



# Emmanuel



## Emmanuel United Methodist Church

26 West Washington Street, Fleetwood, PA 19522

Web Site: [WWW.FleetwoodUMC.org](http://WWW.FleetwoodUMC.org)

### June 2023

#### Happening at Emmanuel in June 2023

- Sunday June 4 - 10 AM** Worship and Sunday School
- Wednesday June 7 - 11 AM** Weekly Bible Study
- Saturday June 10 - 8 AM - Noon** - Church Yard Sale
- Sunday June 11 - 10 AM** Worship and Sunday School
- Tuesday June 14 - 6:30 PM** Trustee Meeting
- Wednesday June 14 - 11 AM** Weekly Bible Study
- Sunday June 18 - 10 AM** Worship and Sunday
- Wednesday June 21 - 11 AM** Weekly Bible Study
- Sunday June 25 - 10 AM** Worship and Sunday School

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## Church Yard Sale

### Sat. June 10th. 8AM - Noon

The annual church yard sale will be held on Sat., June 10th from 8:00 - 12:00. Please have items for sale to the church by Thurs. 6/8 . Also, we could use some more folding tables. If you have one, please bring it in & be sure to put your name on it.

**Help will be needed:**

(1) Sun. June 4th -after worship- to bring things up from the basement.

(2) The week before the sale - check time(s) w/ Deanne or Kathy - to sort & arrange items. On Fri., help is needed for pricing - no heavy work- just sitting & putting a good "guesstimate" on things.

(3) The Day of the Sale - Sat. June 10th - Help is needed 7:30 - 12:00 to assist customers. Come when you can, for as long (or short) a period as possible - an hour or all morning. We always enjoy interacting with people who come in & w/each other.

This is a good fundraiser for Emmanuel, so please support the effort. If you have any questions, please see Brad, Deanne, or Kathy.

**Please save items for the yard sale. Things may be stored in the church basement - 2nd room on the left.**

**Help will be needed for the Yard Sale, please see Kathy or Deanne.**

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## **WOMEN'S BIBLE STUDY**

*A Woman's Bible Study Continues to be held on Wednesdays during the month of June at 11:00 AM.*

*For any questions see or call Kathy Stetka.*

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# **Pastor's Corner**

## **“Remember the Sabbath Day and Keep It Holy”**

**(Exodus 20:8).**

**By Pastor Mark A. Dricker D.Min.**

Define Sabbath. If it is not Sunday, it is not Sunday. If it is, it is. How do you know what Sabbath is for you? By keeping a certain amount of time holy, or by “altering” it, in the words of theologian Heather Murray Elkins.

Sabbath used to mean Sunday for Christians, and Saturday for Jews. It was the day taken off from work for religion—for the rest that religion brought to those people who regularly took Sabbaths. It was a different kind of rest than the kind we imagine we need now. It was not television and its dramatic replacement of our story with someone else’s story. It was not “blitzing out.” It was not hiking, with its grand viewpoints, heavy breathing, and body-changing, feel-good potential. Nor was Sabbath a time to do errands or get caught up at our desk, or pay our bills, or visit our relatives.

Sabbath is a larger and deeper relief. It is more the kind of vacation people mean when they say, “I’m so tired that even a month’s vacation won’t do.” Sabbath is religious rest. It is time for God, taken from time dedicated for work. Going deeper into time, for God’s time, is its point.

We can even allow time its holiness at work. Religious writer Eugene Petersen says that people ask him often for a list of “spiritual reading.” Instead of a reading list, Petersen offers the notion that people should do all their reading spiritually. Sabbath is a way of managing all time, including work time, spiritually. Sabbath is a way to read or a way to live but not a thing to have or a list to complete.

Not keeping Sabbath is a little like receiving a beautiful, expensive gift and forgetting to say “thank you.” It is like being offered a full fellowship to a grand university and deciding not to take it, or like losing the phone number of the person you need to call to

find out about the gift. Keeping Sabbath is good manners. It is the humble receiving of the gift of something as large as a everlasting life.

Keeping Sabbath is knowing what Sabbath is and honoring what we know about God, time, eternity, and our giftedness. Keeping Sabbath is centering ourselves on what we know about God and giftedness. We live out from a core goodness and a core gift. We don't live "in," checking off other obligations and eventually arriving at a little free space and time. We don't keep Sabbath by living spiritually on Sunday or Saturday; we live Sabbath by living life wholly and holy every day, at work or rest.

The Prayer:

Where we are all locked up, O God, open us. Help us jump over our fences and find you and each other. Open us—and let a fresh breeze blow. Amen.

