



FIRST PARISH CHURCH OF STOW & ACTON

SUNDAY OCTOBER 4, 2020

SUNDAY ANNOUNCEMENTS

SUNDAY OCTOBER 4, 2020

10AM ONLY zoom

Sanctuary closed. Virtual Service by video or phone or at 107.7 FM in the FPC parking lot.

Rev. Dr. Cynthia L. Landrum

"Art, Theology, Suffering, and Wholeness"

In this service we'll look at how the idea of suffering is treated in various world religions, the myth in art culture from Greek myths to modern music that you have to suffer to be an artist, and break down the idea of "necessary suffering" and how we can promote healing instead. FPC is pleased to welcome the members and friends of the Community Unitarian Universalists in Brighton, Michigan who are joining with us in worship on this Sunday!

The Order of Service & the FPC Announcements will be posted on the First Parish Church of Stow & Acton Website under "Services" for download by the Friday evening before the service.

On Sunday you can go directly to the FPC Website by **CLICKING** the below address for the zoom link, phone number, Order of Service (OOS) & FPC Announcements <https://fpc-stow-acton.org/services>

OCTOBER PLATE SHARING

UU MASS ACTION

UU Mass Action is the UU State Action Network for Massachusetts. Founded in 2005, we organize and mobilize UUs to confront oppression in our Commonwealth. The challenges we face are daunting and we know that they are all related and rooted in the same systems of injustice. To make the changes we seek, we will need to be organized as a faith community and in relationship with frontline leaders. We are so much stronger when we work together! Our core campaigns include: Ending Solitary Confinement, Environmental Justice & Action, Immigrant Justice and Economic Justice. We are grateful for the support of First Parish Church of Stow & Acton and your continued partnership!

Virtual Coffee Hour

This Week in our Religious Education Program

We will continue offering our workshops for grades 1-5 during the 9:15-9:55 time slot.

Grades 6-8 can take part in workshops during the 11:30-12:30 time period.

If you haven't signed your child/youth up for an RE Workshop you still can just contact Michelle at dre@fpc-stow-acton.org.

Our High School Discussion Group meets today, October 4th from 11:30-12:30 for a discussion about schools during the pandemic.

I

THE WEEK AT CHURCH OCTOBER 5-OCTOBER 10

Monday

Tuesday Coffee Meet Up at the Gazebo 10am-11am see M. Tucker
Asylum Meeting 7:00pm ZOOM
RE Meeting 7:00pm ZOOM
Book Group 7:00pm ZOOM

Wednesday Membership Committee Meeting 7:00pm ZOOM
Racial Justice Task Force 7:00pm ZOOM
Meditation 7:25 ZOOM

Thursday FPC Elevator Work 7:00am
Peace Vigil outside in front of the church 5:00pm
TRUSTEE MEETING 7:00pm ZOOM

Friday SGM 9:30am ZOOM

Saturday SGM 9:00 am ZOOM
Pies for sale - FPC Atrium 10am -1:00pm or when sold out
Saturday Morning Stroll 10:30am See Margaret Tucker

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Sunday, October 11, 2020

10 AM ONLY ZOOM

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UU the Vote!

**Ingrid Holcomb, lay leader; homily by Rev. Susan Frederick-Gray,
UUA President**

From our work for marriage equality, women's suffrage, the abolition of slavery, for civil and voting rights, to advocating for a path to citizenship for immigrants, to taking on the 'New Jim Crow' and white supremacy today, Unitarian Universalists have a legacy to carry onward. On this Sunday we'll be sharing a homily from UUA President Susan Frederick Gray in a special service weaving together our usual FPC traditions and words from many prophetic UUs from the UUA and beyond. Our Denominational Affairs Chair, Ingrid Holcomb will host the service.

