

Congregational Church of Hooksett

July 2022 Newsletter

In this Issue...



Looking for a way to help the Church? Every time you make a purchase using Amazon, sign in under AmazonSmile and select the Hooksett Congregational Church as the charity you would like to support. Once you've selected the Church, you should not have to select it again. However, each time you make a purchase make sure you are using AmazonSmile. The same products and prices are available, but with AmazonSmile, the Church receives a donation. In 2021 we received a little over \$100. Thanks for your support.



From the Diaconate:

1 Peter 5:22 Be shepherds of God's flock that is under your care, watching over them—not because you must, but because you are willing, as God wants you to be; not pursuing dishonest gain, but eager to serve.

Greetings from the Diaconate!

June has been a busy and joyous month for your diaconate. On June 5, 2022, we welcomed Pastor Kerry Richardson as our interim minister. We look forward to this time of transition together with Pastor Kerry as we journey to explore where the spirit leads us to continue to do the work of the Lord here at God's church in Hooksett! It has been a blessing to once again worship in person in our beautiful, renovated sanctuary. We give thanks to Robin Boyd for running and editing the ZOOM services each week. However, some things don't change, like needing all of you, our volunteers, to help with worship each week. We need worship leaders, ushers and folks who'd like to pour coffee and juice after service. We love our fellowship time with coffee, juice and if you choose, goodies? A deacon will be available each week to help you. Our deacons still have that blue notebook we use to keep track of our worship leaders and ushers. Please don't run away from us when you see us coming, we need your help.

On Saturday, August 13, 2022, at 1:00 pm, we will celebrate the life of our dear friend, Loretta Hart, at the church. We have the honor of preparing a memorial luncheon after the service. An email will be sent out to the congregation asking for food and help.

Did you notice the donation board in the vestry? There are hearts you can pick up and take with you when you do your shopping with items the church needs to operate. We THANK all those who already donated paper towels and regular and decaf coffee. More items are individual Nestle coffee creamers, 8 oz hot coffee cups and 6-8 oz cold cups. If you'd like to make a monetary donation toward the individual communion cups, that would be appreciated. The assistant treasurer, Kathy Willis, has left some "gift in kind" forms next to the donation list so you can fill one out, attach your receipt, give it to Kathy and these purchases will be added to your giving at the end of the year for your taxes.

With the summer months approaching, the board chose to move the worship service to 9:30 am beginning July 3, 2022 and ending September 3, 2022. We will go back to our regular 10:00 am service on September 11, 2022. We hope the sanctuary may be a bit cooler and give folks who have plans a chance to attend worship before they continue with their day.

We wish you a happy restful summer.

Bill Andrade	Honorary Members
Norm Boucher	Bonnie Boucher
Andrea Brown	Kathy Carswell
Walker Brown	Carole St. Jean
Kim Carbonneau	
Lynn Chevrette	
Joan Cote	
Nancy Vaughan	
Paula Vaughn	

Contact Us

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Reverend Kerry Richardson,
Interim Pastor

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Office Hours: M/T/W 9-2

(Call Before Visiting)

Admin. Asst.

office@hooksettucc.org

Choir Director

choirdirector@hooksettucc.org

Mr. Jon Abrams,

Accompanist

accompanist@hooksettucc.org

From the Missions Committee:

Thank you to everyone who completed a card for the Uvalde Community. We sent 15 cards and two prayer shawls to the Sacred Heart Catholic Church of Uvalde. Funerals for 11 victims of the shooting at Robb Elementary were held here and they are sure to be in need of our prayers and support.

As a way to support our own community, the July food for the Hooksett Food Pantry is cereal. Remember, you can do mission work every day in the simplest way....kindness if free!

Thank you for all the support you give us,
Bonnie Boucher, Kristen Hamilton, Pam Hennessey,
Vicky Karels, Kathleen Murphy and Kathy Tilton

From the Hooksett Community Kitchen:

Our next Hooksett Community Kitchen meal will be served on Monday, August 15th from 5-6 pm. This will be our annual cookout featuring hamburgers, hot dogs, assorted salads, chips, beverages, and a dessert. The meal is free and open to all in the community for either eat in or take out. We hope you will attend and bring friends with you!



