

Hunt's Memorial United Methodist Church

The Point

April 2016

1912 Old Court Road Towson, MD 21204

> Phone: (410) 339-7770 Fax: (410) 339-7790

Gary@huntsumc.org

Beth@huntsumc.org

www.huntsumc.org

<u>Staff</u>

Rev. Gary Sheffield-James Pastor

Beth Woody Secretary Å Editor of "The Point"

> Suzanne Woo Music Director

Jim Holford Praise Leader

Service Schedule

9:00 AM Praise Worship

> 10:00 AM Traditional Worship

10:00 AM Sunday School

Hunt's Church Preschool

www.huntschurchpreschool.com

Friends,

Growing up in West Virginia, I would on occasion take a drive in the country. On mountainous terrain, however, a driver could easy lose his or her bearings. Remember – there were no GPS devices back in those days! When you found yourself in this predicament, you learned to follow this bit of folk wisdom: "If you think you are on the wrong road, then go back to where you first started and start over again."

As you know, Hunt's Church Council decided to change our second worship service from 10 a.m. to 10:30 a.m., starting in January. We shared with you at that time the reasons why we implemented this change. It was our intention to reevaluate in the future how this change would impact our worship experience and those of you who are committed to attending this second service.

Since that time, we have received concerns from you, especially young families with children, about how this change has impacted your personal schedules. We are very aware of the many stresses that parents have in balancing their busy work schedules while also seeking to participate in the activities of their children. In responding to those concerns, the Church Council has voted at our last meeting to return to the 10 a.m. time schedule for the second service. This change will occur on Sunday, April 3rd.

In the near future, the worship committee will meet to discuss how to re-address the various concerns that impact the leaders (pastor, worship staff and participants, and musicians) in designing worship and making a smooth and less hectic transition from our 9 a.m. service to the 10 a.m. service.

Again, we have heard your concerns and have responded accordingly. In terms of our faith, we have heard the phrase – "God Allows U-Turns". Thank you for your feedback and patience as we make this U-turn. And we thank you for your commitment to Hunt's church.

Grace & Peace, Gary

> WORSHIP TIMES RETURN TO THE ORIGINAL SCHEDULE ON APRIL 3rd

> Praise Service – 9 a.m. Traditional Service – 10 a.m.

			PR			
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY 1 7:30 am Men's Fellowship 7:00 pm Girl Scouts 8:30 pm AA	SATURDAY 2 9:30 am Worship Committee Meeting 12 Noon Memorial Service for
3 Communion 9 am Praise Service 10:00 am Traditional Service 10:00 am Sunday School 11:15 am Children's Choir 11:15 a.m. Hand Bell Choir 6:30 pm Senior High	4 10:45 am Bible Study 7:00 pm Bible Study 7 pm Trustees Meeting 8:30 pm AA	5 7:30 pm Praise Team	6 10:00 am Casseroles due 12:30 pm AA	7 7:30 pm Choir Rehearsal	8 7:30 am Men's Fellowship 11:30 am Funhunters 6:30 pm Cub Scouts 8:30 pm AA	Elizabeth Dunn93:00 pmMemorialServiceforDan FunderburkReception tofollow service(Everyone isinvited.)
10 9 am Praise Service 10:00 am Traditional Service 10:00 am Sunday School 11:15 am Children's Choir 11:15 a.m. Hand Bell Choir 6:30 pm Senior High	11 10:45 am Bible Study 7:00 pm Bible Study 8:30 pm AA	12 7:30 pm Praise Team	13 12:30 pm AA 7:00 pm Finance Committee Meeting	14 7:30 pm Choir Rehearsal	15 7:30 am Men's Fellowship 7:00 pm Girl Scouts 8:30 pm AA	16 9:00 am to 12 Noon "Project Morning"
Senior High179 amPraise Service10:00 amTraditional Service10:00 amSunday School11:15 amChildren's Choir11:15 a.m.Hand Bell Choir6:30 pmSenior High	18 10:45 am Bible Study 7:00 pm Bible Study 8:30 pm AA	19 7:00 pm Carroll's-Gill's Endowment Fund Committee Meeting 7:30 pm Praise Team	20 12:30 pm AA 7:00 pm Church Council Meeting	21 7:30 p.m. B.C.C.W. Meeting 7:30 pm Choir Rehearsal	22 7:30 am Men's Fellowship 8:30 pm AA	23 3 p.m. to 5 p.m. Cub Scout Event
24 <u>NO 9 am service</u> 10:00 am "Youth Service" 10:00 am Sunday School 11:15 am Children's Choir 11:15 a.m. Hand Bell Choir	25 8:30 pm AA	26 7:30 pm Praise Team	27 12:30 pm AA	28 7:30 pm Choir Rehearsal	29 7:30 am Men's Fellowship 7:00 p.m. Girl Scouts 8:30 pm AA	30 (Rain Date) 3 p.m. to 5 p.m. Cub Scout Event



