



STRAFFORD UNITED METHODIST CHURCH

MONTHLY NEWSLETTER

FEBRUARY 2015

PASTOR: John Inmon

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Sunday Service Times

Sunday School: 9:30am

Morning Worship: 10:45am

Wednesday Service: 6:00pm

February is already upon us and the New Year is proving to be a wonderful year. Our church has been blessed with a new piano player, a grant to help us towards buying our new sound system, and the gifts of great friendship in our beautiful church. If you haven't gotten the chance to talk to our new piano player, Mrs. Jeanie Friebe, please take the time to say hello and make her feel at home in our loving church.

The UMW has new leaders in place. After 10 years as the UMW President, Clarrissa Lyden passed the torch to Jan Hokanson, and I stepped into the role that Jan held as Treasurer. Clarrissa now shares the Vice President position with Brenda Kepley who maintains the seat she had shared with Doris Graham. Heidi Goodin remains as Secretary and Caroline Stagner will continue as Correspondence. If there are any ladies in the church who would like to become part of our group, please contact any of the women mentioned to find out how you can become involved with our devoted group of Christian followers.

The OutReach Team is sponsoring a Free Valentine's Dinner on the 14th of this month at 5pm. Everyone is welcome, so come by yourself, bring a loved one or friend, but most importantly just be sure to stop by. We will be serving an Italian meal from Ott's Pasta complete with salad, bread sticks and home-made desserts made by the loving hands of our congregation. Again, this is a FREE dinner, so no donations will be accepted. Our team wants to share their love of God with you with this act of kindness, so please join us.

I still need recipes for the newsletter, so please share your favorites with your friends. Thank you all and I'll see you on Sunday!

April Potter

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

Penny Baker

Frank Costello

Rex Easterly

Doug Favor

Charolotte Gallagher

Clarrissa Lyden

Jim Myers

Martha Myers

Mike Paxson

Aaron Pearson

Danny Rachow

Angie Wood

Message From Our Pastor

Matthew 14:28-31

Peter, suddenly bold, said, “Master, if it’s really you, call me to come to you on the water.”

He said, “Come ahead.”

Jumping out of the boat, Peter walked on the water to Jesus. But when he looked down at the waves churning beneath his feet, he lost his nerve and started to sink. He cried, “Master, save me!”

Jesus didn’t hesitate. He reached down and grabbed his hand. Then he said, “Faint-heart, what got into you?”

This is a scripture that I find very inspirational. It tells me that **IF** I have faith in God, **IF** I trust in the word of God, and **IF** I will just make that effort to step out of the boat, I can do anything, even those things that my mind and society says I can’t accomplish.

Peter walked on water! You can’t do that, you sink when you try, yet Peter did it, he left his comfort zone of the solid wood under his feet. Peter’s initial results were no sinking, then he realized he was going against his experience, against what he thought was doable.

Too often we worry about what society tells us, what our mind tells us that we can’t do. We ignore what God tells us we **CAN** do.

We worry and fret about how we can accomplish this task that we see God leading us to. We worry and fret about “what will the others think.” We worry and fret about the change that will take us out of the comfort and security of where we have always been, the way **“we have always done it.”**

Jesus tells us in Matthew 19:26: **Jesus looked at them and said, “With man this is impossible, but with God all things are possible.”**

We need to worry less about how we did it before, what others will think, and where will the money come from and more what Jesus tells us.

To accomplish our God given mission of “making disciples of Jesus Christ” we need to quit discussing what we need to do, we need to leave the nice, sturdy deck of the boat, we need to **get out of the boat** and trust in God’s Word, God’s Love and that fact that God is always there for us.

In God’s Love,

Pastor John

 **FEBRUARY** 

 Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5	6	7 UMW
8 9:30 Sunday School 10:45 Church	9	10	11 6:00 Praise Service 6:00 Kidz 7:00 Youth 7:00 Choir Practice	12	13	14 Valentine's Dinner 5-7 
15 9:30 Sunday School 10:45 Church	16	17	18 6:00 Praise Service 6:00 Kidz 7:00 Youth 7:00 Choir Practice	19	20	21
22 9:30 Sunday School 10:45 Church	23	24	25 6:00 Praise Service 6:00 Kidz 7:00 Youth 7:00 Choir Practice	26	27	28

Ground Beef Shepherd's Pie

Ingredients

Original recipe makes 4 servings

- 1 tablespoon vegetable oil
- 1 onion, chopped
- 1 pound lean ground beef
- 1 teaspoon dried basil
- 1 clove garlic, minced
- 1 cup green beans
- 1 cup tomatoes, diced
- 2 potatoes, cooked and mashed
- 1 egg, beaten
- 1/2 cup water
- 1/4 cup shredded Cheddar cheese

- 1.** Preheat oven to 350 degree F (175 degree C). Coat a 2 quart casserole dish with cooking spray.
- 2.** Heat oil in a large skillet over medium heat. Cook onion in oil for 5 minutes, stirring frequently. Stir in the ground beef and basil, and cook and stir for 5 more minutes. Mix in the garlic, green beans, and tomatoes, and simmer for 5 minutes. Transfer beef mixture to prepared dish.
- 3.** In a mixing bowl, mix together the mashed potatoes, egg, and water. Spread evenly over meat mixture.
- 4.** Bake in a preheated oven for 15 to 20 minutes, or until potatoes start to brown on top. Sprinkle with cheese, and continue cooking for 5 minutes.



White Chocolate Raspberry Cheesecake

Ingredients

Original recipe makes 1 - 9 inch cheesecake

1 cup chocolate cookie crumbs	2 cups white chocolate chips
3 tablespoons white sugar	1/2 cup half-and-half cream
3 (8 ounce) packages cream cheese, softened	1/4 cup butter, melted
1 (10 ounce) package frozen raspberries	1/2 cup white sugar
2 tablespoons white sugar	3 eggs
2 teaspoons cornstarch	1 teaspoon vanilla extract
1/2 cup water	

Directions

1. In a medium bowl, mix together cookie crumbs, 3 tablespoons sugar, and melted butter. Press mixture into the bottom of a 9 inch springform pan.
2. In a saucepan, combine raspberries, 2 tablespoons sugar, cornstarch, and water. Bring to boil, and continue boiling 5 minutes, or until sauce is thick. Strain sauce through a mesh strainer to remove seeds.
3. Preheat oven to 325 degrees F (165 degrees C). In a metal bowl over a pan of simmering water, melt white chocolate chips with half-and-half, stirring occasionally until smooth.
4. In a large bowl, mix together cream cheese and 1/2 cup sugar until smooth. Beat in eggs one at a time. Blend in vanilla and melted white chocolate. Pour half of batter over crust. Spoon 3 tablespoons raspberry sauce over batter. Pour remaining cheesecake batter into pan, and again spoon 3 tablespoons raspberry sauce over the top. Swirl batter with the tip of a knife to create a marbled effect.
5. Bake for 55 to 60 minutes, or until filling is set. Cool, cover with plastic wrap, and refrigerate for 8 hours before removing from pan. Serve with remaining raspberry sauce.