



Volume 13, Issue 6

December 2024 & January 2025

Winter Time!

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Why Jesus Came

Since therefore the children share in flesh and blood, he himself likewise partook of the same things, that through death he might destroy the one who has the power of death, that is, the devil, and deliver all those who through fear of death were subject to lifelong slavery. (Hebrews 2:14-15)

This, I think, is my favorite Advent text because I don't know any other that expresses so clearly the connection between the beginning and the end of Jesus's earthly life — between the incarnation and crucifixion. These two verses make clear why Jesus came, namely, to die. They would be great to use with an unbelieving friend or family member to walk them step-by-step through your Christian view of Christmas. It might go something like this, a phrase at a time:

"Since therefore the children share in flesh and blood . . ."

The term "children" is taken from the previous verse and refers to the spiritual offspring of Christ, the Messiah (see Isaiah 8:18; 53:10). These are also the "children of God" (John 1:12). In other words, in sending Christ, God has the salvation of his "children" especially in view.

It is true that "God so loved the *world*, that he gave [Jesus]" (John 3:16). But it is also true that God was *especially* gathering "the children of God who are scattered abroad" (John 11:52). God's design was to *offer* Christ to the world, and to *effect* the salvation of his "children" (see 1 Timothy 4:10).

You may experience adoption by receiving Christ (John 1:12).

" . . . he himself likewise partook of the same things [flesh and blood] . . ."

This means that Christ existed before the incarnation. He was spirit. He was the eternal Word. He was with God and was God (John 1:1; Colossians 2:9). But he took on flesh and blood, and clothed his deity with humanity. He became fully man and remained fully God. It is a great mystery in many ways. But it is at the heart of our faith — and what the Bible teaches.

" . . . that through death . . ."

The reason he became man was to die. As God pure and simple, he could not die for sinners. But as man he could. His aim was to die. Therefore he had to be born human. He was born to die. Good Friday is the purpose of Christmas. This is what most people today need to hear about the meaning of Christmas.

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“... he might destroy the one who has the power of death, that is, the devil...”

In dying, Christ de-fanged the devil. How? By covering all our sin. This means that Satan has no legitimate grounds to accuse us before God. “Who shall bring any charge against God’s elect? It is God who justifies” (Romans 8:33) — on what grounds does he justify? Through the blood of Jesus (Romans 5:9).

Satan’s ultimate weapon against us is our own sin. If the death of Jesus takes it away, the chief weapon of the devil — the one mortal weapon that he has — is taken out of his hand. He cannot make a case for our death penalty, because the Judge has acquitted us by the death of his Son!

“... and deliver all those who through fear of death were subject to lifelong slavery.”

So, we are free from the fear of death. God has justified us. Satan cannot overturn that decree. And God means for our *ultimate* safety to have an *immediate* effect on our lives. He means for the happy ending to take away the slavery and fear of the Now. If we do not need to fear our last and greatest enemy, death, then we do not need to fear anything. We can be free. Free for joy. Free for others.

What a great Christmas present from God to us! And from us to the world!

Devotional excerpted from “Born to Die for Freedom”

Devotional by John Piper

WOODVILLE COMMUNITY CHURCH YEAR in REVEIW

IN 2024 we have had 6 new members join here at Woodville Church

New Members who have joined: William & Shari Hartley 3/24
Chuck & Renee Hanlon 4/24
Ricky & LeeAnna Yates 4/24

New Babies Born in 2024 joining our church family:

LillyAnna Yates 2/24 to Ricky & LeeAnna Yates
Charlotte Rockey 1/24 to Brandon & Stephanie Rockey

Members who have gone to their Heavenly home: Glenn Patrick 8/24

Non-Members who have passed: Pam Alley 5/24
Matt Wagner 6/24
Ray Elwartowski 9/24

Former Members Death: Susan Meyers 5/24

We have celebrated 8 Baptisms in 2024:

Karen White	Shari Hartley
Katelynn Arnold	William Hartley
Amanda Hahn	Robin Maring
Stephanie Rockey	Alice Gerst

TRUST IN HIS TIMING
RELY ON HIS PROMISES
WAIT FOR HIS ANSWERS
BELIEVE IN HIS MIRACLES
REJOICE IN HIS GOODNESS
RELAX IN HIS PRESENCE

A Girls H.O.P.E. Bible study began on Wednesday evenings.

The stage reconstruction has been completed.

In this issue:

The Lifecycle of Beef



Thoughts from **BOB,** the Blacksmith

After reviewing in the past issues from the early stages of ranching, to the closing of the open range, to developing the feedlot systems of America. Americans have come to enjoy the flavors of beef on their dinner tables, making the beef industry a huge commodity to our society.