From the Prayer Team:

As we celebrate the birthday month of our nation, the team would like to share a prayer written in the prayer journal of George Washington, words that are as relevant in our time as when they were written.

O eternal and everlasting God...increase my faith in the sweet promises of the gospel; give me repentance from dead works; pardon my wanderings, and direct my thoughts unto thyself, the God of my salvation; teach me how to live in thy fear, labor in thy service, and ever to run in the ways of thy commandments; make me always watchful over my heart, that neither the terrors of conscience, the loathing of holy duties, the love of sin, nor an unwillingness to depart from this life may cast me into a spiritual slumber, but daily frame me more and more into the likeness of

thy son, Jesus Christ, that living in thy fear, and dying in thy favor, I may in thy appointed time attain the resurrection of the just unto eternal life. Bless my family, friends, and kindred. [Amen]
(From **If My People** by Jack Countryman)

Would you like us to pray for you? Please contact us at prayer@hooksettucc.org. It is completely confidential and we are honored to do it. Would you like to join us in prayer? The team will hold a prayer meeting on Zoom for all on July 27, 2022 at 7 pm during which we will share readings from the Bible and general prayers from the team. No specific names will be raised by the team, but you will be welcome to share in any way that you feel led. Please feel free to participate or just be present. No one will be put on the spot to share or pray out loud. We hope that you will consider joining us on the fourth Wednesday in July using the Zoom link below.

The Prayer Team is inviting you to a Zoom meeting.

Time: Jul 27, 2022 07:00 PM Eastern Time (US and Canada)

Join Zoom Meeting

[https://us02web.zoom.us/j/89558520364?pwd=WrU22ct0LDKU
tBtTYmW4TC05NGClOa.1](https://us02web.zoom.us/j/89558520364?pwd=WrU22ct0LDKUtBtTYmW4TC05NGClOa.1)

Meeting ID: 895 5852 0364

Passcode: aNx2J0

Other News

FUDGE RECIPE from Linda Fraser

Recipe is courtesy of Rachel Ray as shown by Oprah on her show 'How to throw a Holiday Party'.

INGREDIENTS

12 OZ package semisweet chocolate chips

1 cup butterscotch chips

14 oz can sweetened condensed milk (save the can)

1 teaspoon pure vanilla extract

8 oz can walnuts (or pecans), plus more for topping

½ cup of raisins or dried currants

Candied red and green cherries (I cut up red and green gummy worms) to decorate top (like

holly). You can use different toppings for other holidays such as red white and blue, candy corn,

pansies for spring. I also have put a little vase of live flowers in the center

Softened butter to grease an 8 inch round cake pan. I use a spring pan and find it easier to

remove the fudge ring once it is set up.

DIRECTIONS

1. Grease an 8 inch round cake pan with softened butter.

2. Pour the chocolate and butterscotch chips, condensed milk and vanilla into a medium saucepan.

Put the pan on the stove and turn the heat on low.

3. Cover the empty condensed milk can with plastic wrap and place in the middle of the round

cake pan.

4. Stir the chips and milk until they melt together, about 3 minutes. Stir in nuts and raisins.

5. Scoop the fudge into the cake pan all around the plastic covered can to form a wreath or ring

shape. Let it be all bumpy on the top. Keep pushing the can to the center if it moves away from

there.

6. Add toppings to decorate as explained above. Add some walnuts or pecans if you like.

7. Place the fudge in the fridge to chill until firm.

8. Remove the can from the center, then loosen the sides and bottom of the fudge with a spatula.

My trick is to place the cake pan on a low burner and let the heat loosen the fudge so it is easier

to remove. Just don't let it sit on the burner for long!

VARIATION

WHITE CHOCOLATE WREATH WITH PISTACHIO AND CRANBERRY

Substitute the chocolate and butterscotch chips with white chocolate chips

Substitute 1 to a ½ cup of natural pistachio nuts for walnuts or pecans.

Substitute ½ cup dried sweetened cranberries for currants / raisins.

