



STRAFFORD UNITED METHODIST CHURCH

MONTHLY NEWSLETTER

June 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

Message From Our Pastor

As I have been thinking about what to say in this newsletter, thoughts of the last 3 ½ years have been running through my head. I have so many memories that flood my mind about Strafford, most all of them are wonderful memories of times that we have experienced together. The fish fries, the chili suppers, VBS (who would have thought that many kids would show up), parades, services that truly moved me and filled my heart with joy as we worshipped as a church and many more.

I know that some are still wondering why; all I can say to that is I believe God is in our midst and leading me to step into a new ministry challenge.

I also believe that God is leading Strafford UMC into a new phase of its life. I recently sat with Pastor Dwight Gressel for a little over two hours. I have to say that God has sent you a pastor that has a servant's heart, a loving man that cares for the church. I believe that given a chance, Pastor Dwight can and will do some amazing things working with you all. I am sure that you all will give him the same type of warm welcome that I received when I arrived.

As my service to Strafford comes to an end, I want you to know that it has been my honor and privilege to serve such a loving church, a church that has the potential to do such great things in the community, a church that has helped me grow so much in my ministry and faith.

I love you all and you will be forever in my heart and in my prayers. I will be looking forward to hearing about the great things Strafford UMC is doing.

In God's love,

Pastor John

“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

Dear Friends,

This is going to be short, but bittersweet to write. It’s hard finding the words to say to someone who has been so instrumental in helping me in my journey to become a better Christian. I know we all have our fond memories of Pastor John and his family. I feel it fitting that we all share words of encouragement with him in his new calling. Please make every opportunity to share a few words with him before he leaves. Thank you Pastor, it’s an honor to call you my friend.

Sincerely,

April Potter

 IN OUR PRAYERS 

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

Galen Bumgarner Wayne Bumgarner Frank Costello Martha Easterly

Ben Estep Austin Kepley Walter Myers Mike Paxson

Carolyn Stagner Roger Todd John Williams Derek Wilson

Family of Bill Easterly Family of Beth McDowell



JUNE



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 2:00 Quilting 6:00 Kidz 7:00 Choir	2	3	4 UMW 10:30
5 9:15 Sunday School 10:15 Fellowship 10:45 Church	6	7	8 2:00 Quilting 6:00 Kidz 7:00 Choir	9	10	11
12 9:15 Sunday School 10:15 Fellowship 10:45 Church	13	14	15 2:00 Quilting 6:00 Kidz 7:00 Choir	16	17 BINGO Night w/ Popcorn, Prizes & Drinks 6:00-8:00	18
19 9:15 Sunday School 10:45 Church <u>Pastor</u> <u>John's Last</u> <u>Service</u> ***Dinner following church	20	21	22 2:00 Quilting 6:00 Kidz 7:00 Choir	23	24	25
26 *8:15 Breakfast <u>Welcoming</u> <u>New Pastor</u> <u>Dwight</u> <u>Gressel</u> <u>**9:15 Church</u> 10:30 Sunday School	27	28	29 2:00 Quilting 6:00 Kidz 7:00 Choir	30		

April's Great Great Great Grandmother's Ginger Cookie Recipe (circa 1835)

**Submitted by: April Potter
In remembrance of
Catherine Patterson Moore**

**2 eggs
1 ½ C. sugar
1 C. molasses
2 T. white vinegar
1 heaping teaspoon baking soda
2 T. ground ginger
1 C. lard (you can substitute shortening)
Flour
Sugar for rolling**

Heat molasses and beat in soda and lard. Lightly beat eggs; add sugar and vinegar and ginger. Stir into molasses mixture and add enough flour to make a stiff dough. Shape into balls; roll in sugar. Bake at 350° for 8-10 minutes. Makes 6 dozen.