

# KirkWood Kronicle

A Christian Community Growing Together, Knowing, Loving, and  
Serving Christ, to make Him known to all.

March 2024



KirkWood Family,

Last month in this space, I highlighted some of the predictable challenges that a growing church faces. In that piece, I tapped into a great summary article of the best research on that very specific subject.

This month, I want to stay focused on that same issue, but come at it from a different angle.

“Scaling” is a major concern of growing businesses and non-profit organizations. By definition, “scaling” means to try and find ways to keep growing that are sustainable while also doing it at a suitable pace.

I will draw simultaneously from two overlapping resources below: first, a summary article from Forbes in 2019, and, second, the work of renowned business/non-profit researcher Jim Collins (from his books “Built to Last – Successful Habits of Visionary Companies “ and “How the Mighty Fall – And Why Some Companies Never Give In”).

The following five insights are all about how to “scale” well, each of which can be directly and easily pulled over into the church world and into the life of KirkWood:

**1) Don’t let the quality of what you do slip as you grow.** Odds are, it was the quality of what you offer that caused the growth in the first place, so don’t let it be diluted or pushed down the priority list as you reach more people. Often, growing organizations try to do too much and widen their appeal too far, and in so doing they lose what they’re really good at. Collins labels



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Email: [office@KirkWoodpcusa.org](mailto:office@KirkWoodpcusa.org) | Website: <http://www.KirkWoodpcusa.org/>

**Worship:** Sundays, 9:30 AM, in person and broadcast live via KirkWood’s home page and our YouTube channel. On-demand replays are available on YouTube and the church website.

**Sunday School:** 8:30 AM (adults) and 11:00 AM for all ages



this “the undisciplined pursuit of more.” At the very least, you simply don’t have the time and energy to follow every opportunity and do everything. Collins would counsel that you should try a lot of things, but only keep what sticks - that is, what works well, what yields a big bang for the investment made, and what elicits enthusiasm and positivity from your organization. Thus, quantity – in our case at KW, growing numerically – is only as sound as the quality underlying it.

**2) Culture matters.** What’s culture? It’s why you do what you do + how you do what you do + how you treat and value one another as you do what you do. As you grow, it’s vital to a) maintain the culture that was a catalyst for your growth in the first place and b) help newcomers buy into and become advocates for that culture. (And if you happen to be growing without a strong, healthy culture, that growth will almost assuredly be short-lived.)

**3) Your communication needs to evolve.** When you were smaller, word of mouth, informal decision-making, and person-to-person conversations were sufficient. But not when you’re growing. You need to communicate more often and, in more formats, (email, social media, etc.). A repeated message is a successful message. Also, the more people with whom you’re trying to communicate, the clearer that communication needs to become: what’s the offer, what’s the ask, what do I do or where do I go if I’m interested in this, how do I participate, etc.?

**4) Don’t let management overtake vision and purpose.** As an organization engages more people, the need for day-to-day management of the details grows. And, if we’re not careful, it pushes to the margins the driving aspirations that motivate the organization. To put it simply, the present overwhelms the future. So, as any company or church grows, the need for what Collins calls “Big, Hairy, Audacious Goals” (or “BHAGs”) becomes even more vital. What mountain do you want to climb, what major impact do you want to make, what new venture do you want to pursue, what goal is worthy of taking a big risk? – these are the questions that sustain initial growth and keep the energy up.

**5) Don’t let growth go to your head.** Collins’ research indicates that the first step toward a major downturn in any organization is hubris, that is, pride about what we’ve already accomplished, a sense of present invulnerability, and an overestimation of organizational health/excellence. In his words, “People start to take success for granted, lose the hunger for learning, get distracted by non-core areas, and confuse ‘what they do’ for ‘why they do it.’” (This is no surprise – the wisdom literature of the Old Testament is replete with warnings like this one in Proverbs 16.18, “Pride goes before a fall.”)



Conversely, one of the signature values of an organization that's built to last is that, as Collins puts it, "Good enough never is - strive to do better tomorrow than you did today." Regular self-reflection and self-assessment, ongoing training, openness to new learning, and intellectual humility are all necessities if growth, not to mention organizational health, is going to be maintained.

2023 was extraordinary for KirkWood; God blessed us in astounding, unanticipated ways. For example, we saw in-person worship attendance grow by at least 25% over the course of the year, prompting us to expand our sanctuary seating in early 2024.

