

James Thompson Jimmy Shields Susan Holliday



Coordinator: Bonnie Ludlum

- Sarah Payton, Austin
- 11 Libby, Rachel
- 18 Magen, Jessica
- 25 Sarah Lopez, Emee Raye

First Baptist Church 1015 Church Street P. O. Box 539 Scotland Neck, NC 252-826-3911 (phone) 252-826-0924 (fax)

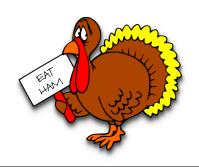
Email: snbaptist@embarqmail.com

Website: www.fbcscotlandneck.org

Rev. Paul Spradley 252-578-8279







Verse of the Month How great is our Lord! His power is absolute! His understanding is beyond comprehension! The LORD supports the humble, but he brings the wicked down into the dust. — Psalm 147:5-6

Sun	Mon	Tue	Wed	Thu	Fri	Sat
Daylight Savings Time ends on Sunday October 4th! Set your clocks back one hour on Saturday night before you go to bed.	FALLBACK			I	2	3 10:00 a.m. Operation Christmas Child shoebox packing party
4 Daylight Savings Time ends 9:40 am Sun School 11:00 am Worship 2:00 pm Scotland House 4:30 pm BLAST Bible Club 4:30 p.m. Youth 6:30 pm Worship	5	6 Election Day Get out and vote! 6:00 pm Worship Team 7:00 pm Choir Practice	7 7:00 pm Prayer/Bible study 8:00 pm Finance Committee	8	9	10
Thank a veteran! 2:40 am Sun School 11:00 am Worship 4:30 pm Women's Bible Study 6:30 pm Worship	12	6:00 pm Worship Team 7:00 pm Choir Practice	7:00 pm Prayer/Bible study 8:00 pm Deacons Meeting	15 2:00—6:00 Red Cross Blood Drive	16	17
9:40 am Sun School 11:00 am Worship 4:30 pm BLAST Bible Club 4:30 p.m. Youth 7:00 pm Community Thanksgiving Service At FBCSN	19	6:00 pm Worship Team 7:00 pm Choir Practice	21 No Evening Service	22 Thanksgiving Church office closed	23	24
8:00 am Brotherhood Bkfst 9:40 am Sun School 11:00 am Worship No Evening Activities	26	27 6:00 pm Worship Team 7:00 pm Choir Practice	7:00 pm Church Conference		CHRISTMAS OFFERING TO THE LOTTICE TH	NG



Enjoy searching for seasonal aspects of God's creation!



What you need:

- Family members and friends, divided into groups if desired
 Maps of local areas
 Lists of fall-related items
- (one per person or group)
 Digital cameras or
- smartphones
- Prizes

What you do:

- 1. Hand out maps and lists of items (scarecrow, pumpkin, red leaf, squirrel, apple tree, pine cone, acorn, bug, bird, sunflower, etc.)
- 2. Instruct participants to walk through their assigned area, find and take photos of the items, and report back at a specific time.
- 3. When everyone returns, share your photos. Award prizes for the most items found, the most unusual item and so on.

WHY TURKEY FOR THANKSGIVING?

When Americans sit down with their families for Thanksgiving dinner, most of us will probably gorge

ourselves on the same traditional Thanksgiving menu, with turkey, cranberry sauce, stuffing, and pumpkin pie taking up the most real estate on our plates. How did these dishes become the national "what you eat on

Thanksgiving"options, though?

The Pilgrims may not have had turkey

Turkey may not have been on the menu at the 1621 celebration by the Pilgrims of Plymouth that is considered the First Thanksgiving. There were definitely wild turkeys in the Plymouth area, as colonist William Bradford noted in his journal. However, the best existing account of the Pilgrims' harvest feast comes from colonist Edward Winslow, author of Mourt's Relation: A Journal of the Pilgrims at Plymouth. Winslow's first-hand account of the First Thanksgiving included no explicit mention of turkey. He does, however, mention the Pilgrims gathering "wild fowl" for the meal, although that could just as likely have meant ducks or geese.

So why do we chow down on turkey, then?

It helps to know a bit about the history of Thanksgiving. While the idea of giving thanks and celebrating the harvest was popular in certain parts of the country, it was by no means an annual national holiday. Presidents would occasionally declare a Thanksgiving Day celebration, but the holiday hadn't completely caught on nationwide. Many of these early celebrations included turkey; Alexander Hamilton once remarked that, "No citizen of the U.S. shall refrain from turkey on Thanksgiving Day."

When Bradford's journals were reprinted in 1856 after being lost for a century, they found a receptive audience with advocates who wanted Thanksgiving turned into a national holiday. Since Bradford wrote of how the colonists had hunted wild turkeys during the autumn of 1621 and since turkey is a uniquely American (and scrumptious) bird, it gained traction as the Thanksgiving meal of choice for Americans after Lincoln declared Thanksgiving a national holiday in 1863.

How is the Election Day date chosen?

In 1845, the United States Congress chose a single **date** for all national **elections** in all states. The first Tuesday after the first Monday in November was chosen so that there would never be more than 34 days between **Election Day** and the first Wednesday in December.

Election Day is November 6 this year. Get out and vote!



Winter Squash Rolls by Tracey Mitchell; 2018 allrecipes.com

1 1/2 cups cubed winter squash
1 cup scalded milk
2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F/45 degrees C
6 cups all-purpose flour
1/2 cup white sugar

Directions

2 teaspoons salt

1/2 cup shortening

Preheat oven to 400 degrees F (200 degrees C). In a small saucepan, cover squash cubes with water. Bring to a boil and cook until tender, about 15 minutes. Drain, cool and mash.

In a small bowl, dissolve yeast in warm water. In a large bowl, combine 5 cups flour, sugar and salt. Stir in the yeast mixture, shortening, squash and milk. Mix well. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour. Divide the dough into twelve equal pieces and form into rounds. Place the rounds in a lightly greased 13x9 inch baking pan. Cover with a damp cloth and let rise until doubled in volume, about 30 minutes. Bake at 400 degrees F (200 degrees C) for 10 to 15 minutes or until golden brown.

