

December 6, 2021



**Sunday Service**  
**10AM In SANCTUARY**  
And live-streamed on Facebook  
**Sunday School 9am**  
Office phone 260.672.3167  
Cell 260.433.5758

Email: [assistant.seminaryumc@gmail.com](mailto:assistant.seminaryumc@gmail.com)

Website: [www.seminaryumc.org](http://www.seminaryumc.org)

**CALENDAR for December**

3 1st Annual Roanoke Christmas  
Parade 7pm

13 Women of Faith Christmas  
12:30 pm

14 Crafty Corner 10am-2pm

24 Christmas Eve Service 10pm

**ELEVATE**

**Thank you  
for your con-  
tinued sup-  
port for our  
youth**

**ICE CAMP 2022**

[here we come](#)

**Birthdays for  
December are  
on page 4;  
Christmas Card  
names are on  
page 5**

**Check out pages  
6 and 7 to tease  
your sweet tooth!**



Warm Greetings,

As we once again come upon “the most wonderful time of the year”, I wanted to take this opportunity to share some words of encouragement with our church family.

While there have been many challenges for us, as well as the entire world over the past many months, I believe the Holiday Season doesn't need to be filled with stress and anxiety when we realize the purpose for celebrating these wonderful times of the year. I encourage you to really focus on this spirit of thanksgiving in advance of all these Holidays. I really believe God will give you a tremendous appreciation for the Christ of Christmas as well. More than the “tinsel and the toys”, and more than “bustle and the noise”, is the realization that Jesus came to earth over 2000 years ago for you and me to know the blessed gift of Salvation.

As we head into toward the Holiday Season, I want to take just a moment to encourage you to pause and consider just how good God has been to you over this past year.

Here's what it all comes back to: Luke 2:7 (NIV) 7 and she gave birth to her firstborn, a son. She wrapped him in cloths and placed him in a manger, because there was no guest room available for them.

I would encourage you to make room for Christ in all you do this Christmas Season.

So press on! The same God who has helped you make it through this past year, will help you in the year to come.

On behalf of all the leadership here at Seminary Church and our families, I would like to wish you a wonderful Christmas and a Happy New Year!

Sincerely,  
Pastor Chris &  
Your Pastoral Care Team





Whether it be in the sanctuary , in the Café, or the halls — good deeds, good works and good fellowships are in Seminary's history!!!!



Seminary Church



# December 2021



Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2	3	4
					Grace Gross	
					Christmas Parade	
5	6	7	8	9	10	11
	Taylor Vetor					
	Rance Burns					
12	13	14	15	16	17	18
Carilyn Dearduff	Don Kel- ler		Jeff & Tyler Gross			Pat Quickery
	Ron Hath- away		Matthew Gross			
19	20	21	22	23	24	25
			Michael Vetor	Cindy Grabner	10pm Christmas Eve Service	CHRIST- MAS
						Merry El- liott ,Cind y Burns
26	27	28	29	30	31	
		Chelsea Dourson	Pam Sag- ers	Pastor Chris Dour- son		
			Tayteum McCoart			

Christmas Card List 2021- Please contact Terri for any changes; use Seminary Mail folders@church or give stamped cards to church office for addressing and mailing. (This is a condensed list from years of attendees)

Jerry, Terri	Bartrom -Brumbaugh		
Debbie,Phillip	Bouillon		
Brooke	Branyan	Brooke	Swaidner
Reverand Heather	Bunnell	Cooper	Swaidner
Alicia	Burns	Lynn, Pat	Swaidner
Cindy,Rance	Burns	Melissa, Mike	Swaidner
Katlin	Carroll	Terri	Taylor
Polly,Shane	Carroll	Doug, Janet	Tellas
Max	Colclesser	Ken	Tellas
Sarah	Clevenger	Ruth Ann, Tom	Thomas
Lori	Culler	Andy, Holly	Tyler
Carilyn	Dearduff	Addison	Tyler
Karen,Roy	Dishong	Aubrey	Tyler
Chelsea, Pastor Chris	Dourson	Logan	Tyler
Steve, Vicky	Eisenhut	Deb, Frank	Ule
Merry	Elliott	Cara, Michael	Vetor
Dick, Marilyn	Fleischman	Rhiannon	Vetor
Chelle	Fritz	Taylor	Vetor
Jenni	Fritz	Ann	Wenger
Jill	Gauwitz	Ashley	White
Cindy,Dave	Grabner	George	White
Matthew	Gross	Lauren	White Dorsey
Tom,Jenny	Gross	Mark, Tara	Eisenhut-Whitman
Tyler	Gross	Beau	Yount
Keith,Nancy	Hartley	Devon	Yount
Matthew	Hartley	Lane Thomas	Yount
Sarah	Harvey	Kathy	Zeissig
Anne	Hasty		
Diana, Marv	Hathaway		
Melinda	Hathaway		
Ron	Hathaway		
Claudia, Gary	Houck		
Tracy	Hoy		
Carolyn, Fred	Hartley-Johns		
Carol	Johnson		
Margaret	Johnson		
Don, Peggy	Keller		
Nancy	Kelsey		
Breann, Shane	McCoart		
Kash	McCoart		
Tayteum	McCoart		
Ann	McPherrren		
Barbara	Meinert		
Rex, Susan	Miller		
Marilyn	Morgan		
Jane	Myers		
Mark, Sophia	Shanelec-Neary		
Ann, Dave	O'Briant		
Grayson	Perkins		
Jon, Sara	Perkins		
Karen, Ron	Perkins		
Mike	Polzin		
Sue	Porter		
Carolyn, Jerry	Prescott		
Pat, William	Quickery		
Alayna	Reed		
Sarah	Reed		
Jay, Pam	Sagers		
Mark	Shoffner		
Janet	Smeltzer		
Delmer, Phyllis	Stetzel		
Adalynn	Swaidner		
Alicia	Swaidner		
Anita	Swaidner		

