

► **Leaven vs. Unleaven** (cont. from inside) ◀

Not Leavening

Autolyzed Yeast: a yeast that has ‘self-destructed’ and is sterile – incapable of leavening.

Brewers Yeast: a dead form of yeast that cannot leaven bread: a ‘nutritional’ yeast.

Torula Yeast: a dead yeast that cannot leaven bread, considered a ‘nutritional’ yeast.

Yeast extract(s): Derivatives of yeast, which are sterile and cannot leaven bread.

Cream of Tarter: Tartaric acid – potassium bitartrate or potassium hydrogen tartrate. This is an acid used to combine with baking soda. By itself, this is not leavening.

Tartrate powder: phosphate powder or sulfate powder – usually added with cream of tartar. By itself this is not leavening.

Alum: a metallic double salt, usually added with cream of tartar. Most common is sodium aluminum sulfate (SAS or sulfate powder), and potassium aluminum sulfate (or potash alum). By itself this is not leavening.

Sorbitan monosterate: A flavor and texture enhancer. Not leaven of itself.

Polysorbate 60: a preservative: not a leaven.

Egg whites: not a leavening agent. While beaten egg white can be stirred into dough, it does not spread through dough as leavening does and is not leavening.

Steam or air (such as in popovers or angel food cake): The same principle as egg whites (above) applies; there is no leavening agent mixed through the dough.

Done forget to make plans with other brethren for the Night To Be Much Observed on Monday, March 29th...and finally...

Have a wonderful and spiritual Spring Holy Day Season!



United Church of God
an International Association

Chicago, Illinois

Announcement Bulletin: March, 2009

	<u>Sermonette</u>	<u>Sermon</u>
March 6	Mr. William Hewitt	Mr. Bob E. Fahey
March 13	Mr. Ethan May /	Mr. William Hewitt (SS)
March 20	Mr. Bob B. Fahey	Mr. Dave Roenspies
March 27	Mr. John May	Mr. Bob E. Fahey
March 28	<i>Passover Services</i>	
March 30	<i>First Day of Unleavened Bread</i>	
	Mr. Brian Shaw /	Mr. Bob E. Fahey (SS)

March Wedding Anniversaries

Mr. & Mrs. Patrick Kansa	3/08/2008	2 Years
Mr. & Mrs. Will Flaman	3/26/2006	4 Years
Mr. & Mrs. Hank Czepizak	3/30/1986	24 Years



Congratulations to you all!!

Local News

► March Hall Schedule ◀

All Sabbath services for the month of March will be held at 1:30pm in Kettering Hall at the Hinsdale Community House (HCH) except the following:

March 6	1:30pm	Westin Hotel	Lombard, IL
March 28	7:30pm	Passover	HCH

(Foot washing in North/Kiwanis Room)

► Sabbath School ◀

3/6.....Ms. Catie Maylath & Ms. Courtney Shaw...
...The Spring Festivals.....Ages 6-8
Mrs. ReNae Shaw...
...I Kissed Dating Goodbye-Chpts 11/12...Ages 13+

3/13.....Ms. Susan Bratincevic & Ms. Chelsea Shaw...
...God's Plan of Salvation.....Ages 3-5
Mr. Will Flaman & Mr. Tony Matesi...
...Keep the Sabbath Holy.....Ages 9-12

3/20.....Mrs. Claudia Kuhne & Ms. Daniela Cecala...
...N.T.B.M.O. and Days of U.B.....Ages 6-8
Mrs. ReNae Shaw...
...I Kissed Dating Goodbye-Chpts 13/14...Ages 13+

Mr. Brian Shaw...
.....Discussion

3/27.....Ms. Rachel Egedus & Ms. Vicki Egedus...
...What is Leavening.....Ages 3-5
Mr. Giorgio Cecala & Ms. Courtney Monson...
...Honor Your Mom and Dad.....Ages 9-12

► Contacts ◀

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Mr. Brian Shaw:	bpshaw99@comcast.net	847-458-2263

► Leaven vs. Unleaven ◀

With the Spring Holy Day Season here, I'm sure we've gone back and forth what is and isn't leavened. Mr. Paul Luecke worked up a handout for his congregation I've reprinted it in our bulletin:

Leavening Agents

Leaven: Any agent that produces fermentation and causes dough to rise, by causing the formation of carbon dioxide gas to bubble into and spread throughout the dough. This is accomplished either chemically (as with baking soda) or biologically (as with yeast).

Baking Soda: a crystalline alkaline salt that gives off gas when an acid is added. The following are different types of baking soda:

Sodium Bicarbonate: also known as "Saleratus"

Potassium bicarbonate or potash

Ammonium carbonate or "baker's ammonia"

Ammonium bicarbonate, also known as "hartshorn"

Baking Power: baking soda + acid-forming ingredients + starch filler.

Sourdough starter: a wild yeast colony that is maintained with flour and moisture.

Yeast: single-celled fungi, used to leaven.

But what is considered not leavening? Turn to the back of the bulletin.

► Volunteer Group: Greeters/Ushers/Sound/Food ◀

Team Lead: Mr. Bob Kalnas

Greeters: Mr. Jim Gillespie, Ms. Patti Bergstrom

Ushers: Mr. Raul Navar, Mr. Andrew McDilda, Mr. Alex McDilda

Sound: Mr. Bob Kalnas

Food Table: Mrs. Claudia Kuhne, Mrs. Lisa Kalnas, Mrs. Rhonda McDilda, Ms. Jennifer McDilda

Webcast: Mr. Kurt Hewitt

Reminder*:* Please send announcement **by Thursday evening to Bob Kalnas at kalpals@yahoo.com. Email is preferred. If email is unavailable, please leave a message at 630-540-9802.