

deceptive and irresponsible nature of popular media. We understand the shallow and fleeting nature of popularity and fashion. We understand that the advertisement media has become an institutionalized science employing all the powerful emotions of greed and fear to manipulate us.

Yet we have Jesus. It is to him we turn to find our strength, wisdom, and peace in this troubled world. Foster notes, "God has ordained the Disciplines of the spiritual life as a means by which we place ourselves where he can bless us." The emphasis is not upon some set of religious duties but intentional efforts to commune with our Heavenly Father. Therefore let God do the real work.

I think we can all spent more time seeking the transforming presence of God. Foster concludes his first chapter: "Our world is hungry for genuinely changed people. Leo Tolstoy observes, 'Everybody thinks of changing humanity and nobody thinks of changing himself.' Let us be among those who believe that the inner transformation of our lives is a goal worthy of our best effort."

May the God of hope fill you with all joy and peace in believing, so that you may abound in hope by the power of the Holy Spirit. (Rom. 15:13)

Yours in Christ,

Pastor Greg

Source Citation:

Foster, Richard. (1998) Celebration of Discipline: The Path to Spiritual Growth. Sans Francisco, CA. Harper.

CHURCH COUNCIL HIGHLIGHTS FROM, JUNE 2024

OLD BUSINESS: Organ- going to work on the contract, was out of the country and back now. Trying to get caught up on the back log of work. Price is locked in.

COMMITTEE REPORTS:

1. **Worship and Music**- Need an assistant for the healing service on June 30. Susan Krause volunteered. Will be doing Christmas in July again collecting toys and monetary gifts all month long for the Human Service Center in Lykens.

2. **Parish Education**- None

3. **Stewardship and Evangelism** – Community Day is Saturday, July 27, 2024 from 10-2. Having issues getting food for it. May have the petting zoo again. Going to have info on Sunday School and things to hand out.

4. **Social Ministry** – Everything is going well, just need help on Saturday's when doing the handouts.

5. **Youth** – Everything is set for the Youth Gathering trip in July. 5 youth and 4 adults going. Will have a special blessing on Sunday, July 14, for all those going.

6. **Church Property** – Roofs have not yet been fixed.

7. **Budget and Finance** – Insurance has increased for this year. Went over changes and discussed them. Organ fund as of the end of May has \$33,488.79 in it. Has a pledge of \$5,000.00, the cookbook money of about \$4,200.00, and donations that were received in June to add to it yet.

8. **Fellowship** – The picnic was a huge success. Thanks to Doris Flynn for being in charge of the games. Going to see what other dates are available for next year since the date that was chosen is the Sunday of the Gratz Fair in 2025. Susan Krause would like to post rules for the use of the basement and its contents. Discussion was held and all felt it is a great idea. Susan also mentioned that the cleaning lady is doing an excellent job and would like to give her more money. Discussion was held and Susan Krause made a motion to up her cleaning pay from \$50.00 per cleaning to \$60.00 per cleaning and seconded by Lynn Schadle. Approved.

9. **Mutual Ministry** – None

New Business – September meeting will be changed from September 19, 2024 to September 12, 2024 because of the meeting falling during the Gratz Fair. Lynn Schadle said the picture of the confirmands is done and he will give it to Sandra Kissinger to hang in the conference room. Lynn also mentioned that on Thursday, June 27, at 7pm, the Historical Society is having a meeting at the School House in Erdman and will have a guest speaker and kids singing.

The Pastor's Time – Barry Ridge has given the Picture of the church that was given to him and Hope for his Retirement back to the church since they are moving in July. Discussed a place to hang it. Going to see where it will fit and look the best.

2024 GIVING

\$55,536.74

2024 EXPENSES

\$69,813.90

**Difference between YTD Giving & YTD Expenses \$-14,277.16
{For General Operating Fund}**

FROM BARRY AND HOPE RIDGE

After nearly 37 years of living in Gratz and Lykens Township, we want to let you know that we are moving! On July 11, we will relocate to Cumberland Crossings, a Lutheran-affiliated continuing care community in Carlisle. Why? Partly as a gift to ourselves: no more stairs, no more grass mowing! Partly as a gift to our children: We wanted to clean out our house and downsize while we are healthy so that they will not have to do it. As many of you know, Stephen lives in North Carolina and Michael lives in Vermont.

