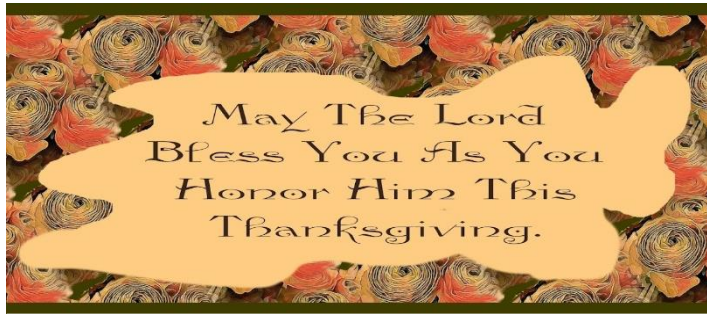


November 2023

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



Please give securely online at
www.fpcocoonto.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@fpcocoonto.org

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

Veterans Day Service

Veterans Day is observed on November 11th, we as a church will recognize veterans on Sunday, November 12th. All vets are welcome to come and observe this day with us.



coming soon >>>

In The Next Issue

*Deadline for our November issue is
November 27.*

We will be observing All Saints Day Sunday November 19th. If you have someone you would like us to honor, please get their name to Stacy in the office by next week Wednesday.



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, Weyauwega, and Winneconne

The families and friends of those who have passed away: Carol Boesen

General Prayers: Bill Boesen, Tom Courchaine, Margaret Dakins, Currie Sowle Dolata, Betty Geiger, Ted Haakonson, Cherylee Hamilton, 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 October 3, 2023

Households: 79

Adults: 148

Children: 48

The Pantry served the following October 17, 2023

Households: 72

Adults: 136

Children: 48

Your continued support is needed and appreciated – Thank you!



Calling all Agents!
 Mark your calendars for
 November 5th and 19th from
 5:30 to 7:00 p.m.
 First up, join us at Oconto
 UMC, and then on the 19th
 we'll be at FPC. See you
 there!

Mission Possible Kids!!!

Youth will be meeting twice monthly. The first the Sunday of the month, we will be meeting at Oconto United Methodist Church, 604 Washington Street. On the third Sunday of the month, we will meet at First Presbyterian Church. All meetings will be from 5:30 -7 PM Join us!!!

Deacon Update

Hi Folks, well we are trying to gear up for the upcoming holiday season. If you know of a family in need please let the office or one of the Deacons know. If anyone is able, we will be accepting donations of food and cash to restock the pantry. We will also be putting out the mitten and hat tree in the narthex. The Deacons are here to help minister to those in need and those of the Church.



Decorating Help Needed!!

All are welcome to join us in decorating the Tree and Sanctuary getting ready for Advent and Christmas. 3:00-5:00 on Sunday November 26th. A family potluck will immediately follow. The more families and individuals of all ages that show up, the sooner we can celebrate with good food and fellowship. See you there!

Below is an update on Church financials from Session. If you would this like emailed to you or printed for easier reading, please contact Stacy in the church office.

Monthly Budget

	January	February	March	April	May	June	July	August	September	October	November	December
Income	\$ 11,997.85	\$ 9,914.22	\$ 8,504.42	\$ 12,316.82	\$ 14,855.22	\$ 9,881.42	\$ 9,291.44	\$ 8,774.98	\$ 10,011.38	\$ -	\$ -	\$ -
Designated	\$ 278.00	\$ 18.00	\$ 161.00	\$ 51.00	\$ 8.00	\$ 6.00	\$ 28.00	\$ 24.00	\$ 6.00	\$ -	\$ -	\$ -
Mission	\$ 78.60	\$ 345.55	\$ 264.76	\$ 670.55	\$ 60.23	\$ 1,480.55	\$ 235.55	\$ 75.55	\$ 141.65	\$ -	\$ -	\$ -
Designated Outreach	\$ 344.00	\$ 81.00	\$ 422.23	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Pass Thru	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 21.00	\$ 7.00	\$ -	\$ -	\$ -
Capital	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Dedicated Memorial	\$ -	\$ -	\$ 1,000.00	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Total	\$ 12,098.45	\$ 10,357.77	\$ 10,402.41	\$ 13,038.37	\$ 14,923.45	\$ 11,367.97	\$ 9,493.69	\$ 8,895.53	\$ 10,166.03	\$ -	\$ -	\$ -
Paster	\$ 7,085.64	\$ 7,206.75	\$ 7,333.30	\$ 7,271.99	\$ 6,917.26	\$ 8,005.72	\$ 7,144.46	\$ 7,283.06	\$ 7,241.79	\$ -	\$ -	\$ -
Personnel	\$ 2,235.89	\$ 1,318.18	\$ 1,927.12	\$ 2,082.06	\$ 1,459.91	\$ 1,868.32	\$ 1,710.21	\$ 1,665.09	\$ 1,660.15	\$ -	\$ -	\$ -
Worship	\$ -	\$ 92.29	\$ 174.20	\$ -	\$ 202.40	\$ 56.65	\$ -	\$ 211.13	\$ -	\$ -	\$ -	\$ -
Christian Ed	\$ -	\$ -	\$ 202.00	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 220.30	\$ -	\$ -	\$ -
P&G	\$ 3,288.02	\$ 1,878.05	\$ 1,812.09	\$ 2,030.01	\$ 1,888.15	\$ 1,350.51	\$ 1,533.80	\$ 1,199.35	\$ 1,550.71	\$ -	\$ -	\$ -
Stewardship	\$ 118.37	\$ 86.79	\$ 85.02	\$ 5,245.65	\$ 81.94	\$ 85.29	\$ 90.68	\$ 80.19	\$ 83.16	\$ -	\$ -	\$ -
Deacons	\$ 75.31	\$ 6.37	\$ 7.79	\$ 28.50	\$ 5.38	\$ 8.73	\$ -	\$ 40.17	\$ 7.69	\$ -	\$ -	\$ -
Session	\$ 502.41	\$ 524.16	\$ 457.41	\$ 377.41	\$ 628.37	\$ 480.08	\$ 532.08	\$ 620.74	\$ 480.08	\$ -	\$ -	\$ -
Mission	\$ 1,772.24	\$ -	\$ -	\$ -	\$ 685.00	\$ -	\$ 1,540.00	\$ 90.72	\$ -	\$ -	\$ -	\$ -
Pass Thru	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Capital	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 10,195.00	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Memorial	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Total	\$ 15,078.38	\$ 11,112.59	\$ 11,998.93	\$ 17,035.02	\$ 11,868.41	\$ 22,050.30	\$ 12,551.23	\$ 21,880.46	\$ 11,343.88	\$ -	\$ -	\$ -

