



STRAFFORD UNITED METHODIST CHURCH

MONTHLY NEWSLETTER

JUNE 2015

PASTOR: John Inmon

Church Address: 200 E. Chestnut, Strafford MO 65757

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Sunday Service Times

Sunday School: 9:15am

Morning Worship: 10:45am

Wednesday Service: 6:00pm

Dear Friends,

Schools out and the kids are free per say. I know as a child I always longed for the dog days of summer, and now that I work at the school I find myself having those same feelings. It's such a good feeling knowing the sun will be shining, kids will be swimming and grills will be grilling. Summer is also a good time to get so wrapped up in all of the extras that summer has to offer, that we sometimes forget our duties as a Disciple of Christ. It's easy to skip a Sunday or Wednesday Service because "something better" comes along. I too enjoy a day away, but nothing compares to the feeling I get from serving the Lord. Whether traveling, spending the weekend at the lake, or enjoying sleeping in for once...keep the Lord in mind and know that no matter where you are, he's always there with you. Let your love for Christ always guide you and encourage you to be a devoted disciple. Enjoy this weather, and see you 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

Gail Boever Galen Bumgarner Frank Costello Rex Easterly
Doug Favor Mary Malard Roberta O'Neal Mike Paxson
Billie Jo & Anthony Robertson Roger Todd Hal Williams

Message From Our Pastor

As summer approaches, the temperatures are rising, the grass is growing and the flowers are blooming. I love this time of year as it brings God's beauty to light in my eyes. This is a time of year that we enjoy barbeques, picnics, family vacations and a respite from the cold.

This is also a time of year that there are still people in need. Just because we have more tolerable temperatures does not mean that there are not homeless in the area. The least of these still need our help. Our box for toiletries is currently empty, we need to fill it back up.

Too many times our compassion and our generosity levels rise during the holidays and then during this time of year we get busy with life and forget our call to take care of those in need.

2 Corinthians 9:6-7

A stingy planter gets a stingy crop; a lavish planter gets a lavish crop. I want each of you to take plenty of time to think it over, and make up your own mind what you will give. That will protect you against sob stories and arm-twisting. God loves it when the giver delights in the giving.

In God's Love,

Pastor John

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

Summer Corn and Tomato Pasta

Ingredients

- Salt
- 1 pound bow-tie pasta
- 2 tablespoons extra-virgin olive oil
- 2 garlic cloves, smashed
- 1 pint cherry tomatoes
- 3 ears fresh corn, kernels cut off
- 2 tablespoons unsalted butter
- 1/4 cup fresh basil leaves, torn into pieces

Directions

1. Bring a large pot of salted water to a boil and cook the pasta until al dente; drain.
2. Meanwhile, in a large skillet, heat the olive oil over medium heat. Add the garlic and tomatoes and cook, stirring occasionally, until the tomatoes are softened, about 5 minutes. Stir in the corn, raise the heat slightly and cook until the corn is heated through and golden, about 5 minutes. Season to taste with salt.
3. Add the vegetables, butter and basil to the pasta and toss.