We shouldn't expect every year to be like 2023. We can nonetheless seek to be good stewards of the growth God has entrusted to us. Part of how we do that is to consider, discuss, and then apply as best we can the best resources we can find (such as what I've tried to relay in both this article and last month's).

With growth comes responsibility.

In it with you for the sake of Christ's great Kingdom,

Pastor Chris



March 9 – Walking Group at Fort Monroe at 11:00 AM

March 10 - Daylight saving time begins, HOPE Offering

March 16 - Spring Clean Up at 8:00 AM

March 19 - First day of spring

March 24-31 - Holy Week

March 24 - Palm/Passion Sunday

March 28 - Maundy Thursday

March 29 - Good Friday (Service at 7:00 PM, Church Office Closed)

March 31 - Easter Sunday (Sunrise Service at 6:45 AM); One Great Hour of Sharing

April 1 (Monday) - Church Office Closed

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# Building Relationships Through Food

## Congregational Care

**Easter Pancake and Bacon Breakfast:** On Easter Sunday, March 31<sup>st</sup>, Arba and Cindy Williamson will be cooking up a storm to feed all those hungry KirkWoodians who braved the elements to attend the Sunrise service. But if the 9:30 AM service is more your cup of tea, fear not, you can still get great pancakes and bacon as long as you're willing to get to the church by 9:00 AM or so. There will also be tables with Easter activities for kids and adults alike. Yum!

**KirkWood Dining Partners:** Dining Partners will gather on Saturday, March 9<sup>th</sup>, at Hayashi Grill in Newport News. We are reserved for the Hibachi grill table, which seats about 25. Any overflow can order off the menu or hang over a friend's plate to catch some hibachi! The restaurant is located at 11820 Merchants Walk in City Center. Our reservation is for 5:30 PM and the van will leave the church at 5:05 PM. POC is Cindy Williamson (757-344-5577).

**Other Upcoming Events:** On Sunday, April 14<sup>th</sup>, CC will be hosting our second "Biscuit Sunday" after the 9:30 AM worship service. Put on your baking hat and get your recipes ready!

**Meals Support:** If due to illness, hospitalization, or other circumstances you require assistance in providing meals for yourself or family, CC is here to help. We can arrange for volunteers to provide up to three meals to your home during these times. Under exceptional conditions, we will work with you or your family to provide additional support. POC is Wendy Linehan (757-509-8233).

Unless otherwise noted, the point of contact for these items/events is Lew Goodman (757-375-7520).





# KirkWood Groups Want You to Join Them

## Congregational Care

**KirkWood Walking Group going to Ft. Monroe:** The KirkWood Walking Group is returning to Ft. Monroe on Saturday March 9<sup>th</sup> at 11:00 AM. We will walk on the beautiful boardwalk, and we'll also explore some of the historic parts of Ft. Monroe. As always, there will be options for walking between 1 and 4 miles. Nobody walks alone. Following the walk, those who would like to stay can join us at Oozlefinch Brewery for some beverages and food. This outing is a great opportunity to enjoy nature, enjoy the great outdoors, and enjoy each other's company. We will meet at the Oozlefinch parking lot at 11:00 AM. If you have any questions, contact Janet Knight (757-303-4253) or Bruce Knight (757-303-4253).  
See you at the Fort!!

**Join KirkWood Silver for Fun & Games:** Great food and lots of fun are in store for KirkWood Silver on March 21st! We will have a Box Lunch meal followed by classic fun playing BINGO! Lunch will begin at 11:30 AM. Box lunches will be from a great sandwich maker, Jimmy da Greek! Sign up in the Narthex and order your choice of sub sandwich from the attached menu, one person per line please, so that your box lunch can have your name on it! The restaurant owner, Jimmy, gave us a nice discount! Each sandwich will cost \$8.00 including tax and payable at the luncheon. BINGO will follow lunch, and winners will take home exceptional prizes! : ) Please sign up promptly because the dead line is a week before the luncheon, March 14th. Invite someone who has never come to KWS! If you have questions, contact Wanda Birch at 868-8651, or [wandjbirch@verizon.net](mailto:wandjbirch@verizon.net).

Coming Next Month: (April 18<sup>th</sup> at 11:30 AM) – KWS will dine together for lunch at The Vineyards in Kiln Creek.



