

New England Messenger
New England Congregational Church
805 Oak St., PO Box 655, Stanton, NE 68779
Church 402-439-2175
e-mail congregationalchurch@stanton.net or
necchurchsecretary@stanton.net



This Month: September 2024

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September Birthdays

Sept 7 Easton Hansen
Sept 16 Leah Hansen
Sept 20 Bob Schellpeper
Sept 23 Inez Barth
Sept 24 Cody Bernbeck
Sept 26 Ted Poeschl
Sept 27 Davanna Bernbeck

*Wishing you a very special day filled
with God's blessings!*

These are the birthdays that are part of the permanent records at church. If one has been missed, please let April Alder know so that she can add the name to her list of birthday special prayers. Thank you.



Calendar

Office hours are generally Wednesdays **9 am to 12 pm but are subject to change**

Sept 1 Labor Day
Sept 3 9-12 Office Hours
Sept 7 10:30 am Worship with Communion
Sept 10 9-12 office hours
Sept 14 9:30 Elders Meeting
10:00 Fellowship
10:30 am Worship
Sept 17 9-12 Office Hours
Sept 21 10:30 am Worship
Sept 24 9-12 Office Hours
Sept 28 10:00 Fellowship
10:30 am Worship

***Thank you to the sponsor
for this month:
Elaine Fuller***

Starting in September, the cost of a roll of stamps is \$75.00. Because of sending some of the newsletters via e-mail we are saving on postage. A roll of stamps is enough for 2 months of newsletters.

Thank-you for all your generous support.

Newsletter Deadline: 9/24/25

IF YOU WOULD LIKE A NAME ON THE PRAYER LIST, PLEASE LET US KNOW.

*If you know someone in the hospital, or the nursing visit, please let us know by
phone or e-mail*

402-439-2175

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Church website at stantonnecucc.org.

ELDERS, AUGUST 10, 2025

Attendance: Bob C., Howard S., Bob S., Jim D., Treasurer, Reggie Alder, Dallas M., Barb H., Pastor Scott, Moderator, Bill J.

Meeting opened with prayer by Pastor Scott; and called to order by Chair, Bob C. at 9:30.

(Bob S. Howard) moved minutes of the July 13 meeting be approved as presented. Carried.

Treasurer's report: Reggie Alder (Dallas, Bob S. moved the treasurer's report be accepted as presented. Carried (Bob S., Dallas M) moved the bills, as presented, be paid. Carried.

Old Business: Finalize how communion will be presented in September. Pastor Scott will serve the bread as members come forward and a member will have a tray with wine and juice for members to select their choice. The tray with the wine and juice will need to be prepared and all equipment used cleaned and returned to its proper place.

New Business: Planning for joint meeting: Collection plate for each church will be available. Jan Reese and Phyllis Dahlkoetter will be greeters. Pastor Scott has made arrangements with Nancy Jacobs, PMA, of St. Lukes. Group IV has rolls and coffee arranged and the pot luck is organized. Dorothy will be playing.

AC replacement estimate. Other estimates will be requested.

Gas rate for heating season; will continue the present arrangement.

Probable Sunday School in our building this year; maybe with St. Lukes. We still need helpers and teachers – Discuss August 24 at meeting with all.

Upcoming Dates:

Next meeting September 14 at 9:30

God can change your life when you study His Word. The Bible is filled with promises. — *"Meditate on it day and night, so that you may be careful to do according to all that is written in it ... then you will make your way prosperous"* (Joshua 1:8, ESV). It is never too late to start regularly reading Scripture. Spend time in God's Word every day.

FOR YOUR INFORMATION – ATTENDANCE & COLLECTIONS

Offerings to our Church: When you cannot attend, it may be mailed to our financial secretary, Karen Beyke, 1516 4th Street, Stanton, NE 68779. She may be reached at **402-649-8993**. Please leave a message. Thank you!

Date	Attendance	Collections
July 27	24	\$935
August 3	19	\$1268.67
Aug 10	23	\$590
Aug 17	21	\$480
Aug 24	54	\$732

A BIG Thank you to all that helped to make Aug 24th Sunday service and potluck a success with our friends at St Lukes.

An extra BIG Thank you to the ladies in the kitchen who set up, served, and cleaned up. You are all appreciated!!!

So many delicious foods and desserts were brought in!!!

I, for one, am ready for the next time.....A.A. 😊



SUNDAY SCHOOL 2025

Still looking for teachers. If you are interested and can and would like to help with Sunday School, please contact Barb Hansen at 402-640-0096.

Our Safe Church Policy requires we have two adults with the children each Sunday.

If you can help even one Sunday a month, it would be greatly be appreciated.

WORK GROUP 4 FOR Aug-Sept 2025

Johnson, Bill & Darlene: Co-Chair

Barr, Donna: Co-Chair

Hetzler, Nan & Curti: Co-Chair

Barth, Inez

Chilcoat, Bob & Chris

Benson, Mary

Dopson, Wilma

Gartner, Matt & Leslie

Hansen, Eric & Cheryl

Hansen, Ryan & Candace

Hasebrook, Chris & Bethany

Hekrdle, Terri

Miller, Dallas

Reese, Kevin

Reese, Jan

Schellpeper, Steve & Krissy

Drott, Mary: Honorary

*Work Group for
October-November 2025*

Group 3

Schellpeper, Bob & Lynn: Co-Chair

Ashker, Rory & SueAnn

Bernbeck, Tony & Davanna

Dahlkoetter, Phyllis

Dahlkoetter, Todd & Shelley

Davidson, Jeanette

Dorsey, Jim & Barb

Poeschl, Paul

Poeschl, Ted & Kim

Remm, Jane

Rolf, Jerett & Steph

Schuetz, Howard & Julia

Tejkl, Loren

Throener, Judy



Chocolate Zucchini Cake

Ingredients

- 2 cups flour
- 3/4 cup cocoa powder
- 1 tsp baking soda
- 1 tsp salt
- 1 cup mini chocolate chips (optional)
- 1 1/2 cup sugar
- 1 cup shredded zucchini
- 1/2 cup oil or almond butter
- 1 1/2 tbsp pure vanilla extract
- 1 cup water

Instructions

- To make a chocolate zucchini cake, preheat your oven to 350 F.
- Grease a 9×13 baking pan or two 8-inch pans.
- Whisk all dry ingredients in a large bowl.
- Add the wet ingredients, including the zucchini, into the bowl.
- Stir until just evenly mixed. Smooth into the pan.
- Bake on the center rack of the oven for 30 minutes or until a toothpick inserted into the center comes out mostly clean.
- Let cool before frosting.
- Loosely cover and store at room temperature for one day, or refrigerate leftovers for up to a week. You may also freeze slices in an airtight container for up to three months.

