



CROWD SAILING

Read the Word, Pass the Bread, Share the Recipe

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TURN A PROFIT ON ISOLATION

by **RACHEL JANKOVIC**

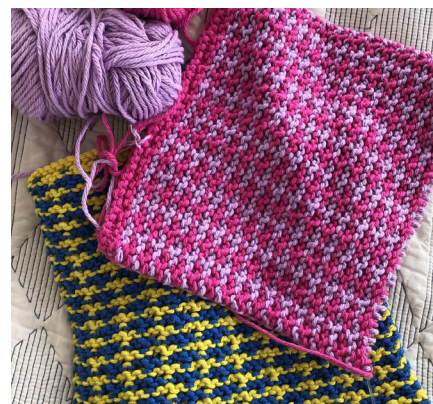
SO HERE WE ALL ARE, IN A worldwide weird situation. With some of us suddenly more or less confined to our homes, I've been thinking about how many excuses we are losing all at once! What is it that your routine doesn't allow time for? What have you been putting off for a long time or refusing to think about? I have ideas!

Keep up with your Bible reading. This is a great opportunity to stay in the Word, catch up on missed readings, and enjoy the extra time feasting!

What have you never had time to try? Bread-baking? Knitting? Those two dishcloths in the photo are something I've been meaning to do again for ages but just haven't started for some reason. Excuses gone. Game on. (The pattern is called Clover Tweed. The yarn is Peaches and Cream.)

How about that book you meant to read, or that game you meant to play with your kids? What do you have all the pieces for and until now, none of the time?

If you are going to be home a lot more, what can you do to make your home lovely and joyful? Make it smell good and reflect the God you worship.



Maybe there is something BIG you have been putting off. Confessing that sin, getting things right with your husband, taking responsibility for the Christian education of your children. Let's take this moment the Lord is giving us to look those things in the eye and deal with them like a Christian.

We will probably all remember the discomfort of this time for the rest of our lives. Let's pray that it will be a great mile marker in the lives of many, the time when we also began to do the things we had been neglecting. The time we read the Word, and prayed, and confessed our sins, and went forward in the joy of the Lord with our strength renewed.

I have a lot of projects on the list for the coming days: writing, cleaning out the basement, sewing all the cloth napkins while letting four girls try it, baking, and pressing on in so many places. Let your excuses fly. We don't need them anymore! ❀

THE RESURRECTION OF SPRING

by BEKAH MERKLE



ONE OF MY CHILDREN—THE lovely Jemima—was born at the beginning of April. She was my only spring baby. Right at the very end of March, feeling like I was going to burst any minute, I had the funniest sensation of being incredibly in tune with nature at that moment, but not the way most people mean it when they say that! The buds were swelling on all the trees just about to burst into flower, and I knew exactly how they felt. The sheep were all lambing, the bulbs were pushing their way up through frozen earth and spiking their way through the dead leaves of the previous season, and I had a new little life inside me getting ready to make her appearance like the first

fragile and beautiful petals of the apple blossoms outside her nursery window. I FELT spring that year: the beauty and excitement of new life pushing through pain and death.

I love that we celebrate Easter (at least in this hemisphere) at the very moment when all of creation is shouting the truth of the gospel at us from every side. From the death of winter comes the resurrection of spring. New birth is all around us, from the trees overhead to the grass under our feet, all singing the song of the ultimate New Birth. Life from the dead. Christ from the grave.

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I love that God has woven the truth of His gospel into the very fabric of this earth. I love that the Book of Natural Revelation (which feeds and nourishes our bodies) is singing in such tight harmony with the Book of Specific Revelation that feeds and nourishes our souls. All of it points to Christ. All of it points to His triumph over death and His bursting from the grave.

The entire Old Testament is the story of waiting. Waiting in the darkness, waiting in the winter. Sometimes waiting faithfully, sometimes unfaithfully. But always waiting. Waiting for dawn.

Waiting for spring. The faithful saints were the ones who believed that spring would come, the unfaithful resigned themselves to the darkness. Abraham looked at the stars of the night sky and believed that the Morning Star would come.

