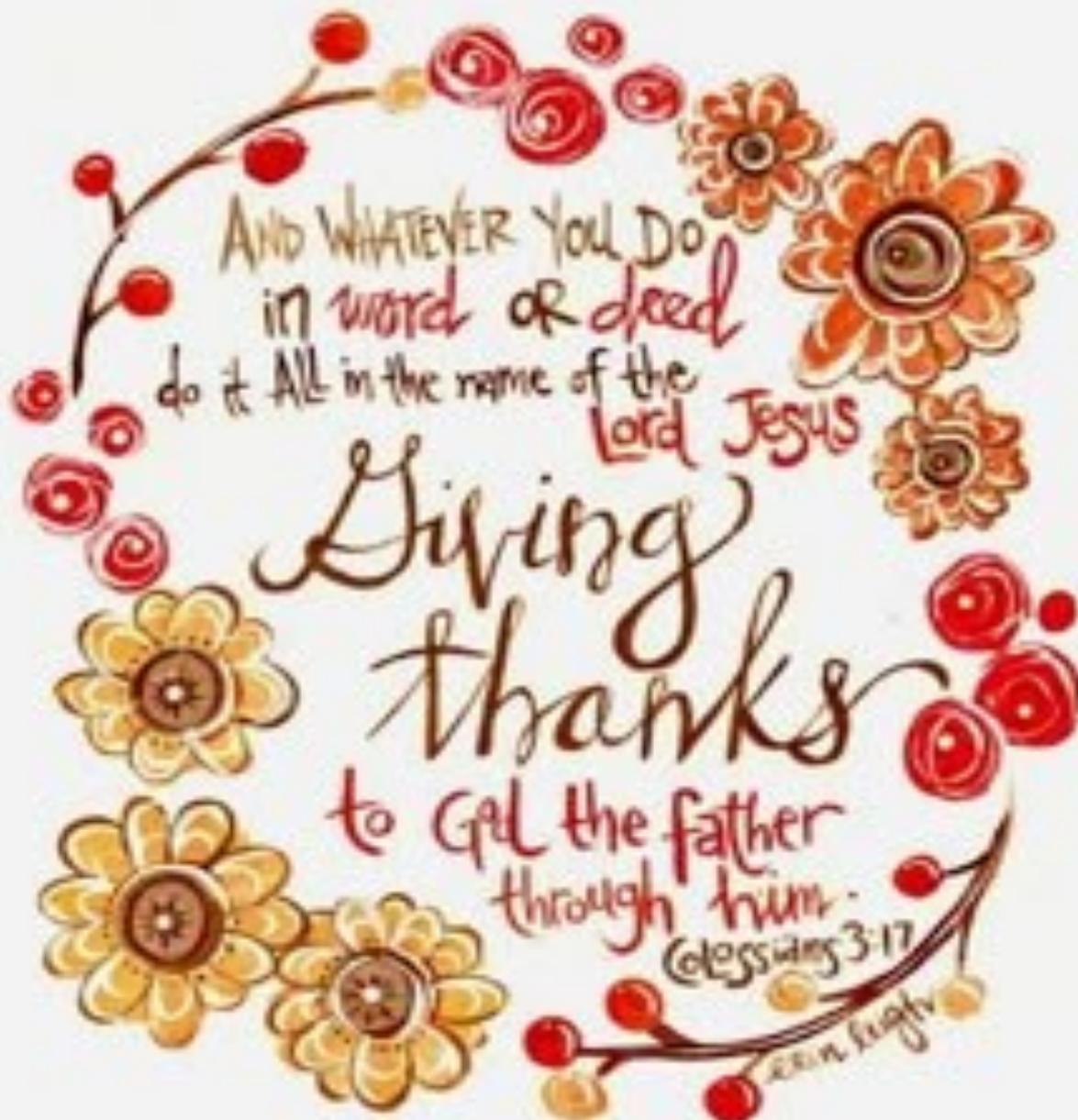


FAITH LUTHERAN CHURCH

Turtletown USA

November 2025



FAITH LUTHERAN CHURCH - NOVEMBER 2025

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Sat
26 8 am Communion 9 am Bible Class 9 am Sunday School 10 am Communion 11:30 am CHILI COOK OFF & Trunk or Treat	27 10:30 am Homeschool Co-op	28 10:30 am Homeschool Co-op	29 7 pm Communion	30 6 pm Catechism 7 pm Bible Study	31 Halloween	Nov. 1
2 Daylight Savings Time Ends ALL SAINTS DAY 8 am Communion 9 am Bible Class 9 am Sunday School 10 am Communion	3 4 10:30 am Homeschool Co-op	4 6:00 pm Elders 7:00 pm Council	5 7 pm Communion	6 6 pm Catechism 7 pm Bible Study	7	8
9 8 am Communion 9 am Bible Class/ SS & Voters' Budget/Elections 10 am Communion 5 pm Youth Group	10 10:30 am Homeschool Co-op	11 Veterans Day	12 Toys 4 Tots Socks 4 Vets The Giving Tree	13 6 pm Catechism 7 pm Bible Study	14	15
16 8 am Communion 9 am Bible Class 9 am Sunday School 10 am Communion 5 pm Youth Group	17 10:30 am Homeschool Co-op	18 10:30 am Homeschool Co-op	19 7 pm Communion	20 6 pm Catechism 7 pm Bible Study	21	22 Auman reunion
23 8 am Communion 9 am Bible Class 9 am Sunday School 10 am Communion Decorate 4 Christmas! 5 pm Youth Group	24 10:30 am Homeschool Co-op	25 10:30 am Homeschool Co-op	26 Thanksgiving Day Service 7 pm Communion	27 Thanksgiving Day	28	29
30 8 am Communion 9 am Bible Class 9 am Sunday School 10 am Communion	Dec. 1 10:30 am Homeschool Co-op	Dec. 2 6:00 pm Elders 7:00 pm Council	Dec. 3 ADVENT POTLUCKS begin @ 6 pm 7 pm Communion	Dec. 4 6 pm Catechism 7 pm Bible Study	Dec. 5	Dec. 6

FAITH LUTHERAN CHURCH - 9251 East State Road 205, Churubusco, IN 46723 Church Office 260-693-6254 Email:ficbusco@yahoo.com
 Pastoral Care contact: Pastor Adam Sorenson - email: Pastor.Adam.Sorenson@gmail.com - Phone #: 440-375-1008
