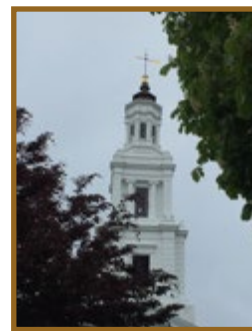


UUMH Newsletter

236 Commercial Street • Provincetown • Massachusetts

August 2022



“The members of the UU Meeting House hold sacred each individual’s spiritual and ethical development. We welcome all and seek unity in diversity. We commit ourselves in service to the wellbeing of the congregation and to all of life.”

~Mission Statement of the Unitarian Universalist Meeting House of Provincetown



Better than perfect

Yum, yum

Photo by Daria Shevtsova:
<https://www.pexels.com/photo/girl-putting-a-candle-on-3-layered-cake-776945/>

Pies in July and cakes in August. What is going on with the UUMH newsletter? As Thornton Wilder said in the play, *Skin of Our Teeth*, “The whole world is at sixes and sevens. Why we haven’t perished long ago is a mystery to me. We just got through the last war by the skin of our teeth.”

We ARE just getting through by the skin of our teeth...with so much suffering, so much corruption, so much illness, so much injustice, talking about CAKE of all things just smacks of Marie Antoinette and her outrageous and heartless retort about the peasants.

Perhaps we can find a lesson in this cake business.



We’re talking about a layer cake this month. Life as layer cake.

Baked in the middle layer are all the troubles of the world—this layer actually might have come out of the oven lopsided and full of airholes and maybe even burnt a little at the edges. Oddly, it doesn’t taste completely horrible, there’s still a hint of sweetness, and, shaving off the burnt bits saves the day and the frosting evens out the lopsided depth. We won’t starve.

In the bottom layer is baked the foundation for the whole thing: love pure and simple, the wish for goodness and happiness for the loved one.

The top layer is loaded with the sweetness of hope – it might have a slight dome--its bloom of optimism. This layer tops the whole thing off and is ready for candles or buttercream flowers or sprinkles. It is the face to present to the world: I am good.

The frosting itself isn’t cake, but it isn’t quite a cake without it either. It is almost too much, a surfeit of delight. Frosting hides and pretty much cures any defects, beautifies, and wallops you with a sugar blast that makes your teeth curl.

And then there’s pound cake, rumored to have a pound each of butter, eggs, flour and flour. Angel cake is so light it just has to have been created by the seraphim themselves, and Devil’s Cake--well, we don’t want to go there! The bundt pan was invented in Minnesota in 1950—and popularized Bundt cake--based on traditional European Jewish recipes for what was essentially pound cake. And wedding cake, of course, which has a history dating back to ancient Rome (the groom broke a wheat cake over the bride’s head in hopes of luck and fertility.) When sugar became easier to come by in the 19th century, the tiered cake, frosted in virginal white, became what we think of now as the traditional wedding cake. As early as the beginning of the 17th century a bit of folklore taught that if you wanted to get married, you were to sleep with a slice of wedding cake under your pillow. (I actually did that when I was a kid!)

And then there’s the simple single layer cake your mum or daddy or nana or auntie made...maybe she made it in a cast iron skillet, or maybe it was chock full of apples and cinnamon and nuts, or perhaps it was flavored with orange juice and tasted like summer itself.

There’s something about cake—like bread—that is baked deep into the living out of our lives. Give yourself time to read this newsletter while sipping milk, or tea, or coffee as you fork into a slice of cake. And promise yourself to bake one for, or take one to, someone in need of the wonderful sensation of being wished goodness and happiness, with love.