Our new home will be an independent living “cottage.” The address is 19 Hendel Loop, Carlise, PA 17015.

Following our move, everything that we are not taking with us will be available for sale via an online auction run by a company called Caring Transitions. The auction will include everything from decorative items and framed photographs to furniture and lawnmowers. Even my truck! If you or someone you know would be interested, the website is www.ctbids.com. The auction is expected to start on July 16 and run for at least five days.

We want to express our thanks for your friendship. We have truly enjoyed our time in the beautiful Lykens Valley, which included 24 years of active ministry and nearly 13 years of retirement. We pray God’s blessing on each of you and the Simeon congregation. If you send me a friend request on Facebook, I would be happy to accept it!

Pastor Barry Ridge



Members – Celin Sitlinger, Jack Reed, Julie Ferster, Janet Rumfelt, Barbara Klinger, Marie Lahr, Clair & Vivian Engle, David Hartman, Jim Neiswender

Northern Dauphin Nursing & Rehab. - Kenneth Mace

Polk Apartments - Martha Koppenhaver, Charles Schoffstall

Friends & Family – Jeff Latsha, Shirley Reed, Amanda Marie Beiler, Sheri Johns, Darlene Hain, Miriam Logan, Linda Sitlinger, Randy Rebeck, Blair Deitrich, Kathie Dresel, Dorothy Lettich Martin, Steve Dagen, Rahn Erdman, Jim Troutman

VOICE OF SIMEON” RADIO MINISTRY SPONSORS

July 2024

July 2 – Buffington/Reed Funeral Home

July 14 – Willing Workers

July 21 – Bellevue Bees

July 28 – Ray & Jean Deppen

August 2024

August 4 – Buffington/Reed Funeral Home

August 11 – Willing Workers

August 18 – James A Reed Funeral Home

August 25 – Hoffman’s Hatchery

We thank our local businesses and individuals that sponsor our “Voice of Simeon” Radio Ministry. It can be heard each Sunday morning at 7:30 a.m. on WQLV-98.9 FM.

ITEMS NEEDED FOR THE FOOD BANK

Soup, pasta, fruit, & sugar free things.

HELP IS NEEDED AT THE FOOD BANK

The Food Bank is open the second Saturday of every month, 9:00am to 11:00am, *if you are able to help, please see Lisa Perkins or Brenda Flynn.*

THE FLOWER & BULLETIN

sponsor charts are in the narthex. Please help by sponsoring flowers or bulletins. If no one sponsors them the money comes out of the general fund which is not budgeted.

DAILY DEVOTIONALS

The Daily Devotionals for (July - September, 2024) are available in the narthex.

Pick yours up or have someone get them for you.

APOLOGY TO ALL

Please accept this apology for anyone who may have been offended by the Flag Day article in last months newsletter. I am truly sorry. It was not my intent to offend anyone. I hope you can forgive me.

Our Graduating Seniors



Samantha
Boyer



Kirra
Roe

SERVING IN JULY, AUGUST, & SEPTEMBER

JULY 7, 2024
7th SUNDAY AFTER
PENTECOST w/
HOLY COMMUNION

Greeter: Dave Strohecker
Reader: Crystal Keys
Usher: Lynn Schadle
Glasses: Doris Flynn
Altar: John Novinger

JULY 14, 2024
8th SUNDAY AFTER
PENTECOST

Greeter: Dennis Barge
Reader: Sharon Erdman

JULY 21, 2024
9th SUNDAY AFTER
PENTECOST

Greeter: Deb Trautman
Reader: Lynn Schadle

JULY 28, 2024
10th SUNDAY AFTER
PENTECOST

Greeter: Barbara & Keith Klinger
Reader: Doris Flynn

AUGUST 4, 2024
11th SUNDAY AFTER
PENTECOST w/
HOLY COMMUNION

Greeter: Doris Flynn
Reader: Samantha Boyer
Usher: Mike Hartman
Glasses: Leah Schade
Altar: Dennis Barge

