

September 2024

St. Paul's Community Church

Website: stpaulsfamily.org

St. Paul's Newsletter

THE PASTOR'S PAGE

Every month, I am challenged to come up with a meaningful Pastor Page for the newsletter. Over the last 22 years I have written approximately 264 inspiring, somewhat inspiring and even some absolute disastrous messages for our monthly newsletter.

This month marks 22 years as your pastor at St Paul's. Not many ministers are blessed with such longevity. It has been a privilege to serve this congregation and look forward to more years with you, my friends.

With each passing year of knowing you, my longing for eternal grows stronger because life eternal means being with all of you

forever. As much as I have enjoyed our time together here, in God's Kingdom it will be forever...without prayer concerns and the difficulties of life we face.



Let's all work together see the Kingdom of God grow here on earth as we wait for that eternal Kingdom yet to come.

Pastor Kim



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September Red Hats

It's Finally Here!

The DCPA Behind-the-Scenes Tour!

Denver Center for the Performing Arts includes the Buell Theater (Broadway shows), The Ellie Caulkins Opera House and the Boettcher Concert Hall (Denver Symphony)

"Discover the people and processes that bring theatre to life. It takes the time and talent of costume designers, set builders, propmakers and technical specialists to transform a show from an idea to a living piece of art. See for yourself during our expertly guided 90-minute tours. In addition to an overview of the Complex and the venues, the Studio Tour will give guests an insider's look at everything from set model miniatures and costumes-in-progress to up-close set pieces and props galore in the production shops of the DCPA."

Date: Saturday, September 28

Place: DCPA (1050 13th St, Denver, CO 80202)

Time: 11am (10:15am at the church)

Cost: \$12.00

Lunch: Bubba Gump Shrimp Co. (1437 California St, Denver, CO 80202)

RSVP to Sharon by Sunday, September 8 with your \$12
Sign-up sheet is available at church!

Note: This is a rescheduled event from November 2023.
Most of you have already paid!



Christian Women of Faith



Monday Evening, September 16 at 6:30pm

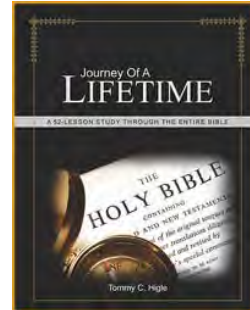
This month marks the return of our lessons at Women of Faith. We have a special treat for September. Penneyrae will be teaching a lesson from her "Women of the Bible" series! Katie is hosting at her place and all ladies of the church are invited! Please let Katie know if you plan to attend!

Back to Full-Time Bible Studies!

Bible Studies are back in full swing, meeting every Tuesday Evening at 6:30 pm and every Thursday Morning at 10 am. Both classes are working on "Journey of a Lifetime" which is a survey of the entire Bible!

Tuesday Evening Bible Study is beginning the book of Ecclesiastes; "There is a time for everything, and a season for every activity under the heavens." The Thursday Bible Study is beginning the book of Job.

Now is a good time to start if you're not attending!



5th Sunday Game Night!!



We have a 5th Sunday, September 29, which means another opportunity for a Game Night. At 5 pm bring your favorite snack or treat to share. After eating, we will play games until we're tired. Come and have fun!

Men's Prayer Breakfast

It has been suggested that we restart our Men's Prayer Breakfast, with the acronym ROMEO's (WP) - Retired Old Men Eating Out (With Pastor).

We will meet Wednesday, September 4 and will continue to do so once a month at Denny's, 3291 Youngfield Service Road. We can select the time after worship this Sunday.



September Church Council (Clark)

As September begins, the days are growing shorter and just a little bit cooler (finally)! I hope you've been enjoying the wonderful garden vegetables of summer and now we have the luxury of fresh peaches from the western slope, compliments of Phyllis Evans! Thank you very much!

We're continuing to work on projects around the church and have the following updates:

The two asphalt companies we contacted about resurfacing the parking lot suggested we wait 1-1/2 years before having the cracks filled and the seal coat applied. We need to wait at least 5 years from when we last had the parking lot resurfaced before doing any more work.

Gary reported the results of 3 bids he received to do some painting in the parsonage. We accepted one of the bids and will update you all when the company begins work.

