

The Messenger

We discover, explore, embrace
& share God's belovedness

"Serving Christ in our Local and Global Community"

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November 2020



However Golden Be Our Attitude

by Grace Watkins

However golden be our gratitude,
However full of our bright enumeration
Of blessings God has generously bestowed,
There are gifts beyond evaluation:

Freedom more wide than any morning sea,
More shining than a rhapsody of light;
Honor and love, a deep immensity
No heart could ever measure or recite.

And when we voice a psalm of thankfulness
To our Eternal Father, King of Heaven,
For blessings we perceive, then let us bless
Him also for the gifts that He has given,
Incomparably great and good and fair,
Of which our finite hearts are unaware.

Reprinted from the VanFUMC
"Methodist Messenger" November 20, 1969.

From the Pastor

November is a month full of opportunities for us to give thanks.

On November 1st, we will pause and give thanks for the saints in our lives who have gone before us in faith and now rejoice in the great cloud of witnesses. In our worship we will read names of some of those who have gone before us and we will remember our individual saints who have shared grace with us. Candles will be lit, prayers will be read and we will consider how our lives will honor them.

On Sunday November 8th, we will both give thanks for veterans who have served our nation and we will give thanks for the promised gifts we have received. I believe each veteran serves with the hope to serve others and I am thankful for that service. This year there have been many examples of sacrificial giving and as we receive pledges to support the ministry of the church, I am humbled and grateful for the gifts that are promised for the work of the church.

Sunday November 22nd, we will prepare for Thanksgiving Day and be mindful that many families will not gather as they normally have. Some family members may even be isolated on this day. Hopefully, unique opportunities to connect will arise as more learn how to use video calls on the cell phone or computer. There may be some drive by sharing of thanks and waves. Some might gather with care and prayer to keep each one safe.

Advent begins on November 29th! We will begin this Advent season unlike any other as we continue to worship in our homes. We will light advent candles; we will hear songs of the season and we will prepare for the awe and wonder of the birth of the Christ child.

This month brings so many opportunities and while it will be different, I hope that each of us will pause to notice the beauty and goodness of the simple everyday moments when life is good. Let us be thankful for all the grace we have received.

Grace and Peace, Pastor Bruce

Generosity
and
Giving
Thanks

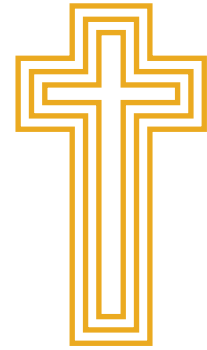
November Worship

November 1

Share

Matthew 5:13-16 You are the Light of the world

You might remember the song “This little light of mine” and our response when we sing “hide it under a bushel?” NO! I’m going to let it shine! Our faith is a light that others need. When we share with others how God continues to make a difference for us we brighten the world with love and hope.



Sermon Schedule

November 1st:

Matthew 5:13-16

You are the Light of the world

November 8th:

Matthew 25:1-13

Keeping enough oil

November 15th:

Matthew 25:14-30

Parable of the talents

November 22nd:

Matthew 25:31-46

As you do unto these

November 29th

Mark 13:24-37

“keep awake”

November 8

Dedication of Pledges

Text: Matthew 25:1-13 Keeping enough oil

This parable speaks of patience and preparations. As we continue in ministry during a pandemic, we will need both patience and preparation. Let us give thanks this day for the ministry of the church and for all who serve.

November 15

Text: Matthew 25:14-30 Parable of the talents

Rev. Kathy Neary will bring us a message of grace as we consider the opportunities of the parable.

November 22

Thanksgiving

Text: Matthew 25:31-46 As you do unto these

This Thanksgiving will be different from any other. Many families will not meet as they are accustomed to. Even in our challenging moments, we are called to see Christ in and among our neighbors.

November 29

First Sunday of Advent

Text: Mark 13:24-37 “keep awake”

Advent is about preparing and sharing good news even in challenging times. For Mary and Joseph, the challenges were poverty and demands of a foreign empire. Today, we find ourselves in the midst of a pandemic and our efforts to do no harm. There is good news to share! Let us share again the joy and wonder of the arrival of the Christ child!

