

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



A Monthly Newsletter for FPC, Oconto

Office hours: 8am-12 Monday-Friday  
Phone: 920-835-3922  
Email: [office@fpcoonto.org](mailto:office@fpcoonto.org)

Current Session members

**Jeff Krueger**  
Finance  
**Michelle McDowell**  
Christian Ed  
**Jim McDowell**  
Property & Grounds  
**Tammie McCarthy**  
Elder at large  
**Lynn Hollander**  
Elder at large  
**Wil Anderson**  
Elder at large  
**Polly Exferd**  
Clerk of Session

*Please give securely online  
at [www.fpcoonto.org](http://www.fpcoonto.org)*

*Deadline for our March issue is  
February 26th. Please email any  
information you have to share to  
[office@fpcoonto.org](mailto:office@fpcoonto.org).*

An advertisement for "MISSION POSSIBLE Kids". At the top, the words "MISSION POSSIBLE" are in a large, green, slanted font, with "Kids" in a smaller, green, slanted font below it. A green banner with white stars contains the text "We're on a mission!". Below this is a black rounded rectangle with the text "CALLING ALL AGENTS" in white. Two blue and red megaphones are positioned on either side of the text. The main text reads: "Join us for Mission Possible Youth Group 1st Sunday at Oconto UMC and 3rd Sunday at First Presbyterian Church 5:30 pm to 7:00pm". The background features photos of children in various activities, including one wearing a headset and another holding a green balloon.

## Mission Possible Kids!!!

Our Mission Possible Kids group meets twice monthly, the 1st and 3rd Sundays of the month from 5:30-7p in conjunction with the Oconto United Methodist Church. The 1st Sunday of the month will be at OUMC and the 3rd Sunday will be at FPC. In December, we met for some fun and fellowship as well as decorated stocking buddies and filled socks with the donated travel toiletries. These were distributed to Oconto and Marinette County residents in need. In January we met for a fun night of cupcake making and we also organized donated hats/mittens that were donated locally. Thank you so much to all who donated items to make this possible for our communities. Your support has been greatly appreciated! February's mission will be a suncatcher craft project to be donated to our local nursing home residents. Please join us!

With God ALL things are possible!!

\*Next Meeting February 4th at Oconto United Methodist Church\*



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## **\*\* Coming Soon \*\***

There will be a new **Communication Team** starting soon. During this transition period without a pastor, effective communications is going to be extremely important for our Elders, committees, members and visitors. The new communications team will be responsible for updating the FPC website, social media pages, newsletter and bulletin boards with current information, volunteer information, future events, etc. They will be meeting soon to work through the finer details of what types of formats and platforms information will be shared. Don't worry, there will be options for the tech savvy and those that might not have access to some of the platforms. The purpose of this team is to make sure that everyone is connected and has an understanding of what is happening within our church. If you would like to be a part of this new team, please reach out to Michelle McDowell (CE Elder), Dawn Steele, Toni Hendzel or Emilie Duffy.

One of the things that will be a priority for this team will be highlighting the different committees within the church; volunteers serving, duties performed, and the needs. Please prayerfully consider what your talents and time allow to serve our family of faith so that we can sustain and grow!

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### Highlight of the Month

#### Meet your property and grounds crew!

Elder: Jim McDowell

Current members: Jim McDowell

Duties: building maintenance, cleaning different areas of the church, lawn care, snow removal, building projects, heating and cooling maintenance, IT software

Current needs: volunteers in all areas!! If you would like to help volunteer, please reach out to the church office for more information.

Next meeting: Wed. February 7th at 6pm following Wed night supper group



Feb 4th @ 5:30 pm - Mission Possible Kids (youth) at OUMC  
Feb 7th @ 6:00 pm - Communications team meeting in the Library  
Feb 7th @ 6:00 pm - Property and grounds committee meeting in Fireside Lounge  
Feb 11th - Souper Bowl Sunday  
Feb 14th @ 7:00 pm - Ash Wednesday service at Oconto Unified Methodist Church  
Feb 18th @ TBD - Mission Possible Kids (youth) at FPC  
Feb 18th @ 5:30 pm - Session meeting in the Fireside Lounge  
Feb 26th @ 5:30 pm - VBS planning meeting at Oconto Unified Methodist Church



