  
 1 tsp vanilla  
 1 egg  
 3 c. uncooked rolled oats

Preheat oven to 350°. Sift flour, baking soda, salt and cocoa together; set aside. Cream butter with extract; add sugar gradually, beating until fluffy. Add the egg and beat well. Alternately add dry ingredients with water, mixing until blended after each addition. Add rolled oats gradually, stirring well. Drop by teaspoonfuls 2 inches apart onto ungreased cookie sheets. Bake about 12 minutes.

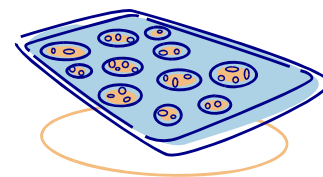
\*If desired, after addition of rolled oats, mix in any of the following:

1 c. chopped seedless raisins or 6 oz semi-sweet chocolate chips or 1 c. drained chopped maraschino cherries or 1/2 c. chopped candied cherries.

**Chocolate Crinkles made by Sarah Splaun** - a.k.a. "Mud balls"

1/2 cup vegetable oil  
 4 oz unsweetened chocolate, melted  
 2 cups sugar  
 4 eggs  
 1/2 - 1 cup confectioners sugar

2 cups flour  
 2 tsp. baking powder  
 1/2 tsp. salt  
 2 tsp. vanilla



Mix vegetable oil, melted chocolate with the granulated sugar. Blend in eggs, one at a time. Add vanilla. Sift together flour, baking powder, and salt. Mix with mixture. Chill several hours or overnight. Roll into balls and dip into confectioners sugar. Place on well greased cookie sheets. Bake at 350° F about 10 -12 minutes.

**Gramma's Chocolate Cookies made by Kyle Seaman**

1 c. brown sugar	½ tsp. baking soda
½ c. butter	½ c. milk
1 egg	1 tsp. vanilla
½ c. cocoa	½ c. chopped walnuts
1 ½ c. all-purpose flour	

**Chocolate Icing:**

1 c. confectioners sugar	2 tbsp. cocoa
½ tsp. vanilla	2 tbsp. butter

Milk, as necessary to thin the icing.

Preheat oven to 350°. In a large bowl, combine brown sugar and butter; mix well. Beat egg and add to creamed mixture; mix well. Add cocoa and mix. In a separate bowl, measure flour and baking soda. Add dry ingredients alternately with milk to egg and cocoa mixture. Stir in vanilla and chopped nuts. Drop by teaspoonfuls onto a cookie sheet and bake for 10-12 minutes. Remove to wire racks and let cool. While cookies are baking, make icing by combining all ingredients. Thin with a little milk if icing is too thick. When cookies have cooled, frost with chocolate icing. Yields 3 doz.

**Irresistible Peanut Butter Cookies made by Katie Forbes**

18-oz. Jiff Creamy Peanut Butter	½ c. Crisco
16 oz. packed light brown sugar	5 tbsp. milk
½ tsp. vanilla	1 egg
1 ¾ c. flour	¾ tsp. salt
¾ tsp. baking soda	

Preheat oven to 375°

Combine Jiff, Crisco, Brown sugar, milk and vanilla in large bowl. Beat at medium speed until well blended. Add egg. Beat just until blended. Combine flour, salt and baking soda. Add to creamed mixture at low speed. Mix until just blended. Drop by heaping teaspoonfuls, 2 inches apart, onto ungreased baking sheet. Flatten slightly in crisscross pattern with tines of fork. Bake one baking sheet at a time for 7-8 minutes, or until set and just beginning to brown. Cool 2 min. on baking sheet before completely putting on cooling racks.

**Icebergs made by Kathy Boswell**

1 package (2 lbs.) white chocolate bark (or chocolate almond bark)      80 Ritz crackers  
creamy peanut butter

Place white chocolate in double boiler. Melt over very low heat stirring until smooth. Spread 1 tsp (more or less) peanut butter between 2 crackers. Press together so peanut butter spreads to edge. Using tongs, dip crackers into melted chocolate coating. Place on waxed paper to harden. Sprinkle with colored sugar or drizzle with chocolate, if desired. They freeze well.

Also at the cookie bake off competition, Wanda Cunningham made Pineapple Casserole for the lunch. It was such a hit that we are publishing the recipe here for those that asked for it.

