

March 2022

Volume 37 Issue 3

Pastor Debbie

Center United Methodist Church

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@liff.edu

Administrative Assistant/
Newsletter Editor:

Hannah Metzger
Phone: (719) 989-0987

As we begin March, we begin the season of Lent. 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. Don't forget Friday, March 4, 2022 is the World Day of Prayer and pray for our world.

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. Have a wonderful February and stay safe.

A decision was made not to have our Community Potluck this month, so hopefully in April the weather will be better and we can resume our meal together. Worship Committee will meet in-person and virtually Tuesday, March 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.

I will be gone the Sunday afternoon March 13 through Thursday, March 17, 2022 as I go before the Board of Ordained Ministry and attend the Residency in Ministry Event in Cheyenne, WY. Unless someone is willing to keep the coffee shop open Monday through Thursday that week from 2-5 pm, then the coffee shop will be closed that week. Our next Movie Night will not be until April 21 due to my travels. The Trinity District Gathering will be in person Saturday, March 26th, 10 am – 3 pm in person at First United Methodist Church in Pueblo. All laity are invited to attend. If you wish to attend, you are invited to ride with me. Please let me know and we will decide when to leave. If you are interested, but can not go, then you can join the April 23rd Zoom gathering from 8 am – 11 am.

Mountain Sky Annual Conference in person session and online from Helena, MT will be June 16-18, 2022. General Conference is tentatively set for Aug. 29-Sept 6, 2022 in Minneapolis, MN. Since it involves the entire world, COVID issues may cause an additional delay again. The legislation part of our Mountain Sky Conference will be October 21-22, 2022 online. If all goes well, the Jurisdictional Conference will be held in November. As United Methodist make our way forward, all of these events are important for all of us to be a part. I will keep you updated as I get more information. COVID has messed many things up, but the introduction and frequent use of technology also has given us ways to participate that we didn't have before.

Saguache folks have started a chair yoga group at the Senior Building before lunch on Wednesdays at 10:30 am. We hope the Saguache community members join us.

The senior fitness center at Center UMC is open for folks to come and use especially in this cold weather. If you have filled in the form to come work out, then you can text me when you wish to come in and work out and I'll make sure everything is open for you. Of 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.

"And now these three
remain: faith, hope, and
love. But the greatest of
these is love."

1 Corinthians 13:13

"And above all things
have fervent love for one
another, for love will
cover a multitude of
sins."

1 Peter 4:8

2 Dear Fruit Lovvers.

It is time to think about ordering your fruit for your Spring delivery, which will happen late April - June. Due to numerous things affecting Bithell Farms and their region as well as the rest of the United States. The prices of fruit products have increased. I am attaching the letter that I received from Duffy & Jen Bithell which explains things in Greater detail.

If you decided you want to order fruit this spring, Please have your order form and check made payable to CUMC to me by March 25th. My address is 49529 Co Rd C, Center, CO 81125. Or you can drop your order by my house any time. If I am not home, I have a mailbox on the banister of the white railing that you can drop your order in, it is

BITHELL FARMS I.Q.F. (INDIVIDUALLY QUICK FROZEN) FRUIT & PUREES
14 TOTAL POUNDS IN EACH BOX or BUCKET

Make Checks Payable to CUMC - Due Back March 25th

Marion Blackberries
 \$85 IQF Box / \$86 Puree Bucket
 Our most versatile Northwest berry, large size and rich in flavor.

Red Raspberries
 \$86 IQF Box / \$87 Puree Bucket
 Our raspberries are excellent in flavor and the best we have found for the fresh-frozen berry lover.

Boysenberries
 \$84 IQF Box / \$85 Puree Bucket
 Boysens were developed in California. Our Oregon grown variety is large, plump and delicious.

Blueberries \$68 IQF Box
 Oregon blueberries are very large. Try them with cream & sugar, in pies, muffins or like candy from the freezer.

Strawberry Whole
 \$65 IQF Box / \$66 Puree Bucket
 OR
Strawberries Sliced With Sugar
 \$65 (Bucket)
 Sugar is added to the sliced berries, 4 parts berry to 3 part sugar.

