



Open hearts. Open minds. Open doors.

**The people of The United Methodist Church™**

**200 Church St. - Shenandoah, IA**

**“The Booster” Newsletter - September 2019**

**Church Information:**

Phone: 712-246-2081

Emails: [churchs3cr3tary@gmail.com](mailto:churchs3cr3tary@gmail.com)  
[shenmethodist2018@gmail.com](mailto:shenmethodist2018@gmail.com)

Facebook: United Methodist Church Shenandoah

Website: [www.sheniamc.org](http://www.sheniamc.org)

Phone: 515-419-1179

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**\*Church Office Hours-**

Monday – Friday 8:30 a.m. - 4 p.m.

**\*In Case of Emergency call:**

Cindy Nelson 712-242-6143

Jodi Anderzhon 712-579-9643

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**\*Average Attendances**

Worship- 96

Forest Park Bible Study-10

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~Total Budget Offering for 2019 to date-\$99,309.52

~Total Budget Expenses for 2019 to date-\$123,616.20

~Total Budget Expenses for 2019-\$190,260.00

**\*If you would like an appointment with the Pastor,  
please call the church office.**

**Church News:**

**\*Please Note-** The new church Mission Statement & Vision Statements above.

**\*Needed- The first 5<sup>th</sup> Quarter**

will be on September 6 from 9-11 p.m. for all SHS 9<sup>th</sup>-12<sup>th</sup> graders after every home football game. If you would like to help chaperon or provide cookies/bars for this please sign-up on the sheet on the podium in the south sanctuary or call the office. Thank you.

**\*Items Needed-** White elephant

items are needed for the “Kick-Off” carnival for Sunday School & activities on September 7. If you have any items you would like to bring there is a box underneath the Prayer Board in the south sanctuary.

**\*Please see the attached flyers for “Kick-Off” & activity details.**

**\*Please Note-** Bell Choir will begin practicing on Wednesday, September 4 at 4:30 p.m. in the Bell Choir room in Wesley Hall. If you would like to join please come.

**\*Coming Soon- New Women's Group** beginning on Sunday, September 22 from 3-5 p.m. For all age women of the church. "Fill Your Cup" is our theme. And we are looking for a name to call the group, if you have any ideas please call or email the church office. Plus be sure to watch for more details.

### **The Recipe Corner:**

#### **Mini Zucchini Pizzas**

1 large zucchini (about 11 oz.)  
1/8 tsp. salt  
1/8 tsp. pepper  
1/3 cup pizza sauce  
3/4 cup shredded mozzarella cheese  
1/2 cup miniature pepperoni slices  
Minced fresh basil

1. Preheat broiler. Arrange zucchini in a single layer on a greased baking sheet. Broil 3-4 in. from heat just until crisp-tender, 1-2 minutes per side.
2. Sprinkle zucchini with salt & pepper; top with sauce, mozzarella cheese, & pepperoni. Broil until cheese is melted, about 1 minute. Sprinkle with basil.

#### **Pennsylvania Dutch Cucumbers**

3-4 small cucumbers  
1 tsp. Salt  
1 medium onion, thinly sliced into rings  
1/2 cup sour cream  
2 Tbsp. White vinegar  
1 Tbsp. Minced chives  
1/2 tsp. Dill seed  
1/4 tsp. pepper  
Pinch sugar

1. Peel the cucumbers, slice paper-thin into a bowl. Sprinkle with salt; cover & refrigerate for 3-4 hours.
2. Rinse & drain the cucumbers. Pat gently to press out excess liquid. In a bowl, combine cucumbers & onions, set aside. In a small bowl, combine sour cream, white vinegar, chives, dill seed, pepper, & sugar.
3. Just before serving, add the dressing to the cucumbers; toss to coat.