

Announcements and Schedule

Sabbath 4/2	Regular locations and times for Victoria, Corpus Christi, and San Antonio. There will also be the regular monthly potluck in San Antonio.
Sabbath 4/9	Regular times and locations for Victoria, Corpus Christi, and San Antonio. Mr. Moody will speak in Corpus Christi. Mr. Mills will speak in Victoria. Mr. Chapman will speak in San Antonio. Mr. Gonzalez will speak in Harlingen.

Camp Video:

The new video has been made available and should be played in the sermonette time in the next few weeks.

Prayer Requests and Updates

No new requests or updates so far this week.

Upcoming Activities: Dates to Remember

Potluck in San Antonio – April 2

Passover will be held Thursday evening, April 21. Service will begin at 8:00 p.m. Please arrive between 7:45 and 7:55 p.m.

The Night to Be Much Observed will be held Friday evening, April 22. More details later.

The **First Day of Unleavened Bread** service will be held in the regular Sabbath location at 10:00 a.m. on the Sabbath, April 23.

The same is true for the **Last Day of Unleavened Bread** on Friday, April 29.

	Victoria	Corpus Christi	Harlingen
Sunset Today in:	7:46pm	7:47pm	7:48pm
Sunset Friday 4-1	7:50pm	7:50pm	7:51pm

Church of God South Texas

Victoria - Corpus Christi - Harlingen



April 2, 2016

Victoria

Sermon: Steve Moody

Corpus Christi

Sermonette: Mark Monsivais

Sermon: Arnold Mendez

Harlingen

Sermonette: Al Schmidt

Sermon: Arnold Mendez

“A little leaven leavens the whole lump.”

Galatians 5:9

From the Pastor

With the Feast of Unleavened Bread just around the corner it may be helpful (at least as a reminder or for interests sake) to review again what is considered leavening today.

In ancient Israel there was no difficulty in identifying leaven. Wives did not go to a cupboard and pick up a packet of Fleischman's yeast or a box of baking powder or baking soda. The ancient Israelites either made a batch of dough and left it sit out (perhaps in the kneading trough) or in some other container and let it leaven naturally from the yeast spore that are always present in the air. Or, they used a bit of "sour dough" starter saved over from a previous batch of bread. Whatever they did there was no reading of package labels trying to figure out if something was leavened or whether something was a leavening agent.

When man started studying chemistry or, at least, observed certain reactions of substances that caused dough to rise, these different substances began to make their way into the kitchen as leavening agents. Any substance that in reaction procures CO₂ can be used as a leavening agent. Though I haven't studied all such reactions, there may be other products besides CO₂ in some reactions that would not make them healthy leavening agents.

The following are a few definitions and descriptions on the subject of leavening:

Leavening agent: For our purposes a leavening agent is any agent that causes dough to rise by the formation of carbon dioxide gas bubbling into the dough. This is accomplished either chemically (as with baking soda) or biologically (as with the fermentation of yeast).

Yeast: A single-celled fungus, used to leaven bread. There are many strains of yeast, but only a few of them are used to leaven bread. Yeast spores are always present in the air. When yeast spores bud in dough they begin to digest sugars released in the dough producing a by-product of CO₂ which causes the bread to rise. Yeast since it is a living organism will grow and spread in the dough on its own.

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

- Sodium bicarbonate (or bicarbonate of soda)

- Potassium bicarbonate
- Ammonium carbonate and ammonium bicarbonate (also called baker's ammonia or baking ammonia also known as Hartshorne).

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

The following list contains examples of acid ingredients which by themselves are not leavening agents. They are added to baking soda to produce the chemical reaction that releases CO₂:

- Tartaric acid (also called "cream of tartar").
- Sodium aluminum phosphate or sodium aluminum sulfate (also called "soda alum").
- Monocalcium phosphate.
- Disodium pyrophosphate or sodium acid pyrophosphate.

The following are not leavening agents – they do not produce CO₂ in dough:

- Yeast extract(s): Derivatives of yeast, which are sterile and cannot leaven bread.
- Autolyzed yeast (extract): Yeast that has been broken down; 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, and used as a flavor enhancer to replace MSG in products marked as "all-natural."

If there are any questions, please do not hesitate to ask.