

The Newsletter

Memorial United Methodist Church

6100 Berkman Drive Austin TX 78723

Rev. Cynthia Kepler-Karrer - Pastor

Feeding Northeast Austin, body, mind, and spirit in the name of Jesus.

Sunday Schedule

Sunday School Worship

Find all our Newsletters on our

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June 2020



Though the reality of COVID-19 will be with us for an unknowable amount of time before we find a vaccine or effective treatment, Memorial UMC is trying, as a

congregation, to discern how and when we will offer in-person worship.

The basic place we start is with John Wesley's Simple Rules:

- Do no harm.
- Do good.
- Pay attention to God's ordinances

To see how Wesley expanded on each of these, visit <https://www.umc.org/en/content/the-general-rules-of-the-methodist-church>

Many of us have felt safe and secure during this time, but the truth is that many of the regular congregants at Memorial UMC fall into at least one of several high-risk categories (age, immune system compromise, poor lung function, diabetes). That means that when we begin offering in-person worship, we will be highly likely to continue to stream services and send out emails, allowing those who are at high-risk to remain at home and watch or read our worship.

In addition, worship in person will probably not look the same. We will be even more intentionally physically distanced from each other in the sanctuary. We will have masks available. Given the best current wisdom, we will not have a time of greeting or of passing the peace, nor will we likely have congregational singing or a choir (this last one is really painful!). The biggest question we will need to answer is how to worship without paying more attention to the adaptations than to God.

What has held your attention lately? How have you been practicing Wesley's rules? What will it mean for the church to first do no harm but also to do good? What will keep us safe, others safe and keep our hearts in the knowledge and love of God?

For instructions about how to worship online see May 2020 Newsletter.



The Pastor's Corner

“Put away from you all bitterness and wrath and anger and wrangling and slander, together with all malice, and be kind to one another, tenderhearted, forgiving one another, as God in Christ has forgiven you.” (Ephesians 4:31-32)

Given the amount of flour that has flown off the grocery shelves and the proliferation of creatively named sourdough starters in my neighborhood (my favorites are Breaddy Lamar and Doughleen—please don't bake her just because you can), homemade bread is having a resurgence in this time of sheltering in place. I have also been baking more at home since this started, and I've been going through my baking books to find recipes that I had either not tried and look interesting or had tried before with not as great results.

One of those I had tried before is called Martha Washington's Great Cake. It is derived from one of the only recipes we have that comes directly from Martha Washington's kitchen—she had her granddaughter, Martha Custis, copy it, and that copy was found among her surviving papers. This recipe is scaled down by about eight-fold, a clear indication that it was used for large parties and celebrations.

What particularly struck me about this recipe is that it includes many ingredients we normally refer to as “tenderizers”. The butter, the sugar, the heavy cream, the ale and rose water and even the yolks of the eggs all serve to make this dough tender and moist—as opposed to a standard French bread recipe which develops a strong structure around pockets of air.

We are in a tender time. We are all more fragile than we think we are...and tougher than we have previously imagined ourselves to be. I find myself praying as I make bread, praying for this congregation and the individual members of it, praying for our neighborhood and praying for those who are hungry. While you are eating, notice the difference in the textures of your food—are they soft or tough? What has been feeding you spiritually that has either helped you to remain tender and compassionate or has strengthened you for what you need to accomplish? In a time when so much of what is being reported seems like hard set boundaries over how we divide, how can we as Christians provide a different way of discernment—a way that puts away bitterness and slander and malice and uses instead forgiveness and kindness and tenderness?

Martha Washington's Great Cake:

Stir **2 1/4 tsp. (1 package) active dry or instant yeast** into **1/4 c. warm water** and let stand to soften. Either use a stand mixer (with paddle attachment) or a pastry cutter to mix **3 1/2 c. unbleached all purpose flour, 1/2 c. whole wheat flour** and **3/4 c. (1 1/2 sticks) unsalted butter (cut into tablespoon sized pieces)** until it looks like course meal. Stir into the flour mixture **1/4 c sugar or brown sugar, 1 tsp. salt and 1 lb (3 cups) dried currants (or raisins)** and set aside.

