**South Milwaukee United Methodist church**

1327 Marshall Ave, South Milwaukee, WI 53172

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## ***The Chimes***

## ***May 2017***

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**EDUCATION WORK AREA**

The youth will perform in church on 5/21/2017.

Please bring in your old aluminum cans for recycling. Proceeds from your donations benefit our youth.

**Vacation Bible School**

Will be held on Sunday July 23rd – Thursday July 27th from 5:00 PM – 7:45 PM.

The last day of Sunday School for summer break will be on Sunday May 21st.

Thank you to all the Teachers who shared their talent with the kids.

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**Finance Report**

1. Weekly Budget Needs $3,380.00.
2. Received for 1st quarter 13 weeks, average $3,030.98.
3. Individual members per year for Conference Apportionments, $127.00.
4. Monthly Conference Apportionments, $2,114.
5. Received average monthly 1st quarter, $1,177.65.

**MISSION WORK AREA**

**Milwaukee Rescue Mission**

In March we received 7 packages of disposable razors, 7 deodorants, 14 tubes of toothpaste, and 19 packages of tooth brushes. Many Thanks!

**The May Mission Project will be The South Milwaukee Human Concerns.**

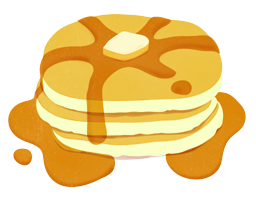
Listen for Marilyn Larus’ announcement in church.

Urgent Children Needs

Children’s Scissors-round tip for School Kits

Rulers 12”- long with metric for School Kits

Baby Gowns or sleepers for Layette Kits



**Pancake Breakfast**

**MAY 21, 2017**

Thanks to all who made our last two Pancake Breakfast so sucessful. We plan to have another one on May 21st**.** Again we had a good crew to help us!

**Wisconsin Conference Kits**

**Kid’s Kits:**

1 tooth brush 24 count pack of Crayola crayons

1 tooth paste 1 comb

1 washcloth 1 flavored lip balm

6 pencils 1 travel-size tissue packet

1 kid shampoo 1 pack of party-favor-sized Play-Doh

1 board book 6 kids’ adhesive plastic bandages

1 coloring book 1 pack of hairclips/pony tail holder

All items placed in a gallon plastic zipper bag

*The pennies from the penny jar will be taken to Annual Conference, all items due on June 4th.*

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**Scripture Readings for May, 2017**

**May 7**

Acts 2:42-47

Psalm 23

1 Peter 2:19-25

John 10:1-10

**May 14**

Acts 7:55-60

Psalm 31:1-5, 15-16

1 Peter 2:2-10

John 14:1-14

**May 21**

Acts 17:22-31

Psalm 66:8-20

1 Peter 3:13-22

John 14:15-21

**May 25 Ascension Da**

Acts 1:1-11

Psalm 47

Ephesians 1:15-23

Luke 24:44-53

**May 28**

Acts 1:6-14

Psalm 68:1-10

1 Peter 4:12-14; 5:6-11

John 17:1-11

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**100th Celebration!**

On Sunday, May 28th from 1:30 – 3:00 PM

Will be a 100th Birthday Celebration for Norma Schmidt. It will be a time to share stories, and visit with Norma and her family on this historic event. All are welcome to attend in the Fellowship Hall. Birthday cake and coffee to be served. Lets show Norma how much she is truly loved!

**DATES TO REMEMBER**

* **May 14th Mothers’ Day**
* **May 21st Confirmation Graduation**
* **May 21st Pancake Breakfast**
* **May 29th Memorial Day**

**Birthdays**

May 28th will be our Birthday Celebration Day. Plan to attend (immediately following the 9:00 A.M. Service) for Birthday cake, beverage, coversation and fellowship with other birthday people.

5/01 Mavis Nayana

5/03 Barbara Mueller

5/05 Thomas Kasper

5/08 Eric Risch

5/09 Steve Smith

5/10 Ray Brunlinger

5/14 Tyler Orthmann

5/16 Jennifer Gentil

5/17 Jerry Goudy

5/21 Joy Gale

5/25 Timmy Smith

**Norma Schmidt**

5/26 Troy Orthmann

Jennifer Literske

5/28 Michelle Haslam

5/29 Betsy Moore

**Recipe of the Month**

**Rhubarb Torte**

**2 c. flour 1 T. sugar**

**1 c. butter**

Mix as for pie crust. Press into a 9 x 13-inch pan and bake for 15 minutes.

**1 ½ c. sugar ½ c. milk**

**2 T. cornstarch ¼ c. orange juice**

**3 c. rhubarb, cut up 3 egg yolks, beaten**

Put all ingredients, except egg yolks, into saucepan. Cook until rhubarb is tender and mixture has thickened. Add a small amount of mixture to beaten egg yolks. Mix together. Add to hot mixture and bring back to bubbling. Pour over crust.

**3 egg whites 3 T. sugar**

Beat until stiff peaks form. Spread over top of rhubarb mixture to the edge. Put in oven until meringue turns golden brown.

