

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

Methodist Messenger

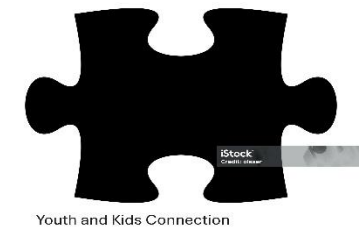
September Issue 9



Tuesday at 6 PM at the church in the upstairs classroom. The study will begin again on September 15th; please consider joining us. We will start a study entitled "The Jesus Paul Knew." We always have fun and learn a lot.



We will begin **Confirmation class** on **September 13** during Sunday School time, with Dr. Clint Satterfield facilitating. Please have your young person who has agreed to participate there.



Don't forget we have Kid Connection classes during Sunday School time. Please bring your children so they can learn more about their faith.
Trousdale County Fair is September 10-12 at the High School.

Our Annual Charge Conference will be on September 27th at 1:30 PM. We will be spending the next few weeks preparing, and I want everyone to know that all are invited to attend.

Help Center: September: Soup or personal hygiene items.
Ministry of the Month-September-Help Center, canned meat.

Your Service
We appreciate all who serve.

Greeters and Ushers-Friends. Prayer Team-6-Tina Hiett, 13-Zandria Gwin, 18-Kathy Lindsey, 22-Kathy Robertson, 27-John Oliver. Children's Message-6Marth Dawson, 13-Melissa Robertson, 20-Kathy Atwood, 27-Beth Crabtree. Acolytes & Readers-6-Hadley Boswell, 13-Morgan and Mallie Robertson, Morgan-reader, 20-Turner and Nate Dillehay, Turner-reader, 27-Madison Curtis.

September 2026

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1	2 Choir 6 PM	3	4 Fair Banquet 6 PM	5 Macey Hawkins Basement 2 P-4 P
6	7	8	9 Choir 6 PM	10	11	12 **Pancake Breakfast** **7:30 AM-10 AM** **High School Cafeteria**
13Children's Bible Sunday Potluck and Council Meeting after worship.	14 Worship Committee 5 PM UMW 6 PM	15 Bible Study 6 PM	16 Choir 6 PM	17 Handbells 6 PM	18	19
20	21	22 Bible Study 6	23 Choir 6 PM	24 Handbells 6 PM	25	26
27 Potluck after worship. Charge Conference 1:30 PM	28	29 Bible Study 6 PM	30 Choir 6 PM			

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

The Pancake Breakfast is a church-wide fundraiser, and we need your help in making it a success. Please volunteer to help on the day of the fundraiser. Volunteers, please show up at the High School Cafeteria at 6:30 AM. Enjoy the fair afterwards.

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

"September days have the warmth of summer in their briefer hours, but in their lengthening evening a prophetic breath of Autumn." ~Rowland Robinson

BIRTHDAYS:

Nelson Rollins	September 8th
Penny Farley	September 21st
Randy Hensley	September 25th

ANNIVERSARIES:

Nelson & Barbara Rollins	September 3rd

MISS YOU, LOVE YOU, ALWAYS:

Herman Henry	September 20th
Leon Richardson	September 22nd
Mary Akers	September 23rd
Helen Royster	September 30th

SEPTEMBER SPECIAL DAYS:

Labor Day	September 7th
Grandparent's Day	September 13th
First Day of Autumn	September 22nd

"It's the first day of Autumn. A time of chocolatey mornings, and toasty marshmallow evenings, and, best of all, leaping into leaves." ~Winnie the Pooh

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

BIBLE STUDY is on course to begin at the Goose Creek Coffee Shop in September.

This has been a Summer that we at Chapel Hill shall remember with heartbreaking sadness, some regret (for all the things we did not do or say when the chance(s) were present). It has been a Summer of nostalgic change, and a summer of weeping, and a Summer of comforting each other, strengthening each other so that we may stand up each day and face our daily lives without what is common for us to do and without our loved ones that left too soon. It has been a faith-testing summer. A Summer where we tightly wrap our minds and hearts around our faith from our Father. Jeremiah wrote: **"The steadfast love of the Lord never ceases; His mercies never come to an end; they are new every morning; great is your faithfulness." ~Lamentations 3:22-23.** Thank you, Dear Father, for our strength that we find to live our lives through anything from our faith we find in you. You give us the love of and memory for Herman, the good farmer, husband, father, and friend, Leon, the beautiful young boy who loved animals, his family, and us; and Mary Akers, who loved us unconditionally and who loved fun. You gave us the memory of Helen's laughter and beautiful smile, along with her love of farming, Your good earth, and attending her chosen Church, Chapel Hill. You gave us, for a short time on Your earth, marvelous, lovely Diana, whom we will cherish in our hearts while here and bask in her beauty when there with her once again. We know she is there, protected by Your love and grace, with happiness all around. We are thankful for our years with Jody and that his sudden departure from us relieved his pain and ailments because he believed in Your promise of eternal life to live in Heaven forever in beauty, peace, kindness, and love. Who could ask for anything more? With You in our hearts we don't have to understand why. It just is. Thank you for sharing these, your lives with us. We know you will comfort us, and we will comfort you with our hearts full of Your peace and love to share in this life with everyone. **~lh**

OTHER SPECIAL SEPTEMBER DATES:
Patriot Day 9/11, Rosh Hashanah begins 9/11, National POW/MIA Day,9/18, Yom Kippur begins 9/20, Gold Star Mother's Day 9/27.

"When you are reluctant to change think of the beauty of Autumn." ~VV Brown

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Baked Pears with Brown Sugar and Butter

Servings 4

Ingredients

- **4 medium or large pears Bosc, Anjou or any other firmer variety suited for baking**
- **1/4 cup light brown sugar 1/4 teaspoon cinnamon (optional)**
  1/8 teaspoon nutmeg (optional) 1/2 whole lemon, juice only 2 to 4 tablespoons unsalted **butter, cut into 1/4" cubes 1/8 teaspoon** kosher salt **1/2 teaspoon vanilla extract**

Prep: Preheat oven to 400F. Line a 10"x7" or a 9"x9" baking dish with parchment paper if you prefer easier cleanup, or spray it with nonstick spray. If doubling the recipe, use a 9"x13" baking dish or any other rimmed baking dish that will fit pears snugly to each other (see Note 1 at the bottom).

Peel & Core: If using a firm pear variety like Bosc, peel them. Remove the core with a melon baller or a small spoon. To help retain shape, leave the peels on.

Set the pears cut side up inside the pan. Drizzle with lemon juice to prevent browning. Sprinkle with brown sugar mixed with nutmeg and cinnamon (if using) and salt. Arrange the cubed pieces of butter on top of the pears. Drizzle with vanilla extract.

Bake for 30 minutes, cut side up. Turn the pears cut side down. Spoon the caramel over the tops to prevent browning. Bake for another 20-50 minutes or until the pears are soft and the caramel is thickened.

Serve warm with vanilla ice cream, yogurt, sour cream, or a sprinkle of roasted walnuts or sliced almonds. Spoon the caramel over the pears.