



**Youth Take Congregation for a Ride on the “Heavenly Express”  
(Youth Sunday, June 2<sup>nd</sup>, 2024)**

On June 2<sup>nd</sup>, 2024, our congregation celebrated the end of the Sunday School year with a service planned by the youth of the congregation. In preparation for the service, the youth picked the theme, the readings, and the songs, and made props for the skit. On the day of the service, the youth ushered, lectured, played instruments on the hymns, performed a musical selection during communion, and sang a vocal solo on the last hymn.

In place of the sermon, the youth presented a skit entitled “The Heavenly Express”. Using a train station as a modern-day metaphor for our journey to heaven, the characters showed that there is no preferred seating, no class distinction, and no cost for getting into heaven. Our “ticket” is simply that we believe in Jesus as our Savior, a free gift from God.



Members who performed in the skit:  
Front Row: Izzy Lisowski, Simon Jacob, and Autumn Madsen  
Back Row: Kyle Jacob, Cullen Lisowski, Henry Hansen, Nathaniel Lisowski, Raynae Hensel, Shyann Christensen, and Tim Hasko



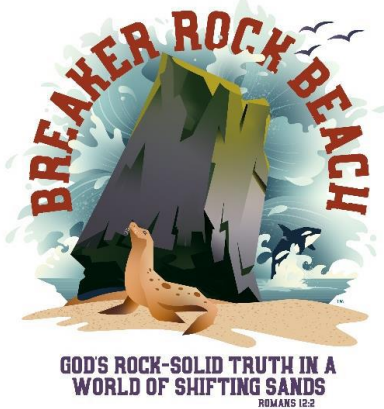
Musicians for the service:  
Front Row: Deacon Jacob (trumpet), Dan Hasko (trumpet/baritone), Shyann Christensen (trombone), Joyce Hasko (organ/piano), and Tim Hasko (clarinet)  
Back Row: Seth Luxem (trumpet), Autumn Madsen (vocals), Evan Guirsh (keyboard/vocals), Scott Hensel (trumpet), and Raynae Hensel (flute). Not pictured: Sofia Luxem (clarinet) and Jenna King (flute)

# JULY

*Birthdays and Anniversaries*

Liam Smith – 07/02	Tim Hasko – 07/24
Amanda Eckman – 07/03	Wayne Ruud – 07/25
Dan Sadowski – 07/03	Karli Luchterhand-07/26
Jodi Barclay – 07/07	Mike McCray -07/26
Sofia Luxem – 07/09	Art Preuss – 07/26
Courtney Heldt – 07/10	Sienna Lisowski – 07/30
Ashley Ekstowicz – 07/14	Bob Winerle – 07/30

*Lisa & Harold Wiegman – 18 years – July 7<sup>th</sup>*  
*Will & Bekah Smith – 11 years – July 13<sup>th</sup>*  
*Todd & Loree Andes – 41 years – July 23<sup>rd</sup>*  
*Jason & Amanda Eckman – 25 years – July 24<sup>th</sup>*  
*Brian & Julie Hlavka – 44 years – July 26<sup>th</sup>*



**VBS 2024**  
**Aug 5 - Aug 9**  
**Supper: 5:30-6:00 pm**  
**Stations: 6:00-7:30 pm**

The theme for VBS this year is Breaker Rock Beach: Adventure awaits each day as kids discover that God's truth never changes, everyone needs Jesus, and learn to speak the truth in love. We are looking for volunteers to help as group leaders, youth to lend helping hands, someone to take pictures, someone to lead games, someone to lead crafts, and someone to help with snacks. Look for a sign-up sheet in the narthex. We are also hoping to find families to prepare a simple dinner for one night each (tacos in a bag, burgers, sandwiches, or an idea of your choosing). Finally, please let us know if your children will be able to join us. **Sign-up by July 7th.** Questions? Contact Amy Luxem, Shana Jacob, or Auburn Andes.



**LAYLA MADELINE NOWAK**, great granddaughter of Jim and Sue Luxem, was baptized on June 23. Pastor Retzlaff used this opportunity to teach us about passing through water to get to God. When some people first saw the Old Testament reading from 1 Kings 7:13-14,23-26, 38-39 they thought this kind of a strange reading for a baptism. After church, the comments were how interesting Pastor's sermons are and how he uses things we don't often hear about and makes them more clear for us. Thanks, Pastor!

