

The Shephard's Voice

St. Paul's Lutheran Church

Weekly Schedule

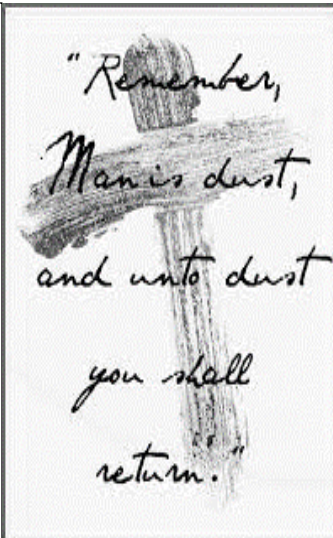
Sunday

Sunday School 8:00am
Bible Study 8:00am
Worship Service 9:30am

Wednesdays

5:30pm Confirmation
6pm Choir
3:15pm to 6:30 Youth Group

Holy communion is served on the 1st, 4th, and 5th Sundays of each month.



February Events

2/6 6pm Elders Meeting
2/8 6pm AHG Meeting
2/11 10:30 Potluck
2/11 6pm Game Night
2/14 5:30 Lenten Meal 7pm Ash Wed
Worship
2/15 6pm AHG Meeting
2/21 5:30 Lenten Meal 7pm Lenten Worship
2/25 6pm Game Night
2/28 5:30 Lenten Meal 7pm Lenten Worship
2/29 6pm AHG Meeting

Greetings from the desk of the (Past) President, I would to "thank" each of you for the outpouring of love and concern for my previous medical emergency. Fortunately, it wasn't as serious as it could have been. I would like to "thank" each of you for allowing me to serve you, the members of St. Paul's Lutheran Church, as your congregation president these past 2 years. It was my honor and privilege to do so. I also would like to "thank" the call committee for the diligence in the process of finding a new pastor for our congregation, with God's guidance. As we embark on this new chapter in our church history, with our new Pastor, it is good to start afresh with a new president of our congregation as well. I have the utmost respect and trust in Jeff Taylor as he is willing to take on this task. My love and prayers are with all of you. Yours in Christ, Dave Engle

2024-2025 Council and Board

President – Jeff Taylor
Vice President – Curt Drews
Secretary - Halli Pockat
Treasurer – Bryan David
Financial Secretary – Doug Anderson
Memorial Secretary - Arlene Hoffmann

Board of Elders:	Trustees:
Noah Utecht	Pat Rock
Dale Malcolm	Matt Bestul
Arnie Seitz	Noah Pockat

Lenten Meals

We Will again be having Lenten Meals Wednesdays at 5:30 Before Church at 7pm. Please Join us for a meal and Fellowship. If you would like to sign up for a meal, please talk to Noah Utecht.

Falcon Lunch Fund Drive

In the Month of February, we are collecting money to give to the Falcon fund in Amherst Schools.

The Falcon Fund is an account that is used to help less fortunate students. The money in the account is used for lunches, clothing, fees, etc. This account is a way to help out students when their families are struggling.

We have found that this account is lacking in funds at this time of the School Year. Please help us help the less fortunate kids in our community.

Camp Luther

Every Kid to Camp

Every Kid to camp is a ministry that sends kids to camp at no expense to their parents [except transportation and canteen (our camp store)]. Our Goal Is that every child in the North Wisconsin District and beyond is given the opportunity to attend on of our summer camp programs before they graduate high school. The only qualification for being a part of this program is that the recipient has never attending one of Camp Luther's Summer camp programs before. If you or one of your ministry leaders knows someone who would benefit from this program, please feel free to reach out to Joyful at Joyful@campluther.com and we'd love to tell you more. Pamphlets are available in the Narthex to find out about programs offered, can also find more at campluther.com We have 2 slots for Every kid to camp. This is for kids going into 4th grade who have never been to camp before. Please contact Shelly Utecht if interested.



Readings for the Season of Lent

Ash Wednesday 14th The Poor Ones read Psalm 41

Thur 15th Where is Their God? Joel 2:12-19

Fri 16th Becoming Sin 2 Corinthians 5:20-6:10

Sat 17th Making a Show of It Matthew 6:1-6, 16-21

Week One

Sunday 18th Blessed Are the Poor Luke 6:19-23

Monday 19th Seeing Christ Matthew 25:31-40

Tues 20th Nothing Out of Everything Philippians 2:1-11

Wed 21st Sick of Sickness Psalm 41 Vs 3 Focus

Thur 22nd An Attitude of Compassion Psalm 103:1-14

Fri 23rd An Attitude of Patience James 5:7-18

Sat 24th A Need to Be Healed Matthew 14-17

Week Two

Sun 25th Nailed it Colossians 2:6-15

Mon 26th On His Death Bed Luke 23:32-43

Tue 27th When We Die Romans 8:3-39

Wed 28th A Gracious God Psalm 41 Vs 4 Focus

Thur 29th The Heavy Load 2 Samuel 12:7-23

Fri March 1st Called to Suffering 1 Peter 2:19-25

Sat March 2nd Taking It Away John 1:25-34

Chicken Bake

Ingredients

- 1 13-oz can refrigerated pizza crust dough
- 3/4 cup caesar salad dressing, divided
- 2 cups chopped cooked chicken breast
- 1 tsp kosher salt, divided
- 1 tsp ground black pepper, divided
- 1/2 cup cooked and crumbled thick cut bacon (about 4 slices)
- 1/2 cup shredded provolone cheese, divided
- 1 1/4 cups shredded low-moisture part-skim mozzarella cheese, divided

Directions

Preheat oven to 450°F. Line a large rimmed baking sheet with parchment paper; set aside. Unroll pizza crust onto a clean work surface and cut it into 4 equal rectangles (about 5 1/2- by 3 1/2- inches each)

Press or roll each rectangle into a 10- by 6- inch rectangle. Working with one of the long sides facing you, lightly brush each rectangle with 1 tablespoon of the Caesar dressing, leaving a 1/2-inch border around all edges.

Place 1/2 cup of the chicken in a horizontal line in the center of each rectangle, leaving a 1-inch border on all sides. Sprinkle 1/4 teaspoon each of the salt and pepper over the chicken in each rectangle; evenly top the chicken with 2 tablespoons crumbled bacon. Spoon 1 tablespoon of Caesar dressing over each bacon layer. Evenly sprinkle 2 tablespoons provolone and 3 tablespoons mozzarella over the filling of each rectangle

Working with the long-side closest to you, carefully pull the dough up and over the filling to cover the filling completely. Fold both short sides in like a burrito, and roll up to form a log. Press and crimp to seal the edges

Place logs, seam-side down, on the prepared baking sheet. Brush the remaining 1/4 cup of Caesar dressing evenly over tops and sides of all logs (1 tablespoon each).

Bake until starting to turn golden brown, about 10 minutes. Remove from oven and sprinkle each top evenly with the remaining mozzarella (about 2 tablespoons each).

Return the rolls to the oven and continue baking until the cheese is melted and golden brown, 6 to 8 more minutes. Remove from the oven and let cool for 5 minutes before serving.

Pastor Gerhard Wilch as of right now will be installed the First Sunday in April.