Board of Trustees

Your Board of Trustees has been busy watching over the property and investments of VanFUMC. Even though we are not able to meet inside the church, maintaining the buildings and grounds remains important for now and the future.

Some of the activities that have happened since the last update include:

1. A tree company pruned the dead, diseased or broken limbs from our trees. This will not only help keep the trees healthy, it also prevents those limbs from falling and causing problems below.
2. The old control systems for the HVAC (heating, venting and air conditioning) have been replaced. This project will save money and extend the life of the HVAC systems. One way it saves is that heating can now be localized to areas of need.
3. The white house on the corner has new paint and new garage window. The old paint was peeling in several areas. The house was cleaned, new caulking around the windows and doors and properly painted.
4. Scott continues to be busy working through the to-do list with cleaning and repairs to areas that were previously hard to fit in the schedule.

I can assure you that when we are able to hold services again, you will see a very clean building. As you can see, even though the Trustees can't meet in person, we remain active. - Thank you, Tom Musser

Missions Committee

The Missions Committee is communicating with one another as opportunities to serve come to our attention. Current outreach efforts include Fresh from First food delivery to residents of the Pythian Home, family support donations for Washington Elementary School, and joining the MOD Pizza fundraiser for the WHO (Winter Overflow Hospitality) shelters. Watch weekly 'What's New' e-mail messages for information about upcoming holiday drives. For information about current or future mission team activities, contact Evan Hull or Anita Jinks.

We would really like to share details of the Thanksgiving food box drive but it won't be approved until the Leadership Team meets. Evan thinks we don't know enough to write an article at this time. Sorry.

Also, if anyone asks, here is an update on the WHO shelters. They plan to open on Nov. 1 with paid staff instead of volunteers because of Covid precautions. This makes fundraising more critical than ever. Their goal is \$50,000. The MOD pizza fundraiser will repeat on the 15th of each month. Thank you, Anita Jinks

Charge Conference

Rev. Kathleen Weber
District Superintendent
VANCOUVER: FIRST

On 11/18/20-6 p.m. to be held via ZOOM in accordance with ¶246 of The 2016 Book of Discipline

of The United Methodist Church. SPRC will meet from 6 p.m.-7 p.m. with your charge conference being held from 7 p.m.-8 p.m..

This annual Charge Conference will only take care of the necessary business of the church along with engaging the Bishop's pronouncement that Dismantling Racism is one of the GNW Area's missional priorities.

[Zoom session by elected leaders]

Fresh From First

Each Friday FUMC provides essential groceries to the Pythian residents. Started in May as a response to COVID-19, this weekly delivery of milk, bread, eggs and fruit has provided support for the well-being of these independent residents. Given the ongoing pandemic, let us continue this gift of fresh groceries until the end of the year.

Additional shoppers as well as financial support is needed.

To contribute- consider making an online donation or sending a personal check marked Pythian/Fresh from First to the church.

To be a shopper- sign up using this Signup Genius link <https://www.signupgenius.com/go/10c0a48abaf2aa31-fresh>

The link allows you to select your shopping date and will send a follow up email confirming your selection. Shoppers are given a standard list to shop for. The fresh essentials are delivered to the Pythian on Friday mornings. The staff and residents are grateful and help distribute the groceries.

Contact Bev Thomas 360-573-0399 or Bevthomas@centurylink.net.



Photo/Article credits: www.umcdiscipleship.org

United Methodist Student Day, 11/29

Support United Methodist students with our prayers and gifts

On November 29, we will have an opportunity to lift up these students during worship. On United Methodist Student Day, we give thanks for who they are and the ways they are growing into strong leaders.

We are mindful that many students struggle financially, spiritually or emotionally. They are preparing themselves to face a world that in many ways is broken and hurting. Together we can support them and remove some of their anxiety to make space for them to experience God's peace.

We will also join with other churches in the denomination to receive a special offering. While many young people have the privilege and resources to attend college, many others do not. On United Methodist Student Day, we will come together as a community to invest our resources in education.

We are indeed one body, but investing in our individual

For the Children

members will take us to the next stage in building the beloved community. When you support United Methodist Student Day, you make it possible for students to change the world in the name of God's love—to live out their dreams for a better world.