**Pineapple Casserole**

1 - 20 oz can chunk pineapple, drained, reserve juice	1 - 20 oz can tidbit pineapple, drained, reserve juice
1 - cup sugar	6 - tbsp. of reserved pineapple juice
6 - tbsp. flour	2 - cups grated cheese
1 - stick melted butter	1 - cup crushed Ritz crackers

Chopped Pecans – optional

Mix sugar, flour and pineapple juice. Pour into 9 X 13 casserole dish. Spoon in pineapple and top with cheese. Mix melted butter with crushed crackers and spread over cheese. Top with chopped pecans. Bake 350 degrees for 25 – 30 minutes.

**Christmas Trivia Quiz - Answers**

1. Coca Cola: 2. Franklin Pierce: 3. Germany: 4. Blue: 5. 1843: 6. Max: 7. England: 8. Clarice: 9. Donner
10. It's a Wonderful Life: 11. Mistletoe: 12. Jacob Marley: 13. The Settlement: 14. The Snowman
15. Cranberry Sauce: 16. Indian Ocean: 17. T.S. Eliot: 18. North America: 19. C.S. Lewis: 20. Montgomery Ward
21. The Grinch: 22. 1843: 23. White Christmas: 24. Rudolph: 25. Pope Julius I: 26. A Spiders Web
27. Yes, Virginia there is a Santa Claus.

## **The Dead Sea Scrolls – a Window into Our History** by Margie Robison

Back in early July, Mike and I worked in the Exhibit Hall at our denomination's General Assembly.

That in itself was a wonderful experience! We met lots of interesting folks, browsed all the exhibits, and spent too much money in the bookstore and international fair trade market. However, the most interesting thing we did while in Minneapolis was not at all connected with the General Assembly. We happened to be in Minneapolis at just the right time to catch the United States exhibit of the Dead Sea Scrolls. They were on display in the Science Museum of Minnesota.

In 1947, a Bedouin shepherd made the first discovery of what has become known as the Dead Sea Scrolls in a cave along the western shores of the Dead Sea near the ancient settlement of Qumran. Since then, archaeologists have pieced together tens of thousands of scroll fragments into more than 900 separate documents—including biblical manuscripts, commentaries, liturgical documents, and religious legal writings that tell us about the world 2,000 years ago and give us a peek into the history of the people of the one God, which is, of course, our history, too. These ancient Hebrew writing fragments are now archived and conserved by the Israel Antiquities Authority and, on rare occasion, are put on display at world-class museums.

The Adult Sunday School class explored these amazing scrolls, their origins and their contents as part of their study of Who Wrote the Bible?

### Dead Sea Scrolls – Part II

So, who did write these ancient scrolls? Where and why? Who hid them in the caves and for what reasons? Some scholars believe that the Essene community of Qumran wrote, copied, and collected the scrolls and hid them in the caves in the hills or used the caves as a sort of library. The caves may have functioned like a library for the Essene community as excavation of the settlement may have found a scriptorium, but not space big enough to accommodate all the scrolls found in 11 caves around Qumran. It was apparently quite common for certain kinds of scrolls or papyri to be stored in clay jars, which is where many of the scrolls were found.

Other scholars believe that the wide variety of types of text contained in the scrolls indicate that many would have come from a local library, such as the Temple Library. Because there are multiple copies of some of the scrolls, such as Isaiah, they were most certainly made in a scriptorium, like the one uncovered at Qumran. There are also commentaries on some of the books of the Bible, so these were likely written by scholars or very learned priests. Other manuscripts lay out the rules surrounding communal living and could have been written by the community at Qumran.

It is also possible that important scrolls were brought from the Temple Library to Qumran and its members asked to protect them. Hence, upon the advance of the Romans to occupy the area, the Essenes hid them in the caves along with their other writings.

It is widely believed that whoever wrote the scrolls or where ever they originated from, they were hidden in the caves for protection. Perhaps from the Roman invasion which destroyed the temple in 70 AD.

In any case, there are still many questions to be answered, but these questions certainly do not diminish the awe and inspiration of the scrolls and fragments themselves. It was truly an awe-inspiring experience!