# Chili Cook-Off Update

## Congregational Care

There is some good news and some bad news. The bad news first; if you missed the Kirkwood Chili Cook-Off you missed a lot. The chili was great, the sides both wonderful and plentiful, and the deserts...oh, the desserts. But the good news is, it is highly probable the Chili Cook-Off will be back again in 2025.

### The Judges

Katie Blanton, Lloyd Horton and Murray Ritter were the first-time judges, and they took that task seriously. Before starting they sought some rules clarifications. The measure of “Heat” could be a problem based on the judge’s like or dislike of higher seasoning levels. The rule was further defined as “appropriate” which resolved that concern. Chili can get pretty “hot” but as it turned out none of the judges thought any of the contestants were so “heated” as to be off-putting. The second judge’s concern was reassurance that the samples would be judged fairly, so each category was tasted in sequence before the serving of samples in the next category.

The judges tasted a total of fifteen chili contestants, divided into three categories: 4-legged (8 contestants), 2-legged (6 contestants) and no-legged (1 contestant). Water and crackers were available for use at the judge’s discretion. It took about 45 minutes to complete the tastings. As the judges waited for the start of the dinner, they agreed that it was not easy to find the “winners” and they hoped they got it right.

As the dinner began, the winners were announced. The judge’s scores showed the competition had been very close with multiple contestants separated by a single point. The conclusion was, there were a lot of good chili offerings we were about to enjoy.

#### Katie’s reflection on getting to be a judge

It was an honor to be a judge for the annual Kirkwood Chili Cook-Off. It was a way to try each of the chili’s and really smell and taste their unique aroma and flavor. Each chili had different characteristics and all of them were excellent in their own way. Kirkwood truly made it challenging for the judges as all the entries were so yummy.



## The Winners

Rich Egyud's chili was judged both best in the 4-legged category and best overall (highest score) and here is his secret to success.

### Lloyd's reflection on his judgeship

He did not feel there was much to be added to what had already been said about the contest. He thought the judges worked in collaboration but still represented each individual's judgement. The judges measure of each contestant's chili was not done in a critical manner but rather in a constructive way. That enabled the differentiation of the contestants. As mentioned earlier, those separations were minute.

### **Best Overall: Award Winning Chili**

Here's the chili recipe I used this year. I would say I've had success trying new recipes and choosing them based on the amount and types of flavors/seasonings they call for. I begin by following the recipe exactly and let it cook. That never works out completely, so I add more spices or more tomatoes or more beans, etc. until I get it where I like it. I added all the above this year to get the flavor how I wanted it. And I always let it simmer longer than the recipe calls out. I think that allows all the different flavors to meld together better.

This is the BEST Chili Recipe! Made with bacon (and the option to omit if necessary) and ground beef and simmered on the stove for just 30 minutes, this is my family's go-to cold weather comfort food. It's even better when paired with a side of buttermilk cornbread!

(Recipes on following pages.)





## **Best Four-Legged (and Overall Winner) Recipe**

**Servings** 6 servings (this recipe makes 10 cups total, so one serving is approx. 1  $\frac{2}{3}$  cup)

**Author** Sam Merritt

### **Ingredients**

5 strips uncooked bacon chopped<sup>1</sup>  
1 large yellow onion diced (about 1 cup)  
1 red pepper diced  
3 cloves garlic minced (about 1 Tbsp)  
1 lb. ground beef (I use 90% but any will work)  
1 Tbsp brown sugar  
1 Tbsp chili powder<sup>2</sup>  
1 Tbsp ancho chili powder<sup>2</sup>  
1½ tsp smoked paprika  
1 tsp cumin  
1 tsp onion powder  
¾ tsp ground black pepper  
½ tsp salt  
⅛ tsp cayenne pepper<sup>3</sup>  
1¼ cup beef broth  
15 oz can dark red kidney beans lightly rinsed and drained  
15 oz can black beans lightly rinsed and drained  
14.5 oz can diced fire roasted tomatoes undrained  
7- oz can fire roasted green chilis  
¼ cup tomato paste  
1 Tbsp Worcestershire sauce  
Preferred toppings particularly sour cream, shredded cheddar cheese, and corn chips

**(<sup>1, 2, 3</sup> Notes follow after Instructions)**

### **Instructions**

Place chopped (uncooked) bacon in a large pot or Dutch oven and cook over medium heat until crisp and cooked through. Remove bacon to a paper towel lined plate and drain all but 1 ½ Tbsp of grease.