*Looking forward to seeing you on the Sabbath . . . . Pastor Mark*

***Reminder – Pastor Mark will be available for conference or discussion in his church office and the sanctuary will be open every Friday from 10 AM to Noon.***

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***Church Steeple Repaired***



*Our Trustees set in motion the repairs to our church steeple. There were significant leaks necessitating a new roof for the steeple and the refurbishment and painting of the louvered portions housing our church bell. The repairs were accomplished during the week of May 15<sup>th</sup> at a cost of \$21,000.*

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## **EMMANUEL'S KITCHEN**

**Our Next Recipe – from Julie Knabb**

## Reuben Stromboli

11 oz. can refrigerated pizza dough

½ cup Thousand Island or Russian dressing

1 lb. thinly sliced corned beef (or 1 can sliced)

7 oz. package sliced swiss cheese (8-11 slices)

1 small can (or more to taste) sauerkraut, *thoroughly* drained (press in a sieve)

Egg white beaten lightly with fork

Caraway seeds (optional)

Preheat oven to 400 degrees. Lightly spray a large baking sheet (10" x 15" or larger) with vegetable spray. Open the pizza dough and roll or spread into a 10" x 15" rectangle. Lengthwise on the dough, leaving about an of dough inch on each end, layer the corned beef, sauerkraut and dressing, topping with the swiss cheese.

Carefully fold one long side up of the dough up over the filling, then fold the other long side over top of the first side. Tuck the ends of the dough UNDER the loaf and gently pinch along the top "seam" to seal the dough. Using a knife, cut a few small slits on top to allow release of steam.

Using a pastry brush, brush egg white all over the dough. Sprinkle caraway seeds (optional) over the top of the entire loaf to give it the rye flavor.

Bake for 20-25 minutes until golden brown (check and cover with a foil tent if it is browning too fast.) Cut into slices and enjoy!

**Please share your favorite recepies!**

**Please send in any favorite recipes that you are willing to share. They may be handwritten or typed. **Desserts, Main Dishes, Special Vegetables, Salads – ALL are welcome!** Email them to**

[dtracy@ptd.net](mailto:dtracy@ptd.net) or give them to me on Sunday at church and I will publish them in the newsletter, sharing them with our church friends.

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## June Birthdays

June 10 – Pat Tracy  
June 11 – Herman deHaan  
June 11 – James Keiser  
June 11- Gerri Wentzel  
June 15 – Trisha McKay  
June 20 – Chad Evans

## June Anniversaries

June 11 – Karen & Troy Werley  
June 20 – Jim and Jennifer Keiser  
June 18 – Pat & Dick Tracy  
June 21 – Julie & Barry Knabb

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## Humor for June

What do dentists call their x-rays?  
Tooth pics!

How do you measure a snake?  
In inches—they don't have feet.

Why is Peter Pan always flying?  
Because he Neverlands.  
This joke never grows old...

Why did the cowboy get a wiener dog?  
He wanted to get a long little doggie.

Want to hear a roof joke?  
The first one's on the house.

Which rock group has four guys who can't sing or play instruments?  
Mount Rushmore.

What do Alexander the Great and Winnie the Pooh have in common?  
The same middle name.

Did you adopt your dog?  
No, he's my biological dog.

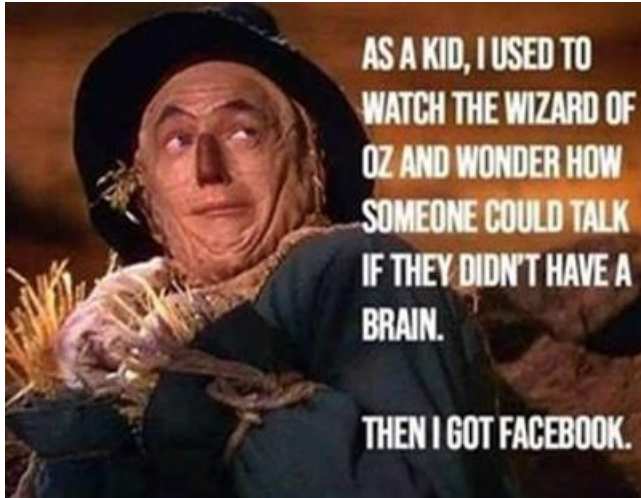
eBay is so useless.  
I tried to look up lighters and all they had was 13,749 matches.

I bought coconut shampoo today.  
But when I got home, I realized I don't even have a coconut.

As a scarecrow, people say I'm outstanding in my field.  
But hay, it's in my jeans.







My wife didn't order anything from Amazon yesterday so the UPS guy knocked on our door to see if we're okay.

# Global Cooling



# Global Warming



(Remember, if you don't send in humor items, then you're stuck with my choices!)

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Reminder - Newsletter Deadline— If you have articles **or humor items** for the July 2023 Newsletter be sure to email them to your newsletter editor, Dick Tracy, at [dtracy@ptd.net](mailto:dtracy@ptd.net) or call or text him anytime at 610-207-2016 not later than Tuesday June 27th.

**I am always looking for articles/photos stories or jokes/cartoons so **PLEASE** email me at [dtracy@ptd.net](mailto:dtracy@ptd.net) with anything you feel appropriate to share!**

**That's All Folks!**