July 2023 >>>

Join us Sundays at 10:30 AM for Worship Service





Please give securely online at www.fpcoconto.org

A Monthly Newsletter for FPC, Oconto

The Messenger

Please take note ...

As always please contact the church office, Pastor Craig, a Deacon or Elder if you have any questions or concerns.

The office phone number is 920-835-3922. Email: office@fpcoconto.org

Sunday bulletin sponsorship is back!! Please see the sign-up sheet at church or call the office.

coming soon >>> In The Next Issue

Deadline for August issue is July 23, please email articles or updates to Amy: amy@eapetersonfamily.com Thanks!

Eternal God,

We are grateful for this land in which we live.

Bless this land with the labor of all its people.

Give us the love of learning and wisdom to know how to live well.

In a world often divided by hate,

fill us with love and compassion

for all of our neighbors.

Amen.

Q: What's the difference between a duck and George Washington?

A: One has a bill on his face, the other has his face on a bill.



All Military personnel & their families including: Sterling Heyrman stationed in San Diego on the USS Montgomery

Local Congregations in Pastoral transition: First American Lutheran, Oconto, Presbyterian Churches in Abbotsford, Fond du lac, Stevens Point, Weyauwega and Winneconne

The families and friends of those who have passed away: Ken Geiger and Roger Reed

General Prayers: Bill Boesen, Carol Boesen, Donna Bushmaker, Ann Cleary, Margaret Dakins, Currie Sowle Dolata, Betty Geiger, Ted Haakonson, Stephanie Heyrman, Rosetta Lehman, Nick Leoffler, Barbara McNutt, Margie Murphy, Joan Nowak, Ron Palmer, Amanda Ruleford, Ted Ruleford, Judy Sanford, Pug Saucier, Ruth Saber, Jo Schulz, Cindy Shallow, April Steen, Sue Strandt and Pastor Mary Zupansic.

Need to add someone to the prayer list? Is an update needed on the prayer list? Please contact Stacy in the church office with additions or corrections – Thank you!

BREAD BY THE BAY

Bread by the Bay is on-going ministry supported by many area churches. Below is an update from them. Please continue to donate items to the shopping cart at church to help keep the patron shelves stocked.

The Pantry served the following June 6, 2023. Households: 74 Adults: 139 Children: 51

The Pantry served the following June 20, 2023. Households: 76 Adults: 137 Children: 40

Your continued support is needed and appreciated – Thank you!



We are teaming up with Oconto United Methodist and First American Lutheran Church to create an AWESOME Vacation Bible School this summer, Sunday, August 6 – Thursday, August 10 from 5PM to 7:30PM! Registration is now open to signup please go to:

https://www.facebook.com/events/2259391534244052/225939154757738 4/?active tab=about



VBS planning is in full swing! Please be on the lookout over the next month for opportunities to volunteer or donate. Youth helpers are needed! Please contact Dawn Steele or the church office if you are interested in volunteering all week or even part of the week. It is a great opportunity to get your volunteer hours in as well and have a super fun time!!

Upcoming VBS decorating dates at Oconto United Methodist Church: Tuesday, July 11th 6-8pm Tuesday, July 25th 6-8pm Sunday, July 30th at 11:30am following worship

Summer Camp Scholarships are still available! Please contact the church office if your child is registering for camp this summer.

Sunday school wrapped up this year on Sunday June 4th, to be resumed in the fall. Sunday school may be on a break for the summer but there are still a few fun youth events in the works. More to come!

Recipe Corner

Submit a family recipe to be featured in newsletter. If you have one you would like to share, please get it to Stacy, in the office, by July 24th, so it can be added to the newsletter. This month we are doing a recipe in memory of Illma Young.

Pizza Hot Dish

1 1/2 lbs. lean ground beef
1/2 C. chopped gr. pepper
3 oz. chopped onion
3 C. tomato sauce
1/2 tsp. oregano
1/2 tsp. garlic powder

1/2 tsp. onion powder
1/4 tsp. pepper
3 C. cooked lg. noodles
4 oz. grated cheddar
2 oz. grated parmesan
1/2 C. mushrooms

I use one pkg. of each cheese and also whole can of mushrooms(drained), 9x13 pan and a whole bag of noodles. Cook meat to desired doneness. Combine meat, green pepper, onion, spices and tomato sauce. Simmer about 15 minutes over low heat. Cook noodles over low heat and drain. Place noodles in the bottom of 9x13 pan. Pour sauce over noodles. Sprinkle cheese and mushrooms over top. Cover and bake at 350 degrees for 35 minutes. Cool a bit and cut into pieces.

Sunday School Memories 1985. Mother's Day recipes from the Sunday School children. Taking a stroll down memory lane.

Scrambled Eggs

2 eggs A dab of milk Crack and put in bowl with a dab of milk. Mix with fork. Put in pan on stove. Medium temperature. Play with it with a spatula for five minutes. Wait awhile. Put it on plate. Eat it.

Our Best Recipes Ladies Auxiliary 1929

Taking another stroll down memory lane, here is one recipe taken from 1929 Presbyterian Ladies Auxiliary. This recipe is from Mrs. J.K. McFarlane

Plum Pudding

| 8 | |
|--------------------------------------|---|
| 2 eggs | 1 1/2 C. sugar |
| 1 C. chopped walnuts | 1/2 C. light molasses |
| 1 C. chopped suet | 1 C. sour milk |
| 1 tsp. soda | 1 tsp. salt |
| 1 tsp. cinnamon | 1/2 tsp. cloves |
| 1/2 tsp. nutmeg | 1/2 lb. raisins and cherries |
| 2 1/2 C flour | |
| Mix all together and steam 3 hours. | |
| Sauce: | |
| 3/4 C. sugar | 1/2 C. flour |
| Pour this over 1/2 C. boiling water. | Add 1/2 C. butter, pinch of salt,1/2 tsp. cinnamon. Boil in |
| double boiler until thick. | |