Add onion and pepper and cook until softened, about 3-5 minutes.

Add garlic and cook until fragrant (about 30 seconds).

Add beef, breaking apart with a spatula as you cook. Once meat is partially (about 50%) browned, add sugar and all spices (chili powders, paprika, cumin, onion powder, black pepper, salt, cayenne pepper) and stir well.

Add all remaining ingredients -- beef broth, beans, tomatoes, tomato paste, chilis, and Worcestershire sauce -- and your cooked bacon and stir well.

Bring to a boil and cook for 1-2 minutes, stirring frequently.

Reduce heat and simmer, uncovered, stirring occasionally. Simmer for 30 minutes to allow flavor to really develop.

Serve with preferred toppings (sour cream, shredded cheddar cheese, and corn chips are a must!)

## Notes

<sup>1</sup>For the best flavor, DO NOT OMIT THE BACON. However, as someone who spent 23 years not eating bacon, I wanted to include tips for those of you who might have the same restrictions. If you wish to make this recipe without bacon you \*can\* do so by skipping the first step, heating 1 ½ Tbsp of oil over medium heat, and then beginning from step 2. On the other hand, if you want additional bacon for garnishing, cook it now and reserve.

<sup>2</sup>You can substitute one chili powder for the other and use just traditional chili powder or just ancho chili powder, but I personally like the blend of the two.

<sup>3</sup>This gives the chili a mild spice, if you like more heat increase to ¼ tsp for a moderate spice. Add additional cayenne pepper at your own risk!

## Nutrition

Serving: 1serving (not including oppings)

| Calories: 611kcal | Carbohydrates: 72g | Protein: 40g | Fat: 19g |

Saturated Fat: 4g | Monounsaturated Fat: 1g | Cholesterol: 55mg |

Sodium: 1315mg | Potassium: 758mg | Fiber: 11g | Sugar: 14g |



## **Best Two Legged Chili Recipe**

When the 2-legged chili winner was announced, Johnny Forrest quickly acknowledged his wife, Karen, was the cook.

### My Grandmother's Chili

My grandmother was born in San Marcos, Texas in the late 1890's. I am sure this recipe has had many changes in over a century. It was passed down to me from my mother. There is no written recipe. I do know that grandma being raised in Texas on a cattle ranch, the meat was originally beef. It also had green pepper. I had to switch to turkey and no green pepper when my stomach decided I could no longer include either in my diet. So here is how I do it.

1 lb. ground turkey.

1 medium to large onion (chopped)

2 cans chili ready chopped or diced tomatoes.

2 cans chili ready beans your choice. (Chili ready beans come in many types. I always pick 2 different types for variety. Do not drain add the entire can.)

Chili powder, salt and black pepper, sugar and sometimes ketchup to taste.

1 cup uncooked elbow macaroni noodles

In Dutch oven add oil or butter and onions. Cook until clear and soft, do not brown. Push to the sides of the pan and crumble the ground meat a little at a time until it is no longer pink. When all the meat is in the pan combine the onions into the meat. Add cans of tomatoes and chili beans.

Add each ingredient separately and let it incorporate into the mixture before you add the next item. Then add 1 cup of elbow macaroni uncooked. (This was probably not in the original recipe. I think this was added because my grandpa always ate noodles or pasta with everything.)

Now is time to add chili powder, salt, and pepper. After they are incorporated, then it is all taste. I add a small amount of sugar to adjust the spice if necessary. Sometimes, if the canned tomatoes do not have as much flavor as I want, I add ketchup. Adjust until you like what you have.





Once everything has heated through and the macaroni is tender - it's ready. The recipe doubles easily and is always better as leftovers.

### **No Legged Chili Winner**

The no-legged winner was a vegetarian chili prepared by Lisa Woodman. Had the judges not been told, it could have easily snuck in with the 4-legged contestants.

### **Lisa's Easy Veggie Chili**

In my opinion and experience, the best vegetarian chili neither tastes nor looks like vegetarian chili. I have tried and failed enough times to have learned that I don't need to reinvent the wheel or take much creative license when I make veggie chili. I just need to make something my family will eat. It's not from scratch, but it will leave you scratching your head and wondering if it is in fact vegetarian chili. Enjoy!!

