

SAVING A SEAT FOR YOU AND YOUR FAMILY

ST. PAUL'S MONTHLY NEWSLETTER

JANUARY 2024

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Mrs. Claus visited St. Paul's. She sang with the children, and read the story of Jesus!

OUR MISSION

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

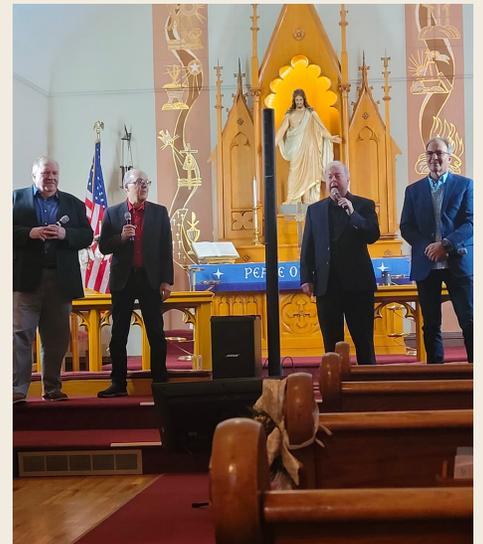
- Proclaim Christ in word and deed;
- Invite the unchurched to "Come and See Jesus"
- Commit ourselves to discipleship through bible study, worship, prayer, Christlike servanthood and fellowship;
- Open ourselves to the Holy Spirit's leading , so that whatever we do, we do in Jesus' name

ST. PAUL'S LUTHERAN CHURCH

- JOIN US FOR WORSHIP EVERY SUNDAY AT 9:30 AM
- BIBLE STUDY SUNDAY MORNING AT 8:15
- MEN'S PRAYER GROUP SATURDAY MORNING AT 7:30
- LIVE STREAMED SERVICES EVERY SUNDAY ON OUR FACEBOOK PAGE

WHAT'S COMING IN JANUARY:

- 1/19: Gather in the church basement for a paint and sip starting at 6:00 pm.
- 1/23 The church council will be meeting at 6:30 to plan for the 2024 year.
- 1/28 Please join us for a congregational meeting following the Sunday Service.



We enjoyed music by The Grateful Heart musical group!

FROM THE DESK OF PASTOR PAUL

A Promise That Won't Fail In 2024

And we know that in all things God works for the good of those who love him, who have been called according to his purpose. Rom. 8:28

It's that time of year again when we make our New Year's resolutions.

Things like: eating healthier and exercising more, spending less and saving more. Where did the practice of making New Year's resolutions come from? Well, according to an article in the Falmer's Almanac, New Year's resolutions have been around for quite some time.

In 2000 B.C., the Babylonians celebrated the New Year during a 12-day festival called Akitu (starting with the vernal equinox). This started the farming season to plant crops, crown their king, and make promises to pay their debts. One common resolution was the return of borrowed farm equipment (which makes sense for an agriculturally based society).

Another interesting article on New Year's resolutions stated that, according to researchers, about 90% of New Year's resolutions are broken.

As we stand at the threshold of 2024 and gaze into the uncertain future, there is one promise we can count on that will not fail. We find it in St.

Paul's letter to the Romans: And we know that in all things God works for the good of those who love him, who have been called according to his purpose. (Rom. 8:28)

This is probably one of the most quoted, and oftentimes most misunderstood, verses in all the Bible. Before we can understand and appreciate what this verse means, we need to first understand what it does not mean. Romans 8:28 does not mean that only good things will happen to Christians; this idea that if a Christian has enough faith, they will always be healthy, wealthy, and happy. Deep down inside we know that this is not true from our own personal experiences in life. We also know that this is not what the Bible teaches.

Romans 8:28 is a promise that in ALL things God is at work to bring about our ultimate good and for His supreme glory. "All things" here includes

ALL things - good things, bad things, and everything in between.

