



STRAFFORD UNITED METHODIST CHURCH

MONTHLY NEWSLETTER

January 2016

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Sunday Service Times

Sunday School: 9:15am

Morning Worship: 10:45am

Wednesday Service: 6:00pm

Dear Friends,

Looking back over the past year, I've had some ups and downs. There have been plenty of good times with family and friends, and there's been heartache too. I've laughed until I've cried, and I've also wept because of loss. Happiness/sadness, fulfillment/loneliness, financially secure/struggling to make ends meet.... I'm sure we've all faced every one of these scenarios. But it's during these highs and lows that I continually find myself going to one person.....***The Lord***. He has always been that beacon whether I'm grateful or hurting. He is there day or night, during the good and the bad. I can't imagine a day without him, because I call on him that often. I want to have a good year just like everyone else, but I know when the dark times come he will be that ever present shoulder to lean on. Friends, may this New Year be full of laughter, good health and minimal worries....and if you happen to have a low, call on the Lord...he's always available.

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

JANUARY

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

Amish Cinnamon Bread (with starter!!) Found on Pinterest

Ingredients

For the Starter:

- 1 envelope active dry yeast
- 2 cups warm water
- 1 cup flour
- 1 cup sugar
- 1 cup milk

For the Bread:

- 3 eggs
- 1 cup oil
- 2/3 cup milk
- 1 cup sugar
- 2 tsp cinnamon
- 1/2 tsp vanilla
- 1 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 1/2 tsp salt
- 2 cup flour
- 1 large (or two small) instant vanilla pudding (not sugar free)
- 1 cup sugar
- 2 Tbsp cinnamon

Instructions

For the Starter:

1. To prepare the starter batch, mix yeast with 1/2 cup hot water until yeast is dissolved. Add 1 1/2 cup hot water, 1 cup milk, 1 cup flour and 1 cup sugar. Mix until blended. Use whisk if needed. You now have enough batter for 4 portions.
2. In three ziploc freezer bags, add 1 cup of batter to each bag. These can be given away or used immediately.
3. In your bowl will be a remaining one cup of batter. You can use this immediately following the directions below.

For the Bread:

4. Okay, with your 1 cup of batter, add remaining ingredients (except the last two). Mix. Will be slightly lumpy, that's okay.
5. In two loaf pans, grease generously. I like to grease my pans, lay parchment paper on just the bottom of the pan, then grease again! After greasing the pan, sprinkle with a cinnamon-sugar mix. Divide batter between two pans then generously top each battered pan with remaining cinnamon sugar mix. This is what provides a nice crunchy cinnamon layer on the bread, very important!
6. Bake in a 325 degree oven for about one hour. Cool about ten minutes in pan, then remove to cooling racks. Delicious served hot or cold (with butter of course)! Enjoy.
7. For the remaining 3 bags of batter, here are your instructions: (I usually write these on the bag with sharpie)
8. DAY 1- Day you make starter or receive bag (do nothing)
9. DAY 2- Day 5- Mush bag
10. DAY 6- Add 1 cup flour, 1 cup milk, 1 cup sugar to bag, Mush.
11. DAY 7- DAY 9- Mush bag
12. DAY 10- Pour contents of bag in large bowl, add 1 1/2 cup each of flour, sugar and milk. Measure out 1 cup into 3 ziploc bags (the cycle keeps repeating), With remaining batter follow instructions above for making bread. ENJOY!