#### **Bush's Chili Ready Beans Tomatoes**

- 1 can of Bush's Kidney: spicy chili flavor
- 1 can Delmonte Diced Tomatoes: Zesty Chili Style
- 1 can Bush's Pinto Beans: medium chili flavor
- 1 can Rotel HOT diced tomatoes W/habaneros
- 1 can Bush' Seasoned Black Beans
- 1 can Rotel regular diced tomatoes

(Sometimes I will add an extra can of unseasoned, low sodium, rinsed & drained plain black beans.)

#### **The Meatless Meat**

- 1 bag Morning Star Veggie Grillers Crumbles
- 1 bag Morning Star Chorizo crumbles

#### **The Extras**

Sautee in a large pan 1 Yellow Onion, 2-3 cloves of garlic, salt and pepper, and sometimes red and yellow peppers if I have them on hand but sometimes not.





### Throw It All Together

Combine all the ABOVE ingredients into a large pot and cook on medium while stirring often till all the ingredients are hot, but not boiling. You will add the Heat and the Sweet ingredients after this step.

### The Heat and the Sweet Are mixed in Last

Home grown (Keith's brother) spicy red pepper flakes & brown sugar. I start with a little and go from there. I grab 10 clean spoons and add a little sweet and heat and keep tasting till it's just right.

### Ready to Eat

You could actually serve it now if needed for a quick meal but for the most flavorful chili continue to let it slow cook for 2-3 hours on low, so the flavors really soak into the crumbles. It's even better the next day and freezes well for meal prepping.

**\*\*The main ingredients ARE brand specific! Not all seasoned vegetables are vegetarian. Many brands are made with chicken broth so it's very important to read the labels to ensure it's vegetarian.**



But there were still more winners ... and they were all the diners that got to enjoy the chili, the sides, and the deserts ... warm, gooey brownies, carrot cake, and many more.

Those were our three winners. Last, a very special thank-you to Congregational Care and all the volunteers that made a great evening possible. And a final thank you to the cooks for sharing their secrets.





# Foundations for the Future Campaign

## Stewardship

# Thank You!

The Foundations for the Future committee thanks you for your generosity.

- ★ For all who came out and enjoyed the spaghetti dinner and silent auction.
- ★ For those who have made pledges, and one-time donations, to the Foundations for the Future Campaign.
- ★ For all of those who have, are, and will continue to pray that we reach the successful completion of our fundraising campaign.

When you enter the church through the side entrance, you will see “Ginger”. Joyce Armstrong introduced Ginger to us in January - a fictional character who is watching our progress. She is so excited to watch the progress of funds collected for the Campaign. As of the writing of this article we are nearly 2/3 of the way to our overall goal of \$150,000.

If you have not had a chance to donate, please prayerfully consider how you can support KirkWood in funding these major projects. We will update the congregation monthly with our exciting new totals, and watch Ginger get more and more excited about them.

Thanks again to all who participated in our kickoff event. Keep on the lookout for upcoming events to further support the FftF committee.







# The Many Ways to Give for God's Work

## Stewardship

As Christians, we realize everything we have comes from God and is on loan to us from God. Just as in the *Parable of the Talents* from Matthew 25: 14-30, God expects us to be faithful stewards of what he has entrusted to us.

KirkWood's mission as "*A Christian community growing together, knowing, loving, and serving Christ, to make him known to all*" is made possible by our financial giving. Our "*Christian community*" IS the church, and our tithes and offerings support KirkWood's mission efforts, our community outreach, Christian education, worship, and building/grounds maintenance.

Here are reminders of the many ways to financially support God's work through KirkWood:

You can simply place cash or checks in the offering box in the Narthex. Please write your envelope/giving number on the memo line of every check you ever write to KirkWood, regardless of what it is for. If your contribution is for a specific purpose (e.g., Blessing Fund, HOPE, Flowers, etc.) include that on the memo line also.

You can mail checks to the church office at 1209 Hampton Highway, Yorktown, VA 23693.

If you use online banking, you can have your bank/credit union send a check to the address above. Most banks do not charge for this service. (If you use this method, please use your envelope/giving number as your KirkWood "account number.") Many KirkWoodians have established recurring weekly or monthly payments, so their contributions reach the church even when they're on vacation or can't get to church.