When night fell on the human race in the fall of man, when sin and death entered the world and winter came, God promised us a Seed: the Seed of the woman that would eventually triumph over the seed of the serpent. And through all of that long night, God preserved that Seed. The stories of the Old Testament are the stories of that long wait. The genealogies that we sometimes find so difficult are tracing that miraculous path of redemption: the preservation of that promised Seed. And the Seed of the woman did finally come, after all that time. He did crush the head of the serpent. He triumphed over him in the cross, conquering sin—and He triumphed over death when He burst from the grave.

At Easter, everything reaches that crescendo. The leaves of Scripture and the leaves on the trees are all singing the same song. Christ from the grave, light after darkness, life from the dead. ✿



CRAFT IDEA: Resurrection garden terrarium

Create a little tabletop garden with your kids to help them picture the stone rolled away from the empty tomb.



EASTER TIPS

Scavenger Hunt

KATE SUMPTER

My parents began the tradition of doing a scavenger hunt for our Easter baskets. After church, while the moms, aunts, and grandmas prepped dinner, the dads gave us clues for the hunt. The youngest kids got pictures of something in the house, while the older kids who could read got written clues. Once, my dad gave my sister her clue as a rhyming stanza! I remember getting a math clue. We would hunt down our Easter baskets in the dryer, the garage, under the sink, on the porch, in the doghouse, etc. So much fun! Now my husband and I do the same scavenger hunt with our daughter.

Color-coded Egg Hunt

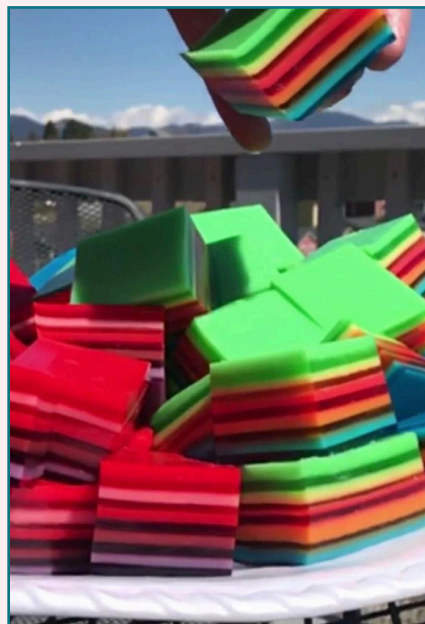
LAUREN MCMURRAY

We have a fun group of cousins with a big age range (the oldest was 17 when the youngest was born), so we do a color-coded Easter egg hunt. I simply assign each cousin a color and assemble eggs filled to brimming with each cousin's favorite treats. By color-coding the eggs, we've never had to fret over greediness, plus we can easily accommodate any allergies. :)

Each dad is given a labeled ziploc bag filled with eggs to hide for his kids. Toddlers' eggs are easy to find and brightly colored. Elementary kids' eggs are usually pastel and tucked in garden nooks and crannies. Tweens' eggs are usually greens or even camo—and dads have a lot of fun hiding these up high or invisible in plain sight. Typically we do about 12 eggs per cousin, and let them eat everything!

Jell-o Jigglers

RACHEL JANKOVIC



These are fun! We mix half of each color with a little sour cream and pour it over the first layer once the first has set up a little.





Easter Cakes

VALERIE ANNE BOST

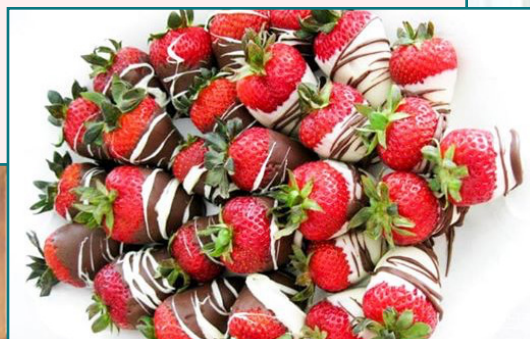
I love decorating cakes with Easter candy. You can also use Jell-O to flavor and color rainbow layers.

Easter Breakfast

RAYIA SODERBERG

We make cream puffs and strawberries every Easter for breakfast. Often we'll turn the cream puffs into a croquembouche. My kids really look forward to it! If you buy the

cream puffs from Costco it's a super fun and easy way to make breakfast extra special. ❀



MANNERS DINNER

by JAN SAWYER



I THOUGHT IT WOULD BE FUN TO INTRODUCE you to the idea of having a manners dinner with your children or grandchildren. My husband and I do this dinner with just our grandchildren. It's lovely giving them our full attention when we have them all to ourselves!