AUGUST 11, 2024
12th SUNDAY AFTER
PENTECOST

Greeter: Mike Hartman
Reader: Becky Hoover

AUGUST 18, 2024
13th SUNDAY AFTER
PENTECOST

Greeter: Leah Schade
Reader: Barbara & Keith Klinger

AUGUST 25, 2024
14th SUNDAY AFTER
PENTECOST

Greeter: Matt Ferster
Reader: Mike Hartman

SEPTEMBER 1, 2024
15th SUNDAY AFTER
PENTECOST w/
HOLY COMMUNION

Greeter: John Novinger
Reader: Dennis Barge
Usher: Matt Ferster
Glasses: Lisa Perkins
Altar: Doris Flynn

SEPTEMBER 8, 2024
16th SUNDAY AFTER
PENTECOST

Greeter: Virginia Moore
Reader: John Novinger

SEPTEMBER 15, 2024
17th SUNDAY AFTER
PENTECOST

Greeter: Susan Krause
Reader: Tracy Bixler

SEPTEMBER 22, 2024
18th SUNDAY AFTER
PENTECOST

Greeter: Lisa Perkins
Reader: Virginia Moore

SEPTEMBER 29, 2024
19th SUNDAY AFTER
PENTECOST

Greeter: Sandra Matter
Reader: Sharon Erdman

SIMEON UNITED LUTHERAN CHURCH

173 NORTH CENTER STREET

PO BOX 478

GRATZ, PA 17030

Rev. Gregory B. Lindsey, Pastor

Church Phone: (717)365-3139

Pastor Cell: (717)521-9402

Secretary Email: sulc.angel80@gmail.com

Church Website: www.simeonchurch.org

YouTube channel: Simeon Church, Gratz PA

ELCA Website: www.elca.org

Lower Susquehanna Synod: www.lss-elca.org

UPCOMING EVENTS:



Thursday, July 4 – INDEPENDENCE DAY

Sunday, July 7 - Worship Service w/Holy Communion 10:15a.m. /Food Collection

Saturday, July 13 - Food Bank Open, 9-11 a.m.

Sunday, July 14 - Worship Service 10:15am

Sunday, July 21 - Worship Service 10:15am

Saturday, July 27 – Community Day at Gratz Park 10am – 2pm

Sunday, July 28 - Worship Service 10:15am



Sunday, August 4 - Worship Service w/Holy Communion 10:15a.m. /Food Collection

Saturday, August 10 - Food Bank Open, 9-11 a.m.

Sunday, August 11 - Worship Service 10:15am

Thursday, August 15 – Council Meeting 7 p.m.

Friday, August 16 – Deadline For September Newsletter!!!!!!

Sunday, August 18 - Worship Service 10:15am

Sunday, August 25 - Worship Service 10:15am



SEPTEMBER

Sunday, September 1 - Worship Service w/Holy Communion 10:15a.m. /Food Collection

Monday, September 2 – Labor Day

Sunday, September 8 – Rally Day Worship Service

Monday, September 11 – Patriot Day

Saturday, September 14 - Food Bank Open, 9-11 a.m.

Sunday, September 15 - Worship Service

*****GRATZ FAIR WEEK SEPT. 15-21*****

Thursday, September 19 - Council Meeting 7 p.m.

Friday, September 20 - Newsletter Deadline

Sunday, September 22 - Worship Service /1st Day of Autumn

Sunday, September 29 –Worship Service

We will again be celebrating Christmas in July and collecting toys and monetary gifts to donate to the Upper Dauphin Human Services in Lykens. So when you're out doing your shopping and see that toy on sale or clearance pick it up and bring it to church to donate it to a worthy cause & help keep the CHRIST in CHRISTMAS & make a child's Christmas better!!!!