Difference: \$ (2,979.93) \$ (754.82) \$ (1,596.52) \$ (3,996.65) \$ 3,055.04 \$ (10,682.33) \$ (3,057.54) \$ (12,994.93) \$ (1,177.85) \$ - \$ - \$ - \$ (34,125.53)

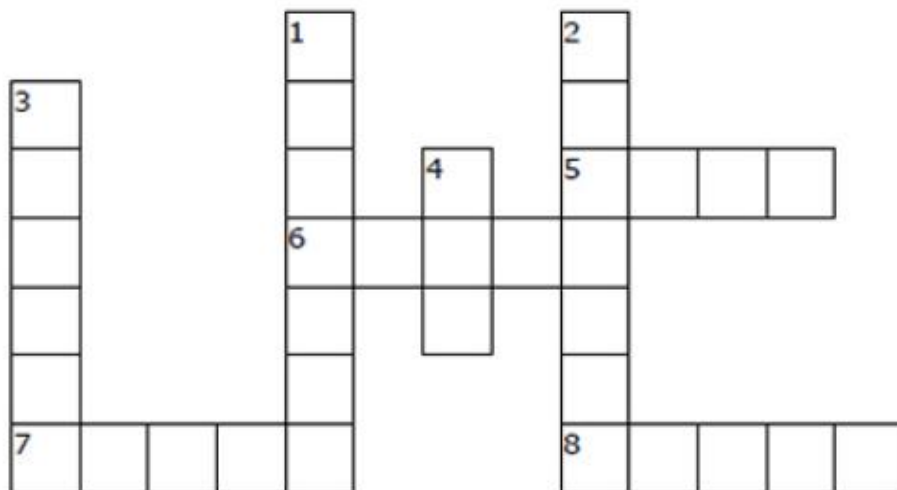
Account Balances

	January	February	March	April	May	June	July	August	September	October	November	December
General Checking	\$ 26,961.34	\$ -	\$ 95,176.76	\$ 79,322.23	\$ 86,497.75	\$ 84,173.50	\$ 73,155.08	\$ 64,427.42	\$ 64,122.22	\$ -	\$ -	\$ -
General Savings	\$ 22,119.76	\$ -	\$ 22,127.94	\$ 22,127.94	\$ 22,136.30	\$ 22,136.30	\$ 22,136.30	\$ 22,134.66	\$ 22,134.66	\$ -	\$ -	\$ -
Community Services	\$ 559.05	\$ -	\$ 559.05	\$ 559.05	\$ 559.05	\$ 559.05	\$ 559.05	\$ 559.05	\$ 559.05	\$ -	\$ -	\$ -
Prebly. Women's	\$ 18,685.60	\$ -	\$ 18,565.60	\$ 18,565.60	\$ 18,565.60	\$ 18,565.60	\$ 18,565.60	\$ 18,565.60	\$ 18,565.60	\$ -	\$ -	\$ -
Memorial	\$ 198,283.98	\$ -	\$ 135,137.18	\$ 136,137.18	\$ 72,137.18	\$ 72,137.18	\$ 72,137.18	\$ 72,137.18	\$ 65,978.18	\$ -	\$ -	\$ -
Total Cash Funds	\$ 206,609.73	\$ -	\$ 271,566.53	\$ 256,712.00	\$ 199,895.88	\$ 197,571.63	\$ 186,553.21	\$ 177,823.91	\$ 171,359.71	\$ -	\$ -	\$ -
Thrivent Income Fund	\$ 8,303.28	\$ -	\$ 8,601.20	\$ -	\$ -	\$ 8,584.22	\$ -	\$ -	\$ 8,327.01	\$ -	\$ -	\$ -
Thrivent Allocation Fund	\$ 18,194.68	\$ -	\$ 18,882.00	\$ -	\$ -	\$ 19,244.41	\$ -	\$ -	\$ 18,676.76	\$ -	\$ -	\$ -
Thrivent Bond Fund	\$ 9,088.74	\$ -	\$ 9,239.82	\$ -	\$ -	\$ 9,287.67	\$ -	\$ -	\$ 9,370.58	\$ -	\$ -	\$ -
Thrivent Income Plus Fund	\$ 18,274.98	\$ -	\$ 18,871.61	\$ -	\$ -	\$ 19,119.75	\$ -	\$ -	\$ 18,620.83	\$ -	\$ -	\$ -
Thrivent Shepard 30/70	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 32,328.21	\$ -	\$ -	\$ 31,295.98	\$ -	\$ -	\$ -
Thrivent Shepard 50/50	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 32,782.76	\$ -	\$ -	\$ 31,645.01	\$ -	\$ -	\$ -
Total Investment Funds	\$ 53,861.68	\$ -	\$ 55,994.63	\$ -	\$ -	\$ 121,907.32	\$ -	\$ -	\$ 117,996.17	\$ -	\$ -	\$ -
Total	\$ 320,471.41	\$ -	\$ 327,561.16	\$ -	\$ -	\$ 318,878.75	\$ -	\$ -	\$ 289,395.88	\$ -	\$ -	\$ -

Giving Thanks

Enter his gates with thanksgiving and his courts with praise;
give thanks to him and praise his name. Psalm 100:4

Puzzle is based on Psalm 100



ACROSS

5. A short piece of music that is sung
6. To talk or exclaim in a very loud voice
7. A small animal with a woolly coat
8. The planet where people live

DOWN

1. To express one's love and adoration for God
2. A field covered with grass where animals eat
3. An expression of appreciation
