



# February 2024 Newsletter

## St. Mark Lutheran Church



21 S. Baird Avenue, Rhinelander, WI 54501 (715-362-2470)

### In this issue:

- Pastoral Letter
- Holy Communion
- February Birthdays
- Monthly Group Gatherings
- Feb. Volunteer, Altar Guild, Trustee, and Counters Schedule
- Officers and Boards for 2024
- February Calendar
- Worship Schedule and Office Hours

## From Pastor Miller

As we approach the Lenten season a tradition for many of us is to give up something for Lent. It is a discipline which helps us to focus on the suffering and death of our Lord. I'd like to suggest a variation on that discipline. Instead of giving up something, let's add something to our lives. Focus on the example that Jesus gave us while He was on this earth. Here are a few suggestions.

Jesus had a special place in His heart for the vulnerable people in society. He fed the thousands at least twice when they gathered to hear Him and then had nowhere to go for food. Helping at the local food pantry or volunteering to deliver Meals on Wheels would imitate the love Jesus showed while on this earth.

Jesus cared for the sick. You probably have a friend or neighbor who is recovering from illness. Sending them a card, visiting them at the hospital or at home, or taking over a meal to their home would show that you cared.

Jesus prayed for those who opposed Him asking that their hearts be changed. You know people that have a weak or no faith. Add them to your daily prayer list. You will be following the example of Jesus Christ.

Lent has traditionally been a time when we have given up something for Lent. Why not add something in honor of our Lord's example while He was with us.





# NEWS AND NOTES



## HOLY COMMUNION

If you need to have Holy Communion brought to you in the pew, please let an usher know. Pastor will be happy to accommodate you.

## THRIVENT CHOICE DOLLARS

“Thank you” to all members continuing to participate in the “Choice Dollars” donation to St. Mark Church. The Thrivent deposit for January was \$21.00.

## LADIES PRAYER LUNCH

The ladies' luncheon will meet at the Rhineland Family restaurant on February 6th and 20th at 12:00pm. All ladies are welcome to join us.



## LWML

Happy Midwinter to you Ladies! I hope that you can join me for some fellowship and a Bible study on February 13, just before Ash Wednesday. May God's Love and Peace be with you until then. Don't forget your mites!

All ladies are welcome to join us! I hope to see you there! If you have any questions you may reach Barb Scott at 612-803-5694.

## ST. MARK QUILTERS

The quilters will be on a bit of a break as Heidi recovers from knee surgery. You may call the office to check if they are meeting yet. Also, please read the article on the next page regarding the quilters. Wouldn't it be nice that they all come back with more than enough fabric to keep them busy for the summer?

## Devotions for Lent – Saints of the Passion

prepared by students of Concordia Theological Seminary Fort Wayne, Indiana

February 17, 2021 Matthew Carlson (Sem I) Devotion

When I was a child, one of the hobbies I had was making model cars from kits. There was nothing better than getting one of those cars done and making it exactly as I wanted it. I would take pride in the cars that I made. Eventually, something terrible would happen to the cars, either falling off the shelf, becoming faded, or even being shown off and dropped. When that happened, no matter what I did, the car would never be the same again. When God created man, He made us exactly how He wanted—in His image—and called us good. But just like the cars, something happened to damage us, and that is sin. Unlike my model cars, God can make us perfect again, which He does through Jesus' death on the cross. Whoever repents and believes is made righteous in His sight.

Prayer (Collect for Ash Wednesday) Almighty and everlasting God, You despise nothing You have made and forgive the sins of all who are penitent. Create in us new and contrite hearts that lamenting our sins and acknowledging our wretchedness we may receive from You full pardon and forgiveness; through Jesus Christ, Your Son, our Lord, who lives and reigns with You and the Holy Spirit, one God, now and forever.



# MORE NEWS AND NOTES



## Such a Giving Family

We talk over and over again about how blessed St. Mark is, and it truly is, but we have members that go over and above when it comes to giving. In 2023, our members gave a total of \$5,950.00 over and above their normal offering. They see, hear or know where there is a need and they give a little more. Organizations that benefitted from their generosity included:

Bethesda(now known as Ablelight)-\$25.00

Rhineland Area Food Pantry-\$2,300.00

N.A.T.H Homeless shelter-\$1,200.00

Adopt-a-Student-\$250.00

Lima, Peru personal donations-\$1,975.00

St. Mark Quilters-\$200.00

St. Mark members are blessed in so many ways and so are organizations around our community.

## Be On the Lookout

The quilters at St. Mark could really use those left over pieces of material that you may have laying around at your house. They are on a sewing frenzy and clean leftover fabric could really be put to good use by these ladies. They have made over 60 quilts since October. Please take a look and see if you can help these ladies out. You may drop your material with the office or with one of the quilters. Thank you for your help.

Since we all back together and enjoying fellowship together on a regular basis, there has been a request that we get back to sharing some of those yummy recipes with other members in the newsletter instead of writing them out for all of the members that ask so here goes...

### Heidi's Carrot Cake

2 cups flour

3 eggs

1 tsp; baking soda

1 c. coconut

2 tsp. cinnamon

2 cups grated carrots

1 tsp. salt

1 cup crushed pineapple, drained

2 cups sugar

1 cup chopped walnuts

1 1/2 cups vegetable oil

1 tsp. vanilla

#### Frosting:

1 8 oz. Package cream cheese, softened

2 tsp. vanilla

1/2 cup butter, softened

4 cups sifted powdered sugar

Preheat oven to 350°. Sift flour, soda, cinnamon and salt. Set aside. Beat sugar, oil, eggs until well blended. Gradually add flour mixture. Fold in carrots, pineapple, coconut, walnuts and vanilla. Pour into 9 X 13 buttered, floured pan. Bake 1 hour.

**For frosting**, beat cream cheese, butter and vanilla. Gradually add powdered sugar, beating until smooth. Frost cake.

# 2023 BUDGET VS ACTUAL

16-Jan-24

|                    | Jan   | Feb   | Mar   | Apr   | May   | Jun   | Jul   | Aug   | Sep   | Oct   | Nov   | Dec   |
|--------------------|-------|-------|-------|-------|-------|-------|-------|-------|-------|-------|-------|-------|
| Actual \$ Received | 13429 | 14765 | 10449 | 20503 | 16405 | 11119 | 26847 | 14884 | 11464 | 21334 | 14047 |       |
| Budget             | 12995 | 12995 | 12995 | 12995 | 12995 | 12995 | 12995 | 12995 | 12995 | 12995 | 12995 | 12995 |

