

# Our Heavenly Father's Day

What comes to mind when you consider the term "Father's Day?" Time spent with family reminiscing what wonderful things your dad did for you growing up? How he worked to love, guide, protect and provide for you? Is the first thing that comes to mind perhaps the Sunday celebration of "Father's Day" where you take/took the time to travel to his house and present to him your gifts of love, gratitude, and appreciation? Maybe it's a special meal as you and your siblings all gather around the same table to eat, enjoy, and celebrate? Now, granted, for some, there may be a far sadder stigma attached to "Father's Day" because their dads were somewhat less of a father than God desires that they should have been.

However, no matter what it is that may come to mind for you when you hear the term "Father's Day," one thing is for sure: If you are a bloodbought and adopted child of the living God (Gal. 3:26-27), your perfect, loving, and adoring heavenly Father is certainly worth celebrating every day in every way - but especially and in a special way on this, His special, "Father's Day!" He brought us forth because He wanted, and it was His will to have us (Jms. 1:18). Every good thing we have is from Him (Matt. 7:7-11, Jms. 1:17). Every good thing heaven has to offer we have been given by our heavenly Father in Christ Jesus (Eph. 1:3-10). He guides, provides, nurtures, protects, strengthens, comforts, leads, teaches, matures, directs and disciplines us – all for our own good, growth, and godliness. But He does so with mercy, pity, and compassion, remembering our frailties (Ps. 103:8-14). He is truly "our God and Father, who has loved us and given us everlasting consolation and good hope by grace" (2 Thess. 2:16). You see, after all He's done for us, our heavenly Father is far too special to celebrate only occasionally or annually. Every first day of the week is our heavenly Father's Day! Let us be determined not to miss it for the world!

### **Church Events**

- June 8—6pm
   Restaurant Gathering
   Susana Wesley Circle
- June 10—5pm Florida Council for the Blind
- June 22nd—Virtual Charge Conference
- June 26th—Operation Christmas Child Workshop in Fellowship Hall 9:30am -12:00pm
- June 27th –12pm
   Pumpkin Patch
   Committee Meeting
- There will be no Children's Church Evening Classes for the months of June and July. Classes will resume in August.



# June Missions Update



A Big Thank You to all who supported A Women's Pregnancy Center baby bottle change collection! We will be tallying up the change to donate prenatal vitamins for AWPC. Don't fret if you still have a bottle at home, we will continue to take donations.

Our Farm Share Item for June is Canned Meat!! Canned meat is often added to the food distributed on Wednesday afternoons as part of Farm Share. Are you able to assist in replenishing the supply? Canned Chicken, Tuna, Hams, Vienna Sausages and Beef Stew are all great additions. Please place your donation in the red bucket in the Narthex.



#### THANK YOU!!



OCC Craft and Sewing Kit Assembly – Sat, June 27, 9:30 am – noon. Come and join the fun as we assemble craft and sewing kits to add to Operation Christmas Child shoeboxes. No Crafting or Sewing experience needed!! We are also still looking for donations of sewing ribbon and material. Please see Laurel Parido, Debbie Pottorff or Elizabeth Ostrus for more information.

Looking forward to the 2021 Pumpkin Patch. Sun, June 28<sup>th</sup>, 12 pm is the first meeting for the 2021 Pumpkin Patch. We will be meeting in Fellowship Hall. All are welcome and encouraged to attend!!



Congratulations to our very own Laurel Parido!

#### Julian V. Smith Community Service Award

Each year Capital City Bank recognizes one associate who honors the legacy of community service built by Julian V. Smith. The honor is reserved for the Capital City Associate who embodies a spirit of volunteerism and selflessly gives of his or herself for the benefit of others.

This year's recipient is Capital City Trust Company Trust Operations Manager **Laurel Parido**. In a heartfelt nomination submitted by fellow associate Trust Controller Erica Hunter, Laurel was called a "direct reflection of Mr. Smith himself." Erica added that "dedication to community and civic involvement is not a temporary endeavor for Laurel — it's a lifestyle. She travels locally and globally putting her heart and hands to work in service to others." Laurel says she chooses to serve because "God calls me to ministries that bring *hope* to people." In recognition of Laurel's work in her community, a \$1,000 grant will be awarded by the Capital City Bank Group Foundation, on Laurel's behalf, to A Women's Pregnancy Center.



Florida Council of the Blind presented the W.A Ouzts Award to Sally Benjamin in recognition of outstanding dedication to Florida Council of the Blind and in appreciation for leadership displayed, many productive hours of work, and unselfish contributions to FCB and blind persons.

Awarded April 30,2021.

\* If you have any awards or celebrations you would like to share with your church family in the upcoming newsletters please email: thumc@comcast.net

# THUMC FARM SHARE DISTRIBUTION

Our Farm Share Food Program is currently a drive-thru distribution (we partner with a state-wide food distribution agency and local businesses to put food into the hands of families and individuals in our community). Our church's distribution is usually on Wednesdays from 4:30-6:00.

#### Our operation:

- \* During the week, volunteers pick up food from local vendors.
- \* On Wednesday morning, volunteers pick up food from the Quincy farm share distribution
- \* On Wednesday mornings, volunteers prepare the distribution. Kitchen Angels prepare a fresh meal (currently, to-go). Other volunteers receive the food, bagging separately cold and hot food. On Wednesday afternoons, volunteers distribute the food (currently, to people outside in a car line or at a walk-up station).