Little Acorn Preschool

Little Acorn is continuing to offer our online/at-home LEAF curriculum. LEAF stands for Learning, Enriching And Fun! We have had wonderful feedback from our families, who are enjoying the LEAF program very much. Every two weeks, we send home a themed packet with curriculum, crafts and activities for our students. If you have a 2.5-5-year-old who would be interested in joining our LEAF program, please email us at directorlittleacorn@hotmail.com
Katie Coop

Five Things to Know About The Vancouver Methodist Foundation



1. The Foundation was created in 1969 by the Landerholm family in response to the Watts Riots in Los Angeles. Their intent was to start a fund that would provide educational scholarships to low income minorities. The Foundation's Articles of Incorporation state that the purpose of the Vancouver Methodist Foundation is *"to promote the educational, religious, moral, cultural and intellectual welfare and development of all persons"*.

2. The Foundation shares membership with our Church. The membership of the Foundation is the same as the Church. While the two non-profit corporations have different governance structures, the members of the Foundation are the persons who are members of the Charge Conference of the First United Methodist Church.

3. Due in a large part to the Christian generosity of members of our Church the Foundation will have gifted nearly \$3.5 million dollars by the end of 2020. In May of 2020 the Foundation awarded \$52,750 in scholarships to 51 individuals.

4. The Foundation provides significant financial support:

- To the Youth and Music Ministries of our Church.
- In response to the hardships caused by the COVID pandemic.
- To the In Need Fund that helps families meet expenses that allow them stay in their homes and thereby keep their children in the same school.

5. The Foundation provides a legacy opportunity for your generosity that will make a difference in people's lives for years to come.

If you have questions you are welcome to ask me or any of the Board members including: David Smith, Jen Walton, Larry Irish, Gail Wikstrom, Ann Kaufman, Evan Hull, Bill Owen, Jesse Marichalar, Cindy Kraft, and Kent Landerholm.
Blessings,
Dean Lookingbill, president

Calendar

Weekly Church Schedule

ALL Meetings are on Zoom unless otherwise indicated.

SUNDAYS

Online Service, 10 a.m. (on Facebook/YouTube)
Youth Outdoor Group Sunday School - 11 a.m.

MONDAYS

Monday Night Leaven Group, 6:30 p.m.
Young Adult Studies Group, 6 p.m.

TUESDAYS

Pastor Devotional on Facebook, 10 a.m.
Tuesday Morning Leaven Group, 10 a.m.

WEDNESDAYS

Staff Meeting, 10 a.m.
Middle School Youth Group, 3:30 p.m.
Conversations & Community Fellowship, 5:30 p.m.
Conversations & Community Book Study, 6 p.m.
High School Youth Group, 5 p.m.

THURSDAYS

Pastor Devotional on Facebook, 10 a.m.

FRIDAYS

Fresh from First Delivery to Pythian Home
[Volunteers are still needed, can you help please?]

Advent Candle Lighting

The tradition continues. If you would like to be part of the Advent candle lighting liturgy please call the office.

6 † November 2020

Mark Your Calendar!

11/01 - Day Light Savings Ends - Set your clocks back
11/01 - All Saints Day, Special Online Service
11/08 - Dedication of Pledge Card Blessings
11/11 - Veterans Day Observation (office closed)
11/15 - Messenger Submissions Due
11/18 - Charge Conference with Elected leaders
11/19 - Vancouver Methodist Foundation BoD, 12 pm
11/26 - Thanksgiving (office closed)
11/29 - United Methodist Student Day
11/29 - First Sunday of Advent

Church Committee Meetings

Finance Team: 11/10, 6:30 p.m. (rescheduled)
Care Team: 11/10, 1:30 p.m.
Trustees: 11/18, 4 p.m. (note earlier start time)
SPRC Meeting with D.S. Weber: 11/18, 6 p.m.
Charge Conference for Elected Leaders: 11/18, 7 p.m.
Staff Parish Relations Committee: 11/19, 6:30 p.m.
The Leadership Team: 12/3, 6 p.m. (rescheduled)

Pledge Card Dedications November 8, 2020

All Saints Day, November 1, 2020

We are honoring the memories of those that have passed away since the last All Saints Day 2019. Please join us during the 10 a.m. online service for All Saints Day 2020.



