** Baptist Tabernacle **

**Tabernacle Tidings**

**Baptist Tabernacle**

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Website: [www.wbtabernacle.com](http://www.wbtabernacle.com/)

**October 2020**

Greetings:

Hope everyone is enjoying the beautiful Fall weather! Autumn is my favorite time of year. I especially enjoy the changing colors of the leaves. Ron and I took a ride to the Pennsylvania Grand Canyon in Wellsboro yesterday to enjoy the beautiful scenery.

A close up of a lush green hillside

Description automatically generated A tree in a forest

Description automatically generated A close up of a tree

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Remember to take time to appreciate the blessings of God!

Many, O Lord my God, are the wonders You have done. Psalm 40:5

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Barbara Nanstiel shared a great article about pasties, which reminds us of our church history and makes me hungry for the beloved pasty meal!

***Pasties… reflections on our past***

In 1955, after members of Baptist Tabernacle decided to build our current sanctuary, they undertook a regular fundraising project. Two groups of ladies, the Rebecca Class and the Never Give Up Class, purchased ovens and the weekly sale of pasties began. Every Tuesday evening one group, including men from the church, met to peel the potatoes and onions and mix the dough. The next day a second group, mostly housewives, assembled, baked and delivered the pasties. At the peak of their popularity, over 600 were sold each week! The scale (used to measure ingredients) on the small table at the back of our sanctuary celebrates the dedication of all of those people who helped in this effort. With a congregation of only 65 families, our mortgage of more than $100,000 was paid off in less than 12 years.

Why did they choose this particular item for their fundraising? What was the connection to our members?

The origin of pasties is unclear although pastry crusts filled with various fillings such as venison, beef or lamb, and even seafood like eels have been part of the British diet since the 13th Century. During the 17th and 18th Centuries, the current style of pasty became a common lunch for miners and farm workers in the Cornwall area of England. This traditional pasty was filled with beef or lamb, potato, onion and turnip or rutabaga. The wives of Cornish tin miners would prepare one for each miner in the family to carry in their tin buckets which they placed over a lit candle to heat their portable lunch before eating. In some families it was the practice to place the savory meat/vegetable filling at one end with a sweet or fruity desert filling at the other for a complete meal. As Cornish coal miners spread to Wales and other areas of Great Britain and elsewhere, pasties became popular worldwide. Many of the miners who came to work in the anthracite regions of northeastern Pennsylvania in the 1800s were from Wales and brought the pasty with them. And many of these Welshmen were members of our church.

There is a theory that the miners ate the pasty by holding the thick crimped edge, which they later discarded, thus ensuring that their dirty fingers did not touch the food they consumed. But some old photographs show that pasties were wrapped in bags made of paper or muslin and were eaten from end to end. Another theory says that pasties were marked at one end with an initial and then eaten from the other end so that, if one was not finished in a single sitting, it could easily be reclaimed by its owner.

There are as many recipes for pasties as there are pasty bakers. Here is one similar to the goodies that were made at our church.

 **Welsh Pasties (makes 4)**

6 c all-purpose  
 flour

1 tsp salt

1½ c lard, chilled  
 and cut into ¼”  
 cubes  
14-16 tbsp ice water

2 lbs ground beef

3 medium potatoes, sliced

1 medium onion, sliced  
1½ tsp salt

½ tsp pepper

Make crust: Cut flour, lard, and 1 teaspoon salt together in a bowl with a pastry blender (or rub the lard into the flour with your fingertips) until the mixture has the consistency of coarse crumbs.  Pour in the ice water a little at a time and mix with a fork until the mixture begins to come together but is not sticky; use hands to form into a dough ball. Add a bit more water if it seems dry and won't hold together when squeezed lightly.  
  
Turn the dough out onto a lightly-floured work surface and knead until it is elastic and forms a firm ball, about 2 minutes.  Wrap the dough tightly in plastic wrap and refrigerate about an hour while preparing the other ingredients.

Preheat oven to 350 degrees F. Line a baking sheet with parchment paper

Make Filling: Stir beef, potatoes, onion, 1½ teaspoons salt, and pepper together in a bowl until evenly-combined.

Divide dough into four equal rounds and roll each round out to about 1/8-inch thickness and 9-inches in diameter.

Place 1/4 of the filling mixture on one side of each round of dough.  Fold dough over the filling to form a half moon shape and press edges together to seal.  Crimp edges of the pasty into a raised fluted edge, like a pie crust.

Transfer pasties to baking sheet.  With tip of a sharp knife, cut a small vent slit into the top.

Bake in the preheated oven until browned and bubbly, about 1 hour.

Cool on a wire rack for 5 to 10 minutes. Serve hot or at room temperature.

Notes: You can store your pasties in the fridge for a few days (reheat for 15-20 minutes in a preheated 350° oven) or in the freezer (reheat for 30 minutes). You can also freeze raw pasties, wrapped in a freezer bag or foil, until you're ready to bake one fresh.

**Church Business:**

**Individual Board Meetings: Board of Deacons; Board of Education; and Board of Trustees will meet immediately following the service on the first Sunday of the month (October 4th).**

**Official Board Meeting: The Official Board will meet on Wednesday, October 14th at 6 PM at the church**

**Updates from the Official Board meeting on September 16th.**

New Offering Envelopes have been ordered. Please note that your envelope number will probably change.

Barbara Nanstiel is updating the Church History which will be added to the Baptist Tabernacle web page and Facebook account once completed.

Discussion was held regarding options for consistent pastoral support for pulpit supply.

Plans are being considered for how to decorate the church for the Advent season. We are thinking about asking family groups to be responsible for various decorating tasks to limit exposure and maintain compliance with Covid guidelines.

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**Unfortunately, we are still not able to enjoy church fellowship dinners and social gatherings which are typical this time of year.**

**We continue to comply with Covid Guidelines for our Sunday services and feel we have been able to maintain a safe environment and encourage you to join us for in-person worship. Sunday School is still on hold.**

**If you decide not to attend in person, here are the web addresses for church services you can live stream.**

**First Baptist Church of Lansdale (Lansdale, PA) - with former youth pastor Chris Hamilton**

[**https://www.fbcl.com/live-streaming/**](https://www.fbcl.com/live-streaming/)

**National United Methodist Church (Washington, DC)**

[**http://nationalchurch.org/live-stream**](http://nationalchurch.org/live-stream)

**Shavertown United Methodist Church (Shavertown, PA)**

[**https://www.shavertownumc.com/online-worship/**](https://www.shavertownumc.com/online-worship/)

**Communication:**

**Newsletter:**

If you have email, please let me know so we can curtail our postage cost. ([Linda@shandorf.com](mailto:Linda@shandorf.com) ; phone: 484 767-2566)