Worship Worship Worship
Worship Worship Worship
Worship Worship Worship August



“Love is when you have a really amazing piece of cake, and it’s the very last piece, but you let him have it.”
— E. Lockhart

We are Live
and
On-line
Sundays
11 am

We will be live-streaming via YouTube.

join in at 11 am

www.uumh.org

Click on Sermons

A note from Rev. Kate
A note from Rev. Kate
A note from Rev. Kate



Chocolate Zucchini Cake

We have a joke right now in my house that we have to have zucchini for breakfast, lunch, and dinner. Our garden is basically a zucchini factory at the moment. I've make zucchini fritters, zucchini bread, zucchini pancakes, grilled zucchini, steamed zucchini with basil butter, and "hidden veggie" muffins, to name just a few recipes. We also give a lot of zucchini to friends and neighbors. We pick them small, because they taste the best at that size. And, well... there's more where that came from.

One zucchini recipe that might surprise you is Chocolate Zucchini Cake. I know...zucchini in a cake??? But it's delicious and moist and you don't even realize there are vegetables in your chocolate cake. Here is one recipe by Zoe Francois.

Please let me know if you have any other recipe ideas for all this summer squash!

Rev. Kate

"A balanced diet is having a piece of cake in each hand."
Anonymous



Chocolate Zucchini Cake Author: Zoë François

Ingredients

- 2/3 cup (50g) Dutch-processed cocoa powder plus more for dusting
- 2 1/4 cups (270g) all-purpose flour
- 1 tsp baking soda
- 1 tsp kosher salt
- 1/2 cup (110g) unsalted butter at room temperature
- 1 cup (200g) lightly packed brown sugar
- 3/4 cup (150g) granulated sugar
- 1/2 cup (120ml) mild-flavored oil such as vegetable oil
- 1 tsp vanilla extract
- 2 eggs at room temperature
- 1/2 cup (120g) plain full-fat yogurt or sour cream
- 2 cups (315g) packed grated unpeeled zucchini
- 4 oz (115g) bittersweet or semisweet chocolate melted and cooled to room temperature

Instructions

1. Preheat the oven to 325 degrees F / 165 degrees C. Generously grease a 12-cup / 2.8L and dust with cocoa powder.
2. In a medium bowl, sift together the flour, baking soda, salt, and 2/3 cup / 50g cocoa powder. Sift to remove any lumps.
3. In a stand mixer fitted with the paddle attachment, cream the butter on medium-high speed until creamy and smooth, about 1 minute.
4. Turn the mixer speed to low, add both sugars to the butter, and mix until incorporated. Drizzle in the oil and vanilla, turn the speed to medium-high, and beat until very light and fluffy, about 5 minutes. Scrape the bowl often for even incorporation.
5. Turn the speed to medium-low and add the eggs, one at a time, beating just until combined. Scrape the bowl after each addition.
6. Add one-third of the flour mixture to the butter mixture, mixing on low speed, just until combined. Add half the yogurt, mixing until incorporated. Repeat with another one-third flour, then the remaining yogurt, and finish with the final one-third flour, scraping the bowl and paddle after each addition.
7. Remove the bowl from the mixer and stir in the zucchini until it is evenly distributed. Then add the chocolate and stir until combined.
8. Pour the batter into the prepared pan. Gently tap the pan on the counter several times to make sure the batter has fully settled into the nooks of the Bundt.
9. Bake until a tester comes out with moist crumbs, about 1 hour. DO NOT OVER-BAKE. Let the cake cool in the pan for 10 minutes, then flip it out onto a serving plate and dust the top with cocoa before serving.



From the Board

From the Board

From the Board

Julia Child once succinctly said:
“A party without a cake is just a meeting.” The UUMH Board has been meeting on ZOOM for 2.5 years now...no cake! When they have their first in-person session let’s make sure there’s cake involved.

August is traditionally time off for the Board. Here’s hoping they are relaxing and enjoying lots of cake. Thanks to the our great Board for all they do.

Happy August!

A Pie Sigh

[correction from last month. I left out the second page of Wendy Kahn's grandmother's recipe!!!!]

Muerbe dough (Cookie crust for fruit tarts)

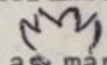
1 1/2 sticks unsalted butter (soft))	mix well with
2/3 cups sugar)	hands.
2 eggs and 2 yolks (or 3 whole))	chill at least
grated rind of 1 lemon)	several hours.
3 cups flour)	(freezes well)
1 t baking powder)	

roll out chilled dough, or pat into pie pan or quiche pan.
makes 2 9-10" or 3 8" tarts.