4. A feeling of great happiness

WORSHIP
PASTURE

SONG
EARTH

JOY
SHOUT

THANKS
SHEEP

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 November 27th, so it can be added to the newsletter.

Farmer Cheese Dumplings:

Gravy:

3 tablespoons unsalted butter
½ pound skinless, boneless chicken thighs, cubed
1 yellow onion, diced
⅓ cup flour
salt and freshly ground black pepper to taste
1 pinch cayenne pepper
6 cups chicken broth
2 celery, diced
1 large carrot, diced
½ teaspoon fresh thyme leaves (Optional)
2 tablespoons sliced green onions

Dumplings:

½ cup farmer's cheese
1 large egg
1 ¼ teaspoons minced fresh rosemary
½ teaspoon kosher salt, or to taste
1 pinch freshly ground black pepper
⅓ cup self-rising flour
1 pinch cayenne pepper

Melt butter in a high saucepan with a lid over medium-high heat. Add chicken thighs and cook, stirring, until lightly browned, about 5 minutes. Add onion and cook, stirring, until soft and translucent, about 5 minutes. Season with salt, pepper, and cayenne. Mix in flour and stir until flour is well mixed in, making a roux, 2 to 3 minutes. You can add more flour if you want a thicker stew. Pour in chicken broth and scrape up browned bits from the bottom. Add carrots and celery and bring gravy to a simmer. Lower heat to medium-low and maintain a steady simmer. Add thyme leaves and simmer until gravy is slightly reduced and has thickened, about 45 minutes. Meanwhile, make the dumplings: Combine farmer's cheese, egg, rosemary, salt, and pepper in a bowl. Mix with a spoon until smooth. Add self-rising flour and mix until a very stiff batter forms. Raise heat to medium and bring gravy back to a steady simmer. Add green onions. Remove 1 heaping tablespoon dumpling batter at a time. Shape with the use of a second tablespoon into oval dumplings and carefully drop into the simmering liquid. You should get a total of 6 dumplings out of this recipe. Dust with cayenne pepper, cover, and reduce heat to medium-low. Simmer and steam dumplings until they are puffed up and cooked through without stirring or peaking, about 15 minutes. Taste and adjust seasoning with salt if necessary. Serve and enjoy!

**Cook's note: you can use soft cheese instead of farmer's cheese for the dumplings.

Sunday School Memories 1985

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

Busgetio's

Put sausage in it. You make in a pan. Cook 30 hours. Put in oven on High heat. Put in dish. Eat with small Strawberrie sausage. Tastes like sausage.

