



April 2022



Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1	2
3 <i>Andrew Denham</i> <i>Sara Whitt</i>	4	5 Morning Devotions	6	7 Stewardship & Finance Comm. Meeting-6:30pm	8	9
10 Palm/Passion Sunday	11 <i>April Munique</i>	12 Morning Devotions	13	14 Maundy Thursday Meal & Communion 6:00pm <i>Riley Zimmerman</i>	15	16
17 	18	19 Morning Devotions	20	21 <i>John Eckman</i>	22 <i>David Dodson</i>	23
24 <i>Billie Boyd</i>	25	26 Morning Devotions <i>Betse Feuchtenberger</i>	27 <i>Greg Testerman</i>	28	29	30



Name: _____

Date: _____



Spring Word Jumble

1. FLIAFDDO _____
2. RSHWSOE _____
3. MARW _____
4. RESTEA _____
5. ULLARBME _____
6. AYISD _____
7. TLERFYTUB _____
8. GGES _____
9. NRIBOAW _____
10. HTAHC _____
11. THEREWA _____
12. EOSNSA _____
13. PORTSU _____
14. EGNER _____
15. AIPLR _____
16. ILTUP _____
17. OESLWFR _____
18. MHRCA _____
19. HUNISSEN _____
20. JUEN _____
21. MYA _____
22. TIEK _____
23. BIRSD _____
24. SRGAS _____

Recipe Corner

TOMATO PIE—Submitted by Becky Allen

- One 9" pie crust*
- 3/4 pound grated Monterey Jack*
(Or cheese of choice)
- 2 ripe tomatoes-cut in half lengthwise then into wedges*
- 1 teaspoon basil*
- 1teaspoon oregano*
- 1/2 teaspoon salt*
- 1/8 teaspoon pepper*
- 2 green onions(entire) sliced thin*
- 2 Tablespoons seasoned bread crumbs*
- 2 Tablespoons melted butter*
(Jalapeños optional)

Preheat oven to 425 degrees. Place crust in 9" pie pan Crimp edges of pie crust and prick all over with a fork. Bake crust 12-15 minutes until just set and lightly browned. Cool on wire rack. Sprinkle cheese evenly over the cooled crust. Top with the tomatoes, overlapping in a circular pattern around the edge of the crust. Sprinkle basil, oregano, salt and pepper evenly over the tomatoes. Place green onion pieces in the center. Sprinkle with bread crumbs and drizzle butter over the pie. Bake for 20 minutes. Allow to set at least 10 minutes before cutting into wedges and serving.



Thank you so much, Becky, for this yummy recipe! Please everyone, send in your favorite recipe or recipes! I have more than one! Stephanie