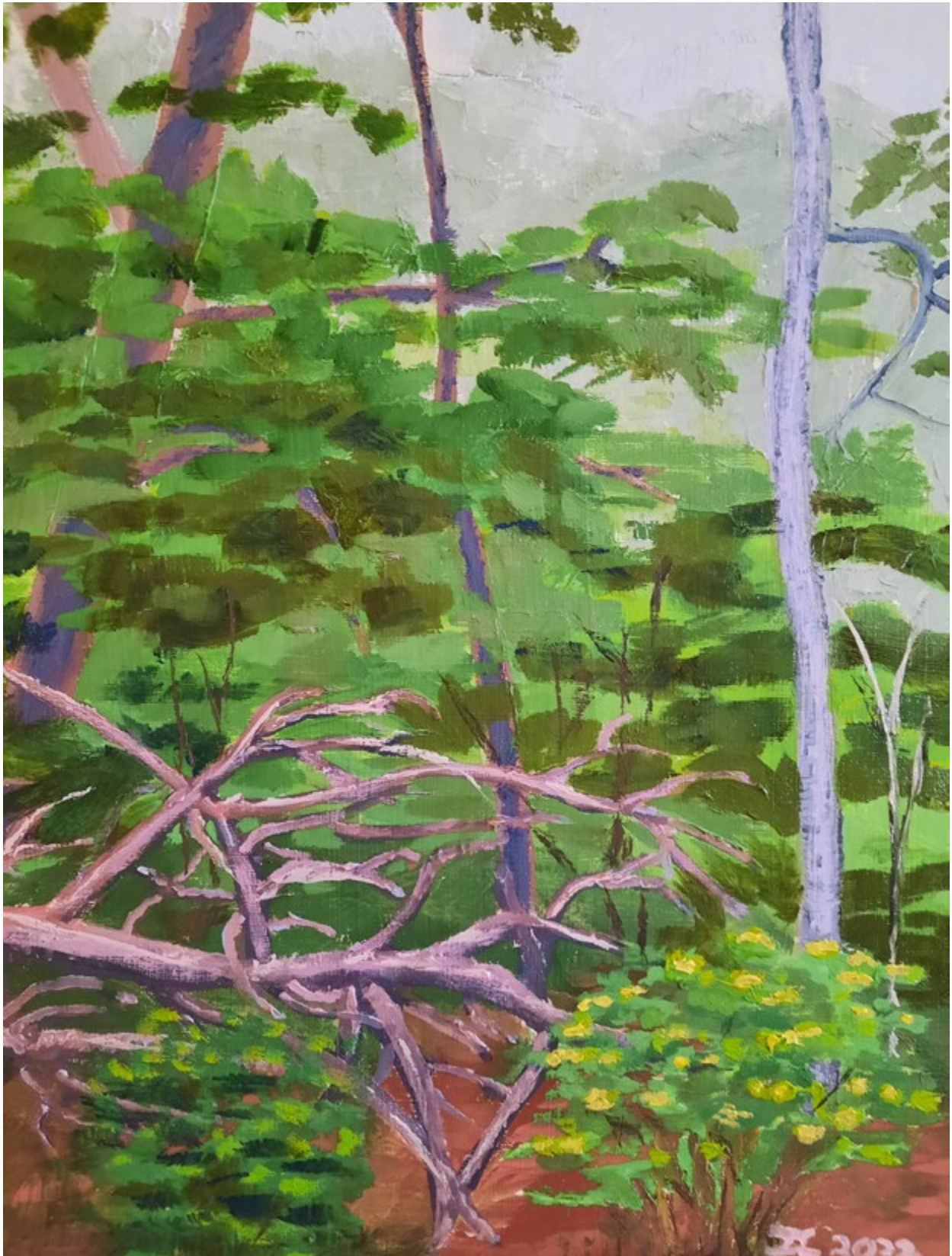
This dough is generally very useful, but for currants I use another: 1 1/2 c. flour, 1 stick butter, 1/3 c. sug
3 yolks (somewhat richer) ^{no lemon or} _{baking powder}
(2 8" tarts or 1 10-12" spring form) over

bake all at 350°

Blueberries: sprinkle bottom with breadcrumbs, pile on berries; bake. Sprinkle with sugar after baking.

