

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

November Events

Greetings from the desk of the President ...

Thus says the LORD, "Let not a wise man boast of his wisdom, and let not the mighty man boast of his might, let not a rich man boast of his riches; but let him who boasts boast of this, that he understands and knows Me, that I am the LORD who exercises loving kindness, justice and righteousness on earth; for I delight in these things," declares the LORD – Jeremiah 9:23-24

What a wonderful promise, that God delights in those who understand and know Him. We live in a world full of people who glory in the big string of degrees after their names. They want people to be impressed by their achievements, insights, and wisdom. While some people glory in their physical strengths, others glory in the business they've built. We meet a lot of people who glory or boast in their riches. They proclaim it in the clothes they wear, the car they drive and the homes they own. That's just the way the human, fallen, simple creatures are. But the Lord God says this: "If you're going to boast, boast in this, that you know and understand Me. Which is wonderful news! I know the God of the universe. Why would I glory in the human wisdom and might and riches when I know the God of the universe? And even more wonderfully, He knows me. (John MacArthur)

Let us together, boast in Christ – showing how much we value and love Him. God himself is calling us to find our pride and joy in Christ. The one who was crucified for our sins. Who died and rose again, for our sins. All because of the love He has for us, so that we may spend eternity with HIM. So go with a loving and joyful heart, into the world, and boast in the Lord.

Your brother in Christ - Dave

Pumpkin Cheesecake Bars

Ingredients

Graham Cracker Crust

- 1 ½ cups (170 g) graham cracker crumbs
- 2 Tablespoons granulated sugar
- 1 Tablespoon brown sugar firmly packed
- 7 Tablespoons (100 g) salted butter melted

Cheesecake

- 24 oz (680 g) cream cheese softened
- ¾ cup (150 g) granulated sugar
- ¼ cup (50 g) light brown sugar firmly packed
- ½ cup (113 g) sour cream
- 1 teaspoon vanilla extract
- 3 large eggs lightly beaten

Pumpkin Cheesecake

- ⅔ cup (168 g) canned pumpkin
- 1 ½ teaspoons pumpkin spice

Instructions Crust

Preheat oven to 325F and line a 9×9" baking pan with parchment paper (optional, but helps prevent cracks and makes removing from the pan and slicing easier).

In a mixing bowl, stir together graham cracker crumbs and sugars. Add melted butter and stir until mixture is combined and resembles wet sand. Pour into prepared pan and press evenly across the bottom of the pan. Set aside (do not bake yet).

1 ½ cups graham cracker crumbs, 2 Tablespoons granulated sugar, 1 Tablespoon brown sugar, 7 Tablespoons salted butter

Cheesecake

In a large mixing bowl, combine softened cream cheese, granulated and brown sugar and use an electric mixer (or paddle attachment on stand mixer) on medium-speed to stir until mixture is smooth and creamy and no lumps remain.

24 oz cream cheese, ¾ cup granulated sugar, ¼ cup light brown sugar

Add sour cream and vanilla extract and stir until combined.

½ cup sour cream, 1 teaspoon vanilla extract

Add eggs, one at a time, stirring on low-speed until just combined before adding the next egg. Scrape the sides and bottom of the bowl with a spatula to ensure batter is uniform. 3 large eggs

Pumpkin Cheesecake

Measure out about 1 ½ cups of cheesecake batter and pour into a separate mixing bowl. To this, add the pumpkin puree and pumpkin spice and stir until combined.

⅔ cup (168 g) canned pumpkin, 1 ½ teaspoons pumpkin spice

Alternate dollops of the two batters over the prepared crust then swirl with a knife. Transfer to 325F (160C) oven and bake for 40-45 minutes (see note if you are not using a metal baking pan) or until cheesecake is mostly set but center is still slightly jiggly. Allow to cool to room temperature, then transfer to refrigerator and chill for at least 6 hours, preferably overnight before cutting and serving.

Youth Group

We have started Youth Group Again Wednesdays after school till the end of conformation. We are working on homework together, Preparing a meal and young Fellowship