November Blessings

Birthdays

Mary Peck
Larry Sefton
Richard Thomas
David Whalen
Anne Harrison
Akilotoa Kaumatule
Ceci Smith
Michael Jacobs
Salem Rivera
Myrn Weller
Catherine Young
Danielle Martin
Matthew Reigel
Emma Lewis
Marvelyn Hess
Nancy Lohman
Marcia Parsons
Annie Walther
Valerie Gellman
Bonnie Trachtenberg
Julie Meuler
Ruth Potter
Allison Duncan
Jerald Hutchins

D'Alene White
Christine Andrew
Darrell Tarvin
Barbara Daniels
Heather Synon
Kendall Bottemiller
Margaret Hochhaus-Bird
Megan Sawyer
Marilyn Hogan
Dave Smith
Phil Janney
Robert Lucas
Annika Selig
Jobe Walton
Shirley Knight
William Janney
Elinor Echlin
Joyce Carter
Cindy Kraft
Nancy Burson
John Gentry
James Rasmussen
Jackson New

Anniversaries

Lance & Tammi Landis
Steve & Deborah Keirn
Dan & Karen Payne
Robert & Melissa New

Devotionals

"Discipline Daily Devotions"

If you want to order "Discipline Daily Devotions" for 2021, please let me know by early November. Contact me at 360-750-5952, 360-281-3866, or marioninbg@comcast.net. Price depends on how many I order. This message is for current and new orders. Marion Noe

"Our Daily Bread"

I have 50 copies of the next "Our Daily Bread" little devotional pamphlet for December, January, and February. Please let Ginny in the office know if you would like one.

United Methodist Women

United Methodist Women is still awaiting to start again as is our church. In the mean time, we are continuing to make our pledges for the year 2020 to keep up our work for women, children and youth. Nancy will gladly except them, just mail them to her home listed in the directory. We are hoping to start another project that we can do from home soon

since the Fruit Valley project went so well. Kathy Wright will continue to take donations for food to Fruit Valley, however for a while yet.

UMW.org also has a lot of information, social action

ideas and stories that you can tap into as desired. These keep us connected to our organization for now and keep the interest up for when we can gather again. Our PNW conference has a great spiritual retreat planned in March next year if we can get through this time. What a great way to restart and re-energize.

As of this writing. Our PNW United Methodist annual meeting is taking place to elect officers for next year and other business for 2021. Keep watching here for the latest in United Methodist Women.

Thank you, Bev Thomas

Potluck & Prayers

Food has always been a great way of connecting with others and building memories. Since we won't all be together in person this November, this is something we can share with each other, and also serve to document history during a pandemic. A collection of recipes from our church family to yours this Thanksgiving.

McGINNIS FAMILY

These are no-fail and well-loved for any special occasion. The yeast rolls are the easiest and tastiest dinner rolls you will ever have. You must try them!

A wonderful Thanksgiving memory for us would be the Thanksgiving dinner shared in the fellowship hall of our first ministry appointment in Marshall, VA. Jim was attending seminary in Washington, DC and we were living away from family. Just had a brainstorm to celebrate at church. We wound up with about 20 holiday "orphans" and after dinner we decorated the sanctuary for Advent. Then it was on to dessert! What a wonderful time.

Blessings, Carol and Pastor Jim

Yankee Corn Bread

400 degrees - 20 Minutes

1 Cup all-purpose Flour
½ Cup Corn Meal
½ Cup Sugar
3 Teaspoons Baking Powder
½ Teaspoon Salt

1 Cup Milk
1 Egg
1 Tablespoon Oil

Preparations:

Blend together dry ingredients; Mix wet ingredients in a separate bowl. Add them to the dry ingredients and blend until just moist. Do not over-mix. Place in 8x8 or 9x9 greased square pan. Bake 20 minutes or until center is springy. Love these!

Quick Yeast Rolls

400 degrees - 12-15 Minutes

2 Tablespoons butter
3 Tablespoons sugar
1 Cup hot water
Mix and cool to lukewarm

2 packs quick rise yeast –
mix into lukewarm liquid until dissolved

2 eggs beaten
1 teaspoon salt

2 1/3 Cups all-purpose or bread flour - add to liquid ingredients. This dough will be pretty sticky. It is supposed to be!