45-1 Plums: sprinkle bottom w. breadcrumbs, cut pitted plums in half, cut into tops:  arrange in concentric circles (use as many as you can squeeze in). Bake. Sugar afterwards.

Currants: Bake shell empty (Prick first with fork and if you want, line with foil and fill with rice or beans) When cooked, arrange currants over bottom, and pour over melted currant jelly. (oops, forgot - put jelly under the berries, too). for 2 8" tarts you need about 1 quart berries (wash and dry them) and a 12 oz. jar of jelly.
Serve with whipped cream.



This has nothing to do with cake, but it's what I've been working on, sixth in the most recent series. 12"X16", oil on panel. Dianne Kopser

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SATURDAY**
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SOCIAL DISTANCING OF 6 FEET**

[FACEBOOK.COM/PROVINCETOWNRACIALJUSTICEPROJECT](https://www.facebook.com/provincetownracialjusticeproject)



"The people who give you their food give you their heart." Cesar Chavez

Remember our Little Free Pantry. Please no cans in this heat as it can cause an explosive problem! Bags, boxes and plastic packaging are appreciated. People are depending on our contributions as prices climb and so does the temperature.

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SUNDAY AUGUST 14 5PM



COVID
PROTOCOL
bring your mask

\$25 admission \$20 seniors \$50 limited priority seating ages 12 & under free
advance purchase brownpapertickets.com handicapped accessible

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SUNDAY AUGUST 21 5PM





The Cakewalk



- The Cakewalk is one of the lesser known “grandparents” of Lindy Hop, alongside the Charleston, Black Bottom, the Breakaway and others. The cakewalk, however, was more than just a dance, it was also a subtle but powerful means of Black resistance to white supremacy.
- The history of the cakewalk goes all the way back to the time of institutionalized slavery in America, when many other forms of African music and dance were greatly restricted or forbidden. Slaves on Southern U.S. plantations were exposed to European dance forms such as waltzes that were done in ballrooms, with the men dressed in suits and the women in fanciful dresses. As early as the 1860s, Black slaves recounted how they would promenade around, imitating and parodying the dance forms they saw their owners doing. These were called “cakewalks” because the couple deemed the best dancers were awarded a cake -- which led to the phrase “taking the cake” or winning the prize. These cakes were sometimes provided by the white masters themselves to encourage these performances, probably missing the subtle critique of the dance. Skilled performers were expected to make even the hardest moves look effortless and easy, hence the contemporary usage of the term “cakewalk.” This was certainly not the first or the last time that Black people employed dance as a means of resistance to systemic racism. Brazilian capoeira, Puerto Rican bomba, b-boying in the Bronx, and footwork in Chicago are just a few other examples. But **there is something so brilliant about the cakewalk as simultaneously satirizing one’s oppressors while celebrating one’s own culture.** (from www.yehoodi.com)



We hold Len Bowen in our hearts upon the death of his husband, Gary Coxe. We're here for you, Len!

We are thinking of Mary DeRocco as she recuperates from another ankle surgery. You've got this, Mary!

Holding pastor Brenda Haywood and her family in love as they go through a difficult time.

We send love to Rev. Kate and her mother, Lynne, upon the death of her grandmother, Beatrice Fortin. Bea was 99 years old.

Several of our members have had covid this last month. We are relieved that they have been pretty mild cases, and that folks have been quarantining to keep everyone else healthy. Stay safe, everyone!