Let's take a look at the beef lifecycle. The journey of raising beef is among the most complex of any food. Due in part to their changing nutritional needs throughout their lifetime, beef cattle oftentimes will change hands and ownership up to three or four times over the course of two or three years as they move through their various life stages. Starting up a cow-calf ranching outfit raising beef begins with a farmer who maintains a breeding herd of mother cows that give birth to calves once a year. When a calf is born, it weighs about 60 to 100 pounds. Over the next few months each calf will live off its mother's milk and graze on grass pastures.

Calves are then weaned from their mother's milk at about 6 to 10 months of age. The bull calves will undergo castration, various vaccinations and ownership tags. Their weight is an average of between 450 to 700 pounds. These calves continue to graze on grass pastures. About a third of the female calves will be saved on the farm to continue to grow and eventually become new mother cows in the following years. After weaning, cattle continue to grow and thrive by grazing on grass and pasture with the farmers providing supplement feed, including vitamins and minerals, to meet all of their nutritional needs.

Soon after weaning, the calves may be processed through private sales or livestock auctions or even feed yards. Mature cattle are often moved to feed yards, also called feedlots. Cattle typically spend 4 to 6 months in the feedlots, during which time they have room to move around and eat at feed banks containing a carefully blended diet made of roughage, such as hay, grass and fibers, grain such as corn, wheat soybean meal, and local renewable feed sources such as sugar beet tops, plants, potato peelings, or even citrus pulp. Veterinarians, nutritionists and cattlemen work together to look after each animal. Feedlots can range in size, shape and geographic locations.

On a side note, one advantage of raising cattle on a controlled farm opposed to open range is the ability to control the birth or reproduction cycle.

To be continued...

Cowboy Quote: Courage is being scared to death and saddling up anyway.

WOODVILLE CHURCH NURSERY SCHEDULE

December

- 1 Jenna Minor & Karen White
- 8 Nancy Eveland & Mary Helmus
- 15 Lynda Kolehouse & Sue Walta
- 22 Sharon Stieg & Kim Schaefer
- 29 Amanda Baar & LeeAnna Yates

January

- 5 Nina Bell & Savannah Costello
- 12 Nina Bell & Shari Hartley
- 19 Nancy Redd & Stephanie Rockey
- 26 Renee Frantz & Colette Cramner



Thank you, ladies, for your service in caring for these little ones.

If you are unable to serve on the date that you are scheduled please contact Karen White 231-519-9488 as soon as possible.



Woodville's Golf League - Summer of 2024

13 regular golfers played every other Saturday afternoon, alternating at 2 different courses. We had a wonderful time pairing up and golfing 9 holes. Some of us even went out for dinner together afterwards! The last day of golf, we celebrated at the clubhouse with a delicious meal and awards. **A huge thank you to Deb Fisher** for organizing and putting this league together. We had a wonderful time enjoying each other's company, golfing, and being in God's great outdoors.

Practice those golf swings and join us next summer for a great time of fellowship!

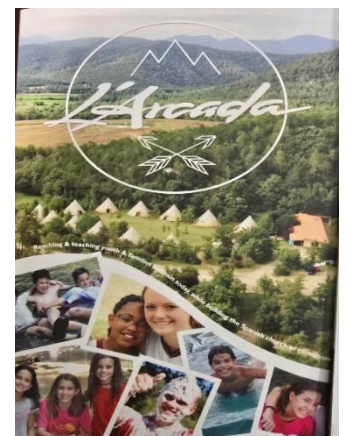


INTERESTED IN A MISSION TRIP? NO SPECIAL SKILLS REQUIRED!

AN AMAZING LIFE-CHANGING OPPORTUNITY

IS WAITING FOR YOU IN SPAIN IN 2025!

Spain, here we come! Please prayerfully consider joining WCC in making a difference by serving our missionaries, Juan & Anna, with summer prep, clean up, and construction at Camp L'Arcada in Spain in either March or April of 2025. We would love for WCC to be a more than just a financial support to them! Additional information can be found on the back table or through Shelly Werner. What can you do if you can't go? Pray for a missions team to be formed and for opportunities to assist in other ways. This can be a life-changing event for the whole church!





Samaritan's Purse Operation Christmas Child

115 Shoeboxes!

Giving glory to God for your generosity that will bless 115 children with Operation Christmas Child shoeboxes!

This amazing WCC record number of shoeboxes is from a combination of collections at WCC and from those who personally packed their own shoeboxes. Thank you to **Karen White & Robin Maring** who spearheaded the new method for organizing the collection of donations and packing the shoeboxes this year at Woodville. A special thank you to everyone who donated, packed, prayed, and otherwise supported this endeavor of giving. Samaritan's Purse distributes the shoeboxes to children throughout the world.



