

October 2023 >>>

*Join us
Sundays at 10:30 AM
for Worship Service*



Please give securely online at
www.fpcoonto.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@fpcoonto.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 our November issue is October 23, please email articles or updates to Amy:

amy@eapetersonfamily.com

Thanks!

Thank to all who attended our annual
Blessing of the Backpacks!
We hope the school year is off to a great start!



Our annual fall congregational meeting will be after worship on October 29th. Please make sure you are here to go over all the important information.



All Military personnel & their families including: Sterling Heyrman stationed in San Diego on the USS Montgomery. James Alwin stationed in Albuquerque, NM at Kirtland Air Force Base

Local Congregations in Pastoral transition: Presbyterian Churches in Abbotsford, Fond du Lac, Stevens Point, Weyauwega, and Winneconne

General Prayers: Bill Boesen, Carol Boesen, Tom Courchaine, Margaret Dakins, Currie Sowle Dolata, Betty Geiger, Jerry Giese Sr., Ted Haakonson, Cherylee Hamilton, Stephanie Heyrman, Rosetta Lehman, Nick Loeffler, Barb 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 September 5, 2023

Households: 71

Adults: 133

Children: 52

The Pantry served the following September 19, 2023

Households: 80

Adults: 157

Children: 60

Your continued support is needed and appreciated – Thank you!

Pastor's Ponderings for October 2023

One of the most common statements I have heard in recent years is that people do not feel confident with their basic understanding of the Bible. I am excited to provide an opportunity to study the Bible with me this fall! I will be leading a nine-session Bible overview course. This will not dig very deep into any particular passage, but will provide an overarching framework to help us feel more confident as we dig deeper in the new year. Hopefully you will be able to join me. Even if you are not able to attend the sessions in person, I hope you will be willing to follow along on your own, with your family, or with other friends. These will start the week of October 22, leading us up to Christmas. Please let me know if you are interested in this study, and what times and/or locations will work best for gathering together. I will share the meeting option details by Oct. 15!

God's Peace,
Pastor Craig

Christian Education Update

We are excited to be partnering with Oconto UMC to offer an intergenerational opportunity for having some fun and fellowship, growing our faith, and serving others. Starting November 5th, we will be meeting on the 1st and 3rd Sundays from 5:30-7:00 p.m. The first Sunday at OUMC and the 3rd Sunday at FPC. This is open to "kids" of all ages, and we look forward to finding new ways of connecting with and learning from one another. Contact the office or Dawn Steele for details or ways you can share in this great opportunity.





**Drop Your Gently Worn,
Used and New Shoes For**

**AMERICAN LEGION AUX
UNIT 300- GILLETT**

Help us raise funds for our organization by
donating your gently worn,
used and new shoes!

And don't forget to ask friends, family,
neighbors and co-workers to donate too!

Collection Dates

August 13th thru
October 13th 2023

**ALL WALKING
SHOES ARE
ACCEPTED**

Contact
.....

920-604-2791

Collected shoes are used to support micro-enterprise vendors.
Micro-enterprises are small businesses in developing nations.
They are typically operated by one person or family and
friends, depending on size.

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The date for collection has been extended to the end of October. Collection box located at Church!!!

Toys for Tots

Toys for Tots is starting their campaign. It will run from October 1st to December 14th. The church will have a box in the narthex if you would like to donate a toy. If you would like to volunteer, please call the church office, and talk to Stacy.



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 October 25th, so it can be added to the newsletter. This month's recipe is hopefully like the one Lynn Hollander makes.

Cheesy Hot Crab Dip

1 (8 oz.) package cream cheese
1/2 cup mayo
1/2 cup sour cream
1/2 cup shredded Parmesan cheese
1 cup shredded cheddar cheese
1 pound lump crab meat
1 Tbsp. lemon juice
1 tsp hot sauce
1/2 tsp salt
1/4 tsp black pepper
1/4 cup shredded Parmesan cheese, , for topping
1 Tbsp. sliced green onions

1. Preheat oven to 400 degrees.
2. In a large bowl mix together cream cheese, mayo and sour cream. Stir in Parmesan cheese, cheddar cheese, lemon juice, hot sauce, salt and pepper until well combined. Fold in crab meat.
3. Pour into a 1 quart baking dish. Sprinkle with remaining Parmesan cheese.
4. Bake for 25-35 minutes until bubbly and hot.
5. Remove from the oven and top with green onions.
6. Serve with tortilla chips or crostini

Sunday School Memories 1985

Mother's Day recipes from the Sunday School children. Taking a stroll down memory lane. Sixth one up is:

Apple Pie

Cut up a dozen apples in small chunks. Put 1 cup sugar over them. Put them in pie crust made of 2 Cups flour, 1 Cup milk 1pound of butter. Mix with hands put apples in Bake 40 minutes 700 degrees. Good

Our Best Recipes Ladies Auxiliary 1929

Taking another stroll down memory lane, here is one recipe taken from 1929 Presbyterian Ladies Auxiliary.

Glorified Rice

2 C. cold boiled rice
1 small can of pineapple
1/2 C/ sugar
1/2 pint. whipping cream
1/2 lbs. marshmallows quartered

Whip the cream, add the sugar, marshmallows, rice, and pineapple. Let stand two hours in cold place to set it. May be served plain or with a bit of whipped cream, topped with jelly or a cherry.

Mrs. L. C. Campbell