

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

Methodist Messenger

November Issue 11



Don't forget we have Kid Connection classes during Sunday School time. Please bring your children so they can learn more about their faith. Our Children's church continues for children of parents who choose to send their children.

From your pastor:

This year, All Saints Sunday falls on November 1, which is All Saints' Day. All Saints' Day is a day of remembrance for our saints. We remember our saints who have gone on before us to God in heaven, but according to the New Testament, our saints are all those who are in Christ. So we should be remembering both the dead and those of our congregation who are still with us. We remember the dead by calling out their names during worship on All Saints' Sunday and ringing a bell for each one. I hope you will consider thanking someone who is with us who has been meaningful to you in your walk with Jesus.

I hope everyone has a grateful Thanksgiving. Remember to count your blessings and share with each other what you are thankful for.

Advent begins on November 29 this year. This is a season of the Church year that I always look forward to and have enjoyed since I was a child. I enjoy the special liturgy that we use with families and friends lighting the Advent Candle each week. I remember as a child having an Advent Calendar at home that we would open each day and learn something about Jesus. For those who don't know, Advent is a season of four weeks including four Sundays. Advent derives from the Latin adventus, which means "coming." The season proclaims the comings of the Christ—whose birth we prepare to celebrate once again, who comes continually in Word and Spirit, and whose return in final victory we anticipate. Each year Advent calls the community of faith to prepare for these comings; historically, the season was marked by fasts for preparation. We don't fast like the church of the past, as we do in Lent anymore. Each Sunday in Advent has a special theme. The first Sunday is hope, and we light a purple candle. The second Sunday's theme is peace, and again we light a purple candle. Week three is Hope Sunday, and we light a pink candle. Week four is Love Sunday, and we light the last purple candle. On Christmas Eve, we light the Christ candle, which is white. The white candle represents Christ as the Light of the world. I pray that we all will be prepared to celebrate the gift that we have been given by God, which is Jesus Christ our Lord on Christmas.

Help Center: November: Ramen or personal hygiene items. Ministry of the Month-Food Boxes

Your Service

We appreciate all who serve.

Greeters and Ushers-Jackie and Connie Dillehay. Prayer Team-1 Betty Gross, 8 Tina Hiatt, 15 Kathy Dies, 22 Kathy Robertson, 29 John Oliver. Acolytes & Readers-1Hadley Boswell, 8 Alannah & Rhett Butler, Reader Alannah, 15 Morgan & Mallie Robertson, Reader Mallie, 22 Madison Curtis, 29 Turner & Nate Dillehay, Reader Turner. Children's Message-1 Pastor David, 8 Beth Crabtree, 15 Melissa Robertson, 22 Martha Dawson, 29 Kathy Atwood.

November 2026

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 All Saints Day	2	3 Bible Study 6 p	4 Choir practice 6 p	5 Handbells practice 6 p	6	7
8	9 United Methodist Women 6 p	10 Bible Study 6 p	11 Choir practice 6 p	12 Handbells practice 6 p	13	14
15 Council Meeting after worship with potluck	16	17 Bible Study 6 p	18 Choir practice 6 p	19 Handbells practice 6 p	20	21 Chapel Hill UMC Chili and Soup Fundraiser 4 p-7 p
22	23 Decorate for Advent and Christmas	24 No Bible Study	25 No Choir practice	26 No Handbells practice	27	28
29 First Sunday of Advent	30					

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

"Let us solemnly remember the sacrifice of all those who fought so valiantly, on the seas, in the air, and on foreign shores, to preserve our heritage of freedom, and let us reconsecrate ourselves to the task of promoting and enduring peace so that their efforts shall not have been in vain." ~President Dwight D. Eisenhower, Veterans Day Proclamation, 1954

BIRTHDAYS:

Cricket Mitchell	November 14th
Becky Hoff	November 14th
Rebecca Draper	November 14th
Austin Johnson	November 18th
Larry Robb	November 19th
Roger Lewis	November 22nd
Cherrie Shackelford	November 30th

LOVED, MISSED AND THANKFUL FOR:

Jody Johnson	November 19th
Julie Paradis	November 23rd
Herman & Elaine Henry	November 26th
John Lee	November 30th

VETERANS DAY November 11th

"Lord, let War's tempest cease,
Fold the whole Earth in peace
Under thy wings!
Make all thy nations one,
All hearts beneath the sun…"
~Oliver Wendell Holmes, 1860

THANKSGIVING DAY November 26th

"There is always, always something to be thankful for."

