

From the Pastor

From time to time some have asked, “Is this leaven?” The following information is given to help us determine what leaven is. A leavening agent is any agent that **causes dough to rise by the formation of carbon dioxide gas bubbling into and spreading throughout the dough**. This is accomplished either chemically (as with baking soda) or biologically (as with the fermentation of yeast).

Examples of leavening agents:

Yeast: A single-celled fungi, used to leaven bread. There are many strains of yeast, but only a few of them can be used to leaven bread.

Sourdough starter: A wild yeast colony maintained with flour and moisture.

Baking soda: An alkaline, crystalline salt that produces carbon dioxide gas when an acid (for example, buttermilk) is introduced. The following are common forms of baking soda:

Sodium bicarbonate (or bicarbonate of soda)

Potassium bicarbonate

Ammonium carbonate or ammonium bicarbonate (also called baker’s ammonia or baking ammonia also known as Hartshorn)

Baking powder: Premixed combination of baking soda + acid ingredient (below) + starch (drying agent).

Acid powders commonly added to baking soda: Typically, these are only in a commercial product in order to react with an alkaline baking soda also in the product to produce carbon dioxide (i.e. to leaven). Technically, however, none of these is a leavening agent by itself. Some (for example, cream of tartar) may appear alone and then would not be leaven. Some may be identified merely as “phosphate powder” or “sulfate powder”:

Tartaric acid (also called “cream of tartar”).

Sodium aluminum phosphate or sodium aluminum sulfate (these are also called “alum”).

Monocalcium phosphate.

Sodium acid pyrophosphate.

The following are items that are not leavening:

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

Autolyzed yeast (extract): Yeast that has been broken down and the active part removed; used as a flavor enhancer (MSG is one resulting component).

Brewer’s yeast: “Live” brewer’s yeast is used mostly in brewing beer, though it can also leaven bread. However, normally “brewer’s yeast” on a food label will be the “dead” form (deactivated by heat), also known as “nutritional yeast,” and cannot leaven bread.

Torula yeast: Dead yeast that cannot leaven bread, considered “nutritional” yeast.

During the Feast of Unleavened Bread we still remove all leavening agents (when they are used for the purpose of leavening dough) and leavened bread products (bread, pastries, etc.) before the beginning of the Feast. If you have any questions, please do not hesitate to ask.

	Victoria	Corpus Christi	Harlingen
Sunset Today in:	7:38pm	7:39pm	7:41pm
Sunset Friday 3-24	7:41pm	7:42pm	7:44pm



Victoria

Sermon: Larry Tucker

Corpus Christi

Sermonette: DVD
Sermon: Steve Moody

Harlingen

Sermonette: DVD
Sermon: Michael Watts

“Speak to the children of Israel, and say to them: ‘The feasts of the Lord, which you shall proclaim to be holy convocations, these are My feasts.’”

Leviticus 23:2

Announcements and Schedule

Sabbath 3/18	Regular locations and times Corpus Christi, San Antonio, Harlingen, and Victoria.
Sabbath 3/25	Regular locations and times for Corpus Christi, Victoria, Harlingen, and San Antonio. Mr. Moody will be in Victoria and San Antonio. Mr. Mendez will be in Corpus Christi and Harlingen.

Gilbert and Tina Gonzalez Appreciation Meal-As previously announced Gilbert and Tina are moving to South Dakota (Please note the time change)-We will be having an appreciation dinner on Saturday March 25th after Sabbath services at Los Asados Mexican Restaurant. We will meet at 12:30 – 2:00 PM. The church would like all to attend and is therefore covering the cost of the meal.

2017 Camp Applications

The COGWA Youth Camps team is happy to announce that on March 1 the application system opened to begin taking 2017 applications. We will once again be using the COGWA Portal system, but we encourage everyone to start the process by reading the article titled “Camp Application System” on the main page of the camp website (<http://camps.cogwa.org>). There are some specific points we would like you to be aware of before you begin your application.

We think you will find that applying via this new system is faster and simpler. As mentioned in the article, much of your information is retained for subsequent years’ applications and needs only to be reviewed (and edited if changes are needed).

We hope to see you at camp this year!

Upcoming Activities: Dates to Remember

San Antonio Potluck: The next regularly scheduled San Antonio potluck will be Sabbath, May 6. For consistency we will keep the potluck in the future on the first Sabbath of the month when there are no Holy Day services. Since there will be a potluck on the Last Day of Unleavened Bread there will be no regular potluck in April.

Passover: Passover services will be held after sunset on Sunday evening, April 9. Services will be held in the regular Sabbath locations for all three congregations. According to the website sunrisesunset.com sunset will be at 7:50 p.m. on April 9. We will strive to arrive and be seated at least 10 minutes ahead of that time. Mr. Moody will conduct the Passover service.

1st Day of the Feast of Unleavened Bread: The Holy Day services will be held

on Tuesday, April 11 in the regular locations and at the regular times for weekly Sabbath services for all three congregations.

Last Day of the Feast of Unleavened Bread:

Victoria: Services in Victoria will be at the regular time and location as the weekly Sabbath.

San Antonio: There will be two services in San Antonio. The morning service will be at 10:30 a.m. There will be a potluck meal between services. The afternoon service will begin at 2:30 p.m.

Corpus Christi: The Harlingen congregation will combine with the Corpus Christi congregation for services at 1:00 PM. There will be a pot luck after services. The Harlingen congregation will provide dessert.