

### It's Time For MORE!

Last November I promised you that we would be having a service in the near future where you can receive MORE if you need it. More truth, prayer, fellowship, Bible or maybe even just some more of the Pastor's time. Guess what, it's time!

Our first MORE service is this month, Sunday evening, February 25, 2024 at 6:00 pm. Come ready to sing, share, read, listen, pray and eat a cookie or two. Remember, this will be a guilt-free time. If you don't need any MORE, stay home and don't allow yourself to feel any guilt about skipping church, I mean this sincerely.

What can you do in preparation for the service? I'm glad you asked: We will need musicians to sing and play, we will need cookies or cake (hint, hint) to eat, we will need questions to consider, we will need testimonies to rejoice in, we will need concerns to pray over, we will need smiles and hugs to comfort in.

I anticipate the question being asked so I will answer it here in advance. We will not be livestreaming these services. One of the main reasons for these services is to be in arms reach of one another, something that cannot be achieved over the internet. From a pastoral perspective, not having the glaring eye of the internet on us might free us up just a little bit more to be ourselves in all of our imperfect glory.

My son and I are reading a book together, here is a quote I found that stuck out to me and I think it may apply to our MORE services, "No one is perfect. No one makes it through life whole and unscathed. So do not blame yourself for what is out of your control. We are here, and we have each other. That is what is important."

Hope to see MORE of you on the 25th!

**Pastor Mark** 



#### **UPCOMING EVENTS**

February 18th
Chili Cook-off &
Pie Auction

February 24th
Crafting With
Friends
10 - 2 pm

February 25th MORE 6:00 pm



If you are watching the services online and would like to give tithes and offerings, you may:

- Come by the office
- Mail It
- Give online
- Use this QR code



Thank You!

**Miles Bond** 1st **Reece Addington** 2nd 5th **Brianne Bond Zach Oquist** 6th **Jennifer Butler** 8th 8th **Lori Owen** 9th **Jolie Bond** 9th **Levi Jones Sharon K. Jones** 10th

12th Crystal Clanton

13th | Jan Blair

14th Hugh Schooley

16th Robin Lopez

18th Hilda Reyher

20th Raven Price

20th Aiden Oquist

20th Savannah G. Fluke

22nd Darrel Hoss

**22nd** Sharon Jones

23rd David Hare

23rd Marie Malden

24th Patty Russell

25th Florence Reese

27th Katie Bickel

**Sunday Services** 

Sunday School
9:15 am

Classes for all ages!

Cafe Fellowship

Worship 10:30 am

Children's Church (Age 4 - 5th grade)
Nursery is available

Youth Group 6:30 pm

Watch the
Worship Service
Live Stream
on
Facebook
or
YouTube

Website www. lajuntanazarene.org

@ Lajunta Nazarene

# What's Happening!



Teen Fundraiser
Sunday, Feb. 18th
Following the Service
Cost \$8 Age 6 & Under-Free

If you would like to enter a chili or donate a dessert, please sign up at the Information Desk.

# CRAFTING WITH FRIENDS

Saturday, February 24th 10:00 - 2:00 pm









- BRING YOUR OWN PROJECTS
- BRING A FINGER FOOD TO SHARE
- BRING A FRIEND

**ENJOY THE FELLOWSHIP!** 



Truth Prayer Bible Fellowship

February 25th 6:00 pm

Come ready to sing, share, read, listen, pray and eat a cookie or two.



S

u

S

8

n

n

6

## My One Word 2024

"Carry the Flame"

Accomplish Nice
Again Patience
Balance Peace
Be... Perseve
Compassion Persiste
Content Positive
Discipling Positive
Evangelism Quicker
Faith Resilier
Forward Serenit
Grateful Sharing

Health

Help

Hope

Hopeful

Kindness

Loving

Humbleness

Patience Perseverance Persistence **Positive** Positivity Quicken Resilience Serenity Sharing Shelter Stand **Thanks** Thrive Trust Unsnatchable Wholeness Wisdom



## <u>Candace Adler's Sour Cream</u> <u>Sugar Cookies</u>

4 ½ c. cake flour
1 tsp. baking soda
½ tsp. nutmeg
1 c. shortening
2 c. sour cream
1 c. chopped nuts
½ tsp. salt
3 tsp. baking powder
½ tsp allspice
2 eggs, beaten

2 eggs, beaten 1 1/3 c. brown sugar 1 c. chopped dates or raisins

Mix and sift the dry ingredients. Cut in shortening very fine as for pastry. Beat eggs and add to the cream. Add sifted brown sugar to cream and combine with the dry ingredients. Add nuts and fruit. Drop by teaspoons onto a greased cookie sheet and bake at 350° F for 16 minutes. (Makes 7 dozen).