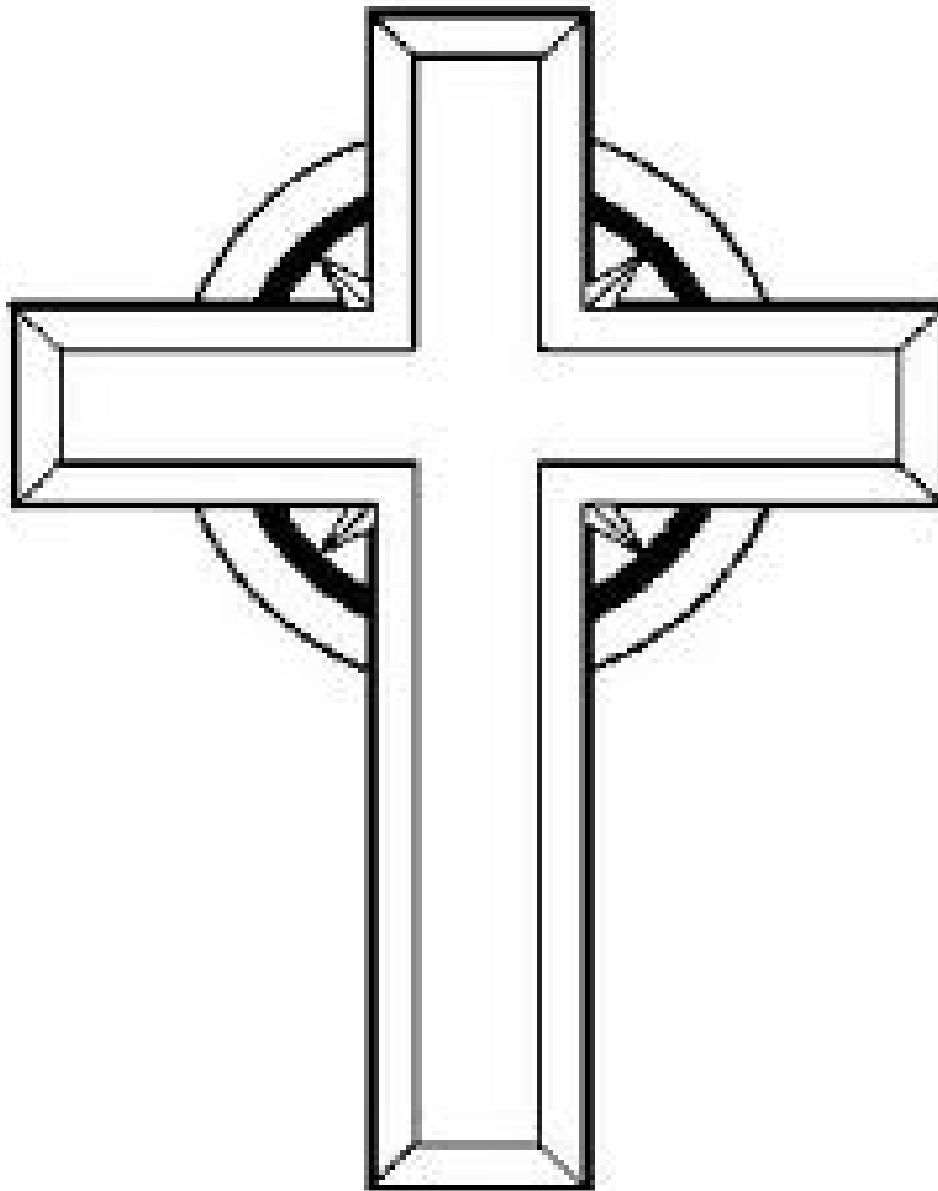


The First Word

SEPTEMBER
2022

September Lectionary



**September 4
13th Sunday
after Pentecost
Proper 18**

Semicontinuous:
Jer. 18:1-11 and
Ps. 139:1-6, 13-18;
Complementary:
Deut. 30:15-20 and
Ps. 1; Phlm. 1:1-21;
Luke 14:25-33

