

PEACE LUTHERAN CHURCH, ELCA

REACH OUT TO SERVE OTHERS IN CHRISTIAN LOVE

350 STATE DR.

P. O. BOX 827

HOLLISTER, MO 65673

OFFICE - 417-334-1499

CELL - 417-231-7693

E-MAIL PEACE000@CENTURYTEL.NET

WEBSITE: WWW.PEACELUTHERANCHURCHHOLLISTER.COM

PASTOR: EMIL BARTOS, JR.

EDITOR & PUBLISHER: STEFANIE PERKINS



THOSE FOR WHOM WE PRAY:

Carla Coorts, Eve Behrens, Bobbie Jo Behrens, Joshua Shawver, Cecil D. Shawver, Robin Shawver, Maren Gibey, Vernon Collett, Adam Wallace, Joey Williams, Mary Israel, Ivan Eckstrom, Jaime Gilbert, Patty Karpiak, David Popejoy, & Elizabeth Byrd.

PRAYERS FOR SERVICE PEOPLE:

Chris Bartos, Travis England, Christian Shawver SP.OP., & Ariel Echevarria



THE CARRIER

FEBRUARY 2022 EDITION

PASTOR'S CORNER...

+ AN ANGEL FROM THE LORD APPEARED – GOD SENT THE ANGEL GABRIEL (Matthew 1:20; Luke 1:11, 26) +

This month, as we continue to celebrate the Epiphany of Our Lord, we remember that Messiah has come to us as Gentiles – and we lift up praise to our God. In the Biblical stories of Mary and Joseph and the child Jesus, we are reminded that the promises of God are also for us who are not Jewish. Let's take a look at some of the things we might learn from Mary and Joseph, as we consider how to celebrate and remember those things that are important to us – people and events. What is the real meaning?

Holidays are a funny thing. They come to us, handed down from our parents and grandparents, full of traditions, memories, and significance. God sends his Son into the world as a baby, born of a virgin, for the express purpose of bringing us back from the sin which separates the creation from its Creator. As believers, our celebrations are usually a mixture of cultural practices – trees and gifts, lights and decorations, and a true focus on the cross that stands behind the manger. In celebrating, we may struggle with the real meaning of the festival or holiday. How is this an expression of love for our Savior? We discover four words which can help to turn our hearts in the right direction during this Season of Epiphany.

The first word is **SURRENDER**. "Then Mary said, 'I am the Lord's servant. Let it be with me just as you have said.' Then the

10 WAYS TO LOVE

Listen without interrupting.
- Proverbs 18

Speak without accusing.
- James 1:19

Give without sparing.
- Proverbs 21:26

Pray without ceasing.
- Colossians 1:9

Answer without arguing.
- Proverbs 17:1

Share without pretending.
- Ephesians 4:15

Enjoy without complaint.
- Philippians 2:14

Trust without wavering.
- 1 Corinthians 13:7

Forgive without punishing.
- Colossians 3:13

Promise without forgetting.
- Proverbs 13:12

angel left her." Jesus interrupts our world, making an entrance, disturbing our lives, changing our plans. Mary is most-likely a teenage girl, engaged to Joseph, a simple carpenter. Full of hopes and dreams, she prepares for a complete home-life with him. With just a few words, this life is completely altered, but her faith in God is unshakeable. She does not know how Joseph will respond, and yet her immediate reaction is one of surrender to whatever the future might hold. Mary chooses to surrender not only her physical body to carry the baby, but also her plans, dreams, expectations, and hopes. She willingly agrees, and humbly accepts what God has determined for her life (Luke 1:26-38).

The second word is **BELIEVE**. "When Joseph woke up, he did just as an angel from God commanded and took Mary as his wife. But he did not have sexual relations with her until she gave birth to a son. Joseph called him Jesus." As a young man engaged to a young woman, knowing that you have not had any physical relationship with her, what would be your first thought if she comes to you and says that she is pregnant? Joseph is just an ordinary person like us. His first thoughts show us that he does truly love Mary, but that he does not believe her. He has a legal right to disgrace her, even to have her put to death for adultery, but he decides to send her away secretly. God interrupts Joseph's noble plan through a dream. He lets Joseph in on the good news. Mary is telling the truth; she is innocent of any wrongdoing. We witness the action of the Holy Spirit, and Joseph learns that he has been chosen to be the eternal Son's earthly father. Joseph sets aside his own logic and feelings and, like Mary, surrenders his life to God (Matthew 1:18-25).