You can go to KirkWood's website ([www.kirkwoodpcusa.org](http://www.kirkwoodpcusa.org)) and click the "Donate Now" button to securely donate online using your credit/debit card or by electronic funds transfer (EFT). You can specify where you want your contribution used (e.g., General Fund, Blessing Fund, HOPE offering, Food Closet, Sanctuary Flowers, etc). Also, you can set up recurring donations so your contributions reach the church even when you're on vacation or can't get to church.



You can donate using KirkWood's secure mobile app on your smartphone. Simply go to the Apple App Store or Google Play Store, search for *Vanco Mobile App*, download and install *Vanco Mobile Faith Engagement*. After installing the app (under "Search for an organization") select *By Name* and type "KirkWood Presbyterian Church of Yorktown," or *By Invite Code* and type "JPPURS." Create an account, and as with online giving, you may use your credit/debit card or donate by EFT.

You can give shares of stock to KirkWood. This is especially beneficial if the shares have appreciated in value since they were purchased, because you will not pay capital gains tax on the appreciated value, yet KirkWood will benefit from the appreciated value. Contact the church office for instructions on how to transfer stock shares to KirkWood's brokerage account.

If you're at least age 70½ years old, you can direct all or part of a traditional or inherited IRA distribution directly to KirkWood as a *Qualified Charitable Distribution (QCD)*. You can request a distribution, up to \$105,000, from your IRA made payable to *KirkWood Presbyterian Church*, and you will not have to pay income tax on that distribution. Keep in mind that when you contribute directly from your IRA to KirkWood, you can't take a charitable deduction for the QCD amount, but for many people a QCD could provide a better tax benefit.

You can give by creating a charitable bequest of cash, stocks, or bonds to KirkWood through the provisions of your will, trust, or estate plan. Soon, the Admin Financial Management Subcommittee will provide more information on how to make a bequest to KirkWood.

Please consider the many ways outlined here to support KirkWood financially and decide the best fit for your circumstances. Your tithes and offerings are a significant way to show your enduring faith and appreciation to God for all He's given you.



# First of Its Kind Editorial

Kathryn Kelchner, Kronicle Editor

I've claimed to be a Presbyterian for 42 years which means I've heard of the One Great Hour of Sharing for at least 30 of those 42 years (I wasn't always a practicing Presbyterian, forgive me.). Even if I wasn't in church every Lent season, this special offering is in no way new to my ears. And yet, when recently mentioned in church, I thought, "What in the heck is that thing I've heard about so many times?!" So, I did a little research and would like to share what I found with you.

One Great Hour of Sharing is a special offering opportunity of the Presbyterian Church (U.S.A.) which usually occurs during Lent. Our bulletin will tell you the offering supports three missions of the Church, but what do those three organizations do and how does our offering help them in their mission?

**The Presbyterian Hunger Program** works to find out why people are hungry in the U.S. and around the world and then works to solve the problem through direct food relief, support, planned & sustainable living, and education.

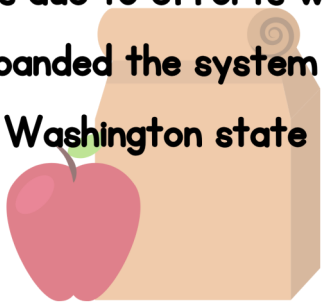
**Presbyterian Disaster Assistance** focuses on the long-term recovery of communities where disasters have occurred by providing training in disaster preparedness and connecting partners with response organizations such as the United Nations, World Food Program, Red Cross, and FEMA.

**The Presbyterian Committee on the Self-Development of People** works to affirm God's concern for humankind. Dealing with issues of poverty and oppression, it strives to support the enablement of poor, oppressed, and disadvantaged people by promoting justice, building stronger communities, and seeking economic equity.

On the next page are some of the highlights of recent work by these three groups, supported by our offerings in the One Great Hour of Sharing. Learning more about this offering made me excited about the chance to be a part of it (for the first time in my 42 Presbyterian years!). I'm taking over the popular saying "When You Know, You Know" and changing it to "When You Know, You Want to Give". I think the number 75 in honor of its anniversary might be a good place for my offering to land. Please accept my personal challenge and consider joyfully giving to this special offering on March 31<sup>st</sup>.