ANNUAL CHAPEL HILL CHILI/SOUP SUPPER: Saturday, November 21, 2026. Flyers coming out soon!

UPCOMING IN DECEMBER: Please bring non-perishable food items to church on Sunday, December 7th. The items will be donated to the Smith County Help Center.

"Giving is not just about making a donation. It's about making a difference." ~K. Calvin

PICTURE THIS CHARMING STORY: Stella and Mable, two yellow Labs, make their first leaf pile jump this Fall season (The first of many). They have been leaping into giant piles of Autumn leaves since 2015. Their owner, Jody, Freeport, Maine, goes to great lengths to rake a huge pile and preserve the pile and the fun by drying wet leaves with a hairdryer and covering them with a tent to protect their crispness. They play games like "Hide In the Pile (just their faces peering out)," Lie In the Pile (Laying on their back on top of the pile), and "Periscope Of Hope (only a wagging tail sticking out of the top of the pile)." The reporter, Steve Hartman, who joined them in jumping into the colorful, massive pile, said, "This is everything Fall should be." Jody says, "It is worth the work because the joy of the jumps goes both ways. Dogs don't live as long as we do. They live in the moment, and they don't worry about everything as we do." And It is a good reason to rake the yard. 😊 **You can find this video on CBS Evening News. ~lh**

"Thou shalt not consider gravy a beverage." ~IB HAPPY THANKSGIVING FROM CHUMC, 2026

"As we express our gratitude, we must never forget that the highest appreciation is not to utter words but live by them." ~JFK, Veterans Day Proclamation, 1963 (RIP – 11/22/1963)

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Homemade Pumpkin Pie By John Kanell

Prep Time: 35minutes minutes
Cook Time: 55minutes minutes

1 (9-inch) homemade pie crust or deep-dish store-bought pie crust (See Notes!) ¾ cup packed light brown sugar (165g) ½ teaspoon ground cinnamon ½ teaspoon ground ginger ¼ teaspoon ground nutmeg ⅛ teaspoon cloves ½ teaspoon salt 1 (15-ounce/425g) can pumpkin puree
1 (12-ounce/354ml) can evaporated milk 3 large eggs room temperature

If using a homemade pie crust, roll the pie crust to a 14-inch circle. Line a 9-inch pie dish with the pie dough and crimp edges. Chill the crust until ready to use (see notes about blind baking). Position an oven rack in the bottom third, and preheat the oven to 400F. In a large mixing bowl, whisk together the sugar, spices, and salt. Add the pumpkin, milk, and eggs, and whisk until well combined. Pour into the pie shell. (You can brush the edges of the pie crust with an egg wash, if desired. If you are using a store-bought crust, you may have leftover filling.) Bake for 15 minutes. Reduce the oven temperature to 350F. Continue baking until the filling is puffed and jiggles slightly in the center when gently shaken, about 40 minutes. (If you have two store-bought crusts, reduce the second bake time by 10-15 minutes.) Remove from the oven and let cool completely on a wire rack. If making ahead, cover and refrigerate for up to 2 days before serving.
Using store-bought crust? The filling yield is 4¼ cups. This fills a standard 9-inch pan 1½ to 2 inches deep with a homemade crust. Shallow pans and pre-shaped frozen shells will hold less—fill a second crust or bake the extra as mini pumpkin pies.
If using a homemade pie dough, blind-bake the crust for an extra crispy shell. To blind bake, line the crimped pie crust with parchment paper and fill with weights. Bake for 15 minutes at 425°F. Remove the parchment and weights, then add the filling and bake as directed.