The third word is **TRUST**. What do you think Mary thinks when Joseph comes home and says, "We're going to Bethlehem"? As descendants of King David, they are required to register in Bethlehem for a census, as decreed by the Roman Emperor. Ninety miles away, the walking journey takes about ten days, over winding roads, up and down hills, where thieves and robbers lie in wait. Just days from delivering a baby, it is unbearable, but Mary and Joseph know that God is trustworthy, and they trust God's plan and purpose for them. They surrender their lives to God and believe God's Word (Luke 2:1-7).

The fourth word is **OBEY**. "When the magi had departed, an angel from the Lord appeared to Joseph in a dream and said, "Get up. Take the child and his mother and escape to Egypt. Stay there until I tell you, for Herod will soon search for the child in order to kill him." Joseph got up and, during the night, took the child and his mother to Egypt. (Matthew 2:13-14) Joseph is warned in a dream that King Herod is going on a rampage, determined to eliminate any threat of a rival king. The family needs to get out of town quickly, fleeing to Egypt. Joseph has a choice and follows the angel's directive: immediate obedience, and the next day finds them well on their way down the road toward safety and out of Herod's reach. If you've ever traveled with a toddler, you know how impossible this is without divine intervention – a miracle! Joseph and Mary obey at once, because their lives are surrendered to God. They believe the words of the angel and they trust God's sovereign plan and providence, and Jesus becomes a toddler in Egypt.

FOUR SIMPLE WORDS – SURRENDER, BELIEVE, TRUST, OBEY. Powerful words that teach us how to respond when Jesus interrupts our world. Isn't that what this Season is all about – our holidays and our festivities? What might God be asking you to give up? What promise has God made in his Word that you do not yet believe? What is God asking you to trust him with? What part of his commands are you struggling to obey? Surrender your hopes and expectations. Let go of your plans. Believe, and trust God to make your paths straight. Obey without hesitation, because God knows best. Only in this way will you be truly prepared to celebrate the Lord Jesus, Messiah!!

A Blessed Epiphany to you!

Pastor Bartos +



VOLUNTEER INFORMATION

GREETERS	8:30 AM	10:30 AM
FEB. 6, 2022	LINDA KRIESER	GREG S. & LENNY V.
FEB. 13, 2022	JAN LADD	KURT S. & ANNA S.
FEB. 20, 2022	SANDY COORTS	GREG S. & DELMER J.
FEB. 27, 2022	JOYCE DENZER	KURT S. & LENNY V.
LECTORS	8:30 AM	10:30 AM
FEB. 6, 2022	CINDY NEVINS	MARY VAN DRIEL
FEB. 13, 2022	GAYLE GOLDAPP	GAYLE GOLDAPP
FEB. 20, 2018	ED KRIESER	MARY VAN DRIEL
FEB. 27, 2018	GAYLE GOLDAPP	LENNY VAN DRIEL

COMMUNION ASSISTANTS

Feb. 6, 2022
8:30 – Sandy C. & Suzie S.
10:30 – Greg & Anna S.

Feb. 20, 2022
8:30 – Suzie S. & Stan B.
10:30 – Greg S. & Lenny V.

ALTAR CARE

Gayle G. & Claudia M.

FELLOWSHIP SUNDAY

Ed & Linda Krieser

LET'S CELEBRATE!

Happy Birthday!!!

