

**St John**  
United Church of Christ



Embracing our diverse world  
to create a better future.

## Thank You Robin

If you purchased one of the 400 Lou Malnatti frozen pizza coupons from our St John Pizza fund raiser, **Thank You**. Also thank Robin for suggesting and organizing such a delicious and easy fund raiser. As Pastor Sandy says, "Who doesn't love pizza!" Each pizza sold brought \$5 to St John. That is \$2,000 in total to help out at St John. Fifty of those pizza coupons went to the Palatine Township Food Pantry as a delightful surprise. Every time you pop one of those frozen pizzas in the oven, think about St John UCC, Robin and how many you want to order when we do our Pizza Fundraiser next year. I am sure this will be an annual event. Do you have an idea for an easy fund raiser? Let the council know. In the mean time, enjoy your pipin' hot pizza when the snow is flying outside.

## St John Newsletter

# Christmas 2021

**Are you joining us this Christmas Eve?** It is a very moving and peaceful candle lit service. Attend in person (with masks) or on Zoom. We look forward to celebrating the birth of Christ with you.

St John  
United Church of Christ  
*Christmas Eve*  
candle light service

All are welcome  
December 24th, 10:00 pm

**In person:** masks mandatory.  
Sign up for our email list  
by December 23 to join us **Online**.

St John UCC  
1475 W. Algonquin Road  
Palatine, IL 60067  
STJohnUCCPalatine.org  
847-358-7620  
stjohnuccpalatine@gmail.com

*Silent night, Holy night*  
All is calm, all is bright  
Glories stream from heaven afar  
Heavenly hosts sing Alleluia!  
Christ the Savior is born!

# Christmas Wish from Pastor Sandy

This Christmas, I want to ask you for a favor. I want to ask you to take care of yourself and to be as kind to you as you are to anyone on your gift list. The holidays are filled with many tasks and many opportunities to overdo. But God wants us to be well, balanced, rested, and joyful. Relax a bit this season and take care of one of God's own blessed creations, you.

Already you have donated five baskets of food for Thanksgiving. The greens have been hung in preparation for Advent and Christmas. All of the Christmas gift tags have been selected for Palatine's Adopt-A-Family. And we sponsored our second Festival of Giving so that children will have Christmas gifts to open Christmas morning, the homeless will have warm coats, gloves, hats; and you continue to donate food for the Food Pantry because the need is great during this time of the year. You are ready to go, ready to be rich in good deeds. And when you give in this manner, from an open and grateful heart, you are doing good in order to live well, and you please God.

A few years ago, a lovely woman at a church I was pastoring gave me a version of the 23rd Psalm. I would like to share it with you. Take a deep, cleansing breath and read a modern paraphrase of the beloved 23rd Psalm and relax, God is in control of all.

*The Lord is my pace setter, I shall not rush.  
God makes me stop for quiet intervals.  
And provides me with images of stillness;  
Which restore my serenity.  
The Holy One leads me in ways that are right,  
Because I am His and His guidance is peace.  
Even though I have a great many things to do  
In this season of Advent and Christmas;  
I will not fret for God's loving presence is here;  
His grace and mercy will keep me in balance.  
And He will prepare a place of refreshment  
and renewal for me,  
In the midst of all of my activity.  
The Great Creator will anoint my head with  
oils of tranquility  
And my cup of joy and energy, forgiveness and hope  
will overflow.  
Truly the incalculable goodness and the unending  
pardon of God  
Will be my companions wherever I go and in  
whatever I do.  
For I am His and He has welcomed me to dwell  
In His presence and love forever.  
Amen, So Be It, Amen.*



# Shop St John's Zazzle Store

We have added some Christmas mugs for the holiday gift giving season.  
To purchase go to: <https://www.zazzle.com/store/stjohnuccpalatine>



These poinsettias and wreath are from our very own St John decorations. Each year the altar is filled with live poinsettia and the front doors welcome all with the Christmas wreaths.

You can purchase a mug individually or buy several for a gift set. Treat yourself to Christmas morning joy that will last for years to come. Rejoice in our church community and the spirit of Christmas that lives in each of us. Raise a cup of cheer to 175 years of St John!

Have a very Merry Christmas one and all.

## *Festival of Giving*

Our second annual Festival of Giving was held December 5th and generous giving came from the church members and our local community. Two heaping 8 foot tables of food and personal care items for the Palatine Township Food Pantry. Connections for the Homeless will receive over 700 items & a load of toys went to the Thomas Boyle Memorial Foundation.

Thank you to all who gave.



# A Very Merry Christmas

Recipes, to brighten up you table this holiday season have been passed along by Sandy Stoops. She has attributed the cook who gave her each recipe. Thanks Sandy. Enjoy All!