I must give credit to my twin sister, Jeanette Enns, for this fun tradition. She and her husband have served manners dinners to their children from the time they were small. Just last month, they served their children's children and even one great-grandchild! The pleasure of spending time with her family is a rare and loving experience. They are gracious in every way and a joy to be with. They have a way of making you feel like you are the most important person at the table. So much of their ease at making you feel comfortable comes from the training they had

at manners dinners. So that's why I'm excited to share these tips with you!

We started years ago when our grandchildren were small (one in a highchair because we didn't want to leave him out, but highchair size might be just a wee bit too young!). Now our small grandchildren are mostly taller than we are and drive themselves to our house, but they

come with the same excited anticipation that they did when their parents would drop them off all dressed up in their fancy dresses and ties.

It's a rather formal dinner with crystal and silver, but we keep the food simple so we can focus on actual table etiquette and polite conversation. By "simple," I mean soup from a can, salad, ham, potatoes, vegetables, rolls, butter, and an easy dessert. In the early years, I would get up and serve each

**WE DON'T WANT OUR
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WE DO WANT THEM TO
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course while my husband entertained the kids at the table. Now that the kids are older, I choose two at a time to help me remove dishes and serve the next course. They love it! I didn't realize the skills they were picking up on, watching me all those years, until I saw them in action, attending or hosting other functions. They are pros!

Our table etiquette includes no elbows on the table and no talking with our mouths full, slurping water, or chewing with our mouths open. We also talk about which fork is used for which course and how to butter your bread. Of course you could get legalistic with all these rules, but we try to keep them delightful. We don't want our grandkids to be table-manner snobs. We do want them to be good guests who happen to know which fork is for the salad and what to do with their napkins! As for conversation, we've taught the kids to greet their host and hostess, listen well, ask stimulating questions,



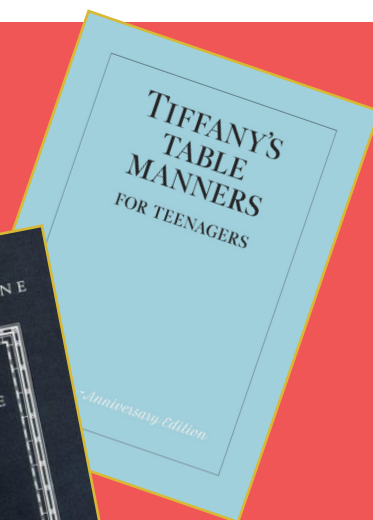
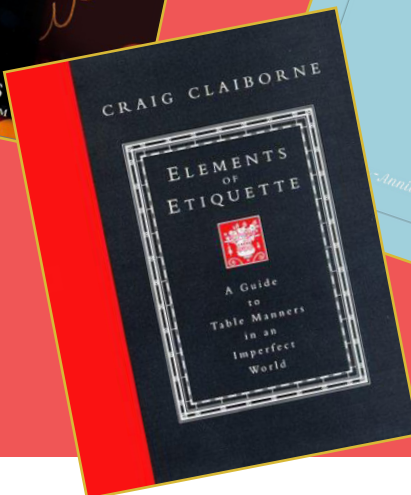
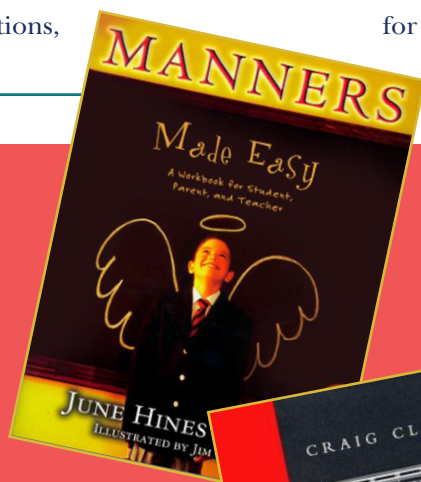
give sincere compliments, be aware of everyone at the table, and express their thanks on the way out the door.

We started out with simple rules, reviewed them each time, and moved on to new rules with each dinner. I got inspiration from several books on manners which you might also find helpful (see the list below). If you want to get a real chuckle out of studying fine protocol, just find an old Emily Post book about manners and use some of her clever ideas! But remember, while books have great tips, you want to stay concentrated on raising delightful, thoughtful, godly children that are more interested in esteeming others better than themselves!

