



Dear Church friends,

November-the month of Thanksgiving! Not just the day, November 23rd, but Thanksgiving and Thanksliving all month long! What does Thanksliving look like?

Thanksliving looks like being thankful to God every day all month. It looks like helping where we can; being kind to others, particularly our own family members; praying often for our world; being a guiding light toward Jesus for those who either don't already know Him or for those who have gotten too busy or have forgotten Him. Life can sometimes come between us and our God. Thanksliving tries to re-configure life so that it affirms our belief in God and our actions demonstrate that affirmation.

Thanksliving demonstrates to others God's goodness by reaching out to those we may not know with kindness and generosity. And, of course, reaching out to those we DO know as well.

Thankslivng is not only a lifestyle, but an attitude in how we choose to live every day, not just the days of November. As we approach Christmas it gets easier to be cheerful, joyful, expectant, but I am suggesting that we get an early start on those good feelings by practicing Thanksliving now and on into the New Year.

Peace and blessings to each of you,

Pastor Susan

The Food Pantry is having its Holiday Food Distribution Event Saturday November 18th, 10am-2pm. They are in need of volunteers to help distribute food.

Praise Report:

Loving God Savior Jesus Holy Spirit who lives within us Free Clinic Free Diaper Pantry Participation in Community charities Family Our church family serving God Friends Pets Beautiful creation

### Please call us with your praises!

October started our CAKE MIX CHALLENGE kick off. Once again we will be collecting cake mixes for the Food Pantry Holiday boxes. We still need to collect **449** cake mixes between now and the middle of November. This is our 7th consecutive year in the Cake Mix Challenge! If you would like to donate money for this challenge, rather than shopping for cake mixes, please give money to Jan Corey, Beth Montgomery, Linda Stewart, Chris Doll, or Sue Paarlberg, and they will do the shopping for you.

### ~DEACON & SESSION INFORMATION~

### **DEACON IN CHARGE**

Lorie Hershberger

### Nov. Ushers

Paul & Lorie H.

### **Communion Dates**

Nov. 5th &26th

### MEETINGS:

**~Deacon Board Members~**Bob Montgomery517-278-5028Sue Paarlberg517-279-7731Lorie Hershberger517-227-9030Bob Stewart517-617-0626Hope Woods269-275-9277Debbie Coleman517-677-3042

~ Next Deacon Meeting Nov. 5th following the worship service, during Communion clean up.



Please Check out Right Now Media! Pastor Susan has added a Pastor's picks library, a woman's suggested studies and some films to check out!



*Lamar Livensparger's family-* as they mourn his passing(8-30-23) *Joe & Elise Best*, Congratulations & Best wishes on their recent marriage(8-30-23) *Jerry Maxson*, prayers for strength and healing (8-22-23) *Joshua Graves*, who is suffering from serious, multiple health issues. (Linda Stewart 8/16/23) *All families who have lost a child*, (Hope Woods, 8-2-23) *Nancy Dye's family*, as they mourn her passing, Lois William's sister(7-27-23) *Quetzaly*, recovering from a successful heart transplant, Hope Woods family(8-2-23) *Dr. Peter Liechty*, Ritas son, whom is undergoing treatment for a Sinus tumor. (4-4-23) *John&Sue Dogan Virginia Bell*, Bruce Gregory's sister *Kim Simpson*, cousin of Linda Stewart. *Ukraine Everyone affected by the tornadoes, floods, fires and earthquakes*\*\* -If you have added anyone to our prayer list, please let us know when they can be removed.\*\*

### PRĂĬSE

† Dan Ludlow's family, as they grieve his passing(9-11-23)

10/8 † Our guest, **Dr. Nancy Weatherwax** 

10/15 †Pastor Susan's safe travels

10/22

† Hearts loving God in Mission and Stewardship† Our Congregation

† Everyone who came to the session meeting

10/29

†2 cents a meal offering
† All of the clinic volunteers
† All of the Diaper Pantry Volunteers

## P.W. Bake Sale November 19th.

Please bring your goodies and your wallet! We have been meeting this month of October to make our plans for the December 2, 2023 Christmas Dessert Tea. This is our Presbyterian Women event. Our theme will be *Sweet Memories*. Invitations will be coming in a couple of weeks. There will be more information on the Boutique coming soon.

Sarah Circle will be completing college boxes in November to send to our college students for exam week. Both Deborah and Sarah Circles are also finalizing our plans for the Christmas Tea. We are working on our study "Sacred Encounters" Bible Study.

We are on call to provide any funeral meal as deemed necessary by the family. If you are not a circle member but would like to help, please let Jan Corey, Beth Montgomery, or Linda Stewart know. We'll put you on our call list! Any and all help at those times is always appreciated!

We will have a bake sale on Sunday, November 19, right after church in the fellowship hall. If you have a specialty dessert, pies, breads, rolls, or other deserts please bring them on Sunday, Nov. 19, and we will sell it. Please bring the baked goods around 10:00 to 10:30 so we can price them All money raised goes to support the missions of the Presbyterian Women.