Lay Readers' Schedule

	9:00 Service
April 3	Ann Gallant
April 10	Bill Leonard
April 17	Pam Schlott
April 24	Howard Lin

David McMillan Kathy Lang Bob Sibley Matthew Bayne

10:00 Service

Ushers' Schedule

10:00 Service

Jerry Cooper and Dave Young (all four Sundays in April)

Box Tops and Labels will be taken to the Board of Child Care IN MID-April, so please deliver any that you have to the church on OR before April 10. – Thank you. At the March Women's Fellowship Breakfast the women decided to take on a new project.

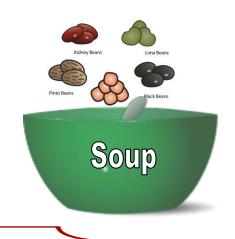
They are going to make soup mixes in a jar that can be sold at the Turkey Dinner in November. They will also make soup mixes to be put in Ziploc bags that can be used for the Hospitality and Home Program. These will be placed in the church's freezer that is not plugged in.

We would like to have donations of canning jars, either pint or quart size.

If anyone would like to donate any ingredients, that would also be appreciated.

Some of the ingredients are:

- black beans (dried)
- red beans (dried)
- navy beans (dried)
- great northern beans (dried)
- lima beans (dried)
- pinto beans (dried)
- green and yellow split peas (dried)
- black eyes peas (dried)
- green and brown lentils (dried)



We will start working on this project at our (Saturday) May 7th Women's Fellowship Breakfast.

Donations may be given to Cynthia Sparks.

Questions may be directed to her at 410-356-3478 or email <u>3405sparks@gmail.com</u>.

Cynthia Sparks and Linda Flavin

Co-Hosts Women's Fellowship

FUNHUNTERS' LUNCHEON

Ashland Café

10810 York Road – Cockeysville, MD 21030

If you are planning to attend, please contact Lynn Henss at 443-600-2325 so that arrangements can be made

for everyone to sit together.

MISSIONS

March Report

THANK YOU to the congregation for your support and donations:

- \$525 and numerous food donations for Food for Thought! Through this program, we are providing weekend food to five food-insecure students at Dumbarton Middle School. With your donations, we will be able to provide Giant Food store gift cards to help the students over their upcoming Spring Break and to purchase food to pack for them in April. Thank you!
- > 13 casseroles for the Casserole Ministry in March

These casseroles provided a home-cooked meal for people at:

- $\circ~$ Martha's Place transitional housing for women coming out of drug treatment and addiction
- The JACQUES Initiative at the University of Maryland Hospital a program with a holistic care model that provides long-term treatment for people infected with HIV
- Earl's Place housing and supportive services for men who were formerly homeless
- > \$1000 for sports equipment for kids in Baltimore and South Africa!
- \$704 for the Lent Special Offering which goes to support Camp Hope and the Baltimore Christian Workcamp, both important hands-on missions that Hunt's members participate in to repair homes of people who can't manage it on their own
- \$427 for the One Great Hour of Sharing offering which goes towards the administrative costs for the United Methodist Committee on Relief so that every dollar given to UMCOR relief efforts can go to the program specified

<u> April Missions</u> –

- Please continue to make donations of **new and used sports equipment** for kids in Baltimore and South Africa. There is a labeled bin in the coat room. The only sport we don't want equipment for is golf!
- Casseroles need to be in the Hunt's freezer by 10 a.m. on Wednesday, April 6.