Virtual Coffee Hour

Virtual Religious Education

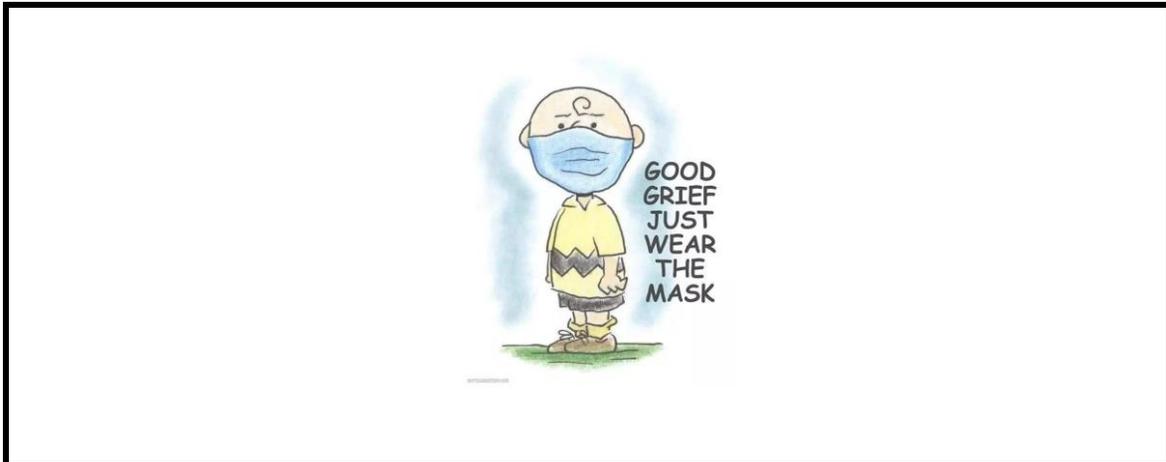
MASKS ON EVERYONE PLEASE

One important note/update for everyone: If you come into the church buildings, please wear a good fitting mask

(not a loose mask, bandana, gaiter or anything else as a face covering).

Studies have shown that only a good fitting mask effectively reduces transmission of viral aerosols, and since many of our bakers and some of our staff are in the high risk categories, we really need to do our best to protect them. Now that our buildings are busier, folks need to make every effort to be masked AT ALL TIMES they are in the building.

If you do not have a mask...you're in luck! There are a variety of donated masks in bins behind lower Fellowship Hall on the small plastic picnic tables. If you don't find one there in your size...let Rebecca know and she will try to procure one or make one for you.



OPPORTUNITIES for socially distant meet-ups:

We are all feeling the need for human connection. To this end we have arranged a few safe ways to get together away from a screen!

We have lots of ideas for events but we need volunteers to step up to facilitate in order to get these off the ground. We are focusing on outdoor activities while the weather permits. If you are able to help

out at all, **please contact Ann**

Sadler at annsadler01@gmail.com or **Margaret**

Tucker at mstucker@mac.com

Here are a couple of dates for your October calendar.



Coffee and Chat - Tuesday's 10-11 AM ([October 6, 13, 20, 27](#))

Meet up at the **gazebo in the Stow Town Park adjacent to FPC.**

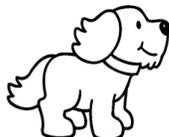
Dress for the weather and don't forget your mask and coffee!



Saturday Morning Stroll (*1st and 3rd Saturday*) - details TBD
October 3
October 17



Biking on one of the local rail trails TBD



Dogs and their owners meetup TBD

Mental Illness Awareness Week **October 4 - 10**

Joleen Trotta, Ingrid Holcomb, and Rev. Cindy have committed to bring mental health information and resources to our congregation this year. The first step was to bring speakers from the Massachusetts chapter of the National Alliance on Mental Illness (NAMI) for our worship service on August 9th.

The week of October 4-10 is Mental Illness Awareness Week!

To mark this awareness week, Joleen, Ingrid and Cindy have two announcements.

(1) We are working on setting up peer support groups and at least one other event, perhaps a conversation around a short book (**Held: Showing up for Each Other's Mental Health**). If you are interested in contributing ideas or energy, please let us know.

(2) We have resources at FPC for people with mental illness and resources for people affected by a family member or friend with a mental illness. We will share that information with you at any time.

[Ingrid Holcomb, Ingrid.holcomb2@verizon.net](mailto:Ingrid.holcomb2@verizon.net)

[Joleen Trotta, mdc@fpc-stow-acton.org](mailto:Joleen.Trotta@fpc-stow-acton.org)

On a related note - we'd like to draw your attention to a local family-friendly event for every age and ability to enjoy. **Cucurbit Farm in Acton is displaying (not-too-scary) scarecrows made by local folks** as a fundraiser for NAMI Massachusetts. Last month, each scarecrow maker donated \$25 to NAMI Mass and received the frame to use.

Scarecrows will be on display through October and the public is invited to vote for their favorite.

Please join the Racial Justice task force for a virtual event on October 12th, Indigenous Peoples' Day, at 2:00pm for a showing of a documentary about the Doctrine of Discovery, followed by a brief discussion.

This will be an hour long event and will be open to the public, so please invite your friends and family to join us.

You can register by emailing me at junebmcknight@yahoo.com.

The zoom link will be sent two hours prior to the event. Please mark your calendar and join us on October 12th!