**September 11
14th Sunday
after Pentecost
Proper 19**

Semicontinuous:
Jer. 4:11-12, 22-28 and
Ps. 14;
Complementary:
Ex. 32:7-14 and
Ps. 51:1-10;
1 Tim. 1:12-17;
Luke 15:1-10

**September 18
15th Sunday
after Pentecost
Proper 20**

Semicontinuous:
Jer. 8:18-9:1 and
Ps. 79:1-9;
Complementary:
Amos 8:4-7 and Ps. 113;
1 Tim. 2:1-7;
Luke 16:1-13

**September 25
16th Sunday
after Pentecost
Proper 21**

Semicontinuous:
Jer. 32:1-3a, 6-15 and
Ps. 91:1-6, 14-16;
Complementary:
Amos 6:1a, 4-7 and Ps. 146;
1 Tim. 6:6-19;
Luke 16:19-31

Worthiness to Prophecy

1 September 2022

“But Moses said to God, ‘Who am I that I should go to Pharaoh, and bring the Israelites out of Egypt?’” (Exodus 3:11, NRSV)

“Then I said, ‘Ah, Lord God! Truly I do not know how to speak, for I am only a boy.’” (Jeremiah 1:6, NRSV)

Each call story in the Bible contains six parts: A prophet-to-be encounters God, God introduces Godself, God imparts a mission to the prophet-to-be, this prophet objects on account of unworthiness and/or unpreparedness, God reassures the prophet that they’ll have God’s support, and finally God reveals some future sign for assurance.

God calls these prophets amid injustice. For Moses, it was the suffering of the Israelites in Egypt he was called to address. For later prophets, post Exodus, God calls prophets to speak truthfully to injustices the Israelites themselves are committing. These later prophets address a people not worshiping properly and not caring for the poor, the widow, and the orphan as instructed.

We do not experience God addressing us directly via bushes, angels, or strange creatures; We do not have the prophets of old and their condemnation of our injustices. We do not need the prophets. We have eyes to see and ears to listen, after all. Even in the absence of prophets we can see, hear, and comprehend injustice.

I am not writing today to suggest that we are all called to be prophets, we are not. We are, at times, called to be prophetic and we are, always, called to participate in God’s kingdom on earth as Christians. God may not speak to us directly in burning bushes or through angelic beings as in prophetic call stories; We do encounter God through others and in community with one-another. We share both joys and, especially, burdens.

Not prophets, but disciples; that is what we are. Like ancient Israel’s prophets, we too feel unworthy, inadequate, and ill-prepared to address the needs and injustices within our community. Like these prophets, we at times plead with God to choose someone more worthy, more willing. The truth is, there is no one more worthy than you, or I, or us. God does not require an advanced degree in discipleship; God requires us to use our eyes to see, our ears to listen, our hearts to understand, and our compassion to drive us to effort.

God never promised the prophets, nor Jesus the disciples, that adhering to the words of Micah 6:8 would be easy; God promises the opposite. Despite this, God repeatedly promises that we are God’s people and that, though our efforts are required, we will not bear this cross without God’s help.

Blessings,

BJ

SEPTEMBER BIRTHDAYS

Charlie Lindquist
Emma Richardson
Linda Segrest
Elizabeth Lott
Kathy Goodwin
Reagan Merchant
Brad Beckham
Jeff Cox
Al Hatcher
Bill Gavin
Allen Porter
Joe Butler, Jr.
Kathie Dollar

