# February 72022

Volume 37 Issue 2

Center United Methodist

<u>Church</u> PO Box 626 4th & Broadway, Center CO 81125 Worship Services: 9 am In person and virtual (Zoom:) Church Phone: 719-754-2243 E-mail: umcofcenter@gmail.com Financial E-mail: CUMCfin@yahoo.com Website: umcofcenter.com

Saguache United Methodist Church 6th & Christie, Saguache P. O. Box 184, Saguache, CO 81149 Worship Service: (11 am)

Pastor: Rev. Debbie Upton Phone: 719-754-2243 Cell phone: 504-261-8860 167 W. 4th Center CO 81125 Email: dupton@iliff.edu

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"Therefore do not worry about tomorrow, for tomorrow will worry about itself. Each day has enough trouble of its own."

Matthew 6:34

### Pastor Debbie

As January comes to an end, we are again faced with a COVID surge. In response to the increase, we are suggesting that masks are worn not only at church but wherever you are inside with several people even if they are vaccinated. The Omicron variant is not to be brushed off because it is so infectiousness. It was just announced that there is yet another variant that has been detected. So as Christians, what does this mean for us? It means "do not be afraid," God is still with us and is making a way forward filled with kindness, goodness, and love.

Unfortunately, the pandemic has caused our Cookin' With Your Neighbor to change from fixing a common meal for the community at the church to more of a Community-wide Potluck where we share our favorite dishes. We haven't been able to do our monthly brunches for over two years and we aren't sure if the brunches will return; so, we decided to invite the community to bring their favorite brunch dish for our February 3<sup>rd</sup> Community-wide Potluck at 5:30 pm. Breakfast for dinner, so there will be sweet rolls, quiches, waffles, and much more. Bundle up and join us for our February Community-wide Potluck.

The senior fitness center is open for folks to come and use especially in this cold weather. After a short shut down due to the COVID surge, both the fitness center and coffee shop are back open. If you have filled in the form to come work out, then you can text Pastor Debbie when you wish to come in and work out. The fitness center will be open Monday-Friday during our coffee shop times of 2-5 pm. There is no charge for use of the fitness center. As an added incentive to come to the coffee shop, we will be having a special bakery sweets each day of the week. Monday will be fresh baked bread to have with coffee or tea. Tuesday will be fresh baked sweet rolls or muffins. Wednesday will be fresh baked biscuits. Thursdays will be fresh baked cookies. Fridays will be a lagniappe surprise of the day. The coffee shop is donation only and open to all in the community. Our chair yoga is on Fridays at 9:30 am. All in the community are welcome, so stop by and check out the fitness center, the coffee shop, and yoga class.

Movie Night this month will celebrate Valentine's with Disney's 2019 *Lady and the Tramp*, February 17, 2022 @ 6 pm. We will be serving valentine treats and everyone attending will receive a Valentine surprise. There is no charge, so please call (719)754-2243 to make a reservation so we will know how many for which to prepare.

Worship Committee will meet in-person and virtually Tuesday, February 8, 2022 at 8:30 am. If you are interested in helping us to plan meaningful worship services, please plan on join us that morning. The next One Church Board in-person and virtual meeting will be Tuesday, March 8, 2022 at 6:30 pm.

Ash Wednesday, March 2, 2022, begins our Season of Lent. Center Church will be open from 7-10 am for prayer and the imposition of ashes. All are welcome to drop by that morning. Saguache Church will be open from 11 am – 1 pm for prayer and the imposition of ashes. At Center there will be a simple Ash Wednesday service at 6 pm followed by our first session of our Lenten Study by Adam Hamilton *The Lord's Prayer* at 6:30 pm both in-person and virtually. If you are interested in joining us, please call the church office or sign up at church, so we can get you the study book. There is a large print version as well as a regular print version.

As we approach a time of reflection on the life of our Savior leading up to Passion Week, let us take this time to reflect on our lives with honesty and intent to be transformed by God's abundant love. During Lent, I will be asking you to express your gratitude for our Lord and those around you, as well as commit to getting rid of the things in your life that keep you from the Lord. Lenten daily devotions will be available the last Sunday of February. I pray this will be a meaningful time.



## Joke of the Month

The visitor was curious when he saw the Bible verse on the door from 1 Corinthians 15:51: "Behold, I tell you a mystery; we shall not all sleep, but we shall all be changed." It all became clear when the visitor realized the door was to the nursery.

# Gourmet Mushroom Risotto

### I ngredients

- 6 cups chicken broth, divided
- 3 tablespoons olive oil, divided
- 1 pound portobello mushrooms, thinly sliced
- 1 pound white mushrooms, thinly sliced
- 2 shallots, diced
- 1 1/2 cups Arborio rice
- 1/2 cup dry white wine

## Directions

- 1. In a saucepan, warm the broth over low heat.
- 2. Warm 2 tablespoons olive oil in a large saucepan over medium-high heat. Stir in the mushrooms, and cook until soft, about 3 minutes. Remove mushrooms and their liquid, and set aside.
- 3. Add 1 tablespoon olive oil to skillet, and stir in the shallots. Cook 1 minute. Add rice, stirring to coat with oil, about 2 minutes. When the rice has taken on a pale, golden color, pour in wine, stirring constantly until the wine is fully absorbed. Add 1/2 cup broth to the rice, and stir until the broth is absorbed. Continue adding broth 1/2 cup at a time, stirring continuously, until the liquid is absorbed and the rice is al dente, about 15 to 20 minutes.
- 4. Remove from heat, and stir in mushrooms with their liquid, butter, chives, and parmesan. Season with salt and pepper to taste .

- sea salt to taste
- freshly ground black pepper to taste
- 3 tablespoons finely chopped chives
- 4 tablespoons butter
- <sup>1</sup>/<sub>3</sub> cup freshly grated Parmesan cheese



Recipe by: Myleen Sagrado Sjodin (Allrecipes.com)



COLORADO Department of Human Services

Veterans Community Living Center at Homelake

Mindy K. Montague, N.H.A. Colorado Veterans Community Living Center at Homelake P.O. Box 97, Homelake, CO 81135 719-852-5118 P I 719-852-3881 www.colorado.cov/cdhs/veteranshomes/homelake cdhs\_csvc\_homelake@state.co.us

December 28, 2021

Center United Methodist Church P.O. Box 626 Center, CO 81125

Dear Friends,

Thank you for your generous donation of Christmas blankets for all of our residents. Thank you for delivering them some Christmas cheer. It is with donations and support such as yours that we are able to provide many needed services and joyous activities to our residents. Generosity like yours makes a very positive impact at Homelake.

The residents and staff of the Colorado Veterans Community Living Center at Homelake appreciate all you do for us. We are so grateful to be recipients of your generous donation.

Sincerely,

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Mindy K. Montague ( Nursing Home Administrator Resident Council Presidents



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Jared Polis, Governor | Michelle Barnes, Executive Director