

# FAITH LUTHERAN CHURCH

Turtletown USA

November 2025



# FAITH LUTHERAN CHURCH – NOVEMBER 2025

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



**Fom**

**Pastor Sorenson**

The month of November is filled with many holidays. On the 1<sup>st</sup> 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 30<sup>th</sup> 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  
 2 – Tyler Braun  
 3 – Walter Trier  
 3 – Ralph LeFever  
 4 – Hezekiah Sorenson  
 5 – Megan Young  
 7 – Mike Buckhardt  
 7 – Madelene Stuckwisch  
 8 – Lane Lewis  
 8 – Julie Geiger  
 9 – Ian Leazier  
 10 – McKenna Zeller  
 12 – Eric Zeller  
 12 – Judy Cope  
 13 – Tim Sheets  
 13 – Tim Stahlhut

14 – Sandra Auman  
 14 – Aidan Zeleznik  
 14 – Katie Wagner  
 15 – Landon Wagner  
 16 – Kaitlyn Julian  
 16 – Kristin Newsom  
 17 – Randy Kincaid  
 17 – Hugh Reusser  
 21 – Taunie Benvenutti  
 22 – Alana Conrad  
 22 – Travis Short  
 22 – Rosalee Sembach  
 23 – Bob Spencer  
 27 – Bonnie Hazen  
 28 – Caden Steffen  
 29 – Sue Salomon

## NOVEMBER ANNIVERSARIES

1 – Gary & Carolyn Lopshire  
 2 – Gary & Kay Conrad  
 9 – Mark & Janice Meinzen  
 14 – Jerry & Valeria Cheek  
 15 – Dewey & Denise Fredrick  
 19 – Jason & Rebecca Stahlhut  
 23 – David & Beverly Salomon



**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

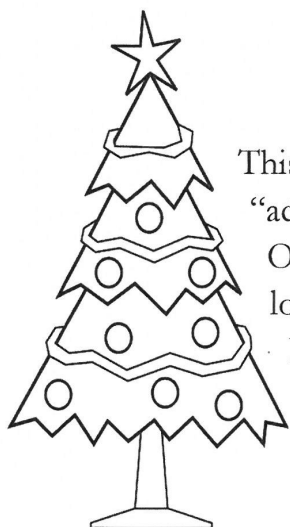


## Stuff A Stocking for Soldiers and Veterans,

On or about November 16<sup>th</sup> 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 14<sup>th</sup>.** 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

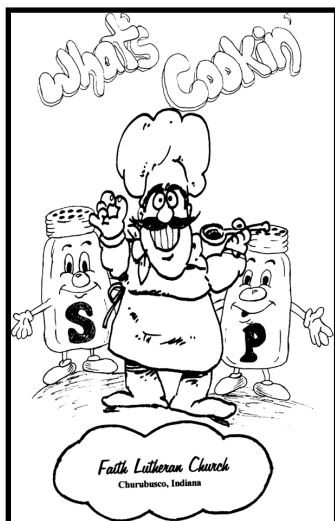
This year we have partnered with Josiah White's Family Services and "adopted" several families in our area for Christmas and we need your help. On or about November 16<sup>th</sup>, choose an ornament off the Christmas tree located in the hall. Suggested items to buy are listed on the back of the tag. Purchase items and **return UNWRAPPED by December 8<sup>th</sup>.** 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](mailto:linnemeier@frontier.com) or

Jennifer Malcolm 260-402-9306 [Jennifermalcolm31@gmail.com](mailto:Jennifermalcolm31@gmail.com)





## "Blast from the Past"

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

### RHUBARB CUSTARD PIE

*By Berneice Clifford*

for 9 inch pie

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

for 8 inch pie

3 large beaten eggs  
2 T. milk  
1 1/2 c. sugar  
3 T. flour  
1/2 t. nutmeg  
3 c. rhubarb  
3/4 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             | 1/2 c. sugar          |
| 2 1/2 t. baking powder | 1/2 t. salt           |
| 1 t. cinnamon          | 1/2 t. ginger         |
| 1/4 t. cloves          | 1 egg                 |
| 1/3 c. cooking oil     | 1/4 c. milk           |
| 1 c. applesauce        | 3/4 c. golden raisins |
| 3/4 c. chopped pecans  |                       |

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 (optional) | 1 c. chopped nuts |

|                          |                         |
|--------------------------|-------------------------|
| Servings: 24             | Oven Temperature: 350°  |
| Pan Size: 13 x 9 minutes | 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.

### 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.

### 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.

### 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



Seminararian Elijah Anderson



Seminararian 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](mailto: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](mailto:Pastor.Adam.Sorenson@gmail.com)**