You can serve by donating food items, sorting, or distributing. Ques-









# Summertime Chores—Sandra Kelley

From childhood, my mother (and us kids) spent the summer picking, peeling, snapping, shelling. If she could find a recipe for it, we prepped the fruit/vegetables for it, and we tried it. My dad would go into the field early in the morning, taking one or more kids to help, and start gathering the vegetables. Or maybe we would pack up and go to a fallow field to pick blackberries. We might drive along a dusty dirt road to find wild plums or even wade around a muddy pond to gather Mayhaws. We might even go into Starke to fill zinc bathtubs with strawberries.

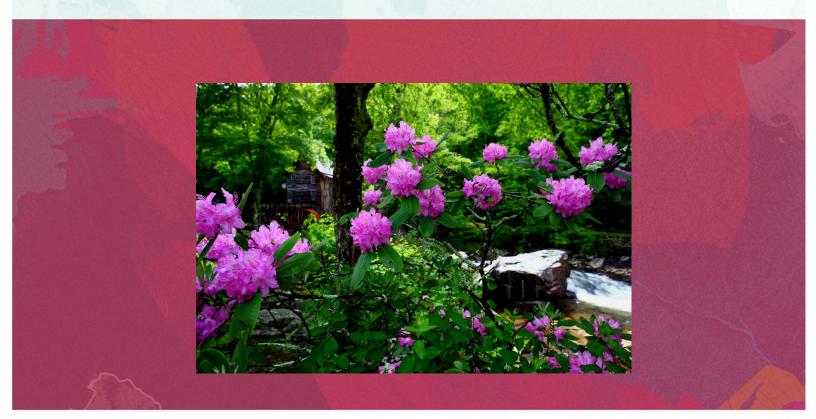
Then the fun would begin. Everything had to be washed, separated according to ripeness (use immediately or save for later) then put into pans for shelling, snapping, slicing, mashing, or peeling. We spent hours in front of the TV as we readied the fruits and vegetables for canning. We shelled peas and butterbeans until our fingernails were so discolored, we had to utilize bleach to clean them. We grabbed so many tomatoes out of hot water for peeling that the flesh on our hands was shriveled. My mother secured so many jar lids onto hot jars that she developed blisters on both hands. We sustained so many small cuts and scratches that our hands could be called battle scarred. Today, how many of you would allow such goings-on in your living room? But this was a different time with different priorities. Preserved food was more important than a clean living room. Besides, there was no carpet to be concerned about, no plush chairs, brocade sofas, or silk curtains to worry about. This was a farmhouse and food was more important than anything else. Ripening tomatoes were stored along all available surfaces. Every shelf in the refrigerator was packed with fruits and vegetables waiting for processing. There were bushel baskets of vegetables waiting for attention along the front porch. Before we had a freezer, canning was the only food preservation option available to us.

And remember, this was in the time before air conditioning was in every home. Man! Was it hot! North Florida, middle of the summer, humidity 100% HOT. When we could, we worked outside but most of the preparations were done right there in the living room with the TV turned on and a huge fan propped in a window as enticements. The TV was fairly new to us and was a constant incentive despite having only two stations that could be captured by our TV antenna. Even so, we fussed, bickered, got up a million times for a snack or drink of water. My mother had to come through frequently to keep us focused. The suggested whipping with Daddy's belt helped a lot! Where, were the child labor laws when we needed them?

# Summertime Chores—Sandra Kelley

Life WAS hard, no question. But, Oh! the joy of opening a jar of sweet pickles or a jar of blackberry jelly or a jar of peach preserves to eat on a cold, rainy winter day. We thoroughly enjoyed the fruits of our labors. My baby sister especially. She was addicted to Mama's sweet pickles. She would hide away in the storage part of the barn, open a jar, and eat until she could hold no more. Her secret feeding frenzy was seriously curtailed once Mama discovered several opened jars among the shelves!

My husband and I are currently enjoying the fruits of our labors in this year's garden. So far, there are English peas, beans, cucumbers, peppers, potatoes; still waiting on tomatoes and corn. I am trying, unsuccessfully, to keep up with the produce by canning, freezing, and donating to neighbors. Once I have a surplus, I start looking for a recipe to preserve the extra. I have found that it is impossible for me to faithfully follow a recipe. Maybe it calls for something I don't have so I substitute what I do have. Maybe it calls for a specific amount, but I find that too sour, too sweet, or too tart, so I adjust to my taste. Sometimes it works out as I had planned and sometimes it doesn't! Us humans are never quite satisfied and keep trying to make things better. Or, maybe it's that we don't want to take the time to do things according to directions. The Bible tells us that there is only ONE way to salvation and that is through Jesus Christ. No room for adjustments there! Acts 4:12 ESV "And there is salvation in no one else, for there is no other name under heaven given among men by which we must be saved."





Candy Janes	06/02	Bunny Sims	06/19
James Andrew	06/06	Patty Core	06/19
Edward Kim	06/09	Grace Tuong	06/24
Jim Parido	06/10	Joey Hollis	06/25
Samuel Ballew	06/10	Andy Hough	06/26
Laura DeBose	06/11	Randy Shively	06/27
Bud Young	06/13	H.Billy Kelly	06/28
Desiree Reed	06/13	Suzanne McGill	06/28

Russell Clark

06/16



Thomas & Rebecca Stumbaugh	June 2nd	20 Years
Jim & Sally Matthews	June 4th	38 Years
Jack & Cora Ann Chapman	June 7th	63 Years
Buddy & Beth Spradley	June 29th	18 Years