Red Pie Cherries
 \$72 IQF Box
 They are fantastic, pitted, red in color and superior in quality.

Dark Sweet Cherries
 \$75 IQF Box
 "Naturally" sweet, pitted and ready for eating, sauces, desserts and jam.

Jam Variety Gift Pack \$54
 (6) one pound containers of freezer jams which includes berry flavors (Strawberry, Blackberry, Boysenberry, Red Raspberry and Blueberry).

Wild Salmon Fillets \$31
 4 - 6 oz fillets per order.
Smoked Salmon \$24
 1 - 8 oz fillet per order.

Peaches
 \$60 IQF Box
 Peach slices are picked firm ripe primarily for baking and preserves. They are not soft ripe, which tend to breakdown when cooked.

Apricots
 \$65 IQF Box
 Each half is individually quick frozen. Yellow-orange in color with sweet juicy flesh. A time saver for the apricot lover.

Apples- Peeled & Sliced
 \$58 IQF Box
 Ready to use for your favorite apple recipe. No core, no peels. It's ready when you are.

Red Rhubarb
 \$58 IQF Box
 "Crimson Red" Rhubarb put in half inch slices, is ready for sauces, pies and cobblers.

Cranberries
 \$56 IQF Box
 Festive red berries, a colorful ingredient in breads, muffins, sauces & pies.

Loganberries
 SOLD OUT UNTIL FALL 2022

Case Pack \$84
 (12) one pound containers of the same freezer jam variety selected. (Strawberry, Blackberry, Boysenberry, Red Raspberry and Blueberry)

SEAFOOD
Halibut Fillets \$48
 4 - 6 oz fillets per order.

SPRING 2022 ORDER FORM-TICKET			
Name:			
Address:			
City:	State:	Zip:	
Phone:			
Email:			
Card/Ck#:			
Exp Date:		V Code:	
ITEM	QUANTITY	COST	TOTAL
Marion Blackberries		\$85.00	
Red Raspberries		\$86.00	
Boysenberries		\$84.00	
Blueberries		\$68.00	
Strawberry Sliced With Sugar		\$65.00	
Strawberry Whole-No Sugar		\$65.00	
Red Tart Pie Cherries		\$72.00	
Dark Sweet Cherries		\$75.00	
Peaches		\$60.00	
Apricots		\$65.00	
Apples		\$58.00	
Rhubarb		\$58.00	
Cranberries		\$56.00	
Loganberries		N/A	
Puree- Marion Blackberry		\$86.00	
Puree- Red Raspberry		\$87.00	
Puree- Boysenberry		\$85.00	
Puree- Strawberry		\$66.00	
Puree- Loganberry		N/A	
Jam- Variety Pack		\$54.00	
Jam Case- Marion Blackberry		\$84.00	
Jam Case- Red Raspberry		\$84.00	
Jam Case- Boysenberry		\$84.00	
Jam Case- Strawberry		\$84.00	
Jam Case- Blueberry		\$84.00	
Jam Case- Loganberry		N/A	
Salmon Fillets		\$31.00	
Smoked Salmon		\$24.00	
Halibut Fillets		\$48.00	
TOTAL AMOUNT OF ORDER			

Joke of the Month

Timmy didn't want to put his money in the offering plate Sunday morning, so his mother decided to use some hurried creative reasoning with him.

"You don't want that money, honey," she whispered in his ear. "Quick! Drop it in the plate. It's tainted!"

Horrified, the little boy obeyed.

After a few seconds he whispered, "But, mommy, why was the money tainted? Was it dirty?"

"Oh, no dear," she replied. "It's not really dirty. It just 'taint yours, and it 'taint mine," she replied. "It's God's."



Bithell Farms
Post Office Box 476
Boring, Oregon 97009
Office: 503.663.6182
Fax: 503.328.9896
E-mail: jen@bithellfarms.com
www.bithellfarms.com

February 1, 2022

RE: Spring 2022 Price Increases

Dear Loyal Bithell Farms Customers,

We are living in tumultuous times. The current state of our economy and the effects from the pandemic have brought on tough inflation and price increases for us all. Bithell Farms has been delivering across the country for over 40 years. With the rising costs in fuel, transportation, packaging materials, etc., we have had no choice but to increase prices. We have fought these increases as best we could to keep tradition of delivering Northwest berries and products to our wonderful customers.

