



STRAFFORD UNITED METHODIST CHURCH

MONTHLY NEWSLETTER

April 2016

PASTOR: John Inmon

Church Address: 200 E. Chestnut, Strafford MO 65757

Phone: 417-736-3148

Website: straffordumc.org

Sunday Service Times

Sunday School: 9:15am

Morning Worship: 10:45am

Wednesday Service: 6:00pm

Dear Friends,

Let's get ready for those April Showers the old adage tells us about, and maybe then I can talk about the May Flowers that have bloomed so beautifully come next month. Our little church just seems to keep getting busier and busier. We have another FREE Movie planned for this month on the 15th, so be sure and tell your friends and family. We had a nice turnout last time, and hope to do the same this month. The only change we'll have with it is we won't be serving hotdogs. You can expect popcorn and drinks though. So come for a good movie and good company!

Our UMW ladies had another successful Bake Sale last month. They were able to bring in \$295.50, and provide goodies for the morning Meet and Greet the next day. This money goes towards the many missions and causes they support throughout the year. Good job Ladies, it's a joy to know how much good you bring to those in need!

The OutReach and Kidz Ministry hosted an Easter Egg Hunt along with a visit from the Easter Bunny. Turnout wasn't as large as last year, but those that attended had a wonderful time. We had around 20 kids of all ages, and plenty of eggs for each and every one of them. Our Easter Bunny (Madelyn Goodin) enjoyed mingling with the children and taking pictures with the kids. If you volunteered, brought candy, donated money...thank you. It's because of you and your good deeds that we are able to continue doing things for our community and hopefully bring people closer to God.

See you Sunday,

April Potter

“Do all the good you can. By all the means you can. In all the ways you can. In all the places you can. At all the times you can. To all the people you can. As long as ever you can.”

— John Wesley

MISSION STATEMENT: We open our Hearts, our Minds, and our Doors and we answer the call of making Disciples of Jesus Christ for the transformation of the world



Our Country, Our Church, Our Military, The sick and infirmed, Caregivers

Galen Bumgarner

Frank Costello

Martha Easterly

Rex Easterly

Sam Easterly

Ben Estep

Austin Kepley

Mary Malard

Mike Paxson

Roger Todd

John Williams

Derek Wilson

& Trudy

Message From Our Pastor

On the 10th of April we will be starting a sermon series based on the book by Adam Hamilton "Why: Making Sense of God's Will."

Have you ever been told or told someone: "It was God's will." or "It was part of God's plan," in an effort to make you feel better about something that has happened? Is that the correct response to bad times, natural disasters or suffering people?

I read throughout the bible that indicates we have this thing called "free will" and too many times we exercise it (I know I have too many times). We will look into this and other mysteries of life.

Join us during this series as we delve into these subjects.

In Christ's Love,

Pastor John



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2 UMW 10:30
3 9:15 Sunday School 10:15 Fellowship 10:45 Church <i>2:30 Wedding Shower for Dylan & Megan</i>	4	5	6 2:00 Quilting 6:00 Praise Service 6:00 Kidz 7:00 Choir	7	8	9
10 9:15 Sunday School 10:15 Fellowship 10:45 Church	11	12	13 2:00 Quilting 6:00 Praise Service 6:00 Kidz 7:00 Choir	14	15  Free Movie Night w/ Popcorn & Drinks 5:30-8:00	16
17 9:15 Sunday School 10:15 Fellowship 10:45 Church	18	19 <i>Dylan & Megan's Wedding 6pm</i> <i>Potluck Bring Side Dish</i>	20 2:00 Quilting 6:00 Praise Service 6:00 Kidz 7:00 Choir	21	22	23
24 9:15 Sunday School 10:15 Fellowship 10:45 Church	25	26	27 2:00 Quilting 6:00 Praise Service 6:00 Kidz 7:00 Choir	28	29	30

Thumbprint Jam Cookies

1 cup butter, softened

½ cup white sugar

2 cups sifted all-purpose flour

½ cup any flavor fruit jam

1. Preheat oven to 375 degrees F (190 degrees C).
2. Cream butter and sugar until light and fluffy. Add sifted flour, and mix well. Shape dough into 1-inch balls and place on cookie sheets. Imprint your thumb in the center to make a 1/2-inch indentation. Fill with your favorite preserves.
3. Bake 15 to 20 minutes or until golden brown at the edges.