Let rise until double; stir down and place into 6 large or 9-12 regular size muffin cups; let rise until double again. Bake until brown; brush finished rolls with melted butter. Enjoy!



yummy photo credit: Betty Sue Morris

Mom's Pecan Pie

- 1 unbaked 9 inch pastry pie crust
- 1/4 cup butter or margarine
- 3 eggs
- 3/4 cup sugar
- 1/2 teaspoon salt
- 1 cup dark corn syrup
- 1 teaspoon vanilla
- 1 & 1/2 cups chopped pecans

Preparations:

Prepare pastry crust according to directions (or buy a frozen one at the grocery). Heat oven to 350 degrees. Melt butter and margarine and cool. Beat eggs with sugar and salt until foamy and well blended. Add corn syrup, vanilla and cooled butter or margarine; blend. Stir in pecans. Pour into pastry shell. Bake 40 to 50 minutes or until filling is set at edges but is still slightly soft in the center. Overbaking will curdle the filling. Cool. Serve with puffs of whipped cream and whole toasted pecans, if desired. Adeline Bailey

BETTY SUE MORRIS

"As I was growing up my Dad and brother liked pumpkin pie, but Mother and I didn't. So she started making a pecan pie for the two of us. I've continued to make the same pecan pie recipe at Thanksgiving for at least 5 decades. Here it is:"

ADELINE BAILEY

On her 10rd Thanksgiving

"I did not bring all of my good recipes with me when I moved to Bridgewood, and consequently won't be able to send you a good recipe, I only wish I had saved them, but they are long gone. I always roasted a good-sized turkey and then made turkey ala king and turkey tetrazzini afterwards, plus good turkey sandwiches. You should ask either Betty Evens or Marilyn Hogan for their recipe for Turkey Tetrazzini as that's where I so happily received my recipe. I used it for many years, and it is delicious."

”

5 Gracious is the Lord,
and righteous;
our God is merciful.

6 The Lord protects the simple;
when I was brought low,
he saved me.

- Psalm 116:5-6



GLENN KUHN

"I am sending you three different recipes that I have used for church potluck meals - all prepared in a crockpot. I am also sending a Blessing that my family uses - sung to the tune of "Edelweiss."

*"Bless our homes,
bless our food,
come o Lord
and sit with us.
Make our talk
glow with peace;
bring your love
to surround us.
Love and peace,
may it bloom and grow,
bloom and grow forever.
Bless our friends,
bless our food,
bless our families forever."*

Chicken Marbella

Makes 7-8 servings (*Portions for 12 servings)

1 day-ahead preparation required

3½ - 4 lbs boneless, skinless chicken breasts or tenderloins
* 6 lbs (cut into bite-sized pieces)

4 teaspoons jarred minced garlic * 2 Tbls

¼ cup dried oregano * 1/3 cup

½ teaspoon salt * ½ tsp

1 teaspoon ground black pepper • 1 tsp

½ cup red wine vinegar* ¾ cup

½ cup olive oil *¾ cup

1 cup pitted dried prunes (cut each in half or smaller)* 1-1/2 cup

½ cup pitted dried apricots (cut each in half or smaller)* ¾ cup

½ cup pitted sliced green olives (with or without pimiento)* ¾ cup

½ cup capers with a bit of juice* ¾ cup

6 bay leaves * 6 leaves

1 cup brown sugar (packed)* 1-1/2 cups

1 cup white wine (or white grape juice) * 1-1/2 cups

Enough rice to serve under the Chicken Marbella

Oven Preparations:

1. In a large bowl, (or large resealable plastic bag) combine chicken, garlic, oregano, salt & pepper, vinegar, olive oil, prunes, apricots, olives, capers with juice and bay leaves. Cover, (or seal) refrigerate and let marinate at least 6 hours or overnight.
2. Preheat oven to 350°. Place chicken and marinate in a large (9x13 or larger) shallow baking pan.
3. Sprinkle chicken mixture with brown sugar, then pour white wine or juice over top.
4. Bake for 55 – 65 minutes, basting frequently with pan juices. Chicken is done when it runs clear. Remove bay leaves. Place in serving bowl.
6. Serve remaining juices in a sauceboat.