Missions News

An appeal <u>from Cathy Burgess</u>, Director of the Assistance Center of Towson Churches, <u>to help a family in need</u>:

During the last few months the Assistance Center and Immaculate Conception Church have been helping a family from Pakistan who came to our country to escape persecution. Many of you have joined in this effort and I am happy to say that Jacob and Samina Anjum have finally received their work permits and Social Security Cards. Now it is critical for them to find employment so that they can support themselves and their two sons. Both Jacob and Samina have college educations and extensive work experience. They both have basic resumes prepared, but they need help to refine them and advice on where they can apply for employment. They also need to move from their current apartment to something less expensive.

I am writing this to you in the hope that there may be someone in our many congregations that can help with this need. If you have any experience in preparing resumes or job placement and are willing to give some time for this good cause, please contact me (410 236-4581 or 443-798-2824) or e-mail me at actc316@gmail.com . Also if there is anyone who is aware of a rental situation that could work for a family of four at a reasonable rent, please let me know. The Anjums and their sons are a lovely, educated family and would make very responsible tenants. If possible they would like to remain in the Towson, Parkville area (their sons are in school in this area) but are willing to consider other locations.

If anyone has an idea or would like more information on any missions' project, please contact Melissa Regan at <u>melissa.regan2@gmail.com</u>.

Also, the Hunt's Church website contains news about current missions, including casserole recipes. Go to <u>www.huntsumc.org</u> and click on Missions at the top.

SENIOR HIGH NEWS

Thank you to everyone who supported our annual Sub Sale! We sold over 300 subs and donated 60 to Earl's Place!



Please join us for the Youth Service on Sunday, April 24th at 10:00am!



Pizza with a Purpose - A Camp Hope Fund Raiser.

Treat yourself to lunch or dinner.

Dine In or Take Out on Monday, May 16th

At California Pizza Kitchen in Hunt Valley!

The Senior High youth invites you to join them for **Pizza with a Purpose** and help raise funds for their Camp Hope Mission Trip this summer.





Ages 4 years – 2nd grade

For additional information, please contact *Annie Smith* at <u>annieepsmith@gmail.com</u> or 443.935.2333



Hunt's Memorial United Methodist Church



For anyone who may not know, by "Liking the Page", you are essentially signing up to see more updates (i.e. Casserole Ministry, Vacation Bible School, Worship Services, etc...) in an effort to increase attendance.

--Tom Parrish—

Thirty Minute Shepherd's Pie – adapted from Rachel Ray Yields (1) 8" × 8" casserole

- 1 pound potatoes, such as russet, peeled and cubed
- 1 tablespoons sour cream or softened cream cheese
- $\frac{1}{4}$ cup cream, for a lighter version substitute vegetable or <u>chicken broth</u>
- Salt and freshly ground black pepper
- 1 tablespoon <u>extra-virgin olive oil</u>, 1 turn of the pan
- 1 pound ground beef or ground lamb or ground turkey
- 1/2 16 oz. package of frozen peas and carrots
- 1/2 onion, chopped
- 1 tablespoons butter
- 1 tablespoons <u>all-purpose flour</u>
- 1/2 cup beef stock or broth
- 1 teaspoons Worcestershire
- 1/2 teaspoon sweet paprika (optional)



Directions

Boil potatoes in salted water until tender, about 12 minutes. Drain potatoes and pour them into a bowl. Combine sour cream, egg yolk and cream. Add the cream mixture into potatoes and mash until potatoes are almost smooth.

Alternative...use instant mashed potatoes or ready-made potatoes.

