

# The Newsheet

## Waverly Road Presbyterian Church

www.waverlyroadpc.org wrpc@waverlyroadpc.org 423.247.5121 Office Hours: Monday-Thursday, 8:00 am – 4:30 pm, Friday, 8:00am – 12:00 pm

**WELCOME  
TO WORSHIP**



**September 17, 2023**

**In-Person and  
Online Worship Service  
at 11:00am**

**Click on either link for  
Sunday Worship Service**



[https://www.facebook.com/  
WaverlyRoadPresbyterian-  
Church/](https://www.facebook.com/WaverlyRoadPresbyterianChurch/)



[https://www.youtube.com/  
channel/  
UC1dv3U42u4jLlksq\\_71Foyg](https://www.youtube.com/channel/UC1dv3U42u4jLlksq_71Foyg)



**SCRIPTURES**

**September 17, 2023**

Romans 14:1-12 &  
Matthew 18: 21-35

**WRPC**

**Food Pantry**  
**SERVING EVERY FRIDAY**  
**from 10:00am—Noon.**

*A very special thanks goes out  
to all of our Food Pantry  
volunteers who are helping to  
FEED THE HUNGRY  
in our community.*



**You are loved. We are blessed!**



## From the desk of Trinity Gibson...

Happy September!

Sunday, September 10th was Youth Sunday!

Gabriel Lawson and Christopher Ketchie worked as ushers and did a fabulous job. Evie Crow performed as acolyte.

Natalie Guillen led our Call to Worship. Michael Lawson guided the congregation through the Prayer of Confession.

Our scriptures for that day were read by Elizabeth Crow.

We had the pleasure of hearing three children singing!

If you haven't had the chance to watch Sunday's service, please do so! They were all brave and did a fantastic job presenting our worship service!

Have a great early Autumn week,

—Trinity

*PS: Please forgive the sermon  
giver who went way over her time  
to preach!  
She will do  
better if she  
ever gets  
another  
chance!*



## PRAYER REQUESTS

### People in our Prayers

Rev. Dan Clark  
Holston Presbytery Camp  
Patients receiving Dialysis  
Lee Bockman  
Doris Blanchard  
Ted Germroth  
Benjamin Salyer  
Howard S. Carman, Sr.  
(Howard's Father)  
Charlie Smith Family

Laci, Nicholas &  
Robin Lodal  
Ann Kibler  
Dr. Bob & Jeanne Jernigan  
Sarah Hale  
Susan Avery  
Kirk and Lola Finch  
Abigail & Ashleen Easley  
Travis & Kathy Adams  
(Collin's parents)

### Missions in our Prayers—3rd Quarter

#### Local Missions

Kingsport City Schools Homeless Education Program  
SMILE  
WRPC Food Pantry

#### Regional / National Missions

Holston Presbytery Camp & Retreat Center

#### International Missions

Love Packages  
Osman Hope, Honduras

*We will leave names on the Prayer Request List for three weeks unless you notify the Church Office to remain on the list for an extended amount of time.*



## This Week at WRPC

### Indoor and Online Worship at 11:00am.

<b>Sunday 9/17</b>	9:45am Sunday School
	11:00am Sunday Worship
	7:00pm Session, MR
<b>Monday 9/18</b>	6:00pm Youth Group, YS
	6:30pm Mission Committee, ZOOM
<b>Tuesday 9/19</b>	9:00am Walking Group, Greenbelt Holston Valley Trailhead
	6:00pm Has Beens, FH
<b>Wednesday 9/20</b>	1:00pm ZOOM Bible Study
	7:00pm Chancel Choir Practice
<b>Friday 9/22</b>	10:00am Food Pantry, FH



### Steward/Stewardship

We are all stewards. Each of us are stewards of our personal plans, our relationships with our loved ones, our family, the assets we employ, and the world we live in; indeed, we are stewards of the experiences with others we have every day. Stewardship is a lifelong practice.

Our time and talents are invested in God's church through activities and investments within it. Ideally, our actions outside the church also demonstrate God's principles and love for those around us. May all our actions and activities reflect the beauty and love of God.

While Stewardship Season is a continuous time in the church, August through October is a special time for the congregation. It is when we make plans for the upcoming year. Based on needs for our various activities, our staff, and attention to buildings and grounds, we propose a budget necessary to support the coming year. Pledges, tithes, gifts, and offerings from us support the plan - OR adjustments must be made to balance our activities with resources. Our faith is we will collectively meet the needs identified by our congregation.

A recent Prayer of Dedication for our Sunday offering speaks clearly to us:

*Gift-giving God, we bring you what we can offer, our time, our talents, our finances, our very selves, in the hope that what we bring, you might magnify, and multiply, for the work of your love in the world. AMEN*

### For our dog loving church members....



Join us every Wednesday at 1:00pm for ZOOM Bible Study. We will send out a log-in instructions to your email.



### For the month of September...

Our wish list for September includes gently used leggings, athletic sweat pants (all sizes) and new infant formula.



### Youth Group EVERY Monday, 6:00-8:00pm

Trinity has some fun things planned for our WRPC Youth. You don't want to miss out!





Views from the

# FOOD PANTRY

by Peter Lodal



**September 17–23, 2023**

We had a “typical” Friday last week, with 46 bags delivered, again up slightly from the previous week.

As always, thank you for your support and prayers.

—Pete Lodal



**Waverly Wandering...**  
to Lake Lure, NC



## **Paprika Chicken with Peppers and Tomatoes**

*Smoky, paprika-rubbed chicken and roasted red vegetables make for a flavorful skillet meal you can cook any night of the week. Top with parsley and sliced almonds for a lovely finishing touch. This lean and fresh recipe makes healthy eating so easy.*

*Yields: 1 serving(s)*

### **Ingredients**

- 2 6-ounce boneless, skinless chicken breasts
- 2 tsp. smoked paprika
- Kosher salt and pepper
- 1 tbsp. olive oil
- 1 red onion, cut into 1/2-inch-thick wedges
- 1 red pepper, quartered and sliced crosswise 1/2 inch thick



- 4 oz. Campari or large cherry tomatoes, halved
- 1 clove garlic, thinly sliced
- Parsley and sliced almonds, for serving

### **Directions**

1. Heat oven to 450°F. Pat chicken dry, then rub with paprika and 1/4 teaspoon each salt and pepper.
2. Heat oil in medium ovenproof skillet on medium and cook chicken until browned on 1 side, 4 to 5 minutes. Flip chicken. Add onion, pepper, tomatoes, garlic, and 1/4 teaspoon each salt and pepper.
3. Transfer skillet to oven and roast, stirring vegetables once, until chicken is cooked through and vegetables are tender, 14 to 16 minutes. Transfer 1 chicken breast and half of veggies to plate and serve sprinkled with parsley and almonds if desired. Refrigerate leftover chicken and vegetables.

**"It was a beautiful bright autumn day, with air like cider and a sky so blue you could drown in it." —Diana Gabaldon, Outlander**