Crockpot Preparations:

1. As step 1 above
2. Place chicken and all marinade into slow cooker.
3. Sprinkle chicken mixture with brown sugar, then pour white wine or juice over top.
4. Cook on LOW for 6-7 hours. Temp should be 165o or greater. Remove bay leaves.

Serve Chicken Marbella over steamed rice.

Pulled Pork (Texas Style) in a Crock Pot

Makes 8 main-dish servings.

- 1 tsp vegetable oil
- 1 (4 pound) pork shoulder or loin roast
- 1 cup barbeque sauce
- ½ cup cider vinegar
- ½ cup chicken broth
- ¼ cup molasses or brown sugar
- 1 Tbls Dijon mustard
- 1 Tbls Worcestershire sauce
- 1 Tbls chili powder
- ¾ to 1 cup chopped yellow onion
- 2 large cloves garlic, crushed
- 1 ½ tsp ground Italian seasoning
- 8 hamburger buns, split
- 2 Tbls (or as needed) butter

Preparations:

- 1) Pour the vegetable oil in the bottom of a crock pot. Place the pork roast into the crock pot.
 - 2) Mix remaining ingredients (except buns and butter) together in a bowl and pour over pork roast. Cover and cook on high setting for 5-6 hours or until roast shreds easily with a fork.
 - 3) Remove the pork roast from the crock pot and shred using two forks. Discard fat. Return the shredded pork to the crock pot, and stir the meat into the juices.
 - 4) Spread the inside halves of the buns with butter. Toast the buns, butter side down in a skillet over medium heat until golden brown. Place on plates, butter side up and spoon pork onto toasted buns.
- Pork may be divided into smaller portions and frozen for up to 2 months.

Calico Beans in a Crock Pot

1 ½ pounds ground beef, broken up and browned (or 1-pound ground beef and ½ pound mild Italian sausage)

- ½ cup bacon, cut, fried and drained
- ¾ to 1 cup chopped onion
- 2 (28 oz) cans pork and beans
- 1 (15 oz) can dark red kidney beans (drained)
- 1 (15 oz) can great northern beans (drained)
- 1 cup catsup
- ¼ cup brown sugar (packed)
- 3 tablespoons cider vinegar
- ½ teaspoon each salt and black pepper

Preparations:

Mix all ingredients together and cook on low setting for 5-6 hours.

Makes 10-12 main-dish servings.

May be divided into smaller portions and frozen for up to 2 months.

TERRY WARLICK

I have had this recipe for years....I actually entered it in the 2018 UMW soup derby and won The People's Choice Award with it.

It is a great soup to make ahead of time when you may be super busy during the holidays. It also is a good thing to have on hand when you're having company in the days before or just after Thanksgiving or Christmas as another option for a meal. It keeps in the refrigerator for several days and can be re heated. We love it served with a salad and hot cornbread!

In His love, Terry Warlick

(Award-Winning) Terry's Broccoli Cheddar Bacon Soup

- 1 small onion, diced
- 2 cups diced or shredded carrots
- 1 cup chopped celery
- 3-4 chopped cloves garlic
- 4 cups cubed potatoes
- 2 cups broccoli florets
- Salt and pepper to taste
- 2 cups chicken broth
- 1 cup milk or heavy cream
- 1 pound of velveeta or 2 cups of shredded cheese of your choosing.
- 1 cup crisp bacon
- 1 can of diced green chilies (optional)

Preparations:

Sauté onion, carrots, celery until tender and slightly browned. Add garlic, salt and pepper, broccoli, and potatoes. Add chicken broth and simmer for about 30 minutes to an hour. Add cream/milk, velveeta and bacon....heat until cheese is melted.

The ingredients are not exact....I usually just pour and pray! You can adjust it however you want to achieve whatever thickness you desire.

Photo credit: UMW 2020



Peruvian Ceviche with Leche de Tigre sauce

"All that brown, comfort food get you in a rut? How about an easy, refreshing seafood dish. Seafood? Refreshing? You bet ... a cool Peruvian Ceviche with Leche de Tigre sauce will hit the spot."

