

The Mission and Ministry Statement for St. Paul's: We, the members of St. Paul's Lutheran Church, in gratitude to The Triune God for His love for us in Jesus Christ, dedicate ourselves as individuals and as a congregation to learning, teaching and sharing God's Word, caring for others, and living in God's grace through Word and Sacrament.

To our visitors: In the name of our Lord Jesus Christ, we welcome you to our church with God's richest blessings. We invite you to make St. Paul's your new church home. If you are interested in church membership, or have questions, please contact Pastor Burns.

Children and the Divine Service: Thank you for bringing your children with you to church. The Scriptures tenderly tell of Jesus' love for little children. Jesus wants your children in His Company, to hear His Word and receive His gifts given to all in the Divine Liturgy. If you feel your child would benefit by leaving the worship service for a short period of time, you are welcome to use the Narthex. There is a speaker and chairs so you may continue to hear and participate in the worship service. If you need any assistance, please let us know how we can help.

The Holy Communion: The Lord's Supper reflects our unity of faith and doctrine. Therefore, we assume that all those attending Holy Communion with us are members of a congregation of the Lutheran Church—Missouri Synod. In love and concern, we ask that all others speak with the pastor before communing.

Staff: Pastor: Daniel Burns XXX.XXX.XXXX (Cell)

Email: XXXXXX@stpaulsosseo.org

Music Director: Thomas Hanna XXX.XXX.XXXX (Cell)

Email: XXXXXX@stpaulsosseo.org

Administrative Assistant: Sherry Glauvitz 763.425.2238 (Office)

Email: office@stpaulsosseo.org

St. Paul's Website: www.stpaulsosseo.org

Office Hours: 9:00a-1:00p Mon.-Thur.

Transfiguration of Our Lord

February 14, 2021



ST. PAUL'S
LUTHERAN CHURCH
OSSEO, MINNESOTA

The Lutheran Church—Missouri Synod
710 East Broadway Street, Osseo, MN 55369

Pastor: Daniel Burns XXX.XXX.XXXX

XXXXXX@stpaulsosseo.org

Church Office: 763.425.2238

Website: www.stpaulsosseo.org

As We Gather: Please be respectful of those who are in the pews preparing their hearts and minds for worship.

As you prepare for worship, you may pray the following prayer:
O Lord, my creator, redeemer, and comforter; as I come to worship You in spirit and in truth, I humbly pray that You would open my heart to the preaching of Your Word so that I may repent of my sins, believe in Jesus Christ as my only Savior, and grow in grace and holiness. Hear me for the sake of His name. Amen.

Mark 9:6 -- “For he did not know what to say, for they were terrified.” Soon enough, the disciples’ terror turned into joy, for when Jesus is with us, there is no need to fear. He loves us and cares for us and will never abandon us. That assurance is the basis of all generosity – for only those who are set free from worry can learn the joy of giving.

The Face of Jesus Christ Manifests the Light of the Knowledge of the Glory of God

It was “*a hard thing*” that Elisha asked, but by his persistence he was able to see the prophet Elijah being taken “*by a whirlwind into heaven.*” Although “*chariots of fire and horses of fire separated the two of them,*” Elisha received Elijah’s cloak and a “*double portion*” of his spirit for preaching the Lord’s Word (2 Kings 2:9–11). It was a hard thing, too, for Israel to see Moses and come near to him, when “*the skin of his face shone because he had been talking with God*” (Ex. 34:29–30). Therefore, after “*he commanded them all that the LORD had spoken with him in Mount Sinai,*” Moses “*put a veil over his face*” (Ex. 34:32–33). Only the Word of the Gospel lifts the veil, and “*only through Christ is it taken away*” (2 Cor. 3:14). Thus are we able to behold “*the light of the knowledge of the glory of God in the face of Jesus Christ,*” who is “*the image of God*” (2 Cor. 4:4–6). For the Law and the prophets are all fulfilled in Him. Therefore, “*listen to him,*” and fix your sights on “*Jesus only*” (Mark 9:7–8).

Those serving Feb. 14th 9:00a

Elder	Rick Scheevel
Usher	Jacob Andersen
Video	David Glauvitz, David Gamache & Jacob Andersen

Those serving Feb. 17th 7:00p

Elder	Adam Schmidt
Usher	Confirmation Class
Video	David Glauvitz, David Gamache & Jacob Andersen

Those serving Feb. 21st 9:00a

Elder	Rick Scheevel
Usher	Jacob Andersen
Video	David Glauvitz, David Gamache & Jacob Andersen

Attendance and Offering

Sunday, February 7	30
General Offering	\$8,502.87
General Offering Weekly Budget	\$5,000.00
Online Contributions for January 2021	\$2,880.43

Laugh Break- Bloopers from bulletins- The missionary from Africa speaking at Calvary Memorial Church in Racine: Name: Bertha Belch. Announcement: “Come tonight and hear Bertha Belch all the Way from Africa.”