# What Has Your One Great Hour of Sharing Gift Done?

more than 92,000 children  
now receive free school  
meals due to efforts which  
expanded the system in  
Washington state



105  
women became self-  
employed due to the  
development of a  
bakery in a rural  
community in  
Malawi



**228,318**  
*Gift of the Heart Kits  
and Blankets  
distributed*



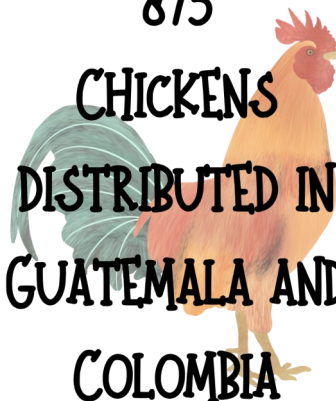
**Over 55,000 lbs  
of produce were  
purchased In  
Maine**



**55,000 lbs.  
of seeds & seedlings  
distributed for  
farming**



**875  
CHICKENS  
DISTRIBUTED IN  
GUATEMALA AND  
COLOMBIA**







# First Blood Drive of 2024 a Success

## Mission

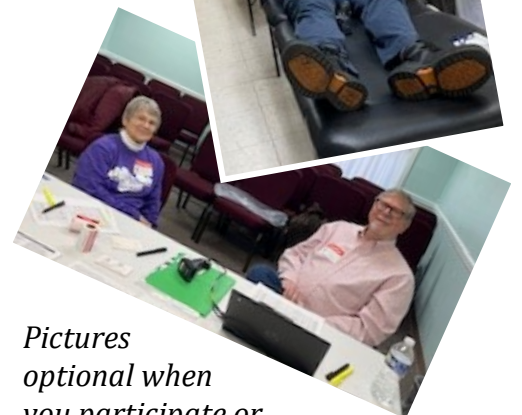
Our first Red Cross Blood drive of 2024 was held on Thursday, February 15<sup>th</sup> from 2:00 PM-7:00 PM in the fellowship hall. It was a great success. We had 42 presenting donors and were able to collect 40 units of blood. Way to go Kirkwood and our fabulous community, who is so supportive of our drives!! Big thanks also to Donna Craig and all the wonderful cooks and bakers who feed us during our drives. The soups, homemade bread, and yummy desserts were delicious.

Our May drive will be in memory of Steve Hudgins and will be highlighting the ongoing need for all blood types and the all too often shortage of much needed blood for medical needs.

**TIME CHANGE: All drives from the May drive on will be scheduled from 1:00 PM to 6:00 PM.**

Our 2024 dates are: May 16, August 15, and November 21. The schedules for the May and August drives are open and you can go online to schedule your appointments or contact Cathy Hudgins ([hudgepudge@aol.com](mailto:hudgepudge@aol.com)) to make your appointment for you. You can go to [www.redcrossblood.org](http://www.redcrossblood.org) and in the upper right corner you can enter the sponsor code: **KirkwoodPC** to take you to the Kirkwood page.

If you would like to inquire about helping at the drives or donating food or funds to defray the cost of the food during the drives, please contact Cathy.



*Pictures optional when you participate or volunteer for the next Blood Drive!*





# Mission Opportunities Wrap Up

## Missions

Your Mission Committee has been busy the first two months of 2024! We continue to volunteer our time and talents as we work with THRIVE to get them ready for their open house on Tuesday March 19<sup>th</sup>. We are very excited about this great partnership that helps so many in our community. Kirk and Jamie Reno and their team have also been busy building wheelchair ramps, moving furniture in and out of homes, and completing various home repair projects throughout the area.

The Sleep in Heavenly Peace bed build on February 17<sup>th</sup> was a tremendous success! With 41 volunteers from KirkWood and 1<sup>st</sup> Presbyterian Hampton, we helped build 24 beds and spent several hours sanding, staining, drilling, hammering, and even branding materials for this build and future bed builds. The coordinators gave our group a lot of compliments on our efficiency as we actually finished early that day! We look forward to our continued partnership and are eagerly looking forward to our next bed build day!

We completed a very successful PORT season in February. We prepared 500 meals for the four nights we served from November through February! In addition to serving meals, we donated 10 large bags of clothing to Four Oaks Day Center, 20 large bags to LINK, 6 bags to All Generations Church, and approximately 75 coats have been distributed since December!

Thank you to our generous congregation for your continued support of our KirkWood Food Kupboard. This month our Kupboard celebrates one year of serving our community! We are continually grateful for your donations of non-perishable food items that allow visitors in need to have or prepare a meal.

We welcome new members to our committee and hope to see you soon on the first Tuesday of every month at 6:30 PM in Classroom 4!



