

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

Methodist Messenger

August Issue 7



Eastern District of the Tennessee Western Kentucky Conference

We are now a part of a much larger, newly created District, and our new District Superintendent is Reverend Cynthia Talley. We also now have an Assistant to the District Superintendent, Reverend Ryan Bennett, who serves at Lebanon First UMC. Our District administrator is still Robin Stanfield. We can share with the District what we have going on: We would love to celebrate the ways your churches are making an impact in the communities throughout the Eastern District. If your church has a story of ministry, mission, outreach, or transformation to share, we invite you to send it our way. Let us also know what is happening within your church, for example, local church events. This will allow us to have an opportunity to be more connectional. Please email your story or upcoming event information to eastern.district@twkumc.org. To share stories for consideration in the TWK conference newsletter, click below:

Conference Newsletter https://twkumc.org/eastern-district/



We will have our annual Ice Cream Social on August 9th at 4 PM. You are welcome to make ice cream to share. Come and enjoy some homemade Ice Cream.

On August 30th, the fifth Sunday, we will have a dress-down Sunday, but this time we will worship indoors. As always, we will have a hymn sing with this worship service. Please invite family and friends to join us.

Help Center: August Soup or personal hygiene items.

Ministry of the Month-June Backpack Program

Your Service

We appreciate all who serve.

Greeters and Ushers-The Crabtrees **Prayer Team-August 2 Melissa Robertson, 9 Zandria Gwin, 16 Kathy Lindsey, 23 Leah Satterfield, 30 Betty Gross**. **Children's Message-2nd** Pastor David, 9th John Oliver, 16th Kathy Atwood, 23rd Melissa Robertson, 30th Beth Crabtree. **Acolytes** & Readers-2nd Turner & Nate Dillehay, Turner reader, 9th Madison Curtis both, 16th Hadley Boswell both, 23th Morgan & Mallie Robertson, Morgan reader, 30th Alannah and Rhett Butler, Alannah Reader.

August 2026

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2 Sunday	3	4	5 Choir 6 p	6 Election Handbells 6 p	7	8 Basement reserved 9 a-11 a
9 Ice Cream Social 4 p	10 UMW 6 p	11	12 Choir 6 p	13 Handbells 6 p	14	15
16	17	18	19 Choir 6 p	20 Handbells 6 p	21	22
23	24	25	26 Choir 6 p	27 Handbells 6 p	28	29 Handells AUGUST 29 (SAT)
30 Handbells Dress down Potluck meal	31					

A Word From Your Pastor:

School has begun again for the new school year, so I encourage you to be praying for the teachers, administrators, staff, and students. Please let them know that you are praying for them and that God is with them. I appreciate all those who work at our schools and know that it isn't always easy. I pray that we can find other ways to support our schools.

We will be gearing up for the fall in the coming days. We will kick it off with another dress-down Sunday on August 30th. You are welcome to dress casually, but please note that we will be worshiping in the sanctuary. This worship will include a Hymn Sing, and we will have a potluck meal after worship. I am still considering what our Tuesday Bible Study at Goose Creek Coffee will study. Anyone is welcome to join us, and we always have a good time and good study.

Looking forward to September, we will have a Bible Sunday, during which we will give our children who haven't received a Bible one. Dr. Clint Satterfield will begin to teach our confirmation classes each Sunday morning, either in August or September. Please encourage our youth who haven't been through confirmation to attend. The ones who have are welcome to participate as well.

Let us begin our fall season strong in worship and study. Our spiritual growth and discipleship are very important. I am looking forward to what God will be doing in and through us this fall as we move forward with Jesus. Grace and peace in Christ. *Pastor David*

Please note that the United Methodist Women have moved their meeting day to the second Monday of each month.

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

Hey, Grown-ups: "I bet deep down you still wish your mom would take you clothes shopping every August for the new school year." ~Bridgett Willard

BIRTHDAYS:

Mikayla Richardson	August 5th
Linda McDonald	August 9th
Brandon Maberry	August 9th
Jere Draper	August 11th
Don Grandstaff	August 18th
George McDonald	August 29th

IN MEMORY:

Molly Damron	August 5th
Mary Akers	August 9th
Beverly Lee	August 10th

Rest in peace, beautiful ladies. We remember the best of you, for that's what you left in our hearts and minds.

