

Covenant Kids - October 2019

The Newsletter for the Kids of
First Congregational Church of Webster Groves

Tracey's Blessings — A Very Busy October



The theme for the Sunday School Year is *“So, What’s Your Story?”* We study many stories from the Bible during our class time in Sunday School, but we also need to tell our stories of faith. Children need to hear your story about your faith and this congregation of people, First Congregational Church of Webster Groves. Adults should ask children to tell their stories as well. Children often have powerful stories of faith. A quote from Mirabai Starr speaks to the value of stories: *“Our stories are one of the richest gifts we have to offer the world because, in telling our story, everyone finds a place at the table.”* Make room at your table for the sharing of faith stories.

Plan to be a part of church events during October so you can expand your stories and make new ones.

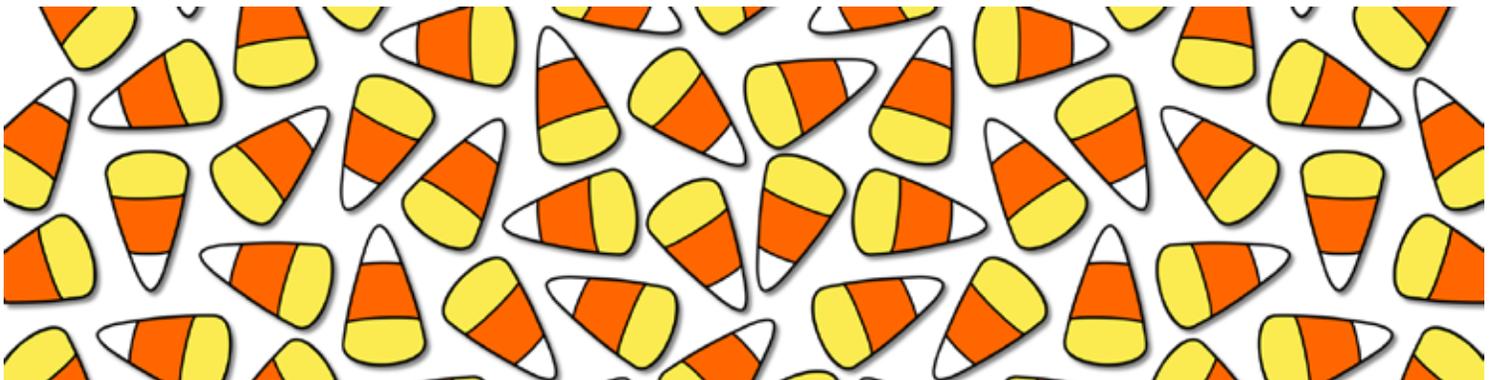
Upcoming Events

Blessing of the Animals — Saturday October 5, at 10:00 am in the Jubilee Garden. Bring your pet or their picture and receive a blessing!

All Church Wiener Roast and Halloween Celebration — Friday, October 18, at 6:30 pm – We will start off in the Jubilee Garden. Hot dogs and s’mores will be provided. Please bring a finger food and a chair. Games and fun are also provided! **Please email Tracey at tracey.harris@firstchurchwg.org** to let her know you are coming! All ages and families, including families of one, are most welcome!!!

Please be sure to read the other upcoming church events in the rest of The Covenant News.