Chefs Corner



Cheesesteak Tortellini in Rich Provolone Sauce

1 lb. ground beef	½ cup onion, finely chopped
½ cup bell pepper, finely chopped	2 Tbsp. garlic, minced
1 tsp. salt	½ tsp. black pepper
2 cup heavy cream	1 cup beef broth
8 oz. provolone cheese, shredded	½ cup Parmesan cheese
1(20 oz.) pkg. cheese tortellini	2 Tbsp. olive oil

In a large skillet over medium-high heat, add the olive oil and cook the ground beef until browned. Add the chopped onion, green bell pepper, and minced garlic. Season with salt and black pepper. Cook until the vegetables are tender, and the beef is fully cooked, about 7-10 minutes. Reduce the heat to medium and pour in the heavy cream and beef broth. Stir well to combine. Bring the mixture to a simmer and cook for 5 minutes, allowing the sauce to thicken slightly. Gradually add the shredded provolone and grated Parmesan cheese to the skillet, stirring constantly until the cheeses are fully melted and the sauce is smooth and creamy. Meanwhile, cook the cheese tortellini according to the package instructions. Drain and set aside. Add the cooked tortellini to the skillet with the cheesesteak sauce. Gently stir to coat the tortellini evenly with the sauce. Simmer for an additional 2-3 minutes to allow the flavors to meld together.

Cherry Cheesecake Brownies

1 box brownie mix	1 package (8 oz.) cream cheese, softened
¼ cup sugar	1 large egg
1 tsp. vanilla extract	1 can (21 oz.) cherry pie filling

Preheat oven to 350*. Grease a 9x13 inch baking dish. Prepare the brownie mix according to the package instructions. Pour the batter into the prepared baking dish. In a medium bowl, beat the cream cheese, sugar, egg, and vanilla extract until smooth. Drop spoonful's of the cream cheese mixture over the brownie batter. Use a knife to swirl the cream cheese mixture into the brownie batter. Spoon the cherry pie filling over the top of the brownie batter and cream cheese mixture. Bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool completely before cutting into squares and serving.

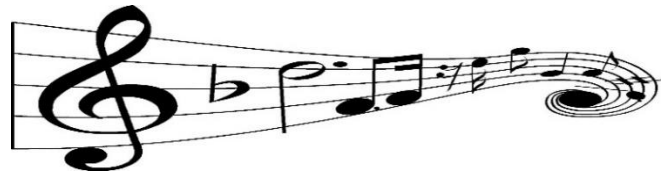
Strawberry Earthquake Cake

1 box strawberry cake mix	8 oz. cream cheese
½ cup unsalted butter melted	1½ tsp. vanilla
2 cups powdered sugar	1 cup white chocolate chips
1 cup diced strawberries	Whipped cream for topping optional.

Strawberries for topping optional

Preheat the oven to 350* and grease a 9x13" pan, set aside. Mix cake according to package directions. Pour batter into the prepared pan. Sprinkle with white chocolate chips. Mix the melted butter, cream cheese and vanilla together until combined. Add the powdered sugar and mix until incorporated. Fold in strawberries. Spoon dollops of cream cheese mixture over cake, swirl gently with a knife. Bake for 40-45 minutes. Remove from the oven and let cool. Cut into slices and top with whipped cream and strawberries if desired.

Music Notes



BATTLE HYMN OF THE REPUBLIC

1. Mine eyes have seen the glo - ry of the com - ing of the Lord;
2. He has sound-ed forth the trum-pet that shall nev - er sound re-treat;
3. In the beau - ty of the au - tumn Christ was born a - cross the sea,

He is tramp - ling out the vin-tage where the grapes of wrath are stored;
He is sift - ing out the hearts of men be - fore His judg - ment seat;
With a glo - ry in His bos - om that trans - fig - ures you and me;

He hath loosed the fate - ful light - ning of His ter - ri - ble swift sword;
O be swift, my soul, to an - swer Him; be ju - bi - lant my feet!
As He lives to make men ho - ly, let us live to make men free!

REFRAIN

His truth is march - ing on.
Our God is march - ing on. Glo - ry! glo - ry! Hal - le - lu - jah!
While God is march - ing on.

Glo - ry! glo - ry! Hal - le - lu - jah! Glo - ry! glo - ry!

Hal - le - lu - jah! His truth Our God is march - ing on.
While God is march - ing on.

Battle Hymn of the Republic 1861

After the September 11, 2001 attacks on the Pentagon and the World Trade Center, a national service of prayer and remembrance was conducted at Washington's National Cathedral. America's most powerful leaders prayed together, listened to brief sermons by evangelist Billy Graham and others, then joined voices to sing the defiant anthem, "Battle Hymn of the Republic." Its words seemed to perfectly signal America's intention to battle the forces of terror in the world.