 Vicar Ryan Nichols - email: ryan.nichols@ctsfw.edu - Phone #: 425-330-7963
 Seminarians Zachary Stuckwisch & Elijah Anderson



From

Pastor Sorenson

The month of November is filled with many holidays. On the 1st of the month we celebrate All Saints Day. Towards the end of the month we celebrate everyone's favorite, namely, Thanksgiving! That is not all though, the Sunday before Thanksgiving is of great importance because it marks the Last Sunday in the Church Year. If those are not enough holidays for you then there is still one more! On November 30th we celebrate St. Andrew the Apostle, which also just so happens to mark the beginning of the Advent Season this year!

St. Andrew was one of the twelve Apostles whom Jesus called. As we read in John chapter 1, Andrew was a disciple of John the Baptist. When John beheld Jesus coming he said, "Behold, the Lamb of God!" Andrew and the other disciple with him immediately went and followed Jesus. Now what is so wonderful in this story is that Andrew not only followed Jesus but he went and found his brother, Simon Peter, and told him about Jesus. He did not stop at only telling him though, but he also brought Peter to meet Jesus. As we know well Peter also became one of the Apostles.

St. Andrew believed in Christ and so he could do nothing other than tell those he loved

about Jesus. That is really how the mission work of the church goes forward isn't it? It is centered in us telling the people we know and love about Christ. Many of us have been the recipients of such wonderful love. My own parents loved me enough to bring me to the water of Holy Baptism and to raise me in the church. Perhaps your parents have done the same for you, or perhaps a friend of yours brought you into the church.