We will be decorating the fellowship hall for the Christmas Season on Monday, Nov. 28 at 10:00am. This is the time we get ready for the Christmas Tea. We drag boxes around and hang all the greenery. Any help is greatly appreciated!

> Jan Corey, Chris Doll, Carol Ludlow, Beth Montgomery, Sue Paarlberg, Linda Stewart

### ~F.P.C. OUTREACH REPORT~

DIAPER PANTRY WORK SCHEDULE FOR NOV. Nov. 2nd- Beth & Sue Nov. 9th- Lois & Dean Nov. 16th- Linda & Bob Nov. 23rd- closed Nov. 30th- Jessica & Beth **Diaper Pantry Volunteers:** We appreciate you so much and we have a favor to ask... During the time between clients, if possible, please restock diapers, wipes, and bags. Thank you!

~The Diaper Pantry continues to serve our community in need. In 2023, we have handed out **2784** packages!!! Included in that is one week's worth of diapers, and wipes. If we have the supplies of lotion, shampoo and baby wash and there is a request, these items are included. We welcome new volunteers, if you would like to volunteer in this outreach please talk to Beth Montgomery or call the church office.

### **BRANCH COUNTY FOOD PANTRY**

**628.5** pounds of food were collected this year for the Food Pantry!! Thank you so much for your donations!

**-Food Pantry** Items needed for Oct. are: toothpaste and toothbrushes, soaps- shampoo, body soap, laundry detergent, dish soap, feminine personal items. larger quantities of peanut butter, baked beans, one dish meals like spaghetti-o's.

**-Well Project-** Our goal of 20 wells has been met!! Yeah God and First Presbyterian Church of Coldwater!! Can we do more?







### A Note from the Office

We love to hear from you! How can we pray for you this month? How can we celebrate the Lord's blessings in your lives?!

### **Free Medical Clinic**

The clinic hours are: Thursdays from 4:00 pm to 6:00 pm. Thank you so much for the immeasurably valuable work you have done for our community for the past 20 years, serving 36,261 (2002-2022) To all the volunteers who have supported the clinic for 20 years, Thank you! If you have questions about the clinic you can call the church office during church office hours or the clinic during clinic hours at 517-278-6068.

### Stay safe and healthy!

### LECTIONARY FOR THE LORD'S DAY:

**Nov. 5th-** Joshua 3:7-17; Psalm 107:1-7, 33-37; 1 Thessalonians 2:9-13; Matthew 23:1-12

**Nov. 12th-** Joshua 24:1-3a, 14-25; Psalm 78:1-7; 1 Thessalonians 4:13-18; Matthew 25:1-13

**Nov. 19th-** *Judges 4:1-7; Psalm 123; 1 Thessalonians 5:1-11; Matthew 25:14-30* 

**Nov. 26th**-*Ezekiel 34:11-16, 20-24; Psalm 100; Ephesians 1:15-23;Matthew 25:31-46* 

### LOW-CARB SPAGHETTI SQUASH ALFREDO

HANDS-ON 10 MIN TOTAL 30 MIN SERVES 4 SUBMITTED BY BREN NEW RECIPE GO ONLINE TO RATE & REVIEW

If you're running super-short on time, you could use a jarred sauce (white or red) and skip Step 2.

- 1 (3-lb.) spaghetti squash, halved lengthwise and seeded
- 1/4 cup water

- 4 Tbsp. unsalted butter
- 4 cloves garlic, minced
- 1 cup whipping cream
- 11/2 cups grated Parmesan cheese
- 1/4 tsp. cracked black pepper, plus more for garnish Pinch freshly grated nutmeg
- 1/2 tsp. lemon zest
- 1 Tbsp. chopped fresh parsley, for garnish Lemon wedges, for garnish

1. Arrange squash halves cut sides down in a 2-qt. square baking dish. (Halves will overlap slightly.) Add the water, then cover with vented microwavesafe plastic wrap. Microwave until just tender, about 15 minutes. Let cool 10 minutes.

2. Meanwhile, melt 2 Tbsp. butter in a saucepan over medium heat. Add garlic; cook, stirring, until fragrant and softened, about 2 minutes. Stir in whipping cream; simmer 2 minutes. Whisk in Parmesan, pepper, and nutmeg until smooth. Whisk in lemon zest and remaining 2 Tbsp. butter.

 Remove squash strands from shells with a fork and drain well in a colander. Divide squash among 4 serving plates.
 Spoon sauce evenly over squash. Garnish with additional pepper, the parsley, and lemon wedges.

### JACKIE'S KILLER KRAB DIP

HANDS-ON 10 MIN TOTAL 10 MIN SERVES 6 SUBMITTED BY JKK5

### AAAA 25 REVIEWS

- 1 (8-oz.) pkg. cream cheese, softened
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 1 lb. leg-style imitation crabmeat, chopped
- 1 cup shredded cheddar cheese (4 oz.)
- 1 (2.25-oz.) can black olives, drained and chopped
- 1 Tbsp. dried dill
- 1/2 tsp. vinegar-based hot pepper sauce Black pepper and fresh dill, for garnish

Stir together cream cheese, mayonnaise, and sour cream in a bowl. Stir in crabmeat, cheddar, olives, dill, and hot pepper sauce. Garnish with pepper and fresh dill. If desired, serve with mini bell peppers, celery sticks, carrot slices, or other dippers.