September 3
September 5
September 6
September 7
September 11
September 14
September 15
September 18
September 19
September 23
September 23
September 30
September 30



prayer Requests



Diane Keen
(Carol Jones Sister)
Health Concerns

Brennen Bowen
Health Concerns

Jon Fortman
Health Concerns

Toni Oakes
(Ed Oakes Sister)
Health Concerns

Bonnie Boyd
Health Concerns

Bridgette Beinhaur
Ed Oakes Cousin
Health Concerns

Jane Hunt
Health Concerns

Emmagene Crunk
Health Concerns

Sandra Mims
Health Concerns

Ginny Oakes
(Ed Oakes Mother)
Prayer Request

Diana Revord
Health Concerns

Memorials

Mr. James Jones
Mr. & Mrs. Gary Goodwin

Mrs. Chellye Hoover Frazier
Mr. & Mrs. Gary Goodwin

Mrs. Peggie Porter
Ms. Emmagene Crunk
Mr. & Mrs. Gary Goodwin
Mr. & Mrs. Tom Hatcher

First Presbyterian Church
2022 Financial Information:

The information presented below reflects
First Presbyterian Church finances as of August 31, 2022.

Jan-August Income:	\$98,243.48
Jan-August Expenses:	\$101,542.33
Jan-August Difference:	-\$3,298.85
Jan-August Total Pledged:	\$101,135.00
Jan-August Total Received:	\$92,581.27
YTD Difference	-\$8,553.73
	92 % Received

A banner with a warm, golden-brown background featuring a subtle, repeating floral or damask pattern. The text "Bible Study" is written in a large, elegant, dark brown cursive script. Below it, the phrase "everyone is welcome" is written in a smaller, simpler, light brown sans-serif font.

Bible Study

everyone is welcome

***Join us every Wednesday
at 12:30 pm in the Parlor***

***Bible Study and
Prayer Group
with Reverend B.J. Chain***



Join us the 1st Thursday
of every month @ 6:30 am

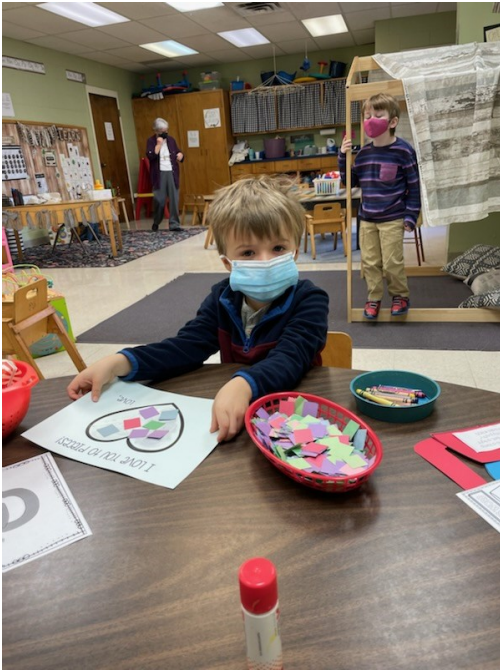
Faith

Food

Fellowship

with Reverend B.J. Chain

Join Us every Sunday for Children's Church



We have so much fun.





*Presbyterian Women
Make plans to attend a new
opportunity to share as Women
of the church. Please join us for an
informational meeting on
September 7th at 1 p.m. in the Parlor.*

*We will be gathering to enjoy
each other's company as
we organize for a new year.
Come to kick off PW in a new way.*

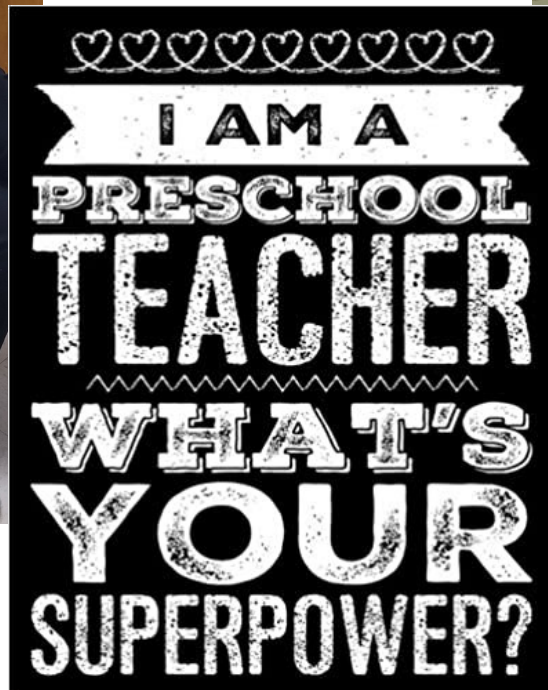
*You are needed!
Hope to see you on the hill.*

