



## STRAFFORD UNITED METHODIST CHURCH

### MONTHLY NEWSLETTER

February 2016

PASTOR: John Inmon

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Sunday Service Times

Sunday School: 9:15am

Morning Worship: 10:45am

Wednesday Service: 6:00pm

Dear Friends,

Here we are already one month down in the New Year, with Valentine's Day two weeks away. It's amazing how fast time goes by as we go about our everyday lives. When Abby was very small a very dear friend of mine once told me; cherish the time I have with her because before I know it she will be grown and not wanting the attention of her dear old mom quite so much. Hard to believe she is going to be ten this year (with me not too much older than that), and I find myself wondering where the time went. It seems as if just yesterday I was changing diapers and looking forward to when she would walk and talk. I can say that she has developed quite well in the talking aspect, especially the closer she gets to becoming a teenager. It's during these times I find myself cherishing the memories of when she would just coo and babble. Never the less, I am very proud of her and the young lady she is turning into. I seem to find myself constantly coming up with new prayers just to cover some of the things she tells me. A blanket prayer doesn't seem to cut the mustard when it comes to all of the things children are exposed to on a daily basis. Times have changed since my parents felt it was safe for me to ride my bike blocks away to a public swimming pool in a big city when I was just seven. God and I have become quite close since having Abby, and I'm sure he will be the first one I call on when she tells me something else that makes my hair stand on end. I guess my point of all this coming up to Valentine's Day is to keep those you love close and let them know on a daily basis that you love them, and even more so, keep the Lord closer and share your concerns and your joys. He is the one who will always be there, even when Abby doesn't want me around quite as much.

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

Family of Doris Bodenhamer

Family of Anthony Robinson

Don Bumgarner

Galen Bumgarner

Frank Costello

Martha Easterly

Rex Easterly

Ben Estep

Mary Malard

Mike Paxson

Roger Todd

John Williams

Derek Wilson

### Message From Our Pastor

We are about to enter the season of Lent. Lent is a season where Christians focus on simple living, prayer, and fasting in order to grow closer to God. It is a time of preparation for our observance of Easter. Lent is the 40 days before Easter (not including Sundays).

I hear every year people asking me or others, “What are you giving up for Lent?”

This year I will pose the question, or challenge to you to do something a little different during the Lenten season.

Why not start doing something? Think about doing something for others that you don't usually do. Like once a week pay for that person's meal behind you in the drive through. How about those neighbors that you see and wave to, but don't talk to, bake cookies for them. How about the elderly person that doesn't drive, take them to the grocery store.

Why do we have to give something up for Lent?

Why not add something on that might just become a habit after the 40 days?

How would it affect the world of all Christians did this?

In God's Love,  
Pastor John



# FEBRUARY



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3 2:00 Quilting  6:00 Praise Service 6:00 Kidz 7:00 Choir	4	5	6  UMW 10:30
7 9:15 Sunday School  10:15 Fellowship 10:45 Church	8	9	10 2:00 Quilting  6:00 Praise Service 6:00 Kidz 7:00 Choir	11	12	13
14  Valentine's Day  9:15 Sunday School  10:15 Fellowship 10:45 Church	15	16	17  2:00 Quilting  6:00 Praise Service 6:00 Kidz 7:00 Choir	18	19	20
21 9:15 Sunday School  10:15 Fellowship 10:45 Church	22	23	24 2:00 Quilting  6:00 Praise Service 6:00 Kidz 7:00 Choir	25	26	27
28 9:15 Sunday School  10:15 Fellowship 10:45 Church	29					

# *Chocolate Dipped, Cheesecake Stuffed Strawberries*

Courtesy: Pinterest

## **Ingredients:**

- 2 lbs. fresh strawberries
- 8 oz cream cheese, softened
- 1 tbsp sour cream
- $\frac{3}{4}$  cup - 1 cup powdered sugar (depending on how sweet you want it)
- 1 tsp vanilla extract
- $\frac{1}{4}$  cup finely crushed graham crackers
- 1 cup milk chocolate chips

## **Optional:**

- Sprinkles

## **Instructions:**

1. Wash the strawberries and pat dry with a paper towel. Use a melon baller to remove the stems and create a small hole in the strawberries for the cheesecake to sit. Set aside.
2. In a medium bowl beat the cream cheese and sour cream until fluffy. Add in the vanilla and powdered sugar. Beat until smooth and combined. Place cheesecake mixture into a piping bag or zip close bag, with the corner snipped off.
3. Squeeze a little bit of the cheesecake mixture into each strawberry. Place on a wax paper lined baking sheet when done and let chill in the fridge until ready to dip.
4. Place the chocolate chips in a metal or glass bowl that is big enough to sit on top of a small pot that's filled with 1 inch of water. Bring the pot of water to a boil and place the bowl of chocolate on top. Use a rubber spatula to gently stir the chocolates until they are smooth and completely melted. Turn stove off but leave chocolate bowl on top of pot to keep it warm while dipping.
5. Dip the bottom of each strawberry in the chocolates and place back on the wax paper lined baking sheet. Decorate with sprinkles while wet if desired. Sprinkle the cheesecake portion with crushed graham crackers. Let harden at room temperature before placing back in fridge until ready to eat. Enjoy!