



May 2001

“Providing a safe and inviting space for religious freedom.”

-UUFBF Vision

Sunday Service Schedule

May 1

Beltane, The Pagan Festival of May with The Deerys, Rhonda Frost and Jamie VanNess.

May 8

Earth, Our Mother, a Mother’s Day message from Rev. Darcey Laine.

May 15

Freedom: Our Choices Shape Our Lives with Homer Wilkins. Few of us, if any, take full advantage of the tremendous freedoms our culture accords us. This service will include stories of people who, in spite of almost impossible odds, have been able to make use of their freedoms, and have lived productive, even inspiring lives. Though faced with the worst of circumstances, we still have choices. It is up to us to choose lives of which we can be proud.

May 22

Moral Judgment, Part II with Dr. Ben Lovett

May 29

I Can Help You Reduce Your Taxes with our own Carl Parmlee

Sunday Services:

10: 30 a.m.

48 N. Hibbard Road
Big Flats, NY

Located on the north side of Interstate 86 between exits 49 and 50.

All are welcome for coffee and conversation following the service.

Children’s Religious Education Classes:

10: 45 a.m. Sunday mornings, September through June

Nursery Available during each Sunday Service

Fellowship News

Wedding in our Midst

A brief ceremony for Ramona and Brent will take place at the gazebo in Denison Park in Corning on Friday, May 13th at 7 p.m., followed by a party at the local 1000 Union Hall at 100 Civic Plaza, Corning (near the City Hall, enter at Chemung Street). They will be serving beer, wine and appetizers. You are welcome to bring along anything else you wish to drink and a lawn chair for the ceremony. All members are welcomed to share in their special day! RSVP by May 8, in person, at fellowship or by phone at (518) 495-9700.

Help Light Up Haiti

Please help to light up a tent city in Haiti with solar light bulbs. Follow the link below and be sure to watch the video. One of the speakers, Leah Quintal, is from Campbell, NY and is a good friend of Jeni Paquette. You can donate one solar light for only \$20.

www.giftoflightforhaiti.com



INSIDE THIS ISSUE:

<i>Fellowship News</i>	1
<i>Fellowship at Work</i>	2
<i>Our Community & Beyond</i>	2
<i>Sharing Corner</i>	3
<i>Hey Kids!</i>	4

Our Community & Beyond

<i>Beltane/May Day</i>	<i>Sunday, May 1</i>
Games for UU and YOU!	Saturday, May 7, 5 p.m. (dinner), 6 p.m. (games begin)
<i>Respect for Chickens Day</i>	<i>Wednesday, May 4</i>
<i>Cinco de Mayo</i>	<i>Thursday, May 5</i>
<i>Mother's Day</i>	<i>Sunday, May 8</i>
Board Meeting	Sunday, May 8, 9:30 am
Corning Small Group Ministry	Tuesday, May 10, 7 pm
Elmira Small Group Ministry	Wednesday, May 11, 7 pm
Ramona & Brent's Wedding	Friday, May 13, 7 p.m., Denison Park
Dine Out Afternoon	Sunday, May 15

Join everyone directly after service for lunch at Garcia's. A 10% discount will be given.

Friday Night Music Series/Express Cafe Friday, May 20, 6-8 p.m.

Our own singer/songwriter, "Dan Dan the Music Man" Maloney will be performing at the [Express Café & Bakery in Elmira](#) located at: 164 North Main Street.

<i>Geek Pride Day</i>	<i>Wednesday, May 25</i>
<i>Memorial Day</i>	<i>Monday, May 30</i>

Fellowship Hosting Schedule

Hosting is a service that we provide each other. If you are unable to host on a day that you are assigned, please make arrangements for someone else to take your place.

<i>Date</i>	<i>Host</i>
May 1	Pecks, Paquette, Scopelitti
May 8	Allen, Miller/Dodson, Mann
May 15	Potters, Vikins
May 22	Wilson, Morrell, Shooks
May 29	Spicer, Divens/Bruffey, Talbot, Wosinski
June 5	McCalls, Stevenson, Hurley
June 12	Deerys, Edwards, Ricotta
June 19	Parsons, Muffleys, Glenn/Martin
June 26	Reynolds, Bennett/Dayton

Fellowship at Work

These are the people to contact if you need help, have a concern or a suggestion.