# Who's Who At Staff & Key Folk

<u>Session Members</u>	
<b>Clerk of Session</b>	Allison Fink
<b>Buildings &amp; Grounds</b>	Buck Earhart 2011 Gary Brubaker 2013
<b>Christian Education</b>	David Seaman 2012 Linda Peery 2013
<b>Congregational Care</b>	Debbie McCormick 2011 Sheri Nelson 2013
<b>Fellowship &amp; Stewardship</b>	Keith Boswell 2011 Beth Gibson 2012
<b>Finance &amp; Personnel</b>	Debbie McCormick 2011
<b>Mission &amp; Outreach</b>	Yvonne Simmons 2011
<b>Worship &amp; Music</b>	Jenny Coyner 2012 Tony Forbes
<b>Presbyterian Women</b>	Karen Brown, <i>Moderator</i> June Craft, <i>Co-Moderator</i> Esther Winton, <i>Treasurer</i> Joan Batten, <i>Secretary</i>
<b>Treasurers</b>	Jack R. Blacka, <i>Disbursing</i> Ann E. Willey, <i>Receiving</i>
<b>Trustees</b>	David Brubaker Dan Hatter Donald Splaun

<b>Minister</b>	Reverend Donald H. LaRue
<b>Music Director</b>	Kelly Ward Hughes
<b>Choir Director</b>	Elise Blacka
<b>Bell Choir Director</b>	Jenn LaRue
<b>Church School Supt.</b>	David Seaman
<b>Administrator</b>	Laura Latimer-Nolan
<b>We're Here</b>	
Sunday School	9:30am
Sunday Morning Worship	11:00am
Church Office	Tue - Fri - 9am - 2pm
Choir Practice	Sunday 10:15am - 10:50am 1st & 3rd Wednesday 7:30pm
Handbell Practice	Wednesday 6:30 - 7:30pm
Session	2nd Monday 7:00pm
Finley Men	1st Sunday 8:30am
Presbyterian Women	1st Tuesday 7:00pm

**Contact Us**














**Mailing Address**  
P.O. Box 256,  
Stuarts Draft, Virginia 24477

**Actual Address**  
24 Finley Drive  
Stuarts Draft, Virginia 24477

**Church Office Telephone:**  
(540) 337-3561

**E-mail addresses:**  
Office: finleypc1@verizon.net  
Pastor: fmpcpastor2@verizon.net

**Web address:** www.finleypres.org

- Please call or email the church when.....**
-  A member of your family is admitted to the hospital.
  -  There is a death in your family.
  -  Your class or group would like to use the church facilities.
  -  Your address, phone number or email address changes.
  -  You or your children get engaged or are getting married.
  -  There is a birth in your family.
  -  A member of your family leaves for college or the military.
  -  You change your name.
  -  You have news / information piece for the Finley Focus.
  -  You have an announcement for the weekly bulletin.
  -  You have news about our community or a community event.
  -  You have ideas for growing our Church Family.
  -  You need assistance from Rev. LaRue or any church staff.

JANUARY

2011

The *Finley* Calendar  
Est. 1891

SUN	MON	TUE	WED	THU	FRI	SAT
Jan 02	03	04	05	06	07	08
09	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31	Feb 01	02	03	04	05
06	07	08	09	10	11	12

*Notable Dates*

- |        |  |        |  |
|--------|--|--------|--|
| Jan 01 | Happy New Year 2011  | Jan 19 | Mission & Outreach 7pm<br>Choir Practice 7:30pm<br>Hand Bell Practice 6:30pm |
| Jan 02 | Men's Breakfast 8:30am   | Jan 23 | Kathy Boswell Birthday   |
| Jan 03 | Fellowship Committee 6:30  | Jan 25 | Dustin & Gina Henderson Anniversary  |
| Jan 04 | Presbyterian Women 7pm<br>PJ Willey Birthday                                   | Jan 26 | Handbell Practice 6:30pm<br>Worship Meeting 7pm<br>Buildings & Grounds 7pm   |
| Jan 05 | Choir Practice 7:30pm<br>Hand Bell Practice 6:30pm<br>Lydia Ratcliffe Birthday | Jan 27 | Ann Willey Birthday  |
| Jan 11 | Session 7pm<br>Heather Allen Birthday  | Jan 28 | Martha Moneymaker Birthday   |
| Jan 12 | Jessica Steele Birthday<br>Hand Bell Practice 6:30pm                           | Feb 01 | Presbyterian Women 7pm   |
| Jan 13 | Mason Seaman Birthday  | Feb 02 | Groundhog Day<br>Hand Bell Practice 6:30pm<br>Choir Practice 7:30pm          |
| Jan 16 | Ann & Chris Lysy Wedding Anniversary   | Feb 05 | Kyle Seaman Birthday   |
| Jan 18 | Leslie Allen Birthday  | Feb 06 | Men's Breakfast 8:30am   |