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## DEVILED EGGS

Elaine Freier's tried & true recipe

6 eggs, hard boiled

1/4 cup mayonnaise

1 t. vinegar

1 t. yellow mustard

1/8 t. rounded celery salt

1/8 t. rounded onion powder

salt and pepper to taste

Slice eggs in half lengthwise. Remove yolks and mix with remaining ingredients until very smooth (pastry blender works great.)

Stuff into whites using a sandwich plastic bag cutting a tiny hole in bottom corner.

Wait until almost serving before sprinkling with paprika.

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## ALLY'S ALMOND BARK CANDY

no almonds here, but yummy just the same.

Butter 8 x 8 pan

Melt in micro slowly and stir together:

20 oz. white chocolate bark

1 1/2 c. chunky peanut butter

Spread into buttered pan and let set.

Melt in microwave: using 1/2 to 3/4 bag of milk chocolate chips pour over first mixture. Let set in fridge. Cut into small squares and put into candy paper cups.

**ONE MORE RECIPE on the next page.**

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## MARY ALICE GREEN'S PICKLED BEETS

ok to Double or Triple

1 can sliced beets (drained)

1 cup sugar

1 cup cider vinegar

Bring vinegar & sugar to a boil and pour over drained beets while hot. Add 1-2 cinnamon sticks in glass jar. Refrigerate. As you consume the beets you can add another can to the juice.

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## OLIVE SPREAD – SANDY STOOPS

Always a hit at any gathering.

Soften 8 oz. cream cheese

Mix in 1/2 cup mayo

Drain & finely chop 1 (5 oz) bottle stuffed green olives

1 c. fine chopped pecans or walnuts

Mix all together. Serve on thin wheat crackers or other mild cracker.

Bring to room temperature to easily serve.

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## MELTING MOMENTS - CORNSTARCH COOKIES

300 degrees 20-25 min.

1/2 c. Cornstarch

1/2 c. Powdered Sugar

1. c. Flour

3/4 c. room temp. butter/oleo

Mix 3 dry ingredients, then blend in butter with a spoon. Shape into 1 inch balls. Flatten with floured fork. If too soft chill for an hour.

Bake on ungreased cookie sheet.

# St John

United Church of Christ  
Palatine



Celebrating **175** Years  
1846 - 2021

## Staff & Community

**Pastor** – Sandy Kolar

**Communications Director** – Laura D'Argo

## Council

**President** – Jared Cooley

**Treasurer** – Sue Jacobs

**Clerk/Trustee** – Lori Neumann

## Children's Church

Robin Turpin

Lori Neumann

## Wedding Coordinators

Jody Moody

Laurie Biesterfeld

*Keep our Church in prayer.*

**Services Sunday 10:30 am  
in person or on ZOOM**

### Coffee Hour Fellowship

Returning when able to gather in groups.

### Last Sunday of the Month

- Communion
- Food Pantry donation



### Pastor Sandy

[PastorSandy500@gmail.com](mailto:PastorSandy500@gmail.com)

Please email her to make an appointment.

### St. John UCC

1475 W. Algonquin Rd, Palatine, IL 60067

Phone 847-358-7620

email – [stjohnUCCpalatine@gmail.com](mailto:stjohnUCCpalatine@gmail.com)

website – [www.StJohnUCCPalatine.org](http://www.StJohnUCCPalatine.org)

## ARABIAN MACAROONS – Sandy Stoops

\*\*\*You MUST use parchment paper (or throw away your pan)\*\*\*

By hand, mix 5 ingredients below:

1 c. coconut

1/2 c. fine chopped dates

1/2 c. fine chopped walnuts

1/2 c. sugar

1/8 teaspoon salt

Beat 1 egg & 1/2 teaspoon vanilla in a medium

bowl then stir in the above ingredients. Let stand 5

minutes. Drop by teaspoons onto parchment. Bake

350 degrees for 10-12 min.

I make batches ahead of time and put into sandwich

bags. They hold for weeks.

## How to Give to St John

It can't get any easier to give to St John UCC than a click with Tithe.ly. Go to our website: <https://www.stjohnuccpalatine.org/> and click the DONATE button on the home page. It takes you right to the St. John UCC Palatine donate link window. Fill out the amount you want to give and how you want to pay, then Tada, done. There is an added check box if you want to help out and cover the processing fees. Every processing system has fees, but Tithe.ly is the best we found.

*We thank you in advance for trying out our new system and your gift of any amount.*

## Support St John UCC

Support our church while you do your everyday shopping with two handy ways.

## Benefit Mobile

Go to Beneficiaries and identify St. John Palatine.

## Amazon Smile

Go to [Smile.Amazon.com](http://Smile.Amazon.com)

Be sure your Charity is:

**St John United Church of Christ Palatine**