December 6, 2021





Sunday Service 10AM In SANCTUARY And live-streamed on Facebook Sunday School 9am Office phone 260.672.3167 Cell260.433.5758

Email: assistant.seminaryumc@gmail.com

Website: www.seminaryumc.org

CALENDAR for December

3 Ist 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 continued support 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



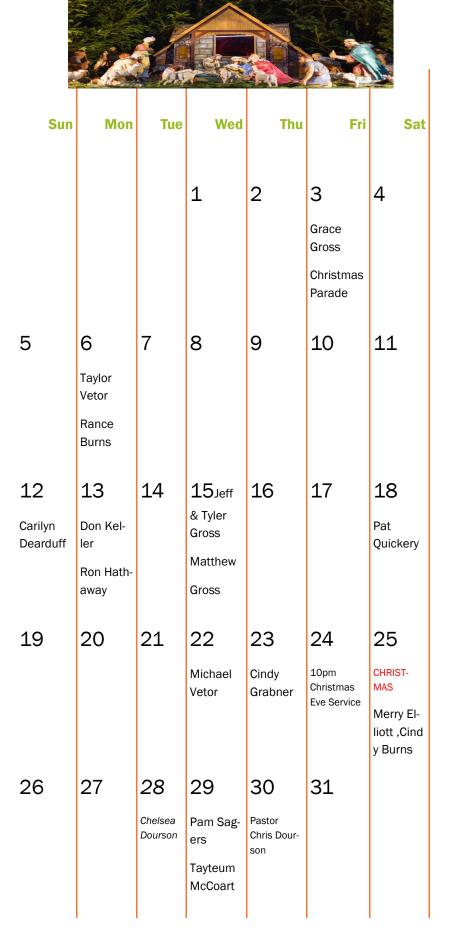


Whether it be in the sanctuary , in the Café, or the halls — good deeds, good works and good fellowships are in Semi-

nary's history!!!!



December 2021



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 **Reverand Heather** Bunnell Alicia **Burns** Cindy,Rance Burns Katlin Carroll Polly,Shane Carroll Max Colclesser Sarah Clevenger Lori Culler Carilyn Dearduff Karen, Roy Dishong Chelsea, Pastor Chris Dourson Steve, Vicky Eisenhut Merry Elliott Dick, Marilyn Fleischman Chelle Fritz Jenni Fritz Jill Gauwitz

Jenni Fritz
Jill Gauwitz
Cindy,Dave Grabner
Matthew Gross
Tom,Jenny Gross
Tyler Gross
Keith,Nancy Hartley
Matthew Hartley

Sarah Harvey
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 Kelsey Nancy Breann, Shane McCoart Kash McCoart Tayteum McCoart Ann McPherren Barbara Meinert Rex, Susan Miller Marilyn Morgan Jane Myers

Mark, Sophia Shanelec-Neary

O'Briant Ann, Dave 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

Brooke Swaidner Cooper Swaidner Lynn, Pat Swaidner Melissa, Mike Swaidner Terri Taylor Tellas Doug, Janet Tellas Ken Ruth Ann, Tom **Thomas** Andy, Holly Tyler Addison Tyler Aubrey Tyler Logan Tyler Deb, Frank Ule Cara, Michael Vetor Rhiannon Vetor Taylor Vetor Ann Wenger Ashley White George White Lauren White Dorsey

Mark, Tara Eisenhut-Whitman
Beau Yount
Devon Yount
Lane Thomas Yount
Kathy Zeissig

CRANBERRY BARS

CRANBERRY FILLING

- ³ cup sugar
- ⅓ cup water
- 2 cups fresh cranberries, rinsed and picked over
- ½ cup orange juice
- 1 tablespoon grated orange peel
- 1 tablespoon butter
- ½ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon salt
- 1 cup walnuts, chopped

OATMEAL DOUGH

- 2 cups sifted flour
- 1 teaspoon salt
- 1 ½ cups sugar
- $1\frac{1}{4}$ cups butter, softened
- 3 cups uncooked oatmeal

To make cranberry filling, combine sugar and water in a sauce-pan 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 1/3 cup light molasses
- 17 cup right molasses
 17 tinely shredded orange peel (optional)
 2 T orange juice
 3 cups flour all purpose
 1 cup flour whole wheat
 2 t cinnamon

- 1 t ginger ½ t baking soda
- ½ t salt ½ 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 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

SaltineToffee Bark

40 saltines

1 cup butter, cubed

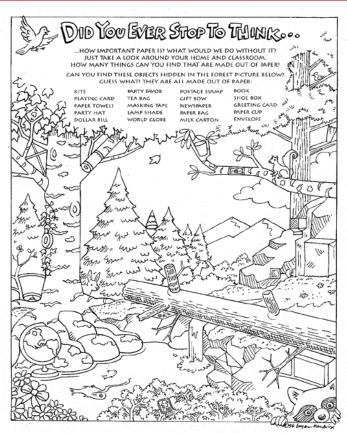
3/4 cup sugar

2 cups semisweet chocolate chips

1 package (8 ounces) milk chocolate English toffee bits

Directions1. 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.

4		CHRISTMAS SCRAMBLER UNSCRAMBLE THE WORDS BELOW.
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4.	otfyrs	14. hlaodyi
5.	tayrp	15. eeirerdn
6.	ttosneaiip	16. cyinehm
7.	eretalcbe	17. elsve
8.	soanse	18. aasnt
9.	maiyfl	19. cngtkoiss
10.	ljloy	20. sdel
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