In the Children's Message, children were given a starter kit to decorate a Baptismal Rock. Thanks to Diane Kosmala, who shared rocks from her rock painting supplies, everyone got a nice sized rock to decorate. Also

included in the "kit" were some sparkling blue rhinestones for water and a dove. We saw a beautiful rock Mrs. Kosmala decorated to give us some ideas for finishing touches. We hope to see some pictures of children with their finished rocks ~ a reminder of their own baptisms.





# Third Annual Dessert Derby ~ and the Winners Are...

Third place – Bekah Smith (Strawberry Bars) Second Place – Debby Cooper (Andes Candies Cookies)  
First Place – Kathy McGregor (Strawberry Cookie Cups)



## STRAWBERRY BARS (STRAWBERRY CRUMBLE)

Prep Time: 15 mins | Cook Time: 40 mins | Servings: 16 bars

### Ingredients:

#### Fresh Strawberry Filling:

2 cups fresh strawberries  
sliced ¼ cup (50 g) granulated sugar  
1 tablespoon lemon juice  
1 tablespoon cornstarch

#### Shortbread Crust and Crumb Topping:

1½ cups (180 g) all purpose flour  
½ cup (100 g) granulated sugar  
¼ teaspoon baking powder



### Directions:

1. Preheat the oven to 350 F (177 C). Line an 8x8 pan with parchment paper along the bottom and two sides. Add the sliced strawberries, sugar, lemon juice and cornstarch to a large mixing bowl. Toss the ingredients together until the strawberries are fully coated in the sugar, lemon juice and cornstarch. Set aside while making the shortbread crust and crumble topping.
2. Make the butter cookie crust and crumb topping by combining the flour, sugar, baking powder and salt together in a food processor. Pulse 2 -3 times to combine the ingredients. Pulse in cubes of cold butter until the mixture resembles a crumble texture. Finally pulse in the egg yolk and vanilla extract until the mixture starts to clump together.
3. Evenly press half of the shortbread mixture into the prepared pan. Using a slotted spoon, transfer the chopped strawberries onto the shortbread crust. Top the strawberry filling with the remaining crumble crust mixture. Make sure to cover as much of the strawberry filling as possible, but spots of exposed fresh strawberry filling is fine.
4. Bake the fresh strawberry bars for 35 - 45 minutes or until the crust is a nice golden brown with edges of the crust pulling slightly away from the sides of the pan. The strawberry filling will thicken and bubble. Cool the crumble bars in the pan for 1 hour. If the bars are too soft to easily transfer from the pan after 1 hour at room temperature, transfer to the fridge to set for another hour. Once the bars are set, top with powdered sugar, lemon drizzle or enjoy as is.

**Make Ahead:** Make the dough for the crisp bars up to 2 days in advance. Store the dough wrapped in plastic wrap in the fridge. Bring to room temperature before using in the recipe.

**Serve:** straight from the fridge.

**Store:** Keep these strawberry bar cookies covered in an airtight container in the fridge for up to 3 - 4 days.

**Freeze:** Make sure the cookie bar bars with fresh strawberry filling are completely cooled to room temperature. Cut the bars into your preferred amount of pieces. Store in the freezer for up to 2 months.

**Thaw:** Transfer the bars to the fridge to thaw overnight. Enjoy straight these easy crumble strawberry bars from the fridge.

**Source:** <https://olivesnthyme.com/strawberry-bars/>

## ANDES CANDIES COOKIES

### Ingredients

3/4 cup butter	2 eggs
1 1/2 cups brown sugar	2 1/4 cups flour
2 tablespoons water	1 1/4 teaspoons baking soda
2 cups semi-sweet chocolate chips	1/2 teaspoon salt
	3 packages Andes candies

### Directions

- In sauce pan, melt butter, sugar and water until butter melts. Add chips and stir until almost melted.
- Remove from heat and stir until completely melted. Cool 10 minutes.
- Add eggs and mix at high speed. Mix in remaining ingredients until well blended.
- Chill mixture for at least 1 hour.
- Preheat oven to 350 degrees F.
- Roll into 1" balls or smaller if you prefer. Bake for 10 minutes (no longer).
- Put a piece of candy on each cookie. Break the mints in half if making smaller cookies.
- Let the mint melt and then swirl.