Nevertheless, that is what we are to be about in our daily Christian lives. We should be telling our family, friends, neighbors, co-workers, and even the occasional stranger about Jesus and His love for them. Because, the best mission work that can be done is often done by you while you simply live your regular day to day life, you don't even have to go out knocking on doors. It is done among the people who you know and love. Most people will not come into a church simply because it is organizing some mission program. Rather, they are going to come if they know you, and if you invite them yourselves. Don't be discouraged if you invite them once and they don't come. Don't be discouraged if you invite them one hundred times and they don't come. Tell them about Jesus and His love for them. You do not need to worry about saving them because that is God's job. It is the Holy Spirit who will create faith.

Whenever Andrew appears in the Gospels he is bringing someone to Jesus. May God grant us such boldness as well that we may believe in Christ and be so compelled to tell others of His love and mercy.

In Christ I am your servant,
Pastor Sorenson





NOVEMBER BIRTHDAYS

1 – Patricia Esslinger	14 – Sandra Auman
2 – Tyler Braun	14 – Aidan Zeleznik
3 – Walter Trier	14 – Katie Wagner
3 – Ralph LeFever	15 – Landon Wagner
4 – Hezekiah Sorenson	16 – Kaitlyn Julian
5 – Megan Young	16 – Kristin Newsom
7 – Mike Buckhardt	17 – Randy Kincaid
7 – Madelene Stuckwisch	17 – Hugh Reusser
8 – Lane Lewis	21 – Taunie Benvenutti
8 – Julie Geiger	22 – Alana Conrad
9 – Ian Leazier	22 – Travis Short
10 – McKenna Zeller	22 – Rosalee Sembach
12 – Eric Zeller	23 – Bob Spencer
12 – Judy Cope	27 – Bonnie Hazen
13 – Tim Sheets	28 – Caden Steffen
13 – Tim Stahlhut	29 – Sue Salomon

NOVEMBER ANNIVERSARIES

1 – Gary & Carolyn Lopshire	8 – Julie Geiger
2 – Gary & Kay Conrad	9 – Ian Leazier
9 – Mark & Janice Meinzen	10 – McKenna Zeller
14 – Jerry & Valeria Cheek	12 – Judy Cope
15 – Dewey & Denise Fredrick	12 – Eric Zeller
19 – Jason & Rebecca Stahlhut	13 – Tim Sheets
23 – David & Beverly Salomon	13 – Tim Stahlhut



Altar Flowers: As you may have read in the newsletter, we are blessed to have the services of Audrey Schneider who is arranging flowers for the Altar. If you would like to sign up for Altar Flowers, for \$25 Audrey will arrange a beautiful bouquet and have them placed on the Altar for Sunday services. The sign up sheet is located in the fellowship hall.



We are once again collecting "Toys for Tots." You are encouraged to donate a NEW unwrapped toy so we can fill up this box. We will be collecting now through December 12th. Thank you for supporting the United States Marine Corps Reserve Toys for Tots program!



Trunk or Treat—2025



Chili Cook-off & Trunk or Treat—winners

- Best Chili—Deanna Backman
- Best Costume—(a tie) Nehemiah Sorenson & Madeline Stuckwisch
- Best vehicle—Amy Wagner



Photos by Isaiah Sorenson



From Vicar Ryan Nichols

As the leaves fall and the days grow darker, November naturally turns our hearts toward reflection and anticipation. We reflect on the harvest and the blessings of the past year. We also remember the loved ones who have gone before us into glory. Yet, amongst this season of thanksgiving and remembrance, God's Word invites us to fix our eyes beyond what is physical, to what is eternal.