The UU Journey at FPC

A **Virtual** 4-Session Course on UU History, Spirituality, Mission, and Traditions

Theology, Worship, & Spiritual Journeys
Wednesday, October 14, 7:00 – 9:00pm

Unitarian, Universalist, UU, & FPC History
Wednesday, October 21, 7:00 – 9:00pm

Polity, Governance, & Social Justice
Wednesday, October 28, 7:00 – 9:00pm

FPC Traditions, Involvement, & Membership
Wednesday, November 4, 7:00 – 9:00pm

Our Minister, Rev. Cindy Landrum will lead the virtual classes. There will be opportunities to share your own personal spiritual journey, ask questions, and get to know others in the church. **You do not need to be new to FPC to participate. All are welcome!**

Please contact Joleen Trotta if you are interested in participating.
mdc@fpc-stow-acton.org



Saturday Morning

Breakfast

OCTOBER 17

This fall, Saturday Morning Breakfast will return via zoom. And thanks to Jonathan Daisy of the FPC media team and Stow TV, we will have preludes to each breakfast of video excerpts of past New Revival Coffeehouse concerts. Below are summaries of upcoming talks.

Music's on at 7:45

October 17. Dr Richard Ellison is an epidemiologist and co-chair of the Covid-19 task force for UMass Memorial Medical Center in Worcester. He will offer insights to help us understand the pandemic.

Upcoming talks:

November 21. "Lost Treasures of the North High Jungle of Peru." Over the last 20 years Daniel Fernandez-Davila has returned to the North High Jungle of Peru to build rural libraries as well as to rescue clues of the lost civilization of the Chachapoya. ***We invite you November 21, via zoom,*** when Daniel will bring to you some images of these unseen treasures and share as well his humanitarian educational mission that unfolds every year in this extremely remote area of the Andes. He is a middle school teacher in Wayland.

December 5. Paul Sellow, Little Leaf Farms, will talk about hydronic farming. He supplies several local grocery stores from his business in Devens.

~Jeff Brown

FUNDRAISING INITIATIVE

Hello FPCers!

Last week I sent out an announcement about a new fundraising initiative we will be undertaking at FPC.

We are trying to expand the positive impact of FPC Marketplace by offering items for sale through additional channels such as Facebook Marketplace, Nextdoor.com, eBay and Poshmark.

This initiative will not replace FPC Marketplace, but will be used to either sell items not claimed through FPC Marketplace, or for which we feel we may reach a wider audience and achieve higher revenues by expanding the market exposure. By reaching an audience outside FPC, we can bring in revenue from outside our community.

At this point, I am putting together a committee to help launch this initiative. So far, three folks have stepped forward to help, but we could use a few more. Please let me know if you are interested in helping with this effort. *I would like to establish the committee and get a kickoff meeting set up within the next week.*

~Sue Moses

THIS IS THE MOST UP TO DATE INFORMATION ON FPC'S APPLE PROJECT

*The first sales began on Saturday
September 19 & Sunday September 20.
The project will run the usual 4 weeks, ending on
Columbus Day/Indigenous People's Day weekend (Oct.
10-11th)*



People were SO HAPPY to get pies...it was like we were able to save one normal thing for them in this pandemic...and everyone adapted to the drive up format beautifully. Several folks contributed baked goods and preserves for us to sell (jams, jellies, pickles, relish)...over the weekend we sold almost \$150 in those in addition to all of our pies. We also had zero complaints about our increase in pie price, with about a third of folks saying "keep the change" when giving us a \$20 bill.

Thanks to everyone who has signed up to help out going forward.

WE REALLY NEED MORE BAKERS. (*Baking instructions below*) I know that some folks simply cannot risk being in the church building, and that's okay, but if you are someone who would be comfortable coming in and working with our new social distancing layout, we'd love to have your help and all training will be provided (see picture; we only have five folks in the kitchen rolling/crimping and 6 in the hall filling pies, with one person floating/putting pies in the oven;

we also open the windows in the kitchen and hall to get good ventilation)!



We ask if you or anyone in your home has symptoms of Covid-19, is waiting to get testing results, is under quarantine, or has recently participated in an event or activity that could place you at risk for infection, that you please do NOT participate in any pie project activities until you are sure you have a clean bill of health. Also, be sure to wash your hands thoroughly before and after every pie project activity you participate in. We've had a great response for sign ups, but there is room for more folks to help, so please check it out and sign up where you feel comfortable. **Pies will be available on Saturdays and Sundays 10 am ~ 1 pm, through Oct 10 & 11.**

(A FEW CHANGES & ADDITIONS)

As with everything else during a pandemic, some adjustments have needed to be made....so *please read the descriptions below to understand how we plan to make the Apple Pie Project happen as safely as possible. Signing up for tasks is ESSENTIAL this year, as we have broken many tasks that people use to just "show up for" into shifts to ensure safe social distancing. Please sign up at:*

<https://www.signupgenius.com/go/10C044AA9AC2DA5F49-apple3>

Dough making

Currently the Mallon Family has offered to do all four weeks of dough making, but we may need additional volunteers if they need a break at some point during the project. Volunteers will be asked to wear masks while moving through the building and working in the kitchen.