JOIN US



September Fellowship Potluck
Sunday, September 25
following worship

Shepherding Group 3 will provide meat.
Bring your favorite side or dessert to share.



Mrs. Darlene & Mrs. Lezli
4 Year Old Class



Mrs. Cassie & Mrs. Brandy
Toddler Class



Mrs. Jenn & Mrs. Allison
3 Year Old Class

PCDP Teacher Spotlight

PCDD NEWS



PCDD is back in session!

We are having a great time learning about friendship, sharing, apples, and nutrition. We still have limited openings in the toddler and three-year-old classrooms.

Spread the word!



Children's Message with Pastor B.J.





Tom Richardson, Admin. & Finance



Thomas Richardson, Christian Education



Steve Wilkes, Men of the Church



Cathy Young, Christian Education



Steve Porter, Choir



Susan Smith, Christian Witness



Tori Pumphrey, Worship & Music

Committee Updates



Lee Hackett, Congregational Care



Rally for Hunger was a huge success!

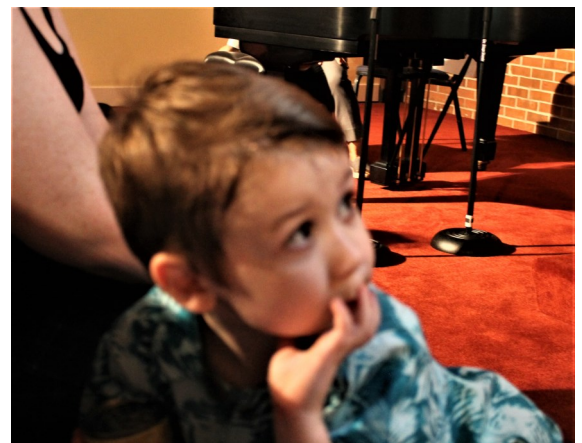
Thank you to everyone who participated especially our little helpers who collected canned goods to share with Helping Hands.



First Presbyterian Church Rally Day 2022



HIP HIP HOORAY
FOR RALLY DAY





First Presbyterian Church Rally Day 2022



First Presbyterian Church Art Gallery

We are very proud of our artists!





Recipe's of the month

Lemon Ice Box Cake *from Tori Pumphrey*

Ingredients:

- 1 yellow cake mix
- 2 cans sweetened condensed milk
- 1 cup lemon juice
- 1 (8 oz.) Cool Whip topping

Directions:

Prepare cake mix per box directions in 2 round cake pans OR one 9x13 pan
(I use 4 8in pans so I don't have to slice in half to make 4 layers).

Mix condensed milk and one cup lemon juice.

Reserve one cup of this mixture to the side.

Spread mixture between the layers.

Mix the one cup of remaining mixture with the Cool Whip and spread on top of the cake.

Keep the cake in the refrigerator.

Crispy Skillet Brussels Sprouts with Bacon & Garlic Butter *from Emma Richardson*

Ingredients

- 3 strips bacon cut into 1/2 inch pieces
- 1 lb Brussels sprouts (about 15), ends trimmed and remove any bad leaves
- 3 garlic cloves, minced
- 2 tablespoons unsalted butter
- 2 tablespoons olive oil
- 2 tablespoons Kosher salt for blanching
- salt and freshly ground pepper to taste
- 2 tablespoons white wine, for deglazing (optional)

Instructions

Rinse Brussels sprouts, trim ends (not too close or they'll fall apart) and remove any withered leaves. Bring a pot of water to a boil, add 2 tablespoons Kosher salt and Brussels sprouts. Cook about 3-5 minutes depending on the size. Drain and shock by rinsing with ice cold water to stop the cooking process.

