



*~ Our Savior's Lutheran Church ~*

*May 2018*

*"I keep my eyes always on the lord. With him at my right hand, I will not be shaken."*

*Psalm 16:8*

*Events:*

- ★ *The youth came and cleaned the church on the 22nd of April. We vacuumed and cleaned the Sanctuary after we had some pizza for lunch.*
- ★ *The 6th-8th graders finished up the 2017-2018 journey season.*
- ★ *The Jr. Choir sang in Apr*

*Journey:*

- ★ *This year in Journey we learned about Martin Luther. We also learned about the ancestors of the bible.*

*Coming Up:*

- ★ *Ice Cream Social - June 3rd after 10:15 service, all are welcome*
- ★ *Car Wash - July*
- ★ *Dinner - September*

*Joke:*

*A kindergarten teacher was walking around observing her classroom of children while they were drawing pictures. As she got to one girl who was working diligently, she asked what the drawing was.*

*The girl replied, "I'm drawing God."*

*The teacher paused and said, "But no one knows what God looks like."*

*Without looking up from her drawing, the girl replied, "They will in a minute."*

## Grandma's Lemon Meringue Pie

### What You Will Need:

- one cup of white sugar
- 2 tablespoons of all purpose flour
- 3 tablespoons of cornstarch new line  
1/4 teaspoon of salt
- One and a half cups of water new line
- Two lemons, Juiced and zested
  - 2 tablespoons of butter
    - Four egg yolks
  - 1 (9 in) pie crust, baked
    - 4 egg whites
  - 6 tablespoons of white sugar



### Directions:

Preheat oven to 350 degrees F (175 degrees C).

*To Make Lemon Filling:* In a medium saucepan, whisk together 1 cup sugar, flour, cornstarch, and salt. Stir in water, lemon juice and lemon zest. Cook over medium-high heat, stirring frequently, until mixture comes to a boil. Stir in butter. Place egg yolks in a small bowl and gradually whisk in 1/2 cup of hot sugar mixture. Whisk egg yolk mixture back into remaining sugar mixture. Bring to a boil and continue to cook while stirring constantly until thick. Remove from heat. Pour filling into baked pastry shell.

*To Make Meringue:* In a large glass or metal bowl, whip egg whites until foamy. Add sugar gradually, and continue to whip until stiff peaks form. Spread meringue over pie, sealing the edges at the crust. Bake in preheated oven for 10 minutes, or until meringue is golden brown.

For any inquiries, please email us at: [osms2018church@gmail.com](mailto:osms2018church@gmail.com), or feel free to leave anything in the mailbox, just outside the youth room!

May the Lord be with you!