Pastor Kim noticed a new leak in the sanctuary and will contact the company that we have worked with in the past.

Our new custodian, Keith, is doing a wonderful job. Please take a moment to thank him for all the hard work!

Take care and remember Jesus loves us all!

In Christ, Clark



SERMONS AND SCRIPTURE



September 1

"It's Within Me"

Psalm 15
James 1:17-27
*Mark 7:1-8

September 8

"Feed The Dog"

Psalm 146
James 2:1-10
*Mark 7:24-37

September 15

"Who Am I?"

Psalm 116:1-8
James 3:1-12
*Mark 8:27-38

September 22

"Stop Arguing"

Psalm 54
James 3:13-18
*Mark 9:30-37

September 29

"Don't Be Clumsy"

Psalm 19:7-14
James 5:13-20
*Mark 9:38-50

*Message Scripture

SEPTEMBER BIRTHDAYS & ANNIVERSARIES

- 2 John F
- 4 Ned H
- 6 Vi S
- 8 Clyde E
- 11 Steve W
- 14 Bill C
- 14 Sheryl M




- 17 Dave K
- 18 Jean W
- 22 Candy F
- 22 Gary J
- 23 Brigitte C
- 26 Kay M
- 28 Kathy H

- 1 Pastor Kim's Anniversary @ St. Paul's (2002)
- 19 Don and Dorothy G
- 23 Rex and Kathy J



St. Paul's WiFi Password: community

September 2024


Sun	Mon	Tue	Wed	Thu	Fri	Sat
1 Team 4 10:00am Worship Service Fellowship after Worship	2 	3 10:00am Quilters 6:30pm Tuesday Evening Bible Study	4 Men's Prayer Breakfast Time TBD	5 10:00am Thursday Morning Bible Study	6	7
8 Team 5 10:00am Worship Service Fellowship after Worship	9 6:30pm Choir and Praise Practice	10 10:00am Quilters 6:30pm Tuesday Evening Bible Study	11 6:30pm Church Council	12 10:00am Thursday Morning Bible Study	13	14
15 Team 6 10:00am Worship Service Fellowship after Worship	16 6:30pm Christian Women of Faith @ Katie's!	17 10:00am Quilters 6:30pm Tuesday Evening Bible Study	18	19 10:00am Thursday Morning Bible Study	20	21
22 Team 1 10:00am Worship Service Fellowship after Worship Newsletter Items Due 	23 6:30pm Choir and Praise Practice	24 10:00am Quilters 6:30pm Tuesday Evening Bible Study	25	26 10:00am Thursday Morning Bible Study	27	28 11am Red Hats Tour of the DCPA and lunch! (10:15am at church)
29 Team 2 10:00am Worship Service Fellowship after Worship 	30 5pm Game Night					

August Attendance

Worship Service	Tuesday Bible Study	Thursday Bible Study
August 4: 69	August 6: 13	August 8: 23
August 11: 61		
August 18: 65	August 20: 14	August 22: 20
August 25: 62		
Ice Cream Social August 11: 43		

New Address

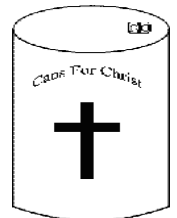
**Shirley - Please
contact church for new address!**





Cans for Christ (Shauna)

Starting Balance 8/1/2024	\$ 0.00
Income	\$ 27.30
Outgoing (Children's Home)	\$ <u>-27.00</u>
Ending Balance 8/31/2024	\$ 0.30



Fresh Southern Peach Cobbler

This old-fashioned peach cobbler recipe uses fresh peaches and a buttery cobbler topping that's made from scratch. It's a delicious summer dessert!

Prep Time: 20 mins Cook Time: 40 mins Total Time: 1 hr Servings: 4

Ingredients

Peach Filling

8 fresh peaches - peeled, pitted
and sliced into thin wedges
1/4 cup white sugar
1/4 cup brown sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1 teaspoon fresh lemon juice
2 teaspoons cornstarch

Topping

1 cup all-purpose flour
1/4 cup white sugar
1/4 cup brown sugar
1 teaspoon baking powder
1/2 teaspoon salt
6 tablespoons unsalted butter,
chilled and cut into small pieces
1/4 cup boiling water
3 tablespoons white sugar
1 teaspoon ground cinnamon

Directions

Gather all ingredients.