The Apostle Paul reminds us that our true treasure is not found in worldly comforts, but in Christ Himself (Colossians 2:3). For the things of

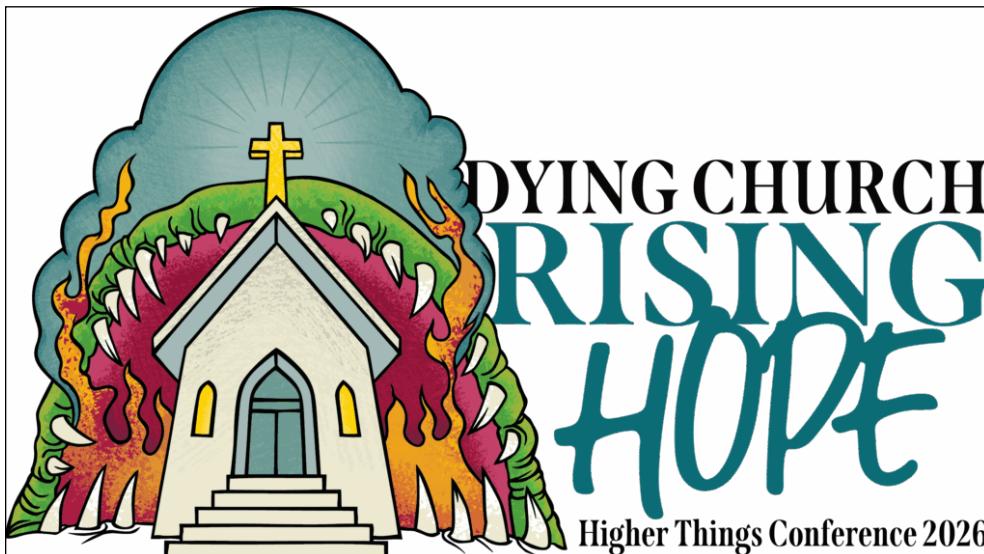
this world will fade like the autumn leaves. But in Christ, we have an inheritance that will never fade away (1 Peter 1:4).

This month, as we celebrate Thanksgiving and approach the end of the Church Year, we are called again to set our minds "on things above" (Colossians 3:2). This means living each day in faith and anticipating the glorious return of our Lord and Savior Jesus Christ. It also means loving and serving our neighbor, not for earthly reward, but out of the love that Christ first showed to us. It means trusting that even in loss or change, our hope is sealed in the Lord who reigns for all eternity.

As we prepare to enter Advent, may we remember that our hearts are not attached to this world. They belong to the One who has gone ahead to prepare a place for us. In Jesus, we anticipate our life with Him, in eternity, forever. Amen!

In Christ,

Vicar Nichols



Youth Group

June 30—July 3, 2026
Washington University,
St. Louis, MO

Sign up by
November 16th

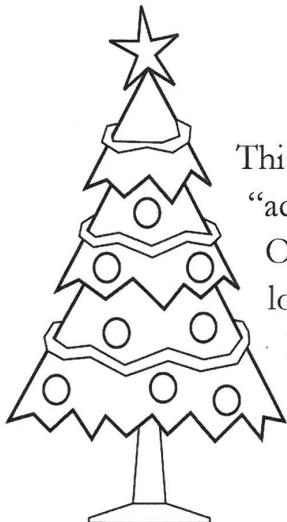
Stuff A Stocking for Soldiers and Veterans,



On or about November 16th pick-up a free Christmas stocking, which are located in the hallway, to decorate and stuff with Christmas cheer. **Please return the stocking by December 14th.** If possible, to prevent items from falling out, fold over the top of the stocking and staple or sew shut.

Suggested items are: Stocking Cap, Gloves, Mittens, Socks, Candy Canes, Hard candy, Jolly Ranchers, etc., Chewing Gum, Mints, Moisturizers, Lip Balm, Shampoo, Eye Drops, Sun Block, AA & AAA Batteries, Deck of cards, Crossword Puzzles, Dominoes, CD's & DVD's. *Please try to find items without alcohol as an ingredient.*

If you have questions, please contact: Barb Sheets 260-691-3382



The Giving Tree

This year we have partnered with Josiah White's Family Services and "adopted" several families in our area for Christmas and we need your help. On or about November 16th, choose an ornament off the Christmas tree located in the hall. Suggested items to buy are listed on the back of the tag. Purchase items and **return UNWRAPPED by December 8th.** If possible, *please include gift wrap/tissue paper and or large gift bags.*

If you have questions, please contact:

Marilou Linnemeier 260-705-9526 linnemeier@frontier.com or

Jennifer Malcolm 260-402-9306 Jennifermalcolm31@gmail.com



“Blast from the Past”

Try one of the following recipes for your Thanksgiving desserts. They are from Faith's 2000/2008 Cookbooks.

