

Hartsville United Methodist Church
224 River Street, Hartsville, TN 37074
615-374-2400 ♦ www.hartsvilleumc.org

Methodist Messenger

October 2025



COME ONE, COME ALL!
Taco Tuesday in the fellowship hall beginning October 7th at 5 pm.
Ending on October 28th with the Fall Festival, with fun and games for the children.

Bible Study will not meet on October 6th, but will resume on October 13th after Taco Tuesday.

Coming November 1st: Annual Barbeque and Auction!



THE ANNUAL THANKSGIVING SERVICE WILL BE HELD ON NOVEMBER 23RD AT 5 PM, FEATURING JACK MCCALL AS THE SPEAKER.

ACTIVITIES AVAILABLE DURING SUNDAY SCHOOL TIME AT 10 AM.
THE CHOICES ARE AS FOLLOWS:

Class	Ages	Leader	Location
Nursery	Newborn – 3yo	Gilda	Downstairs
Youth Group	4yo- 5th grade	Kathy R.	Youth Classroom
John Wesley Class	18yo and up	John O.	Upstairs Classroom

Scriptures for worship in October: 5th- Luke 17:5-10, 12th Luke 17:11-19, 19th Luke 18:1-8, 26th Luke 18:9-14. We will be considering what it means to choose faith.
Notice the acolytes and the readers on the calendar. If any of these dates don't work, please let Pastor David know. The plan going forward is to have the same schedule each month, so he needs to know if that Sunday doesn't work so other arrangements can be made. We appreciate all who serve.

October 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	S ATURDAY
			1 Auction items due	2 Handbell practice 6 pm	3	4
Bible Sunday 5 Acolytes: Hadley Boswell and Madison Curtis Reader: Hadley Boswell	6	7 Taco Tuesday 5 pm No Bible Study 6 pm upstairs classroom	8 Choir practice 6 pm Christmas practice starts	9 Handbell practice 6 pm	10	11
12 Acolytes: Rhett & Alannah Butler Reader: Alannah Butler	13 Staff Parish 5:30 pm	14 HeadStart in Basement 8 am Taco Tuesday 5 pm Bible Study 6 pm upstairs classroom	15 Choir practice 6 pm	16 Handbell practice 6 pm	17	18
19 Acolyte: Mallie and Morgan Robertson Reader: Morgan Robertson	20 UMW 6 pm	21 Taco Tuesday 5 pm Bible Study 6 pm upstairs classroom	22 Choir practice 6 pm	23 Handbell practice 6 pm	24	25
26 Acolyte: Madison Curtis Reader: Madison Curtis	27	28 Taco Tuesday 5 pm Fall Festival	29 No Choir practice	30 No Handbell practice	31	

Holidays and Observances: 13: Columbus Day, 31: Halloween

Wiki Calendar

PRAYER LIST

Please update the church when you can on those on this list and on others who need to be added. Thank you.
Chasity Nowlen, Alice White, Jeff Wyatt, Maxton Hawkins, Rosemary Denham, Eli Pedigo, Helen & Don Voss, David Parker, Amanda Garey, Tom Harris, Ashley Warwick, Levi Owen, Eddie Taylor, Wendy Finn, Evelyn O'Neill, Bill and Vivian Arnold, Norene Byrd, Tina Hiett.

Help Center-Stuffing **Ministry of the Month-Food Boxes**

Please provide the requested food to support the Help Center.

Your Service

Ushers-Dustin Dillehay Family
Prayer Team-October 5th Kathy Lindsey, 12th Leah Satterfield, 19th Betty Gross, 26th Tina Hiett
Flowers- October 5th Betty Gross, 12th Cassie Hassler, 19th Connie Dillehay, 26th Mary Sanchez
Children's Message-5th John Oliver, 12th Kathy Atwood, 19th Melissa Robertson, 26th Martha Dawson

The Chapel Hill Chronicle



Chapel Hill United Methodist Church

92 Beasley Bend Road in Riddleton,TN
Sunday Worship at 9 AM
Sunday School at 10:15 AM

"I'm so glad I live in a World where there are Octobers." ~Lucy Maud Montgomery

GIRLS OF OCTOBER:

Torri Chandler	October 6th
Sadie Holder	October 29th
Alison Kimble	October 18th
Alicia Mabery Robinson	October 29th

DEARLY DEPARTED/MISS U LOVE U:

Steve Hensley	October 21st
Johnny Lee	October 25th
Jordan Watkins	October 31st

Words of thanks to everyone for our success at the 2025 Hartsville Fair. Couldn't do it without you, Customers, Contributors and Volunteers alike. We love you. Pray that we can continue with our Fair work in the 2026 season.