Preheat a large skillet over medium high heat. Add oil to hot pan with beef or lamb. Season meat with salt and pepper. Brown and crumble meat for 3 or 4 minutes. If you are using lamb and the pan is fatty, spoon away some of the drippings.

Add chopped onion and frozen peas and carrots. Cook veggies with meat 5 minutes, stirring frequently.

In a second small skillet over medium heat cook butter and flour together 2 minutes. Whisk in broth and <u>Worcestershire sauce</u>. Thicken gravy 1 minute. Add gravy to meat and vegetables.

Fill a small rectangular casserole 8×8 with meat and vegetable mixture. Spoon potatoes over meat evenly. Wrap and freeze.

Label for Shepherd's Pie

Thaw in refrigerator overnight.

Preheat oven to 350 degrees. When thawed, cook in oven for 20 minutes. After 20 minutes, broil for 4 minutes 6 to 8 inches from the heat until potatoes are evenly browned. Enjoy!

<u>Chicken or Turkey Tetrazzini</u> Yield: one 9 X 13 X 2.5 casserole or 2 8 X 8 X 2 casseroles Serves: 8-10 Source: Cook's Illustrated <u>Cover and Bake</u>

Ingredients:

Topping: 4 slices of sandwich bread torn into quarters or 1 cup of Italian bread crumbs and 2 Tablespoons of melted butter

Filling:

- 1 pound fettucine, linguine or spaghetti
- 1 T. olive oil
- 5 Tablespoons unsalted butter
- 20 ounces white button mushrooms, brushed clean, stems trimmed, and sliced 1/4 inch thick
- 2 medium onions, minced
- 4 medium cloves of garlic, peeled and finely minced
- 1 Tablespoon minced fresh thyme or ½ T. dried thyme
- 1/8 teaspoon cayenne pepper
- Salt and pepper to taste
- ¹/₄ cup all-purpose flour
- 2 cups chicken broth
- 2 cups half and half
- 2 ounces grated Parmesan cheese- about 1 cup
- 4 cups cooked chicken or turkey meat, cut into 1/2 inch pieces
- 1 ¹/₂ cups frozen peas

Topping: Process bread in food processor until coarsely chopped. Add melted butter and process for a few seconds. Set aside.

Filling:

- 1. Cook pasta according to package directions with 1 T. salt until al dente. Drain the pasta and toss well with olive oil. Leave in the colander and set aside.
- 2. Melt butter in a large pot or Dutch oven. Add mushrooms and ½ t. salt. Cook until the mushrooms have released their juices and are brown around the edges.
- 3. Add onions and cook until softened, about 5 minutes.
- 4. Stir in garlic, thyme and cayenne until fragrant, about 30 seconds.
- 5. Add flour and cook, stirring constantly, until golden brown, about 1 minute.
- 6. Slowly whisk in the broth and half-and-half; bring to a simmer and cook, whisking often, until lightly thickened, about 1 minute.
- 7. Off the heat, stir in the parmesan cheese. Season with salt and pepper to taste.
- 8. Add pasta, chicken or turkey, and peas. Stir to combine.





- 9. Pour into casserole dish (dishes) and sprinkle with bread-crumb topping.
- 10. Freeze or, if eating right away, bake for 15 20 minutes in an oven pre-heated to 400° .

Notes to Casserole Cooks: I (Barbara Cox) would add 1 T. sherry if making for my family. Also, be sure to add enough salt and pepper. Some people add black olives as well.

Label for Chicken or Turkey Tetrazinni

Chicken or Turkey Tetrazzini

Ingredients: pasta, mushrooms, chicken or turkey, peas, onions, half-and-half cream, chicken broth, butter, salt, pepper, garlic, cayenne, salt, pepper, thyme.

- 1. Defrost in refrigerator overnight.
- 2. Bake in an oven pre-heated to 400 degrees until bubbly. Bake large casserole for 15 30 minutes. Bake smaller casserole for 10 20 minutes.
- 3. Enjoy!