"Battle Hymn of the Republic" was written by Julia Ward Howe, a leader in women's rights and an ardent foe of slavery. Julia, who came from a wealthy New York family was married to prominent Boston philanthropist and humanitarian, Dr S. G. Howe. They were crusaders for progressive political and moral issues of the day.

In 1861, during the darkest days of the Civil War, the Howes visited Washington, and Julia toured a nearby Union Army Camp on the Potomac in Virginia. There she heard soldiers singing a tribute to John Brown, who had been hanged in 1859 for attempting to lead an insurrection of slaves at Harper's

Ferry: "John Brown's Body lies a-mold'ring in the Grave." The music was rousing, but the words needed improvement. Julia's pastor, who accompanied her, asked her to consider writing new and better verses. That night, after the Howes retired to their room at the Willard Hotel, the words came.

I went to bed and slept as usual, but awoke the next morning in the gray of the early dawn, and to my astonishment found that the wished-for lines were arranging themselves in my brain. I lay quite still until the last verse had completed itself in my thoughts, then hastily arose, saying to myself, I shall lose this if I don't write it down immediately. I searched for an old sheet of paper and an old stub of a pen which I had the night before, and began to scrawl down the lines almost without looking as I learned to do by often scratching down verses in the darkened room when my little children were sleeping. Having completed this, I lay down again and fell asleep, but not before feeling that something of importance had happened to me.

Julia gave her song to a friend who worked at *The Atlantic Monthly*. The magazine published it in February, 1862, sending her a check for five dollars.

Taken from the book "Then Sings My Soul" By Robert J. Morgan

Chefs Corner



Cheesy Garlic Butter Mushroom Stuffed Chicken

4 boneless, skinless chicken breasts	Salt and pepper, to taste
1 Tbsp. olive oil	2 Tbsp. butter
8 oz. mushrooms, sliced	4 Tbsp. garlic, minced
½ cup shredded mozzarella cheese	½ cup Parmesan cheese
2 Tbsp. chopped fresh parsley	

Preheat oven to 400*. Using a sharp knife, cut a pocket into each chicken breast, being careful not to cut all the way through. Season the inside and outside of each chicken breast with salt and pepper. In a large skillet, heat olive oil over medium-high heat. Add butter to the skillet and let it melt. Add mushrooms to the skillet and cook, stirring occasionally, until they are golden brown and tender, about 5-7 minutes. Add minced garlic to the skillet and cook for an additional 1-2 minutes. Remove skillet from heat and let cool slightly. In a bowl, mix together shredded mozzarella and grated Parmesan cheese. Stuff each chicken breast with the mushroom mixture and cheese mixture. Place stuffed chicken breasts in a baking dish and bake in the preheated oven for 25-30 minutes, or until chicken is cooked through and cheese is melted and bubbly.

Chicken Cordon Bleu Meatloaf

1 lb. ground chicken	½ cup breadcrumbs
½ cup grated Parmesan cheese	1 egg
1 Tbsp. Dijon mustard	1 tsp. garlic powder
Salt and pepper to taste	6 slices deli ham
6 slices Swiss cheese	

Preheat your oven to 350* & line a baking sheet with parchment paper. In a large bowl, combine the ground chicken, breadcrumbs, Parmesan cheese, egg, Dijon mustard, garlic powder, salt, and pepper. Mix until well combined. On the prepared baking sheet, form half of the meat mixture into a loaf shape. Layer the ham and Swiss cheese on top, then cover with the remaining meat mixture, sealing the edges to enclose the filling. Bake in the preheated oven for 45-50 minutes, or until the meatloaf is cooked through and the internal temperature reaches 165*. Let rest for a few minutes before slicing and serving.