So, there you have it: an investment in children that can have rich returns, just by gathering around a meal and learning how to love others at the table. Who knows how far a fun tradition can go to establish a rich heritage for generations to come. 🌸

Recommended books on manners

- *MANNERS MADE EASY*
by June Hines Moore
- *TIFFANY'S TABLE MANNERS FOR TEENAGERS*
by Walter Hoving
- *ELEMENTS OF ETIQUETTE: A GUIDE TO TABLE MANNERS IN AN IMPERFECT WORLD*
by Craig Claiborne



EASTER RECIPES

Some favorite recipes for your resurrection celebrations.

GRILLED BUTTERFLIED LEG OF LAMB

from the **BRIDE & GROOM: FIRST AND FOREVER COOKBOOK**

MARINADE

- ¾ C olive oil
- 6 large cloves garlic, peeled
- Juice of 1 lemon
- 1 ½ t kosher salt
- 1 t freshly ground pepper
- 1 lemon, cut into about 8 thin slices
- 1 butterflied leg of lamb (3 ½ to 4 ½ pounds)
- Olive oil for brushing
- Kosher salt and freshly ground pepper
- Scant ¼ C dried rosemary, crumbled
- Scant ¼ C oregano

TO MAKE THE MARINADE: Combine the oil, garlic, lemon juice, kosher salt, and pepper in a blender and blend until smooth.

Put the lemon slices on a plate and brush lightly with some of the marinade. Set aside.

Remove any string from the lamb if necessary. Put the lamb on a flat surface and, using a rolling pin, mallet, or the back of a saucepan, pound about 40 times, concentrating on the thickest area of the meat. This ensures more even cooking.

Put the lamb, fat-side down, in a large baking dish and pour the remaining marinade evenly over the lamb, massaging the meat on both sides with your fingers. This helps jumpstart the marinating process. The more you massage the meat, the better, especially if your time is limited. Let the lamb and lemons stand at room temperature for 1 hour or refrigerate for up to 24 hours.

Prepare a medium-hot charcoal fire or preheat a gas grill to medium-high.

Remove the lamb from the marinade. Brush with the oil and season both sides with kosher salt and pepper to taste. Coat one side with the rosemary and the other with

oregano, pressing the herbs into the meat. Put the lamb (fat-side down) on the grill. Cook, with the grill covered, for about 15 minutes. Turn the lamb over, cover the grill, and cook for an additional 5 minutes. Place the lemons on the grill and cook for 2-3 minutes per side, until soft and lightly charred. An instant-read thermometer inserted into the center of the meat should register 120-130°. Do not overcook the lamb, as it will continue to cook while resting. Remove the lamb and lemons from the grill.

Transfer the lamb and lemons to a high-sided baking sheet (or grooved cutting board), cover loosely with aluminum foil, and let rest for 15-20 minutes. Transfer the lamb to a cutting board and slice the lamb against the grain into thin slices. Serve with 2-3 lemon slices per person.



JOANNA GAINES'

LEMON PIE



LEMON PIE:

Vegetable oil spray
1½ C crushed graham crackers
(from about 27 squares)
1/3 C sugar
6 T salted butter, melted
3 C sweetened condensed milk
3 egg yolks
2/3 C fresh lemon juice (from 3 to 4 lemons)
Pinch of sea salt

WHIPPED CREAM TOPPING:

1 C heavy cream
2 T sugar
1 t pure vanilla extract

GARNISH:

Lemon slices
Grated lemon zest
Mint sprigs

Preheat the oven to 350°F. Lightly spray a 9-inch pie plate with vegetable oil.

In a large bowl, combine the crushed graham crackers and 1/3 cup of the sugar and stir to blend. Stir in the melted butter until well blended. Press the cracker mixture onto the bottom and up the sides of the prepared pie plate. Bake until firm, about 8 minutes.

Meanwhile, in a stand mixer fitted with the paddle attachment (or in a large bowl with a handheld electric mixer), beat the condensed milk, egg yolks, lemon juice, and salt on medium speed for 4 minutes.

Pour the mixture into the baked pie crust. Return to the oven and bake until the center is set when the pan is gently nudged, about 10 minutes.

