

NOVEMBER 2023

Pastor Amos

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Center United Methodist Church

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Pastor

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Pastor Hours

Monday: 9:00am – 4:30pm
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Friday: Day Off

Administrative Assistant

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Around this time, we receive notifications from the DS regarding church/charge conference. Well, we have not received any yet but since we are aware it will take place, I would urge all who may be required to report to start preparing. Janet will be working on next year's budget and if you have any input to give, please do not hesitate to contact her.

Thanksgiving will be on November 23. On November 18 we shall have a Thanksgiving dinner at the church. I am told that this is an annual tradition and I look forward to it. I am sure you will hear more details very soon.

As the ongoing conflict in the Middle East continues to escalate, it is important for us to pray for peace and healing in the region. The situation is complex and multifaceted, and there are many different perspectives on the issue. However, as members of a church community, we can all agree that prayer is a powerful tool for bringing about positive change. Pray that the world can see the situation through the eyes of those who are suffering on both sides.

In war there are no winners because everyone and some who are far away may be affected. It has been reported that two people have been killed in the US following the tension caused by the crisis in the Middle East. This is a heartbreaking example of how violence and intolerance can affect innocent lives who had nothing to do with the war. I hope that justice will be served for the victims and their families.

Finally, thank you for the Pastor Appreciation Month gifts I received. I feel truly blessed to be part of this wonderful church family. May God bless you all abundantly.

I wish you all a happy Thanksgiving!
God bless you all!

Rev. Amos Kariuki

• • • • •
• "And let the peace of Christ rule in
• your hearts, to which indeed you
• were called in one body. And be
• thankful."
•

~ Colossians 3:15

• "The Lord is my strength and my
• shield; in him my heart trusts,
• and I am helped; my heart exults,
• and with my song I give thanks to
• him."
•

~ Psalm 28:7



Rainbow's End/ LaPuente

Make clothing, household items, and furniture donations to Center's Rainbows End. Make canned food donations to Center's Rainbows end or LaPuente in Alamosa. Make monetary donation to LaPuente though the church or online at:

<https://lapuentehome.org/donate/>

Kids Hope USA

(Haskin Elementary)

Art Supplies: paper (manila, construction, cardstock, notebooks), crayons, washable markers, pencils (colored & #2), scissors (child safe), glue sticks, yarn or string, child friendly magazines, stickers, stamps and stamp pads, rulers, watercolors, pipe cleaners.

Games: board games, chess, checkers, dice, dominoes, etc., child friendly card games (Spot it, Uno, Phase 10, Go Fish, Old Maid, basic playing cards)

Outdoor Activities: balls, jump ropes, sidewalk chalk

Books: for Kindergarten and 1st Grade.

Anna's Mission Inc.

(Ready to Go bags for domestic violence victims).

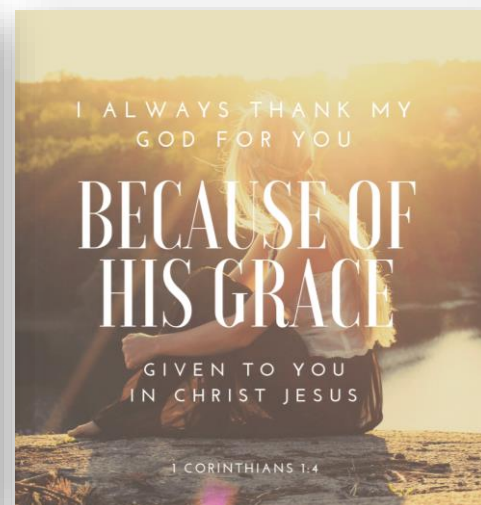
Toothbrush, Toothpaste, Body soap, Shampoo/ conditioner, Body lotion, Deodorant, Comb/brush, Razors, Small box of tissues, Gift cards to Family dollar or Dollar General.

<https://annasmissioninc.com/>

We appreciate all donations and prayers for Domestic Violence Survivors.

For everything God created is good, and nothing is to be rejected if it is received with thanksgiving, because it is consecrated by the word of God and prayer.

1 Timothy 4:4-5



Kids Hope Report

Kids Hope is now up and running with all four of our Mentors. Miss Lori was able to start with her child the last week of October. There is always room for more Mentors if you find yourself with the time and the urge to help a child who needs some love and special attention. Please contact me by phone or email and I will help you sign up and get trained. Remember it takes a village to raise a child.

God bless,

Vicki Ratzlaff, Director of Kids Hope



Something to Think About...

- ❖ **Worship Committee** will be meeting on November 6th at 11am.
- ❖ **We will be having our Thanksgiving/Stewardship Potluck** on November 18th at 12pm. There will be a sign-up sheet at the church, please contact Janet or Lori if there is a specific dish you would like to bring.
- ❖ **Our Chosen bible study** will continue to be hosted at Janet's house at 6pm. All are welcome, and those who wish to join via Zoom need to contact Janet.
- ❖ **Just a heads up** that we will be having our charge conference date given to us soon, so please start working on your reports for the year!
- ❖ **We will be decorating the Church for Advent** after church on November 26th so please be willing to help out!

Squash Casserole

This creamy squash casserole has a crunchy cracker and Cheddar cheese topping. Perfect for a tasty side or vegetarian main dish.

Ingredients

- 4 cups sliced yellow squash
- 1/2 cup chopped onion
- 1/4 cup water, or more as needed
- 35 buttery round crackers, crushed
- 1 cup shredded Cheddar cheese
- 2 large eggs, beaten
- 3/4 cup milk
- 1/4 cup butter, melted
- 1 teaspoon salt
- ground black pepper to taste
- 2 tablespoons butter

Recipe by: Rosecart



Directions

1. Preheat the oven to 400 degrees F (200 degrees C).
2. Place squash and onion in a large skillet over medium heat; pour in water. Cover, and cook until squash is tender, about 5 minutes. Drain well, and place in a large bowl.
3. Mix cracker crumbs and cheese together in a medium bowl. Stir half of the cracker mixture into the cooked squash and onions.
4. Mix eggs and milk together in a small bowl, then add to squash mixture.
5. Stir in 1/4 cup melted butter, and season with salt and pepper. Spread into the prepared baking dish. Sprinkle with remaining cracker mixture, and dot with 2 tablespoons butter.
6. Bake in the preheated oven until lightly browned, about 25 minutes.

<https://www.allrecipes.com/recipe/18045/yellow-squash-casserole/>