HARTSVILLE UMC ICE CREAM SOCIAL:

Sunday, August 09, 2026 @ 4 p.m.

TROUSDALE COUNTY FAIR:

SEPTEMBER 10-12, 2026, AT THE TROUSDALE COUNTY HIGH SCHOOL CAMPUS.

Pray for a good school year for students and teachers, 2026 – 2027!!!!

"What a wonderful God we have—He is the source of every mercy, and the one who so wonderfully comforts and strengthens us." Corinthians 1:3-4

EGGPLANT PARMESAN BOATS

(A recipe for the end of Summer – My eggplant in the garden will peak and will be plentiful this month)

*1 eggplant, trimmed and sliced in half lengthwise
*1 – 2 tablespoons extra virgin olive oil
* ¾ – 1 teaspoon kosher salt
* ¾ teaspoon black pepper
* ½ cup marinara sauce
* ½ cup mozzarella cheese
* 2 tablespoons grated parmesan cheese
*Crushed red pepper flakes – OPTIONAL for heat

Preheat oven to 420 degrees. Mist a baking sheet with nonstick oil spray;

Score the eggplant halves by creating a cross-hatch pattern using the tip of a knife. Place cut side up on prepared baking sheet and drizzle olive oil evenly over the tops. Sprinkle on the salt and pepper.

Roast in the oven for 20 – 25 minutes until the eggplant becomes fork tender and juicy (you should be able to squish the flesh with a fork; if it looks dry, spritz oil spray over the tops and place back in oven for 5 more minutes or so.

Remove from oven, add sauce evenly over the tops, then sprinkle on the mozzarella cheese, parmesan and (OPTIONAL) red pepper flakes.

Place back in the oven on the top rack for about 5 more minutes or until the cheese is melted and bubbly, watching carefully to make sure the cheese doesn't burn. Let slightly cool and enjoy!

NOTES: There's no need to peel the eggplant – the skin will soak up the sauce and add extra flavor and nutrition.

Make sure to score the eggplant flesh in a deep crisscross pattern. The smaller the crisscross squares, the better.

Check Boats at 20 minutes, and if the eggplant looks dry, give it another light misting and place back in the oven until its fork tender.

"The summer's lease hath all too short a date." ~Shakespeare

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Best Peach Ice Cream Recipe for Ice Cream Maker

Prep Time 1hour hr 15minutes mins Chilling Time 2 hours Total Time 3hours 15minutes

Ingredients

4 large peaches1,2 about 1 to 1 and ½ pounds ½ cup (100g) granulated sugar 1 teaspoon fresh lemon juice 2 cups heavy cream 1 cup whole milk ¼ cup granulated sugar 2 teaspoons vanilla extract ⅛ teaspoon salt

Peel and slice the peaches, then place in a medium-sized bowl. Add the sugar and lemon juice and stir a few times to coat.

Cover the peaches loosely and allow them to sit at room temperature in the sugar and lemon juice for 1 hour to soften and release their juices. Strain the peach syrup into a small bowl and set aside. Add the peaches to a blender or food processor and pulse a few times to turn the peaches into small pieces. Large pieces will be too hard to eat frozen, but some larger pieces are ok. When the peach pieces are to your liking, remove them from the blender or food processor and set aside.

ICE CREAM: Place prepared ice cream maker attachment onto stand mixer fitted with the dasher. In a large bowl, combine the reserved peach syrup, heavy cream, milk, sugar, vanilla, and salt and whisk until everything is combined and the sugar starts to dissolve. 2 cups heavy cream,1 cup whole milk,¼ cup granulated sugar,2 teaspoons vanilla extract,⅛ teaspoon salt

Process according to manufacturer's directions (it should take about 20-30 minutes).

When ice cream is finished churning, remove the ice cream maker from the mixer, add the reserved peaches, and stir to distribute evenly. Transfer the ice cream to a freezer-safe container and freeze for at least 2 hours. Notes: Peaches: if using frozen peaches, allow to thaw completely before soaking and do not discard any juice. Canned peaches: I do not recommend making this homemade peach ice cream with canned peaches (store-bought or home canned), unless they have absolutely zero added ingredients.