- **Due to not having a full-time pastor, we are officially invited and welcomed to join our friends at United Methodist Church of Oconto for Ash Wednesday service at 7:00pm. If anyone is interested in an earlier service Oconto Falls Methodist Church will have an Ash Wednesday service at noon.**

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## Souper Bowl Sunday



Souper Bowl of Caring is beginning February 11th, 2024. The Deacons will be collecting nonperishable food items or cash donations. All food items and money collected will be split between the Deacon's Food Pantry & Bread by the Bay. Help fill the soup kettles and shopping cart with soups, canned goods, dry goods and monetary donations. Let's all have big hearts and donate today to help those in need of a good meal. We will be collecting until Sunday, February 18th. If you have any questions about Souper Bowl of Caring, please reach out to the church office.

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## BREAD BY THE BAY

Bread by the Bay is an 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 January 2, 2024

Households: 79

Adults: 144

Children: 69

The Pantry served the following January 16, 2024

Households: 70

Adults: 118

Children: 56

Your continued support is needed and appreciated – Thank you

## Recipe Corner...

Submit a family recipe to be featured in the newsletter. If you have one you would like to share, please get it to Stacy in the office by March 26th, so it can be added to the upcoming newsletter.

### Tuscan Tortellini with Sausage and Spinach

#### Ingredients

- 2 TB olive oil
- 1 small onion, chopped
- 4 cloves garlic, chopped
- 1 lb Italian sausage, bulk, no casings
- 2 cups pasta sauce, tomato based
- 14 oz diced tomatoes, Italian seasoned, with juices
- 1 cup chicken broth
- ½ cup half and half creamer, or heavy cream
- 19 oz cheese tortellini, frozen, do not thaw
- 3 cups baby spinach leaves, excess moisture removed, torn to bite size
- freshly ground black pepper
- freshly shaved/shredded Parmesan cheese
- Optional: freshly chopped herbs, such as basil or parsley, for garnish.

#### Instructions

1. In a very large skillet, heat oil over medium heat until hot. Add onion, stir constantly 30 seconds. Add garlic and stir another 2 minutes or until aromatic and tender.
2. Push onion mixture to the edges of pan and add sausage into the center of pan. Cook and break up sausage; once it's half-cooked, stir together with the onion mixture and continue cooking until browned.
3. Add tomato sauce, diced tomatoes with juices, broth, and half/half. Stir and bring to a boil. Add frozen tortellini, stirring to submerge tortellini in the sauce. Bring back to a boil, cover, and reduce to simmer until tender, about 8 minutes.
4. Remove from heat. Gently stir in spinach just until wilted. Add 1/4 tsp freshly ground black pepper or to taste. Serve immediately with freshly shredded Parmesan cheese and freshly chopped herbs, if desired.

#### Notes

- When adding the garlic, make sure to stir it constantly for about 2 minutes. This will help to release its aroma and prevent it from burning, which can give your dish a bitter taste.
- Don't forget to break up the sausage as it cooks. This will ensure that it cooks evenly and mixes well with the other ingredients.
- When adding the tortellini, make sure they are fully submerged in the sauce. This will ensure they cook evenly and absorb all the delicious flavors.
- Always add the spinach last and stir it gently until it wilts. This will keep it fresh and vibrant, adding a nice color contrast to your dish.
- If you're using fresh tortellini, reduce the cooking time to prevent overcooking. Overcooked tortellini can become mushy and lose their shape.
- If you'd prefer less liquid, you can use just 1 cup of pasta sauce, but be sure the tortellini has enough liquid to fully submerge/cook in.
- If you prefer the sauce to be more creamy, add a bit more cream. If the leftover sauce becomes too thick, add a bit more broth to loosen it.

## Prayer Requests

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, Marinette, Oconto, Weyauwega, and Winneconne.

To families and friends of those who have passed away: Amanda Ruleford family for her 6-month-old baby Aries.

General Prayers: Bill Boesen, Margaret Dakins, Betty Geiger, Myrtle Haag, 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, Mitch Stache, April Steen, Sue Strandt, Stephanie Wittcock 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!