## STRAWBERRY COOKIE CUPS

### Ingredients

1 cup butter, softened	2 1/2 cups all purpose flour
1 1/2 cups confectioners' sugar	1 1/2 ounces strawberry gelatin
1 large egg, room temperature	1 teaspoon baking soda
1 1/2 teaspoon vanilla	1 teaspoon cream of tartar



**FILLING**      1 package (8 ounces) cream cheese, softened      1 1/2 cups confectioners' sugar

### Directions

1. Preheat oven to 375°. In a large bowl, beat butter and confectioners' sugar until blended. Beat in egg and vanilla. In another bowl, whisk flour, gelatin, baking soda and cream of tartar, gradually beat into creamed mixture.
2. Divide dough in half. Shape each into a disk; wrap and refrigerate until firm enough to roll, about 30 minutes.
3. On a lightly floured surface, roll 1 portion of dough to 1/8-in. thickness. Cut with a floured 2 3/4 -in. flower-shaped cookie cutter. Press cutouts onto bottoms and up the sides of ungreased mini-muffin cups.
4. Bake until edges are brown, 6-8 minutes. With the end of a wooden spoon handle, reshape the puffed cookie cups. Cool 5 minutes. Remove from pans to wire racks to cool completely. Repeat with the second portion of dough.
5. In a small bowl, beat cream, cheese until smooth. Gradually beat in confectioners' sugar. Pipe into cookie cups. Store in an airtight container in the refrigerator.

<https://www.tasteofhome.com/recipes/strawberry-cookie-cups/print/>

# Stewardship Corner

Reprinted from *The Voice* June/July 1989

## Problems with the Pews

A potentially dangerous situation has developed in the church sanctuary. The pews which are as old as the church have begun to dry out. This loss of moisture, and the subsequent loss of weight, has led to the distinct possibility that they might float free.

This presents the possibility that during worship, a free-floating pew could physically damage a member of guest. Further, it is believed that even if a member or a guest were able successfully to dodge an oncoming free-floating pew, the evasive action would certainly disrupt the spiritual tranquility of the worshipping dodger.

The problem was brought before a committee in the latter part of last year. The committee first considered using steel cables to anchor the pews to bedrock, which is 247 feet beneath the church. After receiving the cost estimate and extensive consultation with engineers, this idea was abandoned.

The committee, after deliberating, decided that adding weight to the pews would be a better solution to the problem. The committee considered using brass scrap or lead ingots but they proved too expensive. Pig iron was found to be cheaper, but it, like brass and lead, had a certain lifeless quality. The committee searched for a medium density object which was both sparkling and vibrant.

After sifting through all of the possibilities, the committee has opted to use warm bodies to weight down the pews, and the committee is asking the membership to provide the necessary weight. This can be done by coming to church and, if possible, by bringing a medium density object (in the form of a friend or neighbor) with you.



Yes, we know it's summer and it's warm, *BUT* we also know lots of people like to sing. So ~ we're giving you a special opportunity this summer. We have an easy choir song, *What a Friend*, by Nancy Price and Don Besig (both

congregations have used their music in choirs in the past). We're hoping people from both the 8:30 and 10:00 service will join us about the middle of July for a couple short choir practice between services. Then we'll sing the song at the end of the first service and beginning of the second service early in August.

**Start Saving Now ~** It's getting close to Noisy Offering time again – probably late in September. Let's see if we can make this our best Noisy Offering yet. We're still working on the project, but some suggestions have been something for the problem we've had with hot and cold water in the church kitchen and toward a permanent screen.

For those who don't know what the Noisy Offering is – we save coins until the offering day and then see how "noisy" we can make them as we bring them to the front for a special offering. Paper money and checks also make a softer noise, but very helpful.

## Visitor Bags/Reusable Bag Sale

Stewardship with a grant from Thrivent has been working on Visitor Bags with our church logo. These will contain information about our church to give to visitors. Bags are also available for sale. You can see the example bag on the table in the narthex. Bags are \$5 per bag with proceeds going toward the Youth Group and their trip to the LCMS Youth Gathering. Any questions on this project, see Jenna King.

## American independence

John Adams, who became America's second president, was so elated when the United States was about to celebrate independence from England that he wrote:

"It ought to be commemorated as the day of deliverance, by solemn acts of devotion to God Almighty. It ought to be solemnized with pomp and parade, with shows, games, sports, guns, bells, bonfires and illuminations from one end of this continent to the other, from this time forward, forevermore.