CHRISTMAS EVE CANDLELIGHT SERVICE
TUESDAY, DECEMBER 24TH AT 7 PM

Join us this Advent season to study God's Word and celebrate Christ's birth with your Woodville Church family. Invite your family and friends, too!



Exercise Your *Spiritual Gifts*

Using your Spiritual Gifts is very important here at Woodville Community Church. To aid you in determining what your spiritual gifts are, we have tests to guide you. The tests (and info on how to calculate the scores) are located on the back table in the narthex under the mailboxes, and are also available on the church website at www.woodvillechurch.org.


Our Board encourages you to take the time to fill out the assessment form and turn in the results to the church office, where Pastor Randy will be compiling a list/board with everyone's Spiritual Gifts.



Check out the Spiritual Gift Tree in the Narthex! Let's fill our tree up with leaves!

December 2024



	Mon	Tue	Wed	Thu	Fri	Sat
Sunday WORSHIP SERVICE 10:00 a.m. Sunday School 11:45 a.m.	1 WORSHIP SERVICE SUNDAY SCHOOL 1 ST SUNDAY IN ADVENT	2 <i>Ladies Aid</i>	3	4 AWANA H.O.P.E. WEDNESDAY NIGHT SERVICE	5 Praise Team practice	6
Monday Ladies Aid Bible study 1 st & 3 rd 10 a.m.	8 WORSHIP SERVICE SUNDAY SCHOOL 2 ND SUNDAY IN ADVENT	9	10 Men's Bible Study Ladies Bible study	11 AWANA CHRISTMAS PARTY H.O.P.E. WEDNESDAY NIGHT SERVICE	12 Praise Team practice	13
Tuesday MEN'S BIBLE STUDY 8:00 a.m. WOMEN'S BIBLE STUDY 9:30 a.m.	15 WORSHIP SERVICE SUNDAY SCHOOL 3 RD SUNDAY IN ADVENT	16 <i>Board Meeting</i>	17 Men's Bible Study Ladies Bible study Men's Evening Bible Study	18 H.O.P.E. WEDNESDAY NIGHT SERVICE	19 Praise Team practice	20
Wednesday AWANA & H.O.P.E. 6:00 p.m. EVENING SERVICE 6:30 p.m.	22 WORSHIP SERVICE 4 TH SUNDAY IN ADVENT	23	24 Candle Light Service	25  NO SERVICE	26 Praise Team practice	27
3rd Monday BOARD MEETING 6:00 p.m.	29 WORSHIP SERVICE	30	31 New Year's Eve			Greeters for December: Ed & Paula Gray

December Birthdays

- | | |
|---------------------|--------------------------|
| 1 Dick Jusino | 21 Gordon Witte |
| 5 Paul Morse | 22 Charlie Minor |
| 6 Paisleigh Minor | 23 Jim Gerst |
| 9 Gene Fisher | Elijah Hysell |
| 11 Jeremy Jahr | 24 Ruth Davison |
| 15 Dave Kolehouse | 26 Larry Gravelin |
| 16 Adriana Beckwith | 29 (Richard) Ricky Yates |
| 20 Carol Tillotson | |
| Renee Cook | |
| LeeLand Yates | |

December Anniversaries

- 1 Gordy & Tanya Atwood
- 3 Kurt & DeeAnn Ruitter
- 5 Wes & Barb Knight
- 12 Pastor Brett & Shelly Werner
- 20 Ken & Linda Kacel

Items on this calendar are subject to change

JANUARY 2025



Happy New Year

	Sun	Mon	Tue	Wed	Thu	Fri	Sat
Sunday WORSHIP SERVICE 10:00 a.m.	Greeters for January: Available			1 NEW YEAR'S DAY NO SERVICE	2 Praise Team practice	3	4
Sunday school 11:45 a.m.	5 WORSHIP SERVICE SUNDAY SCHOOL	6 LADIES AID	7 Men's Bible Study Ladies Bible Study	8 H.O.P.E. WEDNESDAY SERVICE	9 Praise Team practice	10	11
Monday LADIES AID BIBLE STUDY 10:00 a.m.							
Tuesday MEN'S BIBLE STUDY 8:00 a.m.	12 WORSHIP SERVICE SUNDAY SCHOOL	13	14 Men's Bible Study Ladies Bible Study	15 H.O.P.E. WEDNESDAY SERVICE	16 Praise Team practice	17	18
LADIES BIBLE STUDY 9:30 a.m.	19 WORSHIP SERVICE SUNDAY SCHOOL	20 LADIES AID Board Meeting	21 Men's Bible Study Ladies Bible Study Men's Evening Bible Study	22 H.O.P.E. WEDNESDAY SERVICE	23 Praise Team practice	24	25
Wednesday H.O.P.E. 6:00 P.M.	26 WORSHIP SERVICE SUNDAY SCHOOL	27	28 Men's Bible Study Ladies Bible Study	29 H.O.P.E. WEDNESDAY SERVICE	30 Praise Team practice	31	
EVENING SERVICE 6:30 p.m.							
3rd Monday BOARD MEETING 6:00 p.m.							