"Let no one despise you for your youth, but set the believers an example in speech, in conduct, in love, in faith, in purity." 1 Timothy 4:2

I know this "Little Girl." I call her "Little Girl." She lets me do so because the term comes from my heart and is meant as a term of endearment toward her. She is actually 27 years old. I've been enjoying her friendship at work and sometimes away since she was 20 or 21 years old. There is no "Age Gap" around her. I find that very interesting.

Since then she has taught text abbreviations to me, keeps me in interesting, fun Apps, explains interesting, fun Apps to me, explains to me almost everything in this day's world that I do not understand or cannot figure out, i.e.: Technology. She turns me on to Netflix and other shows she thinks will entertain me. She fixes my hair, threatens me with make-up and makeovers, tells me when my elbows are gray and need attention with lotion, she reminds me to "Don't get run over" when I cross the street to go mail the Mail. The first Christmas I knew her she wrapped many gifts for me to open on Christmas Day because she wanted to give me the "Magic of Christmas." This year when I turned Medicare age she took it upon herself to prepare a wonderful birthday breakfast that she brought to work of Snake Eyes, fruit and juice. She gifted me a towel warmer to warm up and limber my old, stiff bones in the morning to help me get to work on time. This Summer she has brought in from her garden almost weekly colorful, fresh cut wildflower arrangements that we use in the office, then I take them home and use them on my kitchen table. My kitchen has been filled with her energy and cheerfulness almost all Summer. I could go on for sentences and sentences about all the things she does for me, but she, too, has a consciousness about the homeless, stray animals, babies and children in need, families in need, community projects, her family and friends, the rest of her work family… She farms some w/grandpa Jerry, takes care of a home and husband, she helps work weddings, she does Sorority things and helps her Sorority Sisters. I'll bet she dreams every night in full color about something else to do. Did I mention she is learning to play the harmonica and to speak Spanish, she travels…

She has these parents that observantly let her think and act for herself growing up. Her father is a quirky, good-looking genius, her mother is lovely, intelligent, and open minded. She is like both of them: quirky, lovely and intelligent. She is full of zest and vigor and knowing her and being around her gives me zest, vigor, smiles and laughter. She keeps me relevant in this fast-paced and ever-changing world. I write about her to let her know how I appreciate the part she takes in my life, and how my hope for the future is renewed every day because of the way she lives her young life. She knows just how to grow old with an open-minded kindness that she started in the beginning of her life. Heart and actions like hers do not exist without God living every minute in her heart and mind. I am so glad that our future looks bright because of our very gifted, hard-working and thinking young minds. In the midst of what seems like many problems in our world, just remember the beauty, freshness and motivation of being young and living and praying for each other.

SO, please know Ruth, how happy we are to have you and your young, beautiful, smart ideas, mind and self at Hartsville/Chapel Hill UMC's. Love us, teach us, make us smile. We are thankful for you. Welcome. 😊 **~lh**

"Be kind to one another, tender-hearted, forgiving one another, as God in Christ forgave you." ~Ephesians 4:32

Hartsville First United Methodist Church
224 River Street
Hartsville, TN 37074

FRANK'S SNAKE EYES:
1 LB SAUSAGE 2 8OZ. PACKAGES OF CRESCENT ROLLS 1 8OZ. PACKAGE OF CREAM CHEESE (SOFTENED)

Crumble and cook/brown sausage in skillet and drain;
Spread dough from one can of Crescent rolls out onto work surface to create one sheet of dough; Spread ½ of the Cream Cheese over dough, leaving a ½ inch margin on each edge; Sprinkle ½ cooked sausage evenly over Cream Cheese; Starting at long edge roll dough around filling into a log, wrap in plastic or parchment paper; Repeat with other can of Crescent Rolls and ingredients; Refrigerate each log for one (1) hour;

Preheat oven to 375 degrees; Unwrap rolls and cut into ½ inch thick slices and place on cooking sheet;

Bake until golden brown, 10 – 15 minutes.

DELICIOUS