## BIBLE READING PLAN:

# Choose YOUR OWN JOURNEY



Head out on a month-long exploration through God's Word. Each day's quest comes with some options. Choose from a prayer, a parable, a gospel reading or an epistle reading. If you have more time or use this Bible Reading Plan more than once a day, read the rest of the passages too.

### 1. GRATITUDE

- Prayer: 1 Samuel 2:1-10
- Gospel: Luke 17:11-19
- Epistle: 1 Thessalonians 5:16-18

### 2. TRUST

- Prayer: Psalm 28:6-9
- Gospel: Mark 5:21-43

### 3. PRAISE

- Prayer: Exodus 15:1-18
- Epistle: 1 Corinthians 15:54-57

### 4. LOVE

- Prayer: Philippians 1:9-11
- Gospel: Mark 12:28-33
- Epistle: 1 John 4:7-21

### 5. PRAYER

- Prayer: Matthew 6:9-13
- Parable: Luke 18:10-14
- Epistle: Ephesians 6:17-20

### 6. OBEDIENCE

- Parable: Matthew 21:28-32
- Gospel: Luke 5:1-11

### 7. PATIENCE

- Parable: James 5:7-11
- Epistle: Romans 8:22-25

### 8. WISDOM

- Prayer: 1 Kings 3:3-9
- Parable: Matthew 7:24-27
- Epistle: James 3:13-18

### 9. CALLING

- Prayer: Isaiah 6:1-8
- Epistle: 1 Peter 2:9-10

### 10. FORGIVENESS

- Prayer: 1 Kings 8:46-53
- Parable: Matthew 18:21-35
- Gospel: Luke 23:32-34

### 11. JOY

- Prayer: Psalm 16
- Parable: Luke 15:1-10
- Epistle: Philippians 4:4-9

### 12. RESTORATION

- Prayer: Psalm 51:10-19
- Gospel: John 2:19-22

### 13. STEWARDSHIP

- Parable: Luke 12:16-21
- Gospel: Luke 21:1-4
- Epistle: 1 Timothy 6:17-19

### 14. HUMILITY

- Parable: Luke 14:7-14
- Epistle: Philippians 2:1-11

### 15. REFUGE

- Prayer: Psalm 121
- Gospel: John 17:11-19

### 16. MIRACLES

- Prayer: Matthew 14:13-21
- Gospel: Mark 9:14-24

### 17. FRUITFULNESS

- Parable: Matthew 25:14-30
- Gospel: John 15:1-8
- Epistle: James 2:14-24

### 18. UNITY

- Prayer: John 17:20-23
- Epistle: 1 Corinthians 1:10-17

### 19. PROVISION

- Prayer: Deuteronomy 28:1-14
- Parable: John 10:1-18
- Gospel: Matthew 6:25-34

### 20. PEACE

- Prayer: Isaiah 26:1-13
- Epistle: 2 Corinthians 13:11-14

### 21. JUSTICE

- Prayer: 1 Kings 8:56-61
- Parable: Matthew 20:1-16

### 22. PERSISTENCE

- Prayer: James 5:13-18
- Parable: Luke 18:1-8

### 23. EVANGELISM

- Prayer: Acts 4:23-31
- Epistle: Romans 10:9-15

### 24. FAITHFULNESS

- Prayer: Nehemiah 8:1-13
- Parable: Matthew 21:18-22

### 25. SUFFERING

- Prayer: Job 19:21-27
- Epistle: 2 Corinthians 12:7-10

### 26. GROWTH

- Prayer: Colossians 1:9-14
- Parable: Mark 4:26-29

### 27. MERCY

- Parable: Luke 10:30-37
- Epistle: Hebrews 4:14-16

### 28. SALVATION

- Prayer: Acts 2:22-36
- Parable: Luke 16:19-31
- Gospel: John 3:16-17

### 29. READINESS

- Prayer: Luke 1:46-55
- Parable: Matthew 25:1-13

### 30. KINGDOM OF HEAVEN

- Parable: Matthew 13:31-33
- Gospel: John 14:1-4

### 31. BLESSING

- Prayer: Numbers 6:24-27
- Epistle: 1 Thessalonians 5:23-24