Preheat the oven to 425 degrees F (220 degrees C).

Combine peaches, 1/4 cup white sugar, 1/4 cup brown sugar, 1/4 teaspoon cinnamon, nutmeg, lemon juice, and cornstarch in a large bowl; toss to coat evenly, and pour into a 2-quart baking dish. Bake in preheated oven for 10 minutes.

Meanwhile, combine flour, 1/4 cup white sugar, 1/4 cup brown sugar, baking powder, and salt in a large bowl. Blend in butter with your fingertips or a pastry blender until mixture resembles coarse meal. Stir in water until just combined.

Remove peaches from oven, and drop spoonfuls of topping over them.

Mix 3 tablespoons white sugar and 1 teaspoon cinnamon together in a small bowl; sprinkle over entire cobbler.

Bake in the preheated oven until topping is golden, about 30 minutes.



Fresh Peach Crumb Bars

This simple, easy recipe can be adapted to any of your favorite fresh summer fruits!

Prep Time 20 minutes

Cook Time 45 minutes

Total Time 1 hour 5 minutes

Servings: 20

Ingredients

For the crust:

1 cup granulated sugar (222g)

3 cups all-purpose flour (378g)

1 teaspoon baking powder

1/2 teaspoon salt

1/4 teaspoon ground cinnamon

1 cup unsalted butter cold, cut into cubes (8oz or 226g)

1 large egg lightly beaten

For the peach layer:

1/2 cup granulated sugar (110g)

1 tablespoon cornstarch

1/4 teaspoon ground cinnamon

5 large peaches, peeled and diced (about 4 to 5 cups)

1 teaspoon fresh lemon juice

For the icing: (optional)

1 cup powdered sugar (115g)

1/4 teaspoon almond extract

1 tablespoon milk (more or less for desired consistency)

(continued on next page)



Fresh Peach Crumb Bars (continued)

Instructions

Preheat oven to 350°F if using a glass pan or dark metal pan, or 375°F for a light metal pan. Lightly grease or spray a 13x9-inch baking pan and set aside.

For the crust:

In a medium bowl whisk together 1 cup of sugar, 3 cups flour, baking powder, salt and cinnamon. Using a pastry cutter, blend in the butter until the mixture resembles coarse sand. Add the lightly beaten egg and mix until the dough starts to hold together, but is still crumbly. Gently press a little more than half the dough into the prepared pan.

OPTIONAL: you can also process the sugar, flour, baking powder, salt and cinnamon in the bowl of a food processor. Add the butter and process until the mixture resembles coarse sand. Add the egg and pulse until the dough starts to hold together.

For the peach mixture:

In a large mixing bowl whisk together the sugar, cornstarch and cinnamon. Add the diced peaches and toss to combine. Drizzle the lemon juice over the peaches and toss to coat. Pour the peach mixture over the crust and spread evenly.

Using your hands, press together handfuls of the remaining crumb topping to create clumps. Scatter the clumps and remaining crumbled topping over the fruit layer leaving some peaches showing through.

If using a glass pan, bake at 350°F degrees for 50-55 minutes or until lightly browned. If using a metal pan, bake at 375°F degrees for 40-45 minutes. Cool completely then chill before cutting and icing.

To prepare the icing:

Whisk together the powdered sugar, almond extract and milk. Drizzle on the bars just before serving.

St. Paul's Community Church
8001 W. 23rd Ave.
Lakewood, CO 80214
303-237-4744

MISSION MOMENT (PASTOR KIM)

Compassion International does all their work through local churches like St. Paul's.

They work with thousands of local churches around the world, and each church partner tailors our holistic child development model to the contextualized needs of the children in its community, to best deliver the whole-life care the children need. We work primarily through child sponsorship, but also have specific initiatives to help babies and mothers, to develop future leaders, and to meet critical needs. Critical needs include opportunities to provide medical assistance, extra food and nutritional supplements, emergency home repairs and disaster relief, access to clean and safe water, education assistance, and other necessities.

Let's come together to help these children!