Cool the pie on a rack for 30 minutes. Place in the refrigerator until set, at least 1 hour and up to 3 days.

HOT CROSS BUNS

3 ½ - 4 C flour (separated)
2 packages yeast
1 t cinnamon
½ t nutmeg
¼ t ginger
Dash cloves
Grated orange rind
¾ C milk
½ C butter
1/3 C sugar
¾ t salt
3 eggs
2/3 C raisins
White frosting

Sift 2 C flour, yeast, and cinnamon in a bowl. Set aside.

Heat milk, butter, sugar, and salt in a saucepan to 115-120 degrees. Remove from heat. Add eggs to milk mixture.

Stir raisins into flour mixture. Add milk mixture to flour and gently knead.

Knead in remaining 1 ½ - 2 C flour as needed. (Don't add too much flour; the dough should be slightly sticky.)

Let the dough rise 1.5 hrs till doubled. Punch down and shape into 18 balls. Cover and let rise 45 min.

Bake at 375 for 12-15 min. Do not overbake. When cool, pipe a cross of frosting on top.



EASTER NEST TORTE

adapted from WILLIAMS SONOMA

CAKE:

1/2 C self-rising flour (to make your own: add 1.5 t baking powder and 1/2 t salt per 1 C flour)
1/2 t baking powder
1/3 C cocoa powder
1 stick unsalted butter, softened
1/2 C superfine sugar (you can throw normal sugar in the food processor for a couple pulses, or just use normal sugar—that's what we did and the texture was still great)
2 eggs
4 T orange flavored liqueur
3 oz semi-sweet chocolate, broken into pieces

INSTRUCTIONS:

Grease a 9" springform pan and line the base.

Sift flour, baking powder, and cocoa. Add butter, sugar, and eggs. Whisk until creamy.

Pour into prepared pan and bake at 350 for 20-25min. (Mine only took 12 min on convection. Watch closely.)

Remove from pan and place on a cooling rack. Move the cake to a serving plate and drizzle with the liqueur. (We used a toothpick to prick holes all over for better absorption.)

Measure the cake's circumference, then cut a waxed paper strip 1/2" longer and 2.5" wide. Melt the chocolate

and spoon it along the strip, spreading it to the edge on one side and shaping a wavy line on the other about 1/2in away from the edge. Leave 1/2" free at one end.

Set aside for 15-20min, then carefully lift the paper strip and secure it around the sponge so the straight edge rests on the plate and the ends of the strip meet. Chill. (We found it took longer than they said to get to a pliable state that was still hardened enough to stand upright.)

FILLING:

2 t powdered gelatin
2 T cold water
3 egg yolks
1/4 C superfine sugar
1 t cornstarch
1 1/4 C milk
7 oz semi-sweet chocolate
1 1/4 C whipping cream

Sprinkle the gelatin over the water in a small bowl and set aside to soften.

Beat the egg yolks in a bowl with the sugar, cornstarch, and a little of the milk. Put the remaining milk in a heavy bottomed saucepan and bring just to a boil. Pour the hot milk over the egg yolk mixture, whisking well. Return the mixture to the saucepan and cook gently, stirring until thickened. Do not allow to boil.

Remove from heat and stir in the gelatin until dissolved. Break the semi-sweet chocolate into pieces and add to the gelatin mixture. Let melt, then stir until smooth. Cover with waxed paper and allow to cool until just beginning to thicken, then remove paper.

Whip the heavy whipping cream into soft peaks and fold it slowly into the chocolate mixture.

Pour the chocolate mixture on the sponge cake in the chocolate form. Chill. Remove the waxed paper strip from the outside of the cake.

DECORATE:

5 oz milk chocolate
Small chocolate eggs

Using a sharp knife, slice the milk chocolate into long thin shards and lay on the cake in a nest. Or you can melt more semi-sweet chocolate, spread it into a thin layer on waxed paper, and then break it into shards which you can then arrange on the cake.

Chill and serve! ❁





EASY EASTER TREAT

Robin's nests

Kids love to help make these easy and fun treats. Just stir together 1 bag of melted butterscotch chips and 2 bags of crunchy chow mein noodles. Scoop onto parchment paper, top with little candy robin's eggs, and cool until hard.





BIBLE READING CHALLENGE

STARTS JUNE 1!