



STRAFFORD UNITED METHODIST CHURCH

MONTHLY NEWSLETTER

JANUARY 2015

PASTOR: John Inmon

Church Address: 200 E. Chestnut, Strafford MO 65757

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Sunday Service Times

Sunday School: 9:30am

Morning Worship: 10:45am

Wednesday Service: 6:00pm

Dear Friends,

How thankful I am for such a wonderful 2014, and I know that this year is going to be even better! I had my struggles throughout the year, but in a world of such discontent and non-believers I can honestly say that any day I had/have to face is a blessing as long as I have God leading the way. I hope everyone has found the good in last year, and I'm praying that you all are graciously blessed in the New Year. Whether it be good health, devoted family and friends, decent jobs, financial security, whatever you feel you need extra blessings in... I hope you are as blest as I feel I am. Happy New Year Friends, see you Sunday!

Sincerely, 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

Rex Easterly

Jim Myers

Martha Myers

Doug Favor

Danny Rachow

Jim O'Neal

Charolotte Gallagher

Message From Our Pastor

The New Year is upon us, resolutions abound. I'm going to lose weight, relax more, be kinder, and exercise more.

I would imagine we have all made those.

Good intentions are everywhere and we do pretty well for a while. Then we figure out that this changing stuff is pretty hard to do, and we have to stay focused on it.

I gave up on those type of resolutions quite a while ago, but I think we should all set one resolution for the coming year and beyond:

Be more focused on God and do our best to grow and mature in our faith.

Jesus wants us to be good stewards, be his hands and feet. We need to be more intentional in our faith development and spreading the good news of Christ. As we move forward in 2015 let's work on that, to become a more missional church that is focused outside of the walls, knock down the barriers that keep us from being the servants that God wants us to be.

Will you all join me in this resolution?

In God's Love,
Pastor John

JANUARY						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3 UMW
4 9:30 Sunday School 10:45 Church	5	6	7 6:00 Praise Service 6:00 Kidz 7:00 Youth 7:00 Choir Practice	8	9	10
11 9:30 Sunday School 10:45 Church	12	13	14 6:00 Praise Service 6:00 Kidz 7:00 Youth 7:00 Choir Practice	15	16	17
18 9:30 Sunday School 10:45 Church	19	20	21 6:00 Praise Service 6:00 Kidz 7:00 Youth 7:00 Choir Practice	22	23	24
25 9:30 Sunday School 10:45 Church	26	27	28 6:00 Praise Service 6:00 Kidz 7:00 Youth 7:00 Choir Practice	29	30	31

BLACK EYED PEAS

Ingredients

- 1 pound dried black-eyed peas (fresh or canned black-eyed peas can be substituted)
- 2 tablespoons vegetable oil
- 6 ounces pork shoulder, diced into 1/2-inch cubes
- 4 strips thick sliced bacon, cut into 1/2-inch pieces
- 1 medium onion, small diced
- 4 garlic cloves, sliced
- 1 1/2 teaspoons salt
- 1 teaspoon freshly cracked black pepper
- 1/2 teaspoon cayenne pepper
- 1 teaspoon garlic powder
- 4 cups chicken stock
- 2 cups water
- 3 bay leaves
- Hot-pepper vinegar, as desired

Directions

If using dried black-eyed peas, put them in a large pot and cover with about 4 inches of water. Soak the peas overnight, then drain the water and rinse. Alternatively, you can "quick-soak" the peas by bringing them and the water to a boil for 2 minutes. After this, remove them from the heat, cover the pot and soak the peas for 1 hour. Then, drain and rinse the peas.

Heat the oil in a large pot over medium-high heat. When the oil is shimmering, add the pork. Sear until the pork is browned on all sides, 4 to 5 minutes. Add the bacon, onion and garlic to the pot and cook, stirring, until the onion and garlic are lightly browned, about 6 to 8 minutes. Add the salt, black pepper, cayenne and garlic powder. Cook until the entire mixture is coated with the spices, about 2 minutes. Pour in the stock and water and drop in the bay leaves. Bring the mixture to a boil, then reduce the heat and simmer, covered, for about 30 minutes.

When the pork begins to fall apart, add the prepared peas to the pot and simmer until the peas are very soft, about 1 to 1 1/2 hours.

(Cooks Note: Using the back of a spoon, smash some of the peas against the inside of the pot then stir them into the mixture. This will break up some of the peas and give them a creamier consistency. Alternatively, you can puree 1 cup of the peas and broth in a blender or a food processor, then return the puree to the pot.)

Taste for seasonings, and add some hot-pepper vinegar, if desired. Discard the bay leaves and transfer the black-eyed peas to a serving bowl.