### JULIAN'S FESTIVE TUNA SALAD

HANDS-ON 15 MIN TOTAL 15 MIN SERVES 10 SUBMITTED BY MOLLY\_KRISTYN

\*\*\*\* 12 REVIEWS

- 4 (5-oz.) cans tuna packed in olive oil, drained
- 1 (15-oz.) can black beans, rinsed and drained
- 1 cup chopped orange bell pepper
- 1 cup chopped red bell pepper
- 1/2 cup chopped red onion
- 1 (4-oz.) can diced green chiles
- 34 cup mayonnaise [You can cut this to ¼ cup if you like it less creamy.]
- 1/4 cup chopped fresh cilantro
- 1 Tbsp. spicy salsa verde (optional)
- 2 tsp. cumin
- 1/2 tsp. salt
- 1/2 tsp. black pepper, plus more for garnish

Stir together all ingredients in a large bowl. Chill, covered, up to 5 days. Serve on lettuce with tortilla chips and slices of lime, or on dinner rolls for somethingother-than-turkey sandwiches. Garnish with additional black pepper.

### LEMON CHICKEN ORZO SOUP

photo on page 57

HANDS-ON 30 MIN TOTAL 50 MIN SERVES 6 SUBMITTED BY RENEEPAJ

★★★★★ 326 REVIEWS Because this soup uses 6 cups of chicken broth, using homemade broth or other high-quality broth can make a big difference in the flavor.

- 6 oz. orzo pasta
- 1 Tbsp. olive oil
- 1 cup chopped carrot
- 1 cup chopped celery
- 3/4 cup chopped onion
- 2 cloves garlic, minced
- 1/2 tsp. dried thyme
- 1/2 tsp. dried oregano
- 1/2 tsp. salt
- 1/2 tsp. black pepper
- 1 bay leaf
- 6 cups low-sodium chicken broth
- 6 oz. cooked chicken breast, chopped
- 11/2 tsp. lemon zest
- 1/3 cup lemon juice
- 1 (5-oz.) pkg. baby spinach
- 1 lemon, sliced, for garnish
- V4 cup grated Parmesan cheese, for garnish

1. Cook orzo according to package directions until partially cooked through (still firm in the center), about 5 minutes; drain and rinse with cold water until completely cooled. 2. Heat oil in a large pot over medium heat. Add carrot, celery, and onion; cook, stirring, until vegetables begin to soften and onion is translucent, 5 to 7 minutes. Stir in garlic; cook until fragrant, about 1 minute more. Stir in thyme, oregano, salt, pepper, and bay leaf; cook 30 seconds. Stir in broth. 3. Bring to a boil. Reduce heat to medium-low; simmer, partially covered, until vegetables are just tender, about 10 minutes. 4. Stir in orzo, chicken, lemon zest, and lemon juice. Cook until heated through, about 5 minutes. Discard bay leaf. Add spinach; cook until wilted and orzo is tender, 2 to 3 minutes. Garnish with lemon slices and Parmesan. (Ungarnished soup keeps in an airtight container up to 3 days chilled or up to 3 months frozen.)

# **100 THINGS TO BE GRATEFUL FOR**

- 1. Being alive
- 2. Starry nights
- 3. The love and kindness of others
- 4. Animals
- 5. Photography
- 6. The beauty of nature
- 7. Soft pillows
- 8. Your senses
- 9. Big hugs
- 10. The ability to learn something new
- 11. Living in a safe country
- 12. Having a roof over your head
- 13. Your comfy bed
- 14. Having food in abundance
- 15. Giving love
- 16. Rainbows
- 17. Farmers markets
- 18. Comfy Pyjamas
- 19. New experiences
- 20. Friendship

### CLICK HERE TO GET ACCESS TO ALL 100! :)

www.jenniferlion.com



# November 2023

Sun	Mon T	Tue	Wed	Thu	Fri	Sat
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19 Bake Sale	07	21 6pm Session	22 10:30-12 Book Group	23 Office Closed Happy Thanksgiving!!!!	ž,	52
26 Holy Communion	6	38	29 10:30-12 Book Group	30 4-6pm D.P.&Clénic		

FIRST PRESBYTERIAN CHURCH 52 MARSHALL STREET COLDWATER, MI 49036

November 2023 NEWSLETTER

### Come Join Us On Sunday

9:30 am Adult Sunday School 11:00 am ~Worship Service 12:00 pm Coffee and Fellowship

Handicapped accessible building

### Meet our Church Staff

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Pastor, Rev. Susan Reichenberg Adult Bell Choir Director, Rita Snyder Adm. Assist. Jessica Schneider Accompanist, Liz Mowan

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