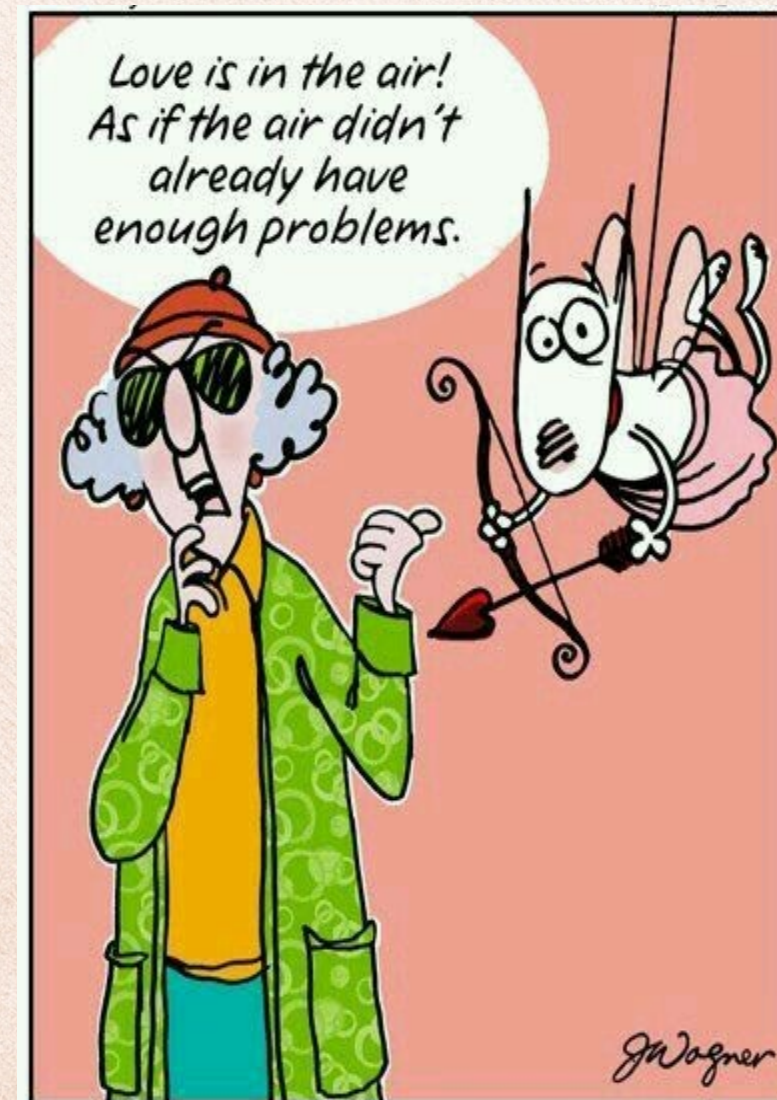
February 2 nd	Bill Erdman
February 4 th	Ed Krieser
February 8 th	Jan Ladd
February 21 st	Suzanne Clark
February 28 th	Tom Keegan

CHURCH REMINDER!

During the winter months, we will follow the Branson/Hollister School Closings. If there is a scheduled activity and the schools have closed for bad weather, the church and activity will be canceled.

RUMMAGE SALE

It's almost that time of year again! Before you know it, the sun will be shining & people will be ready to yard sale! Save up all those dusty items you don't want anymore, treasures you're ready to get rid of, clutter that you know longer need or want...because PLC will be having a rummage sale in the spring! More details as they come!



VALENTINE'S FUN PAGE

Valentine's Day Word Search

c g f l o w e r s i p
 j s w e e t h e a r t
 e f p a c u p i d a e
 v h o i k a c p s r t
 a o g u y h e a r t s
 l o v e r r d e g o f
 e k r a p t r r o w r
 n r i r o s e s p x i
 t o h s d r d e i r e
 i s u h s p i n n h n
 n r g a r e l l k t d
 e o s c h o s r o s h
 s w e e r t s f r i e
 v c h o c o l a t e k

valentine	red	roses
arrow	fourteenth	friend
cupid	hugs	flowers
hearts	chocolate	sweetheart
love	pink	kisses

VALENTINE'S DAY HISTORY FUN FACTS

- ◆ The ancient Romans celebrated the Feast of Lupercalia on Feb. 14 in honor of Juno, the queen of the Roman gods and goddesses.
- ◆ Many believe the X symbol became synonymous with the kiss in medieval times. People who couldn't write their names signed in front of a witness with an X. The X was then kissed to show their sincerity.
- ◆ Girls of medieval times ate bizarre foods on St. Valentine's Day to make them dream of their future spouse.
- ◆ In the Middle Ages, young men and women drew names from a bowl to see who would be their Valentine. They would wear this name pinned onto their sleeves for one week for everyone to see. This was the origin of the expression "to wear your heart on your sleeve."

VALENTINE'S LAUGHS!

Q: What did one pickle say to the other?
 A: You mean a great dill to me.