GARY CARTER



Photo credit: Gary Carter

Leche de Tigre sauce

2/3 cup fresh lime juice

2 garlic cloves, smashed and chopped

1 tablespoon chopped fresh cilantro leaves

1/2 jalapeno, seeded, diced

1/2 small red onion, chopped

Kosher salt

Ceviche

1/2 pound chopped scallops (small or large)

1/2 pound chopped cooked and deveined shrimp

1/2 pound white fish (like cod or sole), cut into 1/2-inch cubes

1/2 small red onion, quartered and thinly sliced, divided

Kosher salt

Preparations:

Place the seafood, leche de tigre, onion, and some ice cubes in bowl and stir. Let marinate for 2 minutes, then remove the ice. Season with salt.

Using a slotted spoon, divide ceviche into serving dishes (or a big ol' margarita glass). Drizzle ceviche with leche de tigre from the stir bowl; garnish with remaining onion and cilantro.

”

"You will be enriched in every way so that you can be generous on every occasion, and through us your generosity will result in thanksgiving to God."

2 Corinthians 9:11

Cocktail Meatballs

2 - 12 oz. jar Heinz Chili Sauce

1 - 32 oz. jar grape jelly

3-5 - lbs. cooked meatballs -

Preparations:

Mix jelly and chili sauce together over medium low heat in saucepan.

Put cooked meatballs and sauce in crockpot, cover with sauce. Cook a few hours. Serve warm over rice or with toothpicks. Kids love it!



GINNY SORENSON

Do you ever wonder?

Do you ever wonder what happens in the life of those we share outreach with? Did my contribution make a difference in their life? Did that student who won the scholarship achieve their goal? In honor of the United Student Methodist Day on 11/29/2020, here is a 50-year follow-up on our first scholarship recipient at VanFUMC from July 2, 1969. Your donations to our church scholarship and the UMC Special Sundays DOES make a difference. Thank you, Ginny Sorenson

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SCHOLARSHIP AWARDED

FIRST UNITED METHODIST SCHOLARSHIP WINNER
PATRICK WALDEN with his Mother, MRS. WALDEN.
(See story inside)

SCHOLARSHIP WINNER ANNOUNCED

A \$500 scholarship has been awarded to Patrick Walden, son of Mrs. Emma Walden of Portland, as the first of what we hope will be further scholarships made possible by First Church. Patrick graduated from North Catholic High School in June, and plans to enter Portland State in the fall. He has been working three years as a waiter helping to support his home while in high school. He intends to major in journalism.

He was one of five applicants for this scholarship which was made possible by a gift for this purpose from one of our church families. A Scholarship Committee consisting of Dr. Dwight Baird, chairman, Mrs. Perry Crandall, Mrs. William Lothspeich, Mr. John Kaufman and Mr. Carl Landerholm made the selection. We are hopeful that other families may wish to make further scholarships possible in the future.

Photo credit: VanFUMC 1969

50 Years Later - Phillip Walter Walden

OUR FIRST SCHOLARSHIP RECIPIENT - 1969

Phillip Walter Walden arrived in the winter of November 28th, 1949 in Portland, Oregon to the proud parents of Phillip Summer Walden and Emma Jean (Hadnot) Walden, he was the oldest of their three children.

Phillip attended Holy Cross Elementary School, and graduated from North Catholic High School in 1967. He also attended Mt. Hood Community College in Portland, Oregon and Alaska Methodist University in Anchorage, Alaska where he received his Bachelors Degree in Journalism.

Phillip went to work for Burlington Northern Railroad in 1979, he worked there as a laborer until his retirement in 2001. Phillip was a loving son, brother, father and husband. Phil loved to read and write and he was very proud of his children's, nephews, and nieces academic and sports achievements.



THANKFUL

An Interview with Barbara Daniels



By, Debbi Musser, Volunteer storyteller



I first got to know Barbara Daniels about 15 years ago when we both worked on the FUMC Relay for Life Team for the American Cancer Society. She was a part of our great support team. Before COVID she was also one of our church Sunday greeters. She greets everyone with her beautiful sparkling blue eyes and smile.