When cooled cut in half lengthwise, larger ones can be quartered. Pat dry with paper towels. Heat a large frying pan to medium-low heat and add the chopped bacon. Let cook a minute to render some fat.

In same pan with bacon, melt butter and add olive oil

Add Brussels sprouts, turn the heat up slightly and fry until they start to brown around the edges and the bacon crisps, 8 to 10 minutes. Season with salt and pepper, to taste

When Brussels sprouts are roasted and caramelized turn the heat down and add minced garlic stir about a minute until softened. Add splash of white wine to deglaze the skillet and scrape up any brown bits.

Remove Brussels sprouts to a plate with paper towels to remove excess oil. Serve hot.



Recipe's of the month (cont.....)

Pasta Salad *from Lee Hackett*

Ingredients:

12 oz. angel hair pasta cooked as directed, drained
1/2 c olive oil
3T mayo
1 t lemon pepper
4-5 dashes of Cavenders seasoning
4-5 chopped green onion
2 4 oz. cans black olives drained
1 4oz jar chopped pimento
3T lemon juice 1 pkg. Hidden Valley Ranch dressing mix

Directions:

Combine pasta and vegetables
Combine all other and mix well and add to pasta. Refrigerate before serving.
Boiled shrimp or chopped ham is good added, too.

Coconut Caramel Pie *from Dennis and Jane Harmon*

Ingredients

1/4 cup butter
1 8 ounce package flaked coconut
1 cup chopped pecan halves
8 ounces cream cheese
1 14 ounce can sweetened condensed milk
16 ounces frozen whipped topping thawed
2 deep dish 9-inch pie shells, baked
1 12 ounce jar caramel topping

Instructions

Melt butter in a large skillet. Add coconut and pecans. Cook until brown and set aside.
Combine cream cheese and sweetened condensed milk in a mixing bowl. Beat with mixer until smooth.
Fold in whipped topping.
Layer 1/4 cream cheese mixture in each pie shell.
Drizzle 1/4 jar of caramel topping on top of cream cheese mixture in each pies.
Sprinkle half coconut mixture on top.
Repeat the layer, beginning with the cream-cheese mixture.
Freeze. Serve frozen.
Yields: 2 pies



Recipe's of the month (cont.....)

My Favorite Recipes *from Ed Oakes*

Whatever my Hope makes :)

Coconut Cream Cheese Pound Cake *from Maridith Geuder*

Ingredients

- 1 cup butter, room temp
- 8 oz. Cream cheese, room temp
- 3 c. Sugar
- 6 eggs
- 2 tsp. Vanilla extract
- 1 tsp. Kosher salt
- 1tsp. Baking powder
- 3 c. All-purpose flour
- 2 c. Shredded, flaked coconut

Glaze

- 2 c. Powdered sugar
- 2-3 Tbsp. milk

Directions

Preheat oven to 325

Coat a 10-cup Bundt pan (I use my mom's old pound cake pan) with nonstick spray or coat with shortening and lightly dust with flour
In the bowl of your stand mixer fitted with the paddle attachment, beat the butter and cream cheese together in medium speed until smooth.

Add sugar and mix for two minutes until light and fluffy.

Add in eggs, one at a time, the extract, salt, and baking powder until mixed , scraping the sides of the bowl as necessary.

Turn the mixer to low and add in the flour, mixing until just incorporated.

Stir in the coconut.

Spread batter in pan and bake 70-80 minutes until toothpick inserted into the center of the cake comes out clean.

Allow the cake to cool in the pan for 10-15 minutes and then invert on a wire rack to cool completely.

Glaze

Whisk the powdered sugar and milk together until smooth.

Pour the glaze on top of the cake while still warm.

First Presbyterian Church

P.O. Box 9681

Columbus, MS 39705
