

January 2018

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 8pm AA	2 7pm Worship 7:40pm Care Team	3 <i>Office Closed</i> 6pm Chime Choir 7pm Choir 8:30pm AA	4 11am Bulletins 6pm Zumba	5	6 9am TOL Board Meeting 3:30pm Sun PT 4:30pm Sat PT 5:30pm Worship
7 Worship 8, 9, 11am 9:15am Gonzalo's Class 10am GIFT	8 1pm Sew/Quilt 8pm AA	9 12:45pm Exercise Class 6pm Church Council mtg 7pm Worship	10 <i>Office Closed</i> 6pm Chime Choir 7pm Choir 8:30pm AA	11 11am Bulletins 12:45pm Exercise Class 6pm Zumba	12	13 4:30pm Sat. Praise Team Rehearsal 5:30pm Worship 6:30PM Chef's Class Confirmation Retreat: 12th-14th
14 Worship 8, 9, 11am 9:15am Gonzalo's Class 10am GIFT Noon Confirmation Retreat Ends 12:15pm Mutual Min.	15 1pm Sew/Quilt 8pm AA	16 12:45pm Exercise Class 5pm Youth NYG 7pm Worship 7:30pm Health Ministry	17 <i>Office Closed</i> 6pm Fellowship Team 6pm Chimes 7pm Choir 8:30pm AA	18 11am Bulletins 12:45pm Exercise Class 5pm Chat & Chew	19	20 Noon Bishop Suarez Installation 4:30pm Sat.PT 5:30pm Worship
21 8:30-12:30pm Blood Drive Worship 8, 9, 11am 9:15am Gonzalo's Class 10am GIFT 5:30pm Beach Worship	22 1pm Sew/Quilt 8pm AA	23 Trends Deadline 12:45pm Exercise Class 7pm Worship	24 <i>Office Closed</i> 6pm Chime Choir 7pm Choir 8:30pm AA	25 11am Bulletins 12:45pm Exercise Class 6pm Zumba	26	27 4:30pm Sat. Praise Team 5:30pm Worship with Noisy Offering Blood Pressure Screening
28 Noisy Offering Worship 8, 9, 11am 9:15am Gonzalo's Class 10am GIFT Blood Pressure Screening Noon Annual Mtg. and Chili Cook-off	29 1pm Sew/Quilt 8pm AA	30 8am Fold Trends Noon - 6:40pm Pictures for TLC Directory 12:45pm Exercise Class 5pm Youth Bible Study for NYG 7pm Worship	31 <i>Office Closed</i> 6pm Chime Choir 7pm Choir 8:30pm AA			

**For Following Jesus Together
Group Meeting days and times,
see the Website Calendar and
Worship Bulletins!**



January Birthdays

- 1/1 Traci Pope, Jason Yarmuth
- 1/2 Kenneth Gordon, Jo Moreno
- 1/3 Charles Beck
- 1/4 Amanda Arquette, Charles Backoff, Paul Clark
- 1/5 Nicole Baldowski, Virginia Meister
- 1/6 Morgan Parker
- 1/7 Chris Wolf
- 1/9 Stanley Kneller, Spencer Stephens
- 1/11 Allan Glushonkov
- 1/12 Beverly Scheller
- 1/14 Wayne Wyss
- 1/15 Pastor Bobbie Blackburn, Harriet Walters
- 1/16 Curtis Olson
- 1/17 Brianne Cozzette, John Parker, Dianne VanVoorhis
- 1/19 Claudine Knisley
- 1/20 James Scherz
- 1/21 Dominic Cozzette, Ralph Krueger, Kimberly Monroe
- 1/23 Gonzalo Hernandez, Everett Miller
- 1/25 Sherry Backoff, Cheri Lincoln
- 1/26 Holly Newsome, Kemoya Palmer, Kathleen Porter, Candy Stanley
- 1/27 Pastor Patricia Johnson
- 1/28 Meredith Frees, Sondra Lee
- 1/30 Bunny Bundy, Janice Cepiel, Benjamin Torrison
- 1/31 Jacqueline Hernandez

January Anniversaries

- 1/2 Leland and Carol Whitfield
- 1/9 Dale and Linda Haack
- 1/19 Joseph and Janice Cepiel, Lee and Chelsea Richardson

Up-Coming Birthdays

- 2/1 Karen Sikoski, Joan Swisher
- 2/2 Rita Helberg
- 2/3 Jeffrey Caputo
- 2/4 Judy Brinkman, Reid Coffey, Patricia Miller, Bruce VanVoorhis, Edward Willeman
- 2/5 Ilene Miller
- 2/6 Josef Federsel
- 2/7 Carole Flannigan

Chef Darrell's Recipe of the Month:

Great Oven Baked Ribs

Ingredients:

- 4 - 5lbs pork ribs
- 3 tablespoons dry rub seasonings (use your favorite, I use my pork rub)
- 1 cup barbecue sauce (use your favorite, I like Sweet Baby Ray's or make your own)

Directions:

Pre-heat oven to 250° F.

Season all sides of the ribs with your favorite rub.

Using a 13x9x2 baking dish (or most likely a larger 15x11x2), place the ribs into the pan, do not over crowd. If using Baby Back slabs, place bone side facing up. If using individual Country Style (St. Louis), lay on their side.

Cover the baking dish with foil and place on center rack of pre-heated oven. Bake for approximately 2-1/2 to 3 hours (depending on the size of the ribs you are using).

Remove the ribs from oven and drain any grease from dish; reserving the foil for later use (waste not, want not). Flip the ribs over (meaty side up) and slather with your favorite BBQ sauce and return the dish to the oven (un-covered) for an additional 30 minutes.

Once done, remove the ribs to a platter, loosely tent the platter with the reserved foil, and allow to rest for 10 minutes. (This step is important -- the resting period gives the ribs time to re-distribute their juices, just like a steak would).

Enjoy!!!!

Join us for Chef Darrell's Cooking Class at 6:30pm the 2nd Saturday of each month.

On January 13th, Chef will be preparing these Great Ribs and serving them with his Hobo Baked Beans and Sweet and Sour Slaw.

Sign up in the Narthex to join in. Everyone is welcome! \$15 per person.