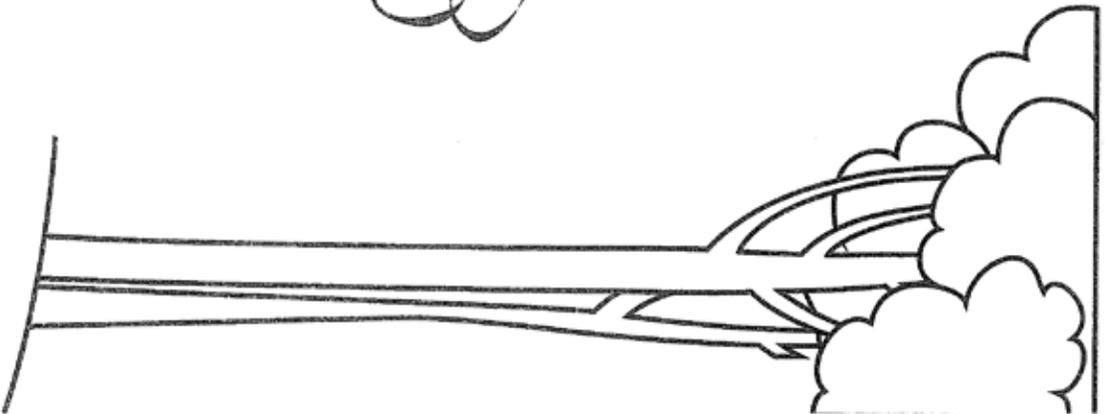
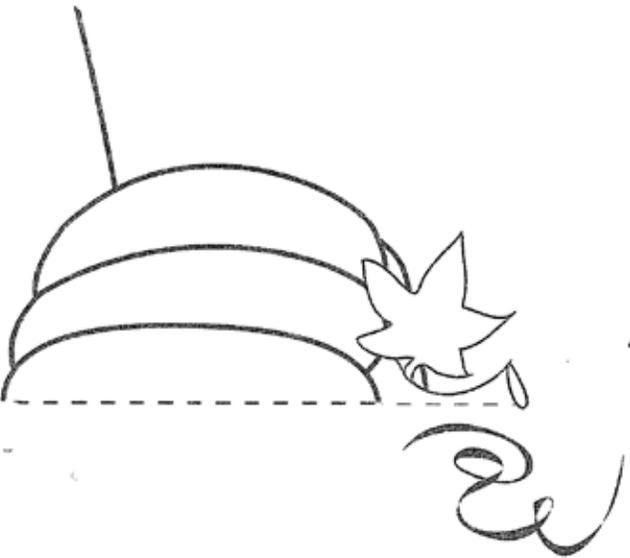
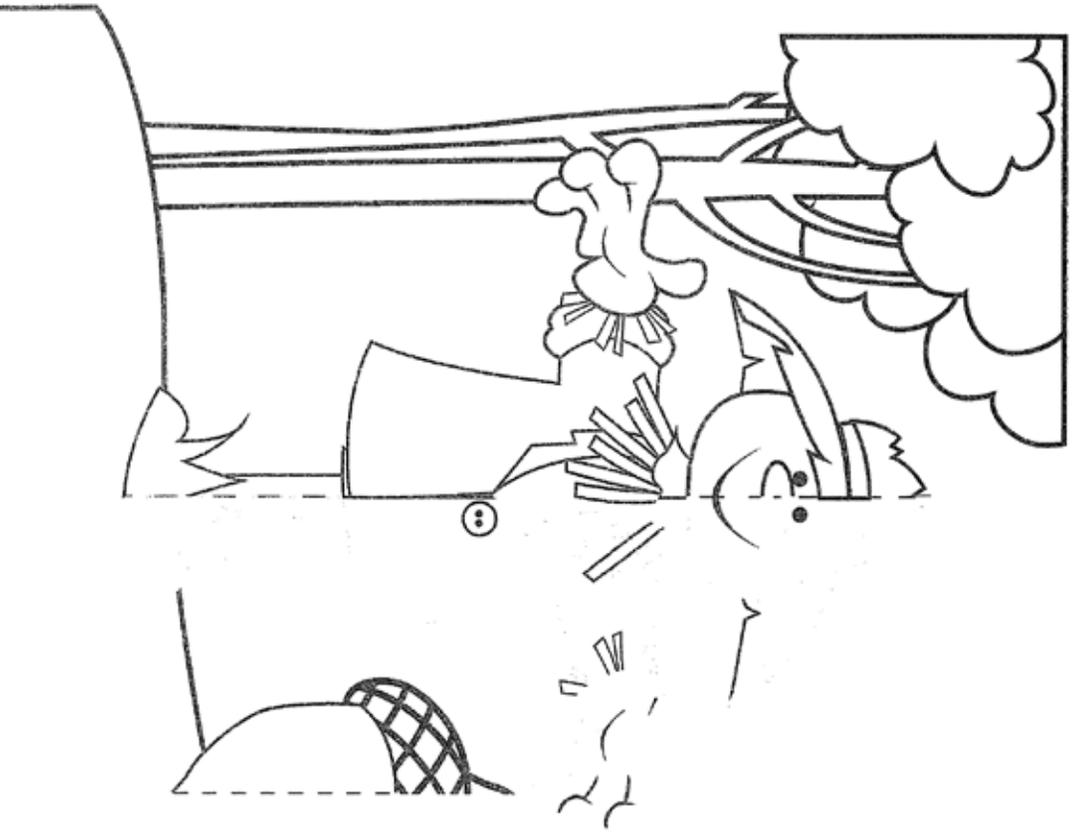
Peace,
Tracey DCE and Student Pastor



Learning to Love

How do we know how to love? Because God teaches us in the Bible! The Bible tells us that love is kind, patient, and hopeful. Love never ends. Our love is never perfect, but God's love for us is always perfect!

It's easier to learn how to draw when you have a line to follow. Trace these lines to complete the pictures. Then, say the prayer.



Dear God, teach me to love like you. Amen.

Football Fare

Total Time: 75 Minutes | Serves: 4-6

Tackle post-game appetites with a hearty harvest chili (made with pumpkin) and sandwich combo.

What You Will Need For Pumpkin Chili

- 2 pounds ground beef or turkey
- 1 medium onion, chopped
- 1 cup canned pumpkin
- 1 (28-ounce) can diced stewed tomatoes
- 1 (16-ounce) can kidney beans, drained
- 1 (12-ounce) bottle chili sauce
- 1 to 2 tablespoons chili powder
- 2 teaspoons pumpkin pie spice
- 1 teaspoon brown sugar
- 1½ teaspoons salt | 1 teaspoon pepper

For Grilled Cheese Footballs

- Cheese (your family's favorite)
 - Pumpernickel or wheat bread
1. In a large Dutch oven or soup kettle, brown the ground beef or turkey with the onion. Drain any excess grease. Add the remaining ingredients and stir well to mix.
 2. Bring to a boil, then reduce the heat and simmer for 1 hour. Ladle into bowls and top with grated cheese, if desired.
 3. Warm a lightly greased griddle over medium heat. Sandwich slices of your favorite cheese between pumpernickel or wheat bread. Use a cookie cutter or butter knife to cut the sandwiches into football shapes.
 4. Grill the sandwiches on one side until browned. Flip and continue to grill until the other side browns and the cheese begins to melt. Garnish with cheese or mustard "laces" and serve while warm.