RHUBARB CUSTARD PIE

By Berneice Clifford

for 9 inch pie

4 slightly beaten eggs
eggs
2 2/3 T. milk
2 c. sugar
4 T. flour
3/4 t. nutmeg
4 c. cut-up rhubarb
1 T. butter

Oven Temperature: 400°

Baking Time: 50 - 60 minutes

Combine eggs and milk. Mix dry ingredients and combine with first mixture. Then add rhubarb, stir till sugar is dissolved, dot with butter and pour in unbaked pie shell.

CYD'S APPLESAUCE MUFFINS

By Sylvia Braun

2 c. flour
2 1/2 t. baking powder
1 t. cinnamon
1/4 t. cloves
1/3 c. cooking oil
1 c. applesauce
3/4 c. chopped pecans

for 8 inch pie

3 large beaten
2 T. milk
1 1/2 c. sugar
3 T. flour
1/2 t. nutmeg
3 c. rhubarb
3/4 T. butter

Mix dry ingredients together in large mixing bowl. Next add all wet ingredients, stir. Then add raisins and nuts. Mix well. Bake at 375° for 20 minutes. Makes 6 large muffins or 12 small ones.

BLACK FOREST TORTE

By Dorothy Zeller

5 c. miniature marshmallows
1 can cherry pie filling
1 box chocolate cake mix
1 carton (8 oz.) whipped topping

Servings: 12-16

Oven Temperature: 350°

Pan Size: 13 x 9 x 2

Sprinkle marshmallows in greased pan. Prepare cake mix according to directions and pour over marshmallows. Spoon pie filling over batter. Bake for one hour or until toothpick comes out clean. Cool. Frost with whipped topping. Store in refrigerator.

FRESH APPLE OR RHUBARB CAKE

By Margaret Rekeweg (from my Aunt Christine)

2 c. sugar
2 1/2 c. flour
1 t. soda
2 t. baking powder
1/4 t. salt (optional)
1 c. salad oil
4 eggs
1 t. vanilla
3 c. finely diced apples or rhubarb
1 c. chopped nuts (optional)

Oven Temperature: 350°

Pan Size: 13 x 9

Baking Time: About 1 hour

Mix first five ingredients in mixing bowl and add eggs, oil and vanilla. Mix well, add the apples or rhubarb and nuts. Mix well and put in a greased pan or in layers. NOTE: Less baking time is needed if preparing layers).

More Recipes

HERSEY'S BROWNIES

By Marilyn Leazier (Wanda Howanitz)

1 c. sugar	1 c. flour
1/4 lb. oleo or butter	4 eggs
1 can Hershey's syrup	1 c. chopped nuts
(optional)	

Servings: 24	Oven Temperature: 350°
Pan Size: 13 x 9	Baking Time: 20 minutes

Mix well and pour into pan. Frosting (optional):

1 c. sugar	1/4 c. butter
1/4 c. milk	1/2 c. mini-
marshmallows	
1/2 c. chocolate chips	

Bring sugar, butter and milk to a boil; add marshmallows and chocolate chips. Spread over cooled brownies.

BUCKEYES

By Marie Odle

1 1/2 lb. powdered sugar
2 c. peanut butter (smooth)
2 sticks oleo (very soft)
Chocolate for coating

Mix powdered sugar, peanut butter, and oleo thoroughly. Form into small balls. Place on wax paper and refrigerate. Dip balls in melted chocolate, remove and cool. NOTE: You can melt 1/4 slice paraffin in chocolate.