REMEMBER IN YOUR PRAYERS:

Members who are sick and in need of healing and comfort- Clarice O'Gary, Jane Tobias, Jean Jones, Becca Titus, Dennis Walter, Jim and Vince Feuerstein (brothers of Judy Opsal), Ada Fields (sister-in-law of Shirley Scheuble), Debbie Hanna, Judy Erickson, Doug Steere, and Melissa Lee. Our Lord Jesus, who reached out to heal and comfort the sick and dying, continues to reach out with His healing Word through us. Cards, phone calls and prayers are always appreciated. If you know of someone who is sick or hospitalized, please inform Pastor Burns.

Our homebound members are Jean Henderson, Vi Anderson, Rose Ebert, Terry Benson, Bev Hansen, Melissa Lee, Mae House, Doug Steere and Bertha Hannu (mother of Barb Gamache).

All those serving in our Armed Forces.

This Week: The Congregations in our circuit are praying for Glory of Christ Lutheran, Plymouth, and Pastor Jeremiah Johnson and Pastor Kyle Krueger.

For those serving in the mission field: Elliot and Serena Derricks, Johanna Heidorn, Kayla Hoem and Rev. Dr. Daniel Jastram.

FUNDS FOR STEEL ROOFING

There are Building Fund envelopes located in the Narthex for your contributions towards the Steel Roofing. Please write your member # on the envelope and check, it will help the office staff with accounting.



THIS WEEK AT ST. PAUL'S

Sun. Feb. 14 **Transfiguration of Our Lord**
Worship Service 9:00a
Virtual Sunday School

We are now **live streaming** the service on **youtube.com** and following the service posting it to our Facebook page and the sermon page on our church website.
www.stpaulsosseo.org

Mon. Feb. 15 **Newsletter Deadline**

Wed. Feb. 17 **Ash Wednesday**
Confirmation 1 Virtual
Confirmation 3 6:00p
Communion 7:00p

Fri. Feb. 19 Family Day for Staff

Sun. Feb. 21 **1st Sunday in Lent**
Communion 9:00a
Virtual Sunday School

We are collecting recipes to put in the bulletin through our Lent season. We will not be able to gather for our soup suppers. But we can still enjoy a bowl of soup together with shared recipes! Send your best soup recipes to **office@stpaulsosseo.org**



Wild Rice soup

6 Tbsp Butter
1 Tbsp onion- minced or chopped (I use more)
3 cups chicken broth
2 cups cooked wild rice
2/3 cup chopped ham
½ cup grated carrots or chopped if you like
3 Tbsp slivered almonds
½ tsp salt
1 cup half and half
2 Tbsp cooking Sherry

Melt butter and saute onion until tender. Blend in flour, gradually adding broth. Cook and stir constantly until mixture comes to a boil. Boil 1 minute and stir in rice, ham, carrots almonds and salt. Simmer 5 minutes. Blend in half and half and Sherry. Heat to serving temperature. I use a crockpot and double the recipe. Very good soup!

Lucy Eckhoff (Ethan Burns Godmother)

Beef and Gnocchi Soup

2.5 to 3 pounds boneless beef chuck roast (trimmed)
Salt and pepper
2 Tbsp vegetable oil, divided
2 onions, chopped
2 carrots, peeled and chopped
1 stalk celery, sliced
6 cloves garlic, minced
1 Tbsp fresh thyme leaves or 1 tsp dried
2 tsp paprika, hot, sweet or smoky
2 Tbsp tomato paste
½ cup red wine
4 cups low sodium beef broth
1 tsp soy sauce
¼ tsp red pepper flakes
1 Tbsp cornstarch
1 cup water
1 lb. potato gnocchi or peeled, diced potatoes
1 cup frozen peas
¼ fresh parsley leaves, minced

Pat the roast dry with paper towels. Remove all visible fat and any silver skin. Cut into 1 inch pieces and season with salt and pepper. Heat oil in a large Dutch oven or heavy bottom soup pot until shimmering. Brown half the beef, about 10 minutes, and transfer to a bowl. Cover to keep warm. Brown the remaining beef cubes and remove to the bowl with any beef juices. Add the remaining Tbsp of oil to the Dutch oven. Add the onions, carrots and celery and cook until softened and onion start to brown, about 8 minutes. Add the garlic, thyme, paprika and tomato paste to the vegetables. Saute for 30 seconds. Stir in the wine and deglaze the pot. Add the beef with the beef broth. Add a bay leaf. Cover and reduce heat to medium. Simmer the soup for 1 ½-2 hours. Mix cornstarch and water for a slurry. Slowly stir into the soup. Add the soy sauce, red pepper flakes and gnocchi. Cook for 3-5 minutes. The gnocchi will float to the top once cooked. Remove the bay leaf, stir in the peas and parsley and check the seasoning. Serve with crusty bread.

Esther Burns