Q: What kind of flowers do you never give on Valentine's Day?
 A: Cauliflowers!

Q: What did the caveman give his wife on Valentine's Day?
 A: Ughs and kisses!

Q: Why is lettuce the most loving vegetable?
 A: Because it's all heart.

Q: What do you call two birds in love?
 A: Tweethearts!

5 BEST VALENTINE'S DAY GIFTS FOR HER

- ◆ Surprise Her with Breakfast in Bed
- ◆ Fresh Cut Flowers
- ◆ Have Lunch in the Great Outdoors
- ◆ A Relaxing & Romantic Couple Spa
- ◆ View the Sunset & Dine

5 BEST VALENTINE'S DAY GIFTS FOR HIM

- ◆ Surprise Him with Breakfast in Bed
- ◆ Gift basket of all his favorite things; i.e. movies, music, candies, sausages, crackers, etc.
- ◆ An Engraved Watch with a special date, your initials, or a sweet message.
- ◆ Personalized Gadget Key Chain
- ◆ A Simple Dinner Made by You with Love!

BETHEL SERIES

Our Current class of students in The Bethel Series of adult Bible study continues through its study of the New Testament. They completed the Old Testament study last fall and are enjoying learning about the birth of Jesus as we pass through this special time of the year. We remind you of the importance of keeping these students in your prayers: Claudia Miller, Susan Schrader, Anna Shawver, and Sandy Kvenvold.

We will begin a new series of classes this fall. The 2-year course covers the Old Testament in the first year and the New Testament in the second year. The schedule for meeting times is determined by those enrolling for the class. If you, or someone you know, are interested in being a part of this group, please let the pastor know. If you have already been through the studies and would like to sit in with us again, you are certainly welcome to do so. We are grateful that so many of our members have taken these classes. May the Lord continue to bless you in your study of God's Holy Word.

PRAYER FOR...

OUR COUNTRY, OUR SOCIETY, OUR CULTURE

As we continue to focus on our relationship with God through serious prayer for our country, do not be discouraged by all that you see and hear in the daily news. Let us remember St. James' exhortation, "The prayer of the righteous person is powerful in what it can achieve" (James 5:16b CEB). Our relationship with God guides us to a Biblical lifestyle, a great need across our land in these days.

This month, we focus on another topic of great concern to many: parents standing up to pornography in school libraries, and the growing practice of Satan worship. Relevant Bible passages for you to read include these: Proverbs 4:23, Matthew 18:6, 1 Corinthians 6:18, 1 Peter 2:11, 2 Timothy 2:22, Philippians 4:8; 1 Peter 5:8, 1 Timothy 5:15, Mark 4:15, Ephesians 6:12, John 12:31, Romans 8:38-39, 1 John 3:8b. Pray for supernatural protection over the hearts and minds of innocent children in our schools. Pray that parents become vigilant, taking seriously the responsibility to guard and equip their children, preparing them for life in this world.

STAN'S PEN

Hi Folks!

As Spring approaches, may we all agree to plant a flower at every opportunity. This flower may be a thought, a good deed, or a bit of unselfish service to a neighbor.

Continue to pray and have faith. God Bless!!

See you at church!

Stan Bladt

CONGREGATIONAL MEETING TIDBITS

Meeting was called to order by Stan Bladt in the church's Sanctuary at 9:40 A.M. on Jan. 23rd.

Linda Krieser filled in for StefAnie while she was away.

20 people were present.

Pastor opened meeting with a prayer.

Ed Krieser gave the financial report; we have spent \$50k more than we took in. Costs have gone up and our giving's have gone down. 3 more years at this rate we will be bankrupt.

A suggestion was made we put ourselves out there more, i.e. Social Media, Internet, Evangelism, etc. We need to reach younger people on a different platform.

Discussion was held on the backfill for the parking lot; we will table this for the winter & make some calls in the Spring as it needs to be done.

A motion was made to adjourn at 9:51 A.M. with the Lord's Prayer.

CHOCOLATE KISS RECIPES

◆ CHERRY KISS COOKIES

INGREDIENTS: 1 C butter, softened; 1 C confectioners' sugar; ½ tsp salt; 2 tsp maraschino cherry juice; ½ tsp almond extract; 6 drops of red food coloring, optional; 2 ¼ C all-purpose flour; ½ C chopped maraschino cherries; & 54 milk chocolate kisses, unwrapped.