Last year we not only had to fight the rising pandemic costs, but we were hit with a devastating heatwave that wound up lasting from late June to mid-July. Triple digit temperatures of up to 118 degrees in Oregon. Thankfully, the strawberries were finished for the season when this heatwave hit. However, it severely reduced the blackberry, raspberry, and boysenberry harvest amounts. The blueberries did not get as plump as they normally do, but the plants survived. The Northwest only produced between 25-40% of what it usually grows. This has caused an enormous shortage that we usually need to complete our spring delivery season. We know that so many of you look forward to having high quality Northwest berries twice a year. With that said, we are still offering those berries this spring, but have had to outsource from other local Northwest farms to cover the demand. Therefore, you'll see a bigger price increase for the blackberry, raspberry and boysenberry products.

As always, we are so grateful for your continued business. Please do not hesitate to reach out if you have any questions. We truly value all our wonderful customers across the country and couldn't do it without you.

Sincerely,
Duffy and Jen Bithell

Hello Everyone.

We have run into a problem. It is amazing that we have gotten so many names to put on the prayer list and people to pray for, but unfortunately there are cases where the names are put on but never taken off. I have received more updates than I had previously, but not enough. The prayer list is getting so full that it is barely readable. Because of that, I have decided to shorten the duration of time people can be on the prayer list in the case of someone passing. If they are a member of the community, but not a member or family to a member, it will be on for 2 months. If they are family to a member, it will be on for 4 months. If we lose one of our own members, they will be on the list for 6 months. **Any longer is a case by case basis and I must be updated monthly or the name will be removed.**

Prayer requests for anything other than loss, you must give me a timeframe of how long you wish their name to be on the list. I will not accept "Until they are better". **If you do not have a time frame you must update me every month or their name will be removed.**

We have a handful of people who need continuous prayer and I have those names saved in my spreadsheet. Yes, the prayer list has gotten so big I need a spreadsheet. The new timelines will not affect those names.

I dislike having to be so harsh with this, but I am getting to the point where I will have to hand it over to another or not do a prayer list period. Some people have been upset towards me or Debbie when a name is removed or it is misspelled and I am trying not to take it personally, but it is difficult. The best way for your loved ones to stay on the prayer list and be spelled correctly is for you to update me via the church email or the prayer chain. I need **YOU** to write it down and send it to me, not have it spoken by word of mouth. That is where misspellings happen.

I have been to many churches in my past and this is the first church I have been to that had a continuous prayer list. I know that some of the other Methodist churches do not have prayer lists either. They have a time in their services for Joys and Concerns to be shared and prayed over verbally. If you want a Prayer list, I need your help. Please help me. Thank you,

Hannah

Apple and Brown Sugar Corned Beef

Recipe by: tonmeilleurami (Allrecipes.com)

Ingredients

- 4 cups apple juice
- 1/2 cup brown sugar
- 1 Tbsp mustard
- 2 (3 lb) corned beef briskets with spice packets
- 20 small red potatoes
- 4 carrots, cut in chunks
- 2 onions, cut in wedges
- 1 head cabbage, cored and cut

Directions

1. Pour the apple juice into a large slow cooker, and mix in the brown sugar and mustard, stirring until the brown sugar has dissolved. Mix in the contents of the spice packets, and lay the briskets into the apple juice mixture. Top with red potatoes, carrots, onions, and cabbage chunks. Push all ingredients into the liquid.
2. Cover and cook on High until corned beef is very tender, 4 to 5 hours; or cook on Low for 8 to 10 hours. Slice meat thinly across the grain, and serve with vegetables.



Cook's Note: For stovetop cooking, place meat, apple juice, brown sugar and mustard in a large covered stockpot. Bring to boil, reduce heat and simmer, covered, for 40 minutes per pound of meat. Add veggies for last half hour of cooking.