## CRANBERRY BARS

### CRANBERRY FILLING

- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup water
- 2 cups fresh cranberries, rinsed and picked over
- $\frac{1}{4}$  cup orange juice
- 1 tablespoon grated orange peel
- 1 tablespoon butter
- $\frac{1}{2}$  teaspoon cinnamon
- $\frac{1}{4}$  teaspoon salt
- 1 cup walnuts, chopped

### OATMEAL DOUGH

- 2 cups sifted flour
- 1 teaspoon salt
- 1  $\frac{1}{2}$  cups sugar
- 1  $\frac{1}{4}$  cups butter, softened
- 3 cups uncooked oatmeal

**To make cranberry filling**, combine sugar and water in a saucepan and bring to a boil. Add cranberries and cook until cranberries pop, about five minutes. Add orange juice, orange peel, butter, cinnamon and salt and cook another 5 minutes or until mixture thickens. Remove from heat and stir in walnuts. Set aside to cool.

**To make oatmeal dough**, mix together flour, salt and sugar; cut in butter with a pastry blender or fork until mixture resembles coarse meal. Add oatmeal and mix thoroughly.

Pat half the oatmeal dough into an ungreased 9x13 baking pan, patting firmly and evenly. Spread cranberry filling on top, then pat the remaining oatmeal dough evenly over the filling. **Bake in preheated 425 degree oven 25 - 30 minutes** or until lightly browned. Cut into squares.

Brooke Branyan 12/15/2010



## GINGERBREAD COOKIES

- 1 cup butter
- 1 cup brown sugar - packed
- 1 egg
- $\frac{1}{3}$  cup light molasses
- 1 T finely shredded orange peel (optional)
- 2 T orange juice
- 3 cups flour - all purpose
- 1 cup flour - whole wheat
- 2 t cinnamon
- 1 t ginger
- $\frac{1}{2}$  t baking soda
- $\frac{1}{2}$  t salt
- $\frac{1}{2}$  t cloves

Cream butter and brown sugar together. Add egg and beat until light and fluffy. Add molasses, orange peel and juice. Mix well.

Stir dry ingredients together and mix with creamed mixture. Form a ball and chill.

Roll dough to  $\frac{1}{4}$  inch thickness and cut with desired cutters.

Place 1 inch apart on ungreased baking sheet and bake at 375 degrees for 8 to 10 minutes.

BB



### Easy Christmas Pretzels

You can substitute a variety of candies or cropped nuts to garnish the pretzel rods. The possibilities are endless and delicious.

Terri Bartrom Brumbaugh

### Ingredients

- 2 cups semisweet chocolate chips
  - 1 tablespoon shortening
  - 1 package (10 ounces) pretzel rods
- 40 red and/or green hard mint candies, crushed

### Directions

- **1.** In a microwave, melt chocolate chips and shortening; stir until smooth. Break each pretzel rod in half. Dip the broken end about halfway into melted chocolate; allow excess to drip off. Roll in crushed candies. Place on a waxed paper-lined baking sheet. Chill until

### Ingredients

### Saltine Toffee Bark

40 saltines

1 cup butter, cubed

3/4 cup sugar

2 cups semisweet chocolate chips

1 package (8 ounces) milk chocolate English toffee bits



**Directions****1.** Line a 15x10x1-in. baking pan with heavy-duty foil. Arrange saltines in a single layer on foil; set aside.**2.** In a large heavy saucepan over medium heat, melt butter. Stir in sugar. Bring to a boil; cook and stir for 1-2 minutes or until sugar is dissolved. Pour evenly over crackers.**3.** Bake at 350° for 8-10 minutes or until bubbly. Immediately sprinkle with chocolate chips. Allow chips to soften for a few minutes, then spread over top. Sprinkle with toffee bits. Cool.**4.** Cover and refrigerate for 1 hour or until set. Break into pieces. Store in an airtight container.





# CHRISTMAS SCRAMBLER



UNSCRAMBLE THE WORDS BELOW.



- |                    |                     |
|--------------------|---------------------|
| 1. ahrtew _____    | 11. tipisr _____    |
| 2. tnigerlse _____ | 12. tiotsemle _____ |
| 3. rmyer _____     | 13. rete _____      |
| 4. ofyrs _____     | 14. hlaodyi _____   |
| 5. tayrp _____     | 15. eeirerdn _____  |
| 6. ttosneaip _____ | 16. cyinehm _____   |
| 7. eretalcbe _____ | 17. elsve _____     |
| 8. soanse _____    | 18. aasnt _____     |
| 9. maiyfl _____    | 19. cngtkoiss _____ |
| 10. ljoy _____     | 20. sdel _____      |



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**DID YOU EVER STOP TO THINK...**

...HOW IMPORTANT PAPER IS? WHAT WOULD WE DO WITHOUT IT?  
JUST TAKE A LOOK AROUND YOUR HOME AND CLASSROOM.  
HOW MANY THINGS CAN YOU FIND THAT ARE MADE OUT OF PAPER?  
CAN YOU FIND THESE OBJECTS HIDDEN IN THE FOREST PICTURE BELOW?  
GUESS WHAT! THEY ARE ALL MADE OUT OF PAPER:

KITE	PARTY FAVOR	POSTAGE STAMP	BOOK
PLAYING CARD	TEA BAG	GIFT BOW	SHOE BOX
PAPER TOWELS	MASKING TAPE	NEWSPAPER	GREETING CARD
PARTY HAT	LAMP SHADE	PAPER BAG	PAPER CUP
DOLLAR BILL	WORLD GLOBE	MILK CARTON	ENVELOPE

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