DIRECTIONS: Preheat oven to 350*. In a large bowl, beat butter, confectioners' sugar, & salt until blended. Beat in cherry juice, extract and, if desired, food coloring. Gradually beat in flour. Stir in cherries. Shape dough into 1-in balls. Place 1 in apart on greased baking sheets. Bake 8-10 minutes or until bottoms are light brown. Immediately press a chocolate kiss into center of each cookie (cookie will crack around edges). Cool on pans 2 minutes. Remove to wire racks to cool. **Yield:** 4 ½ dozen.

◆ CHOCOLATE PECAN COOKIES

INGREDIENTS: ½ C butter, softened; 1 pkg (3 oz) cream cheese, softened; & 1 C all-purpose flour

FILLING: 1 egg; 1 Tbsp butter, melted & cooled; 1 tsp vanilla extract; 2/3 C packed brown sugar; Dash salt; 60 mini milk chocolate kisses & 5 Tbsp chopped pecans.

DIRECTIONS: In a small bowl, beat butter and cream cheese until smooth. Add flour; mix well. Cover and refrigerate for 1 hour or until easy to handle. In a small bowl, whisk the egg, butter, vanilla, brown sugar and salt until smooth; set aside. Shape dough into 30 1 in balls; press onto the bottom and up the sides of greased mini muffin cups. Place a chocolate kiss in each cup. Fill each with 1 teaspoon brown sugar mixture; sprinkle ½ teaspoon pecans. Bake at 325 for 24-26 minutes or until set. Lightly press a second chocolate kiss into the center of each cookie. Cool for 10 minutes before removing from pans to wire racks to cool completely. **Yield:** 2 ½ dozen

◆ MACAROON KISSES

INGREDIENTS: 1/3 C butter, softened; 1 pkg. (3 oz) cream cheese, softened; ¾ C sugar; 1 large egg yolk; 1 ½ tsp almond extract; 2 tsp orange juice; 1 ¼ C all-purpose flour; 2 tsp baking powder; ¼ tsp salt; 5 C, coconut, divided; & Chocolate Kisses.

DIRECTIONS: In a large bowl, cream the butter, cream cheese add sugar until light & fluffy. Beat in the egg yolk, extract and juice. Combine the flour, baking powder and salt; gradually add to creamed mixture and mix well. Stir in 3 cups of coconut. Cover and chill for at least 1 hour. Shape into 1 in balls; roll remaining coconut. Place 2 in apart on ungreased baking sheets. Bake at 350* for 10-12 minutes or until lightly browned. Immediately place a chocolate kiss on top of each cookie. Cool 5 minutes; remove to a wire rack to cool completely. **Yield:** 4 dozen.

◆ CHOCOLATE KISS THUMBPRINTS

INGREDIENTS: ½ C butter, softened; 2/3 C sugar; 1 egg separated; 2 Tbsp milk; 1 tsp vanilla extract; 1 C all-purpose flour; 1/3 C baking cocoa; ¼ tsp salt; & 1 C finely chopped walnuts.

FILLING: ½ C confectioners' sugar; 1 Tbsp butter, softened; 2 tsp milk; ¼ tsp vanilla extract; & 26 milk chocolate kisses.

DIRECTIONS: In a large bowl, cream butter and sugar until light and fluffy. Beat in the egg yolk, milk and vanilla. Combine the flour, cocoa and salt; gradually add to creamed mixture and mix well. Cover and refrigerate for 1 hour or until easy to handle. In a small bowl, whisk egg white until foamy. Shape dough into 1 in balls; dip into egg white, then roll in nuts. Place on greased baking sheets. Using a wooden spoon handle, make an indentation in center of each cookie. Bake at 350* for 10-12 minutes or until center is set. For filling, combine the confectioners' sugar, butter, milk and vanilla; stir until smooth. Spoon or pipe ¼ teaspoon into each warm cookie; gently press a chocolate kiss in the center. Carefully remove from pans to wire racks to cool. **Yield:** 2 dozen.



VALENTINE'S DINNER FOR 2!