Heath Candy Bar Poke Cake

1 German Chocolate Cake Mix	1 jar Caramel Ice Cream Topping
1 jar Hot Fudge Ice Cream Topping	3 Heath Bars, crushed
1 large tub Cool Whip	

Preheat the oven according to the box instructions. Prepare the German chocolate cake batter as directed on the box. Pour the batter into a 9 x 13 inch pan and bake according to the instructions on the box. Once the cake is baked, use a wooden spoon handle or a straw to poke holes all over the cake while it is still hot. Warm up both the caramel and fudge ice cream toppings. Pour them evenly over the cake, allowing them to seep into the holes. Sprinkle the cake with 2 crushed Heath bars. Let the cake cool completely. Once the cake is completely cooled, cover the entire cake with Cool Whip. Sprinkle the remaining crushed Heath bar over the top of the Cool Whip.

Music Notes



All Creatures of Our God and King

All Creatures of Our God and King 1225

1. All crea-tures of our God and King, Lift up your voice and with us
2. Thou rush-ing wind that art so strong, Ye clouds that sail in heav'n a-
3. Thou flow-ing wa-ter, pure and clear, Make mu-sic for thy Lord to
4. And all ye men of ten-der heart, For-giv-ing oth-ers, take your
5. Let all things their Cre-a-tor bless And wor-ship Him in hum-ble-

sing— Al-le-lu-ia! Al-le-lu-ia! Thou burn-ing sun with gold-en
long— O praise Him! Al-le-lu-ia! Thou ris-ing morn in praise re-
hear. Al-le-lu-ia! Al-le-lu-ia! Thou fire so mas-ter-ful and
part. O sing ye! Al-le-lu-ia! Ye who long pain and sor-row
ness. O praise Him! Al-le-lu-ia! Praise, praise the Fa-ther, praise the

beam, Thou sil-ver moon with soft-er gleam-
joice; Ye lights of eve-ning, find a voice—
bright That giv-est man both warmth and light— O praise Him!
bear, Praise God and on Him cast your care.
Son, And praise the Spir-it, Three in One.

O praise Him! Al-le-lu-ia! Al-le-lu-ia! Al-le-lu-ia!

So many stories have arisen around St. Francis of Assisi that it's difficult to separate truth from fiction. We know he was born in 1182 in central Italy, son of a rich merchant. After a scanty education, Francis joined the army and was captured in war. He came to Christ shortly after his release, renounced his wealth, and began traveling about the countryside, preaching the gospel, living simply, seeking to make Christ real to everyone he met.

Francis loved nature, and many stories spotlight his intention with animals. Once as he hiked through Italy's Spoleto Valley, he came upon a flock of birds. When they didn't fly away, he decided to preach them a little sermon: "My brother and sister birds," he reportedly said, "you should praise your Creator and always love Him. He gave you feathers for clothes, wings to fly, and all other things you need. It is God who made your home in thin, pure air. Without sowing or reaping, you receive God's guidance and protection."

The flock, it is said, then flew off rejoicing.

That perspective is reflected in a hymn Francis composed just before his death in 1225, called, "Cantico di fratre sole"—"Song of Brother Sun." it exhorts all creation to worship God. The sun and moon. All the birds. All the clouds. Wind and fire. All men of tender heart. All creatures of our God and King.

Though written in 1225, an English version didn't appear until 1919, when Rev. William H. Draper decided to use it for a children's worship festival in Leeds, England.

But is it sound theology to exhort birds and billowing clouds to lift their voices in praise? Yes! "All Creatures of our God and King" simply restates

an older hymn—Psalm 148—which says:

*Praise Him, sun and moon; / Praise Him, all you stars of light.... /
You great sea creatures and all the depths; / Fire and hail, snow and clouds; /
Stormy wind, fulfilling His word; / Mountains and all hills; /
Fruitful trees and all cedars; / Beasts and cattle; /
Creeping things and flying fowl ... / Let them praise the name of the Lord, /
For His name alone is exalted ... / Praise the LORD!*

Taken from the book "Then Sings My Soul" By Robert J. Morgan

CONFIRMATION MAY 19, 2024



Congratulations- Brody Barge, Jason Dively, & Brooklynne Dively!!!



Bible School, 2024

- Monday - God Goes with Jacob
- Tuesday - Ruth Chooses to Go
- Wednesday - Young Jesus Shares Wisdom
- Thursday - Jesus Calms the Storm
- Friday - The Good News Sparks Joy

