

SAVING A SEAT FOR YOU AND YOUR FAMILY

ST. PAUL'S MONTHLY NEWSLETTER

OCTOBER 2025

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OUR MISSION

Share the good news of Jesus Christ and to make disciples of all nations. Therefore with God's help, we will:

- Proclaim Christ in word and deed;
- Invite the unchurched to "Come and See Jesus"
- Commit ourselves to discipleship through bible study, worship, prayer, Christlike servanthood and fellowship;
- Open ourselves to the Holy Spirit's leading, so that whatever we do, we do in Jesus' name

WORSHIP WITH ST. PAUL'S

- JOIN US FOR WORSHIP EVERY SUNDAY AT 9:30 AM
- BIBLE STUDY SUNDAY MORNING AT 8:15 AM
- COMMUNION OFFERED EVERY 1ST AND 3RD SUNDAY
- WEDNESDAY EVENING BIBLE STUDY AT 6:00 PM
- LIVE STREAMED SERVICES EVERY SUNDAY ON OUR FACEBOOK AND YOUTUBE PAGE

WHAT'S COMING IN OCTOBER:

We would love for you to join us on Sunday mornings at 8:30 for Bible Study as we go through the book, *What's the Difference*

No Bible Study on Wednesday, October 8th

Cemetery trimming will be on Tuesday, October 7th at 6:00 PM

The Council will meet October 14th



Join us at the Soup Supper on October 23rd for a chance to win this beautiful handmade quilt. Raffle tickets will be sold throughout the evening.

FROM THE DESK OF PASTOR PAUL

"We are hard pressed on every side, but not crushed; perplexed, but not in despair; persecuted, but not abandoned; struck down, but not destroyed." -2 Corinthians 4:8-9

An old farmer had a mule that wandered off and fell into a deep, deep hole. The farmer went out and found the mule down in the hole but had no way of getting it out. After assessing the situation, the farmer sympathized with the mule and decided that instead of letting the mule suffer and starve to death, he would put it out of its misery. So, the farmer got his shovel and commenced to burying the mule.

As the dirt from the farmer's shovel hit the mule's head and back, the mule shook the dirt off and stomped it!

With each shovel full of dirt the mule would, shake it off and stomp it... shake it off and stomp it...shake it off and stomp it! The old mule kept on repeating this until it wasn't long before the dirt underneath him had built up enough for him to walk out of the hole.

The moral of the story is, when life keeps heaping one thing after another on your back, shake it off and stomp it! We may not always be able to control what happens to us, but we can control how we respond to it. If we respond positively to our problems, refusing to give in to panic, bitterness, or self-pity, we might find that the things that were meant to bury us turn out to help us. Remember that forgiveness, faith, prayer, praise and hope all are excellent ways to "shake it off and stomp it!"



OCTOBER NEWS

HAPPY BIRTHDAY

JULIE JENSON 10/1

DAVE NIELSEN 10/16

RAYMOND PRUETT 10/31



Chocolate Chip Pumpkin Bread



Ingredients

1 1/4 cups all-purpose flour
1/2 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
1 tsp ground cinnamon
1/2 tsp ground cloves
1/2 tsp ground nutmeg
3 oz cooking oil
2 large eggs
1 cup sugar
1 tsp vanilla extract
1 cup pumpkin puree
1 1/4 cups chocolate chips (divided)
Oil spray

UPCOMING SUNDAYS

October 5 | Reader: Bruce Bracker

October 12 | Reader: Steve Andersen

October 19 | Reader: Terri Anderson

October 26 | Reader: Bill Bracker

WEEKLY OFFERING FOR SEPTEMBER 2025

Sept 7 - \$680 to the General Fund

Sept 14 - \$2,927 to the General Fund &
\$500 to the Billy Herlbert Mem. Fund

Sept 21 - \$2,480 to the General Fund

Sept 28 - \$1,070 to the General Fund, \$120
to the Jorgen Christoffersen Mem., & \$101
to the Billy Herlbert Mem. Fund
\$150 towards the Pastor Fund for Sept.

*The weekly offering is deposited into the SPLC general fund and utilized for general expenses at the discretion of the church council. *Special offerings are to be used as directed



Step 1: Preheat Your Oven to 350°F

Step 2: Mix Your Dry Ingredients

Step 3: Combine Wet Ingredients

Don't forget to fold in 1 cup of chocolate chips at this stage!

Step 4: Combine Wet and Dry Mixtures

Gently add the dry ingredients into your wet mixture. Mix until just combined—be careful not to overmix!

Step 5: Spray the sides and bottom of an 8" x 4" x 3" loaf pan with oil spray. Pour in the batter and spread it evenly across the pan. Top it off with an additional 1/4 cup of chocolate chips for an extra chocolaty experience!

Step 6: Place your loaf pan into the preheated oven and bake for about 50-60 minutes.

Cool before slicing