Barbara was born on November 18, 1924 in Forest Grove, Oregon. She will be celebrating her 96th birthday in November! Her parents, Herbert and Myrtle Kappel raised two children on the family farm in the Forest Grove area.

An interesting ancestry fact that she shared is that her paternal German grandfather wanted to leave Germany because he did not want to join the army. At the age 17 he became a stowaway on a ship and made it safely to the United States. He eventually settled in Illinois. Barbara was the eldest child with her brother, Herbert Jr., being two years younger. Barbara graduated from Forest Grove High School in 1942.

After high school she worked at her cousin's café in Forest Grove, Oregon. In January 1946 Barbara was still working in the café when she met her future husband, Alvin. He was there with three other young WWII vets who came in for a meal. The vets were all starting their

first day of college that day at Pacific University. Barbara and Alvin were married that summer on 8-18-46. They had two children while he was still in college. Barbara and Alvin were married for 36 years before he passed away in 1983.

Barbara moved to Vancouver, Washington in 1968 when her husband accepted a teaching position in Vancouver. Barbara worked for the Vancouver School District as a clerk for 20 years. She retired in 1988.

Barbara's eldest child is Cheryl lives in Vancouver. Sadly, her son, Curtis, passed away from cancer in 2003. She has two grandchildren and two great-grandchildren.

She has been attending VanFUMC for 35 years. Besides doing greeting once a month, she attends the Leaven Group and the Knitting Group. Before she retired, she volunteered with the Albertina Kerr organization in Portland, Oregon for 17 years.

Barbara is an avid baseball fan. Over the years she has watched her husband play in college, as well as her son, grandson, and great grandson play. After she retired, she traveled to the MLB Spring training in Arizona until 2018. She has visited 22 major league stadiums and visited BOTH the new and old National Baseball Hall of Fame in Cooperstown, New York.

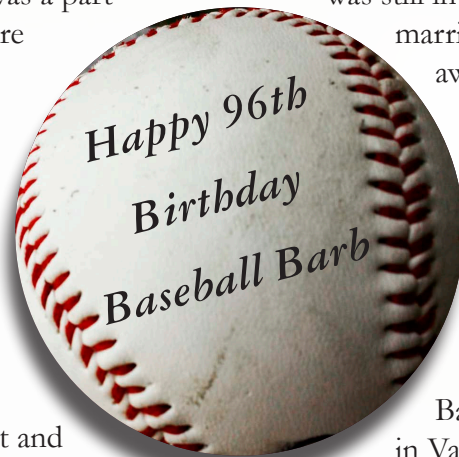


Photo credits: Barb Daniels

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The Lord will fulfill his purpose for me;
your steadfast love, O Lord, endures forever.
Do not forsake the work of your hands.

VANCOUVER FIRST

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www.vanfumc.org



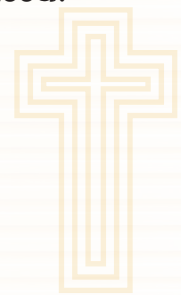
We are companions on a spiritual journey, engaging minds, transforming hearts, and empowering hands to serve Jesus Christ in our local and global community.

Thank you Veterans 11/11

¹² I know what it is to have little, and I know what it is to have plenty.
In any and all circumstances I have learned the secret of being well-fed and of going hungry, of having plenty and of being in need.

¹³ I can do all things through him who strengthens me.
¹⁴ In any case, it was kind of you to share my distress.

- Philippians 4:12-14



Staff & Church Leaders

Our building remains closed, but our virtual office is available M-F, 9a.m. - 3 p.m. EMAIL: office@vanfumc.org

Senior Pastor | Rev. Bruce Smith
Program & Facilities Administrator | Gary Carter
Director of Youth Ministries | Justin Nutting
Director of Music Ministries | Thomas Rheingans
Choir Director | Amber Tripp
Kids Zone Coordinator | Jenifer Walton
Treasurer | Michelle Mehl

Office Administrator | Ginny Sorenson
Maintenance Technician | Scott Hansen
Lay Leaders | Evan Hull & John Gentry
Trustees Chair | Thomas Musser
Staff Parish Relation Chair | Willa Curtis
Finance Chair | John Gentry
God | Our Heavenly Father