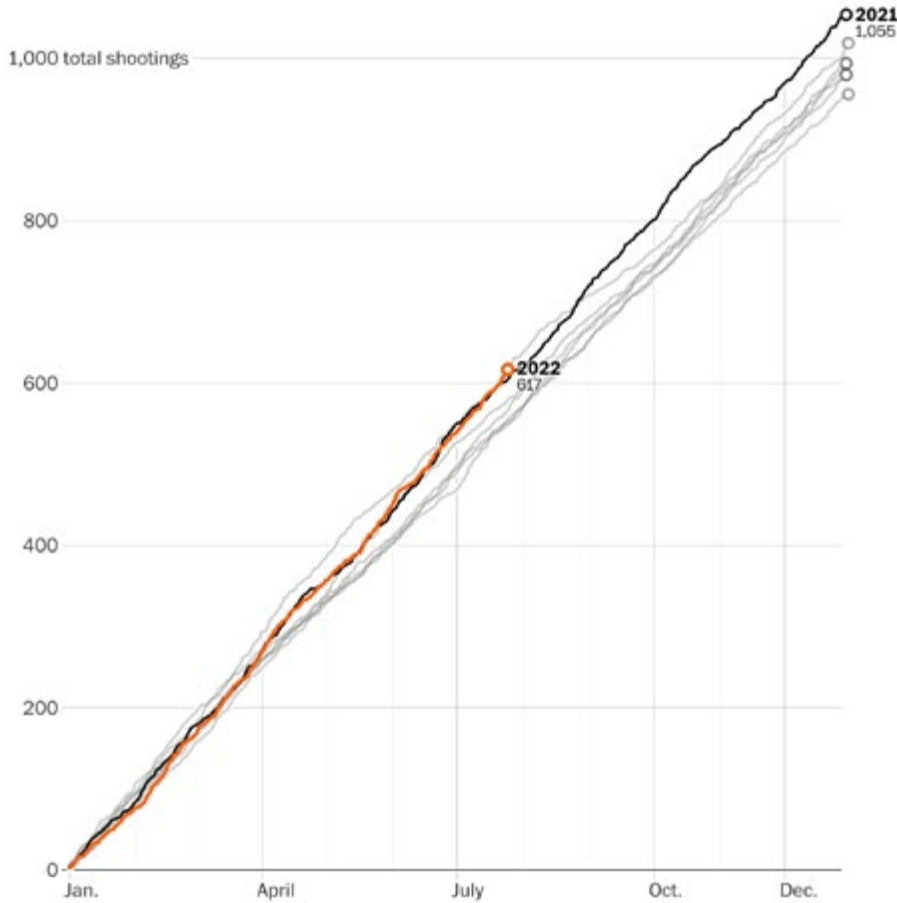
Kate Wallace-Rogers' son, Oliver, is in our prayers.

Thinking of Alan Gallant, who is in Pleasant Bay Nursing and Rehabilitation Center in Brewster.