This is quite a fitting verse for the beginning of a new year because it reminds us that, no matter what we encounter this year, nothing is

outside of our God's control, and that He is able to use all our experiences, both good and bad, to mold us, shape us, and make us into

the men and women of faith He desires us to be, that is our ultimate good for His supreme glory.

So, whether you make resolutions this New Year or not, step into this New Year clinging to a promise that cannot fail: God is working ALL things together in your life for your good and His glory.

God Bless and Happy New Year,

Pr. Paul

JANUARY NEWS

UPCOMING SUNDAYS

January 7: Baptism of Our Lord

Reader: Harriette Andersen

Genesis 1: 1-15, Psalm 29: 1-11, Romans 6: 1-11

January 14: Epiphany 2

Reader: Rashelle Wohlers

1 Samuel 3: 1-10, 11-20, Psalm 139: 1-10, 1 Corinthians 6: 12-20

January 21: Epiphany 3

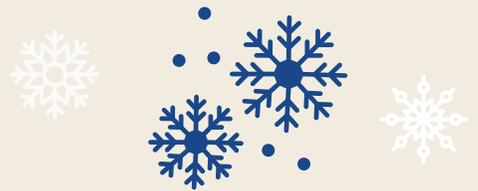
Reader: Bruce Bracker

Jonah 3: 1-5, 10, Psalm 62: 1-12, 1 Corinthians 7: 29-31, 32-35

Christmas caroling, mini golf, story time with Mrs. Claus herself, and many other festive activities in between. December brought many opportunities for fellowship, and fun as a church. We were also able to help provide Christmas gifts for a family in need, and collect hats and gloves as a donation. Praising our Lord for many blessings this year, and look forward to what 2024 will bring.



Candles lit for the Christmas Eve Service



SUNDAY SCHOOL

January 14: "Do to others as you would like them to do to you."

February 11: "Don't be afraid. Take courage. I am here!"

March 10th: "You are a God of forgiveness."

April 14th: "Everyone who believes in him will have eternal life."

2 Corinthians 5:17 - Therefore, if anyone is in Christ, he is a new creation. The old has passed away; behold, the new has come.



HAPPY BIRTHDAY!
WENDY MATSON 1/30

HAPPY ANNIVERSARY!
GARY AND EMILY MCKERN
1/28/16



Harriette & Pastor Paul play special music on Christmas eve





A Christmas greeting from Pr. Moses & his family



CLASSIC SNOWBALL COOKIES

Ingredients

- 3/4 cup pecan halves or pieces
- 2 1/4 cups all purpose flour
- 1/2 tsp kosher salt
- 1 cup unsalted butter softened to room temperature
- 1/2 tsp vanilla extract
- 1/2 tsp almond extract
- 1/2 cup powdered sugar



Instructions:

1. Preheat oven to 400°F. Line a baking sheet with parchment paper and set aside.
2. Chop pecans until they're nice and small (I like to use my food processor for this, but you can use a knife if you prefer).
3. In a mixing bowl, add the flour, salt, and chopped pecans. Stir and set aside.
4. In a separate large mixing bowl, add butter, vanilla extract, almond extract, and 1/2 cup powdered sugar. Use a hand mixer on medium speed to beat the mixture until creamy, a few minutes.
5. Add the flour mixture from step 3, about 1/2 cup at a time, mixing well on low speed after each addition, until all flour mixture is added with no flour streaks remaining.
6. Use a cookie scoop to scoop 1 inch balls of dough and roll them in your hands to be evenly round. Add balls of dough to prepared baking sheet, leaving at least 1 inch in between each ball.
7. Bake in preheated oven for 9-11 minutes, or until lightly golden.
8. Remove baking sheet from oven and let cool on the baking sheet for 4-5 minutes.
9. While the cookies are cooling slightly, add additional powdered sugar to a shallow bowl. Roll the cookies, one by one, in the powdered sugar, then transfer them to a wire cooling rack to finish cooling.
10. Once completely cooled, roll in powdered sugar again, then serve or store.