# Activities In Our Churchyard

## Outreach

### KirkWood Native Tree Trail

Coming this Spring: the opening of the KirkWood Native Tree Trail. Several volunteers have completed the ID and mapping of the trees in the area of Wee KirkWood and the Prayer Path. New arboretum-style signs have been added to over 80 of the 240 trees that have been mapped, representing 25 different species native to the area.

Each of the signs includes a QR code so you can dig deeper; getting to know one of your neighbor tree species. Take some time to walk the trail and enjoy watching your neighbors change with the seasons. Invite your friends to use the trail as a refreshing break and to foster appreciation for the interconnectedness and richness of creation.

Also, coming in late May will be an opportunity to help plant almost 200 new native perennials in two different areas – a shady bed and a sunny bed – both supporting local pollinators and providing multi-season color. Come enjoy creating a new learning and teaching tool for modeling environmental stewardship on the Virginia Peninsula – a mix of KirkWood's education, stewardship, worship, and outreach.



### Craft Fair Coming Soon

Just a quick note about a great upcoming event at KirkWood. We have scheduled our 2<sup>nd</sup> Annual Craft Fair for April 20<sup>th</sup>, from 10:00 AM – 2:00 PM. Last year we exceeded all expectations with 30 Crafters and lots of visitors. We hope more crafters will join in the fun this year. Jimmy da Greek Food truck will be on hand and possibly Dairy Queen to provide lunch and snacks. This will be a wonderful event to invite friends and neighbors. So, save the date on your calendar!



# Technology Reminder

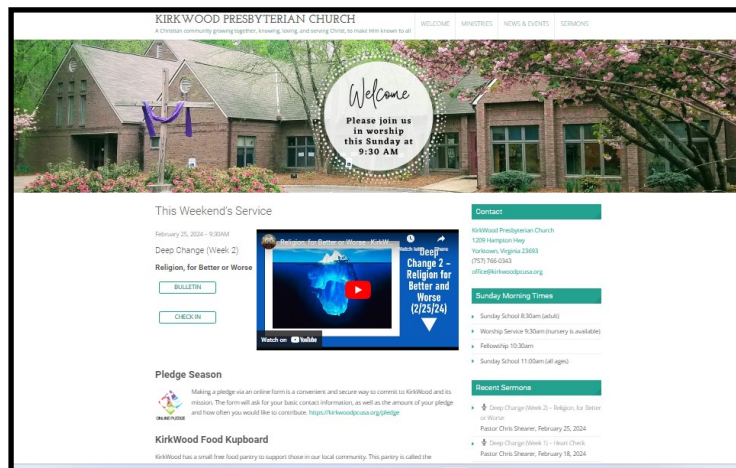
## Outreach

Want to re-experience a past sermon?

We have all been there, trying to remember something Chris said this past Sunday or wanting to remind yourself what was said about a topic a year and a half ago. There are 3 easy ways to access previous sermons:

- 1) Our YouTube channel [youtube.com/@KirkWoodPresbyterianChurch](https://youtube.com/@KirkWoodPresbyterianChurch) has nearly every service we have done since we started streaming, over 200! Most are under the “live” section, but you will find a few under Videos. Also, the various series are grouped together as Playlists, in case you want to take an evening to binge watch a past series.
- 2) Our web site has a collection for each of Chris’s sermon series with the content of the Monday Memos. The [Sermon Series Index](#) is an easy way to browse them all.
- 3) Our web site also has nearly every sermon available either as a video or audio recording from April 2015 to now. They are arranged chronologically on the [Sermons section](#).

Use these tools to remind yourself of a message that impacted you or as a way to share them with a friend.





# The Great Easter Eggs-ploration

Christian Education

Explore different aspects of Holy Week before or after the Easter Sunday service (March 31st) for much more than just an egg hunt. Stations will be set up in the fellowship hall with activities for all ages to celebrate the Good News of Jesus' resurrection.

There will also be eggs hidden outside and no age limit on who can enjoy the tradition.

Please donate candy, small toys or stickers. We have plenty of plastic eggs. Join the assembly line on March 24 to stuff the eggs during coffee time in the fellowship hall.





# KirkWood Presbyterian Church

A Christian Community Growing Together,  
Knowing, Loving, and Serving Christ,



(757) 766-0343

[www.kirkwoodpcusa.org](http://www.kirkwoodpcusa.org)

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