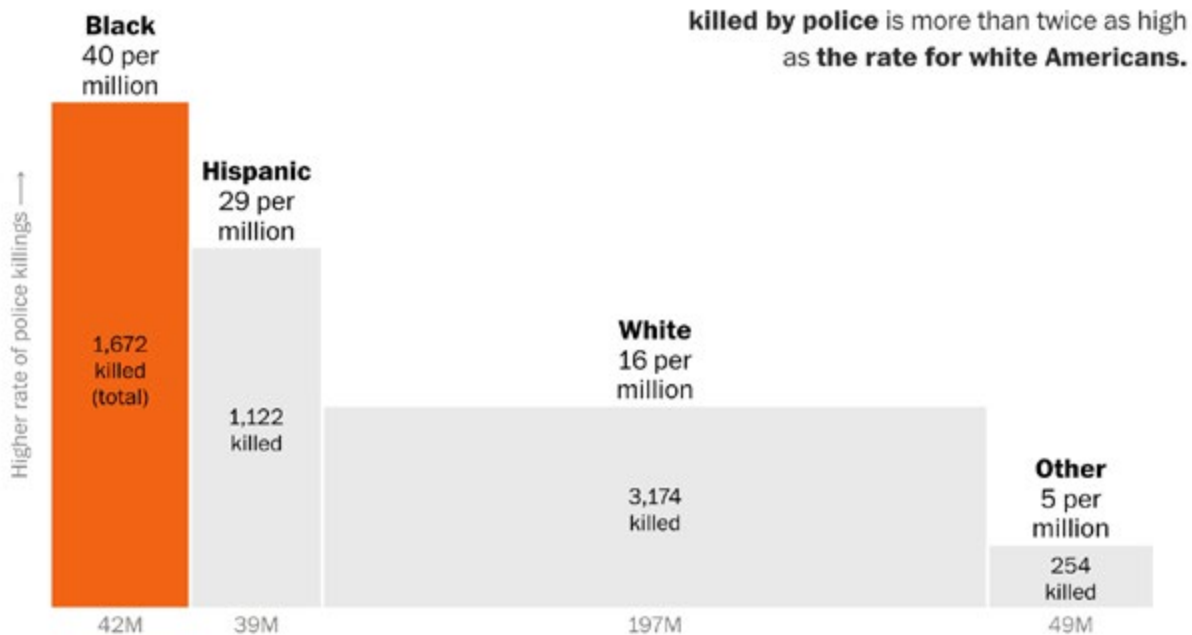
Congratulations to Rev. Christie Hardwick on the publication of her new book! *Radical Self-Tenderness: How Nurturing Your Own Soul Can Help Heal the World*

Congratulations to Khloe Mitchell, who just graduated from nursing school. We are so proud of you, Khloe!

Every month, it seems, we have a page commemorating yet another life lost or tragically wounded because of systemic racism. If we fight the good fight together, if we make “good trouble,” we can change the world.



Data from the Washington Post study of fatal police shootings since 2015. Blacks account for less than 13 percent of the U.S. population, but are killed by police at more than twice the rate of White Americans.





Stand Out for Peace sponsored by the Social Action Committee in July.
Hi, Karen Pagano! Thank you for all you do!

HOW PEACE BEGINS

Peace begins with saying sorry.

Peace begins with not hurting others.

Peace begins with honesty and trust.

**Peace begins with showing
cooperation and respect.**

World Peace Begins With ME!

**Haley Hall, Grade 3
D.W. Babcock Elementary School
Sacramento, California**

Getting to Know You

Brenda Silva

I was an equestrian for years, having grown up on horses and show jumping with my horse. One year I fell off in a horse show and I was told, "You may leave the ring".



Char Priolo

Part of the way I got through college was that I worked at a flower shop. I was responsible to dress the wrist and lapels of corpses.



From the Editor

I made a resolution last January that I would learn how to bake a good cake and how to frost cakes in a cool way, maybe with frills and roses to boot. I've done my due diligence, reading about cakes and watching LOTS of Youtube videos on the subject. I've concocted maybe eight cakes since January.

This chocolate one I made for my birthday in March.

The truffles on the top were handmade by my niece, Marissa, who, with her partner, is planning to open a chocolatier shop in Rhode Island soon.

Remember when Ellen and Marty were married at the UUMH? All they wanted, they said, were cakes for the party afterward. I think they ended up with, like, 50 cakes! I made one that was sort of like a jelly roll on its side--the two different colored layers were vertical instead of horizontal so it looked like vertical stripes when you cut into it.

Not just fun to eat, cakes are such fun to make.

Check out Bake It Up a Notch, with Erin McDowell on Youtube. AMAZING. (Be careful, it is a rabbit hole from which you will not emerge for HOURS.)



This one is a birthday cake--the "candles" are frosting piped vertically up the sides!



Terrific picture of the Seniors of the Year!
Our own Mary Abt and Loretta Butehorn!
Doesn't that just take the cake?



Back Page
The
Meetinghouse News

Kathleen Henry, Editor

Submissions are welcomed
and encouraged!
Please submit written work,
announcements,
and artwork,
by the 20th
of the month
to
meetinghousenews@gmail.com