January Birthdays

- | | |
|-------------------|---------------------|
| 3 Chevelle Rockey | 22 Will Hartley |
| Mike St. Amour | 24 Kathy Weeks |
| 16 Diana McCleese | 25 Mary Wagner |
| 18 Pattie Morse | Charlotte Rockey |
| Christie Pickaart | 26 Bonnie St. Amour |
| 19 Larry Miller | 31 Chris Rottman |
| | Tim Cook |



January Anniversaries

- 19 Chad & Mary Sall
- 21 Bob & Mary Cook



Food For Thought...

Slow-Cooker Taco Casserole

Prep Time: 25 MIN

Total: 7 HR. 30 MIN

Servings: 6

Ingredients: 9



Ingredients:

- 1½ pounds lean ground beef
- 1 can (14.5 ounces) diced tomatoes with green chilies, undrained
- 1 can (10.75 ounces) condensed cream of onion soup
- 1 packet (1 oz) Old El Paso™ Original Taco Seasoning Mix
- ½ cup water
- 6 corn tortillas (5 or 6 inches in diameter), cut into 1/2-inch strips
- 1 cup shredded Cheddar cheese (4 ounces)
- 3 medium green onions, sliced (3 tablespoons)
- ½ cup sour cream

Instructions

1. Cook beef in 10-inch skillet over medium heat 8 to 10 minutes, stirring occasionally, until brown, drain.
2. Mix beef, tomatoes, soup, seasoning mix (dry) and water in 3 1/2- to 5-quart slow cooker. Gently stir in tortilla strips.
3. Cover and cook on Low heat setting 7 to 8 hours.
4. Sprinkle cheese over casserole; cover and let stand about 5 minutes or until cheese is melted. Sprinkle with onions; serve with sour cream.

Caramel Corn Snack Mix

This is a sweet party snack mix recipe

Servings: 15 Yield: 15 cups

Ingredients:

- 8 cups popped popcorn
- 4 cups crispy rice cereal squares
- 2 cups small pretzel twists
- 1 cup pecan halves
- 1 cup packed brown sugar
- ½ cup butter
- ¼ cup light corn syrup
- 1 teaspoon vanilla extract
- ½ teaspoon baking soda



Directions:

1. Preheat oven to 300 degrees F.
2. In a large bowl, combine the popcorn, cereal, pretzels and pecans.
3. In a saucepan over medium heat, combine the brown sugar, butter and corn syrup. Cook and stir until mixture comes to a boil. Reduce heat to medium low; cook without stirring for 5 minutes.
4. Remove saucepan from heat and stir in vanilla and baking soda. Pour over popcorn mixture and toss until evenly coated.
5. Bake at 300 degrees F for 30 minutes, stirring after 15 minutes. Transfer to large piece of parchment paper and cool completely. Break into chunks once cool.

Mom's Potato Latkes

Latkes (potato pancakes) are a must-have at Hanukkah, but are really wonderful any time of the year! Lovely topped with sour cream or applesauce.

Prep Time: 15 mins

Cook Time: 15 mins

Total Time: 30 mins

Servings: 4

Ingredients

- 3 cups shredded potato
- ¼ cup grated onion
- 6 saltine crackers, or as needed, crushed
- 2 large eggs, beaten
- ½ teaspoon salt, or more to taste
- ¼ teaspoon ground black pepper
- ½ cup vegetable oil, or as needed

Directions

1. Combine potato, onion, crushed crackers, eggs, salt, and pepper together in a large bowl.
2. Heat 1/4 inch of oil in a heavy skillet over medium-high heat.
3. Press a spoonful of potato mixture against side of the bowl to remove excess liquid, and then drop into hot oil; slightly flatten latkes with the back of a spoon to make an even thickness.
4. Cook in batches until browned and crisp, 3 to 5 minutes per side. Drain latkes on a paper towel-lined plate.

"...A merry heart doeth good like a medicine..."



Elf on a shelf? Psh.
What Jesus wants is ewe in
a pew!



ACTIVITY PAGE

Christmas SEARCH & SEEK



CAN YOU FIND?

5 BELLS	3 TREES
1 IGLOO	2 STOCKINGS
7 MUGS	9 HATS
2 SNOWMEN	