Combine **1/2 c. heavy cream, 1/4 c. pale ale, 2 eggs, 1/4 tsp. each ground cloves, ground mace, and grated nutmeg** in a small saucepan and heat just until warm. Stir that into the yeast mixture and add **2 Tbsp. rose water** (optional).

Combine cream/yeast mixture—*in a mixer*: beat for 5 minutes on low, then scrape down sides and beater and beat for 1 minute on medium; *by hand*: stir with a wooden spoon then turn dough out onto a floured surface and knead for 5-8 minutes with the help of a scraper. In both cases, the dough will remain very wet and sticky and be slightly elastic.

Place dough in a well-buttered 13X9 pan or freeform onto parchment or a large and well-buttered mold (like a panettone mold). Let rise for about 4 hours.

Bake at 350 for 20 minutes and then cover loosely with aluminum foil to keep the currants/raisins from burning. Bake another 20 minutes, remove the foil and then a final 10-20 minutes until the center measures 190 degrees and it's golden brown and a toothpick in the center comes out clean. Let cool.

(recipe from *Baking in America* by Greg Patent, pg. 115-117)

Synthia Kepler-Kramer



- 2nd Cliff Masters
- 7th Tina Zapalac-Nixon
- 9th Courtney May
- 10th Kathy Reinhart
- 16th Pat Marcum
Stephanie Smith
Nicole Teaney
- 17th Renee Simmons
- 19th Joseph Teaney
- 20th Joanne Macon
- 21st Patty Marcum
- 24th Tamara Teaney
- 25th Chuck Garner
Rev. Cynthia Kepler-Karrer
- 27th Chase Jennings Holland
- 30th Lauren Batts



Shirley Dawn Wehmer ended her earthly journey and began her heavenly journey on April 26, 2020. Shirley was born July 31st, 1935 in Leighton, Kentucky and grew up on a farm in Estill County near the City of Irvine. She was the eldest of 9 brothers and sisters. She was the 5th great Granddaughter of Daniel Boone by way of his daughter Rebecca Boone Goe.

She was married to Armin F. Wehmer in 1961 and they moved to Austin, Texas in 1967 where her husband continued to follow his career. They lived in Austin for the next 35 years.

Shirley had a strong religious upbringing. She was a member of the Church of the Nazarene, then became a Lutheran and later in life became a Methodist. Whenever she was able, Shirley would attend Church on Sundays.


She worked for the State of Texas for the Department of Human Services in the role of an Administrative Assistant. After just over 20 years of service to the State she would retire.

After retirement, Shirley occupied her days undertaking volunteer work. Initially with Northwest Care Givers aiding elderly clients and organizing their medical appointments and providing transportation to those who were otherwise unable to make their way to these appointments. She later took on the volunteering role of Receptionist at Lamar Senior Activity Center where she continued to offer profound support to the residents. Over the years, Shirley would continuously focus on others over herself and continuously gave and never expected anything in return.

Shirley's sweetness, kindness and placing others first in her life were admirable virtues we should all aspire to seek.

Shirley was preceded in death by her ex-husband Armin Wehmer and is survived by her two Sons, Fred Wehmer of Jacksonville, Florida and Kevin Wehmer of Austin, Texas along with her Granddaughter Erin Norris (Wehmer) of Atlanta, Georgia.

Visitation was held from 5:00pm to 8:00pm on Friday May 1st, 2020 at Cook-Walden Capital Parks Funeral Home, Pflugerville, Texas. A Private Service, due to the pandemic, was held on Saturday May 2nd, 2020 at Cook-Walden Capital Parks Funeral Home, Pflugerville, Texas.



Worship Input!

As we prepare resources for people to worship at home, we would love to have your input! If you are willing to be in contact with us through email or phone with ideas for hymns, stories and other resources we can provide people with for the various scriptures, please let us know! Pastor Cynthia will be working with Daniel and Kayce & others to produce both online resources and resources that can be mailed to people for personal use. To participate, call the office at 512-452-5796 (we have a way to check messages, even remotely!) or Pastor Cynthia at 512-921-3473.



Memorial UMC Named
Harris Elementary
Partner of the Year!

If you have a
graduating
senior from
high school
or college
please let the
office know.



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