Apple collecting

This is generally an easy social distancing activity as it occurs outdoors and folks tend to do it in family groups and are encouraged to wear gloves anyway. So, we will continue with the apple collecting as usual, but we will ask that folks wear masks when collecting near other folks outside of their family. **ONE MAJOR CHANGE is that we will be collecting apples on Tuesdays and Wednesdays** this year NOT Wednesdays and Thursdays as in the past. For questions regarding apple collecting, please contact Steve Evans (steve.pies@fpc-stow-acton.org).

Apple peeling/prep

- Please sign up online to peel apples (see below for link) so we know how many helpers to expect. We are giving each sign up 1/2 of the apples from one of our yellow half bushel bags to take home to turn into slices.
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- Apples can be picked up by volunteers from bins located at the lower Fellowship Hall entrance (behind

the building) **anytime after 4 pm on Wednesday afternoon**. Apples will be in grocery bags along with 3 clear plastic food safe bags (and twist ties) to put the prepared slices in.

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- Volunteers are asked to take the apples home, wash them, peel them, core them, cut them into pie slices, and place them in the clear plastic food safe bags provided and refrigerate them until you are ready to prep the apples.
Also, **DO NOT ADD ANYTHING TO THE APPLES**. Do not add lemon or anything else to prevent them from browning. Once we add cinnamon and cook them, no one minds a little brown in their pie. We only want the ingredients listed on our labels in our final pie products.
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- Please **wash your hands** before handling the apples and make sure to clean any prep surfaces or equipment to prevent potential contamination of the apple slices with allergens...especially NUTS.
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 - Please try not to slice your apples too thinly - roughly an inch wide at the widest part would be great (or use a standard "corer/slicer" device if you have one).
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 - Ideally, the finished slices will not have any peel pieces or bits of the tough inner seed compartment left on the apple.
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a standard ziploc type bag for what remains. Please let Rebecca know so she can provide more bags next time.)

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- Volunteers can drop off the bags of prepared apple slices in the bins behind lower Fellowship Hall any time before 7 pm on Thursday OR can deliver them to the front of the church between the hours of 8-9 pm Thursday where a volunteer will collect and store the apple slices overnight.

If you have any questions, please reach out to Rebecca at applepies@fpc-stow-acton.org. Sign up for pie project tasks, click on the link below.

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- With social distancing of 6 feet followed, there is room in the Fellowship Hall Kitchen for 3 individuals to space out along the counter along the windows to roll dough and 2 individuals at the metal table in the center of the kitchen for rolling/crimping. These “stations” will be marked with painter’s tape to encourage folks to maintain safe spacing. There is also room for an additional person to move through the right entry door and reach the oven to load in and take out pies when needed.

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- Filling will take place in the Hall with individuals or “same household groups” each being assigned a separate table. Assuming up to 6 people are working in the kitchen, and a need to keep the total person count at 10 or less, the hall can hold 4-5 fillers (assuming one of the fillers also works as the pie oven loader/unloader).
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- **We will work in shifts for each of the areas to limit the number of people in the building. Please see the sign up sheet for more information.**

Bagging

Bagging will take place in the Fellowship Hall as usual. With 2-3 volunteers bagging, there will be plenty of room for social distancing, but folks could stagger when they bag as well, if desired. All baggers will be asked to wear masks in the building and gloves and aprons while handling pies.

Selling

Rather than selling out of the pie shed as usual, we will be asking pie purchasers to pull up to the front doors of the church, where they can line up to purchase pies from within their cars.

- Sellers will greet the purchaser, ask for their order, take their payment, and then will deposit the pies into the open trunk of the purchaser’s car.

- We will have to encourage low risk individuals to volunteer as sellers. Sellers will be asked to wear a mask and sunglasses or a face shield if they desire. They will be provided with gloves and an apron for them to wear during their shift and will be asked to sanitize their gloves between each purchase.
- We will plan to get extra cash for change this year so that the \$ in the cash can be replaced completely from Sat to Sun so sellers from Sunday don't handle cash that was handled on Saturday.

Quantities/Price

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- We haven't raised prices for many years. Increasing the price we charge per pie this year will help make up for the possibility that we will make/sell fewer pies. Our plan is to raise the price per pie to \$18, which is in keeping with the price of pies at our local farm stands.

What to offer

- Since we are not going to have the fair this year, *we are hoping to offer a variety of jams/jellies, pickles and baked goods that will be pre-packaged and ready to sell along with the pies.* We will have a list each week of what is available for purchasers to choose from (selection may vary from week to

week). Please contact the Pie Project Coordinator, Rebecca Stadolnik, at applepies@fpc-stow-acton.org if you have items to donate.



Sign ups

Signing up in advance for roles in the pie project will be more important than ever this year, especially with regard to the new plans for peeling and baking.

To sign up, go

to: <https://www.signupgenius.com/go/10C044AA9AC2DA5F49-apple3>

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