FROSTY STRAWBERRY SQUARES

By Beverly Salomon

1 c. sifted flour	1/4 c. brown sugar
1/2 c. chopped nuts	1/2 c. melted butter
2 egg whites	1 c. sugar
2 c. sliced fresh strawberries or one 10 oz. package frozen berries, partially thawed	
2 T. lemon juice	1 c. cool whip

Servings: 8 - 10
Oven Temperature: 350°
Pan Size: 13 x 9 x 2
Baking Time: 10 minutes

Mix together flour, brown sugar, nuts and butter. Spread in shallow pan and bake for 10 minutes. Break up crust into crumbs. Sprinkle 2/3 of crumb mixture in pan. Combine egg whites, sugar, berries and lemon juice in large bowl. Beat at high speed for about 10 minutes or until stiff peaks form. Fold in cool whip; spoon over crumb mixture in pan. Top with remaining crumb mixture. Freeze for at least 6 hours. NOTE: Frozen berries are better. If using frozen, reduce sugar to 2/3 cup. Will store several days in freezer.

CHEESE CAKE

By Luci Laughlin

1 sm. package strawberry jello 1 c. hot water
Mix above and cool till thick.

1 c. sugar 1 T. vanilla
1 - 8 oz. package cream cheese - room temperature

Mix above three ingredients in another bowl. Whip 1 can chilled Milnot until thick, then combine all three mixtures and whip. Mix 2 tablespoons powdered sugar and 12 full (24 halves) crushed graham crackers with 1/4 cup melted oleo. Place half (1 cup) crumbs on bottom of 13 x 9 pan; pour in mixture and sprinkle with remaining crumbs. Chill 3-4 hours.

2025 CONGREGATIONAL OFFICERS, VOLUNTEERS & PASTORAL STAFF

President—Roger Bellis (413-3123)

rogerbellislbc@gmail.com

Vice President—Jason Schneider (260-403-4158)

j.schneider@outlook.com

Council Secretary—Stacey Keily (260-449-0217)

rescuedogs8695@gmail.com

Treasurer—Sabrina Stapleton (609-5989)

sstapleton@catool.com

Financial Secretary—Linda LeFever (693-2977)

rllefever@mediacombb.net

Elders—

Alan Schroeder (574-238-0283) juneal@embarqmail.com

Landon Wagner (248-1875) laawagner@embarq.com

Calvin Schmidt (260-433-1833)

candaschmidt@gmail.com

Trustees—

Jeremy Hammel (437-8722) jhammels@outlook.com

Tom Keily (449-5291)

David Bersel (710-4059) burcee@msn.com

Sunday School Supt.—Amy Wagner (799-4604)

Altar Care—Cheri Wyss, Susan Reusser, Barb & Ken

Klaehn & June Schroeder

Altar Flowers—Audrey Schneider

Communion Care—Elders

Cradle Roll—Janice Meinzen

Fellowship Hour—Stacey Keily

Luncheons—Leanne Wagner

LWML Representative—Bonnie Hazen

Lawn Care—Calvin Schmidt

Landscaping—Leanne Wagner & Holly Romary

Red Cross Volunteers—Janet Burgland, Joy Lambert,

Carol McBride

Socks for Vets—Barb Sheets

Giving Tree—Marilou Linnemeier & Jennifer Malcolm

Organists—Holly Romary & Maylan Wagner

Church Secretary—Linda LeFever

Custodians—Harry Oelschlager & Alex Sembach

Ushers—Bob, Landon & Austin Wagner, Jeremy &

Jack Hammel, Ken Lahrman, Ken Myers & Calvin

Schmidt, Hezekiah Sorenson, Youth Group members



Pastor Adam & Melanie Sorenson & family



Vicar Ryan & Leah Nichols



Seminarian Elijah Anderson



Seminarian Zachery &
Rebekah Stuckwisch
& family



FAITH LUTHERAN CHURCH
9251 East State Road 205
Churubusco, IN 46723



Church Office 260-693-6254

Office Hours: Mon. —Thurs. 9 am to noon—Afternoons by appointment

Email: flcbusco@yahoo.com Web site: <http://www.flcbusco.org>

Sunday Worship Services: 8 a.m. & 10 a.m. - Wednesday Worship at 7:00 p.m.

Private Communion for individuals & families available by appt.

Pastor Adam Sorenson—phone #440-375-1008

Email: Pastor.Adam.Sorenson@gmail.com