◆ FRENCH ONION SOUP

INGREDIENTS: 1 Tbsp vegetable oil; 2 ½ large onion, cut in ½ & thinly sliced; ¼ tsp sugar; 2 Tbsp all-purpose flour; 3 ½ C Swanson beef broth; ¼ C dry white wine or vermouth; 4 slices French Bread, toasted; & ½ C shredded Swiss Cheese

DIRECTIONS: Heat the oil in a 4-quart saucepot over medium heat. Add the onions. Reduce the heat to low. Cover and cook for 15 minutes. Uncover the saucepot. Increase the heat to medium. Add the sugar and cook for 15 minutes or until the onions are golden. Stir the flour in the saucepot and cook and stir for 1 minute. Stir in the broth and wine and heat to a boil. Reduce the heat to low and cook for 10 minutes. Divide the soup among 4 bowls. Top each with a bread slice and cheese.

◆ GREEN SALAD WITH A VINAIGRETTE DRESSING

INGREDIENTS: 1 tsp. Dijon mustard; 1 tsp. minced fresh garlic; 3 Tbsp champagne vinegar; kosher salt & freshly ground black pepper; 1/2 C good olive oil; & salad greens.

DIRECTIONS: In a small bowl, whisk together the mustard, garlic, vinegar, 1 tsp salt, & 1/2 tsp pepper. While whisking, slowly add the olive oil until the vinaigrette is emulsified. Place the salad greens in a medium bowl & add enough dressing to moisten. Sprinkle with a little extra salt & pepper, if desired, & serve immediately.

◆ SOY GLAZED GREEN BEANS

INGREDIENTS: Kosher Salt: 2 lbs green beans, ends trimmed; 2 Tbsp canola oil; 2 Tbsp butter; 4 cloves garlic, chopped; ¼ C soy sauce; 2 Tbsp toasted sesame seeds; & freshly ground black pepper.

DIRECTIONS: Bring a large pot of water to a boil & season generously with salt. Add the green beans & blanch until crisp-tender, 2 to 3 minutes. Immediately transfer to an ice bath to stop the cooking, & then remove to a baking sheet lined with paper towels or a cooling rack to drain. In a large saute pan over medium-high heat, add the canola oil & butter. When the butter is melted, add the garlic & stir until fragrant, 1 to 2 minutes. Add the green beans, soy sauce, sesame seeds, & black pepper & saute until the sauce reduces slightly & thoroughly coats the green beans, being careful not to overcook beans. Transfer to a serving dish & serve hot.

◆ ARTICHOKE MASHED POTATOES

INGREDIENTS: 4 large baking potatoes, peeled & quartered; 1 (15 oz) can artichoke hearts in water, drained; 1 tsp minced garlic, or to taste; ½ C hot milk; ¼ C softened butter; & salt & pepper to taste

DIRECTIONS: Place potatoes in a large pot with enough water to cover. Bring to a boil over high heat, then reduce heat to medium-low. Cover & simmer until tender, 15 to 20 minutes; drain. Meanwhile, puree the artichokes & garlic with the milk until smooth. Place drained potatoes in a mixing bowl & mash with a potato masher until smooth. Stir in softened butter & artichoke puree until the butter has melted. Season to taste with salt & pepper.

◆ LOBSTER COLORADO

INGREDIENTS: 4 (8 oz) filet mignon; salt & pepper to taste; ½ tsp garlic powder; 4 slices bacon; ½ C butter, divided; 1 tsp OLD BAY seasoning; & 8 oz lobster tail, cleaned and chopped (can use crab meat)

DIRECTIONS: Set oven to Broil at 500 degrees F. Sprinkle tenderloins all over with salt, pepper, & garlic powder. Wrap each filet with bacon, & secure with a toothpick. Place on a broiling pan, & broil to desired doneness, about 8 to 10 minutes per side for medium rare. While tenderloins are cooking, melt ¼ C of butter over medium heat with ½ tsp Old Bay seasoning. Stir in chopped lobster meat, & cook until done. Spoon lobster meat over cooked tenderloins, & return them to the broiler until the lobster meat begins to brown. While the lobster is in the oven, heat the remaining ¼ C of butter in a small saucepan over medium-high heat, cook until it browns, turning the color of a hazelnut. To serve, spoon the browned butter over the steaks, & sprinkle with the remaining Old Bay seasoning.