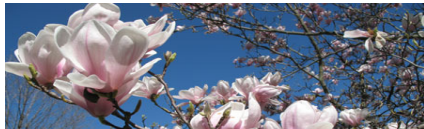


# April

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2	3	4
			Prayer Meeting 7:00 pm	College & Career 6:30		Leadership Training 10:00am-Noon
5	6	7	8	9	10	11
9:00 am-Sunday School 10:15-Combined Service Followed by Potluck	Seniors' Breakfast @ Charlies 9:00 a.m.	CCOC 7:00 pm WAC 7:00 pm	Prayer Meeting 7:00 pm	Finance Council 7:30 pm College & Career 6:30 pm	<b>Good Friday</b>  Seder Meal 7:00 pm	
12	13	14	15	16	17	18
<b>Easter</b>		Alliance Women Leadership 6:00 pm	Prayer Meeting 7:00 pm	College & Career 6:30 pm	Scrapbooking 7:00 pm	Special Service 6:30 pm Speaker from American School For Women and Children
19	20	21	22	23	24	25
Baptism at both Services		Governing Board 7:00 pm	Prayer Meeting 7:00 pm	College & Career 6:30 pm	Women's Spring Retreat Game Night! 7:00 pm	Women's Spring Retreat
26	27	28	29	30		
Women's Spring Retreat	GLD Conf. at Bedford Alliance	GLD Conf. at Bedford Alliance  DDC 7:15 pm	Prayer Meeting 7:00 pm	College & Career		



# May



Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1	2
3	4	5	6	7	8	9
	Seniors' Breakfast @ Charlie's 9:00 a.m.	CCOC 7:00 pm WAC 7:00 pm	Prayer Meeting 7:00 pm	College & Career 6:30 pm		
10	11	12	13	14	15	16
Mothers Day		Alliance Women Leadership 6:00 pm	Prayer Meeting 7:00 pm	Finance Council 7:30 pm College & Career 6:30 pm	Scrapbooking 7:00 pm	
17	18	19	20	21	22	23
		Governing Board Meeting 7:00 pm	Prayer Meeting 7:00 pm	College & Career 6:30 pm	Game Night! 7:00 pm	
24/31	25	26	27	28	29	30
C&MA General Council Louisville, KY	Memorial Day C&MA General Council	C&MA General Council	Prayer Meeting 7:00 pm C&MA General Council	College & Career 6:30 pm C&MA General Council	C&MA General Council	C&MA General Council

# The Cook's Corner

## Darrell Evans' Bumbleberry Pie

Submitted by: Darrell Evans

### Crust:

1 cup (2 sticks) unsalted butter, chilled, plus more for the pie plates  
2 ½ cups all-purpose flour, plus more for rolling out the dough  
1 teaspoon salt  
1 teaspoon sugar  
¼ to ½ cup ice water

### Filling:

2 cups each fresh or frozen blueberries, raspberries, sliced strawberries  
2 cups fresh or frozen chopped rhubarb  
4 cups chopped, peeled baking apples.  
2 cups sugar  
2/3 cup all-purpose flour  
2 tablespoons lemon juice

### Making the Crust:

#### Step 1

Cut each stick of butter into eight pieces, and refrigerate until needed. Place the flour, salt, & sugar in a large mixing bowl, and mix to combine.

#### Step 2

Add the chilled butter into the flour mixture. Using a pastry blender, incorporate the butter into the flour mixture; the mixture should resemble coarse meal with small pieces of butter, the size of small peas, remaining visible. (If you choose to use a food processor: pulse in the butter 8 to 10 seconds. Add ¼ to ½ cup ice water through the feed tube with machine running.)

#### Step 3

Drizzle 2 tablespoons ice water over the flour-butter mixture, and blend. Repeat with an additional 2 tablespoons water. At this point, you may have to add more water: When a handful of dough squeezed together just holds its shape, you've added enough; If the dough crumbles, continue incorporating water, 1 tablespoon at a time, checking the consistency after each additional tablespoon.

#### Step 4

Turn the dough out onto a clean work surface. Divide the dough into two equal pieces, and place on two separate sheets of plastic wrap. Flatten and form two disks. Wrap, and refrigerate at least an hour.

#### Step 5

Lightly dust a clean, dry work surface with flour. Place the chilled dough in the center of the work surface, and dust the dough as well as the rolling pin with flour. Position the rolling pin on the center of the disc of dough, and begin rolling the dough away from you. Give the disk a quarter turn and roll again. Continue turning and rolling until you have an even 1/8 inch thickness. Turning the dough as you roll will prevent it from sticking to the work surface. A dry pastry brush is handy to remove any excess flour during and after the rolling process.

#### Step 6

Lightly butter the pie plate. To minimize stretching when moving the dough, roll it around the pin, lift up, and unroll over the buttered pie plate. Using your fingers, gently pat the dough into place. Trim any excess dough with a paring knife or kitchen shears, leaving a 1 inch overhang; then fold dough under to reinforce the edge. Makes two eight to ten inch crusts.

### Finishing the Pie:

Combine filling ingredients (partially thaw fruit if necessary)  
Spoon into crust. Top with remaining crust. Seal and flute edges. Brush with egg wash.  
Bake at 350° for 50-60 minutes until golden brown.  
This recipe is enough for two pies.

Do you have a recipe that you think everyone "has just got to try?" Turn it in to the church office, or send it to: [cjeremey@hotmail.com](mailto:cjeremey@hotmail.com) to be included in future issues of the PAC newsletter.