<i>Board Members</i>		
President	Tamara Miller	(607) 737-8082
Vice-President	Corey McCall	(607) 846-2574
Secretary	Lori Dodson	(607) 483-8699
Treasurer	Leslie Potter	(607) 739-9624
Programming	Jenny Monroe	(607) 524-8439
Director	Renata Brenner	(607) 936-4580
Director	Karen Reynolds	(607) 654-7162
Uni-Verse Editor	Jen Peck	(570) 549-8161

Sharing Corner

This month's Sharing Corner is all about sharing some fantastic recipes from some of our last few functions. We have some amazing cooks in our fellowship who have willingly shared these yummys with us! Enjoy!

Renata's Mexican Chocolate Mousse & Cinnamon Almond Cookies

12 oz. Ghiradelli semisweet chocolate chips	1 oz. golden rum
6 oz. Ghiradelli 60% cacao bittersweet chocolate chips	3/4 cup white rum
1/2 tsp. cinnamon	1 can Redi-Whip
1, 18.6 oz. box Mexican chocolate, chopped	4 c chilled heavy whipping cream, divided
1/2 cup whole milk	Cinnamon-Almond Cookies
3/4 tsp. salt	



Stir chocolate, milk and salt in heavy, medium saucepan over medium heat until chocolate melts. Stir constantly until all sugar in chocolate is dissolved, about 13 minutes. Add rum to chocolate, using long match, immediately ignite rum. Carefully stir chocolate mixture with long spoon until flames subside. Transfer to large bowl and cool to room temperature.

Using electric mixer, beat 3 cups cream in large bowl until peaks form. Working in 2 batches, fold whipped cream into chocolate mixture.

Divide chocolate mousse among 12-18 glasses. Chill mousse until set, at least 3 hours. (Can be made a day ahead. Cover and chill.)

Beat remaining 1 cup of cream until peaks form. Place dollop of whipped cream atop mousse in each glass. Serve with Cinnamon Almond Cookies.

Serves 12-18

3 c all purpose flour	3/4 c (package) golden (or dark) brown sugar
1-2 1/2 tsp ground cinnamon	1 large egg
1/2 tsp baking soda	1 large egg yolk
1/2 tsp baking powder	1 tsp vanilla
1 c (2 sticks) unsalted butter, room temperature	1/2-1 tsp salt
3/4 c sugar	1 3/4 c sliced or slivered almonds

Sift first 4 ingredients into medium bowl. Beat butter in large bowl until fluffy. Beat in both sugars. Add egg and egg yolk, beat to blend. Beat in vanilla and salt. Add flour mixture and beat until dough comes together in moist clumps. Add almonds and knead gently in bowl with hands until blended.

Divide dough into 4 equal portions. Roll each into 10-inch long log, about 1 1/4 to 1 1/2 inches in diameter. Wrap dough in 2 layers of plastic wrap and place in freezer until frozen, at least 4 hours. (Can be prepared 1 month ahead, and since this makes a lot of dough, keep frozen and on hand for impromptu entertaining.)

Preheat oven to 350 degrees. Working with 1 log at a time, remove plastic and cut crosswise into 1/4 inch-thick rounds. Place rounds on parchment paper or ungreased baking sheet, placing 1 inch apart.

Bake until light golden brown, about 12 minutes. Transfer cookies to rack to cool completely. (Can be prepared 4 days ahead. Store in airtight container at room temperature.)

ADDRESS CORRECTION REQUESTED

Unitarian Universalist Fellowship of Big Flats

PO Box 103
Big Flats, NY 14814
Phone: (607) 562-3017



Please check here _____ and return if you no longer wish to receive this mailing. Thank you.

Hey Kids!

In April the Peace Kids got to have a slumber party at Miss Jen's house and they visited some wind turbines up on the top of Armenia Mountain and hike Pennsylvania's Grand Canyon. They had a great time and enjoyed their time outdoors!



Join
us
this
Sunday



Visit us on the web!

www.BigFlatsUU.org



Follow us on

[Facebook!](#)

Join our Yahoo Group!

<http://groups.yahoo.com/group/uubigflats/>