



Share the Spirit

Monthly Publication of the Carson Valley United Methodist Church

January 2023

UWF January Meeting

All women of the church are INVITED and are automatically members of United Women of Faith. UWF is starting the new year with a program that includes a Call to Prayer and Self Denial. It will also focus how the Methodist women’s group, since it’s beginning, has supported Human Rights for all people. Come to hear the history of what Methodist women have accomplished throughout the 150+ years and where the focus is today.

The United Women in Faith potluck luncheon meeting will be held on Thursday, Jan. 12, 2023, in the fellowship hall at 11:30 a.m. Talk with UWF President, Ann Robar, if you are interested in filling the open position of Hospitality Chair.



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Faith Talks

“Faith Talks” is a monthly conversation with United Women in Faith exploring themes and resources that empower us to put faith, hope, and love into action. The talks are available live each month at <https://uwfaith.org/resources/podcasts/> or you can listen to recorded earlier Faith Talks there. The next Faith Talks will be January 11 and 19 at 11 a.m.

Faith Talks are also available as podcasts at <https://uwfaith.org/resources/podcasts/>. Subscribe through your favorite podcast service, like Apple podcasts, Spotify or Google.

2022 UWF Special Recognition Given

UWF President Ann Robar presented the United Women of Faith 2022 Special Recognition to Tammy Owens on December 11 during the second service. Tammy was recognized for her outstanding service to our church and our music program. Congratulations Tammy!



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Share the Spirit

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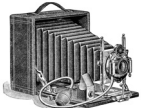


Photo Credits: Pogonip Frost - Mast-head and full photo by Kathy Wicker; Polar Express by Sharon Hoelscher-Day; Chrismon Tree on the altar by Kathy Wicker.



Our Chrismon Tree

Chrismons are Christmas decorations with Christian symbols on them. They help Christians to remember that Christmas is the celebration of Jesus's birthday.

Scripture & Sermons For January

January 8 Baptism of the Lord Sunday

Color: white

Scripture: Matthew 3: 13-17

Title: *Chosen, Baptized, Called*

January 15

Color: green

Scripture: 1 Corinthians 1: 1 – 9

Title: *From Seeing to Believing, From Believing to Seeing*

January 22

Color: green

Scripture: Matthew 15:1-14

Title: *Blind Faith*

January 29

Color: green

Scripture: Matthew 5:1-12

Title: *Do Justice, Be Kind, Walk Humbly with God*

Calendar Items

January 3, 2023 - UWF Board Meeting
9:30 a.m.

January 11, 2023 - Faith Talks - 11 a.m.

January 12, 2023 - UWF Luncheon Meeting
11:30 a.m.

January 19, 2023 - Faith Talks - 11 a.m.

January 31, 2023 - UWF Board Meeting
9:30 a.m.

February 8, 2023 - UWF Luncheon Meeting
11:30 a.m.

Apple Caramel French Toast

Ingredients

1 pound loaf sweet French bread
5 tablespoons unsalted butter
1 cup + 2 tablespoons packed brown sugar
Kosher salt
1 tablespoon lemon juice
4 crisp Gala apples, peeled and cut into 1" wedges
6 large eggs, whisked
1 1/3 cups whole or 2% milk
2 teaspoons vanilla extract
1/2 teaspoon ground cinnamon
Confectioners' sugar

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January Movie Night

Let's keep Christmas going! Come to Movie Night on January 21, 2023 at 7:00 p.m. to watch "Home Alone."

This is truly a classic Christmas story of a 10-year-old defending his house from two loveable, bumbling thieves.

Yes, our world-famous popcorn and surprise treats will be plentiful. Fun, food and film makes this a night to attend. Join us!



Kathy Wicker has a good "eye" for composition in this photo of the December pogonip frost. Caused by frozen fog, the frost is beautiful but deadly as the ice crystals in the air can cause pneumonia.



The December Polar Express Gathering was a Huge Success thanks to the planners, volunteers and attendees. The event was a fun and yummy afternoon for all. Special thanks go to Roy Nisja for loaning the locomotives, one of which is pictured here as part of a "cupcake train" centerpiece on one of the tables.



Saturday, January 14 – Carson Valley Swim Center from 3:30 to 5:30 p.m. for an after hours party. Dinner will be announced. The cost for this outing was paid by a donation from CVUMC's Blessings Bank.

The mission of the Alpine Kids' Ministry is to prevent child abuse and neglect, and domestic violence while strengthening families and communities through play.


The goal of the ministry is to make life better for children and their families by teaching them how to play together without the use of drugs, alcohol and tobacco.

Loving child care provided
Fellowship time follows morning services
Worship 8:30 and 10:30 a.m.

Worship Schedule Sundays

Nonprofit Organization
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Gardnerville, NV
Permit No. 53

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Apple Caramel French Toast

Spread bread slices on a baking sheet; let stand at least a few hours and up to overnight. Melt butter in a large ovenproof, nonreactive skillet (like an 11-to-12-inch enameled cast iron) over medium heat. Add 1 cup brown sugar, 1/4 teaspoon salt, and lemon juice. Cook, stirring, until sugar dissolves, then bring to a boil; cook 1 minute.

Add apples and cook, turning occasionally, until they begin to soften and brown a bit and liquid thickens, about 12 minutes. Let cool 30 minutes.

In a wide, shallow dish, whisk together eggs, milk, remaining 2 tablespoons brown sugar, vanilla, and 1/4 teaspoon salt. Dip bread in mixture, turning to coat. Arrange atop apples, shingling in concentric circles. Pour remaining mixture on top. Cover; refrigerate at least 2 hours and up to 24.

Preheat oven to 350°F. Sprinkle French toast with cinnamon and bake, uncovered, until set and golden on top, 35 to 45 minutes. Let stand 15 minutes. Dust with confectioners' sugar; serve with yogurt, nuts, and fruit.

The reason for the nonreactive pan is that the fruit may tend to stain a reactive pan. Oven-baked bacon would go just right with the French toast. This was our make ahead, Christmas morning breakfast, and I gotta say - fantastic!