



The BCC Connection

June
2024

Bancroft Congregational Church
Pastor Todd Evans

217 S. Shiawassee St., P.O. Box 98, Bancroft, MI 48414 989-634-5724

Sunday Worship Hours

Christian Education Hour 9:45 am

Worship Service 10:30 a.m.

There are Nursery and Jr. church programs available for children during our worship service.

June

This Month's Graduation Celebrations



June 8th

- ◆ **Maddie Bias**
 - ◆ 1:00—4:00 PM 7950 S, Byron Rd. Durand, MI 48429
- ◆ **Karli Rancour**
 - ◆ 2:00—4:00 PM 8820 Lemon Rd. Bancroft MI 48414

June 15h

- ◆ **Matthew Zander**
 - ◆ 3:00-6:00 PM 116 Brimley Rd. Webberville, MI 48892

June 30th

- ◆ **Vaeh Cooke**
 - ◆ 2:00—5:00 PM Leisure Lake clubhouse
10001 Goodall Rd Durand, MI 48429





From Your Favorite Pastor

Finally, we are here in spring and the colors have returned. These next couple of months are the best we see. As you know by now, I am not a big fan of winter once January starts! Each year about this time I look out my windows, walk through my yard, see the trees as I drive, and am excited to see so many colors springing new. A great passage that speaks to this is Song of Songs 2:11-13a, “Look, the winter is past, and the rains are over and gone. The flowers are springing up, the season of singing birds has come, and the cooing of turtledoves fills the air. The fig trees are forming young fruit, and the fragrant grapevines are blossoming.” All things are new, fresh, and have a rebirth to start over.

This is the same thing we get from God when we come to Him! John 3:3 says, “Jesus replied, ‘I tell you the truth, unless you are born again, you cannot see the Kingdom of God.’” When we believe in Jesus Christ as our savior, that He died and rose again to wash us clean before God and ask for the mercy of forgiveness we are born again, or anew.

Spring is a great time to remember that new birth, how we are a new creation through Christ. Over the next few months, praise God for your new birth as you see the trees and plants springing forth in their new birth. Read through John 3 this month and reflect on that newness in Christ.

Be blessed & be a blessing

Pastor



Twisted Scripture



Genesis 2:17 "...but you must not eat from the tree of the knowledge of good and evil, for when you eat from it you will certainly die."

God promised Adam and Eve that they would surely die if they ate from the Tree of Knowledge of Good and Evil. Because they did not physically die right after they ate, some skeptics like to say this is a contradiction. Yet the majority of Jewish and Christian commentators agree that, while both Adam and Eve eventually died physically, this passage refers primarily to a *spiritual* death. Paul explained in Romans 5:12-21 how all humans were declared guilty through Adam's sin, which resulted in judgment and condemnation (vs. 16). Fortunately, a remedy was made available through the death and resurrection of Jesus. Thus, "as through one trespass there is condemnation for everyone, so also through one righteous act there is life-giving justification" for believers (vs18). Despite the horrific penalty caused by the original sin, there is a provision for eternal life by way of the cross and faith in Jesus Christ.

Genesis 3:5 "In fact, God knows when you eat it your eyes will be opened and you will be like God..."

Since the King James Version translates this verse as "ye shall be as gods," both Mormons and New Age followers have interpreted this to mean that humans have the potential to become gods. Second Nephi 2:25 in the Book of Mormon says Adam needed to commit the first sin in order for humans to become gods in the next life. This assumes that Satan was telling the truth in Genesis 3:5, but the Bible says Satan "is a liar and the father of liars" (John 8:44) and "a roaring lion, looking for anyone he can devour" (1 Peter 5:8). Genesis 3:22 shows that Adam and Eve became like God only inasmuch as they learned the difference between good and evil. Thus, Satan misled Adam and Eve by telling a half-truth. Paul compares the "cunning" serpent in the garden to false teachers who twist the gospel (1 Corinthians 11:3-4) Rather than earning godhood, in Adam and Eve's fateful choice we see that "death spread to all men because all sinned" (Romans 5:12).



Dealing with the Adversary

June



- Day 1: Isaiah 14:12-14
- Day 2: Ezekiel 28:12-13
- Day 3: Ezekiel 28:14-15
- Day 4: Ezekiel 28:16-17
- Day 5: Ezekiel 28:18-19
- Day 6: Genesis 3:1
- Day 7: Genesis 3:4-5
- Day 8: Genesis 3:15
- Day 9: Job 1:6-7
- Day 10: 1 Peter 5:8-9
- Day 11: Matthew 4:1-2
- Day 12: Matthew 4:3-4
- Day 13: Matthew 4:5-7
- Day 14: Matthew 4:8-10
- Day 15: Ephesians 6:12
- Day 16: Ephesians 6:13-14
- Day 17: Ephesians 6:15-16
- Day 18: Ephesians 6:17-18
- Day 19: 2 Thessalonians 3:3
- Day 20: Hebrews 4:14-16
- Day 21: James 1:12-13
- Day 22: Matthew 26:41
- Day 23: James 4:7
- Day 24: Galatians 5:16-17
- Day 25: 2 Corinthians 10:3
- Day 26: 2 Corinthians 10:4-5
- Day 27: Psalm 119:11
- Day 28: Psalm 97:10
- Day 29: Hebrews 2:14-15
- Day 30: Hebrews 2:16-18



Kingdom Bloggers

Weekly Service Schedule for June 2024

Service	2	9	16	23	30
Greeter	Lee Habermehl	Brian Reed	Chris Adolf	Tom Wahl	Lee Habermehl
Greeter	Cyndy Habermehl	Karla Reed	Charlotte Adolf	Paula Wahl	Cyndy Habermehl
Nursery	Jenny Habermehl	Tracie Zander	Cathy Taber	Brian Reed	Jenny Habermehl
Nursery	Paula Wahl	Patty Hewitt	Laurie Valade	Karla Reed	Paula Wahl
Sound	Vaeh Cooke	Issac Zander	Sarah Bias	Jazz Evans	Matt Post
Computer	James Baur	Maddie Bias	Matt Post	Aaron Zander	Vaeh Cooke
Call to Worship & Prayer	Layne Valade	James Huguelet	Brian Reed	Lee Habermehl	Matt Post
Prayer Elder	Carl Cooke	Layne Valade	James Huguelet	Carl Cooke	Brian Reed
Jr. Church Teacher	Becky Durling	Paula Wahl	Amber Bias	Charlotte Adolf	Diane Lepior
Jr. Church Helper	Cathy Taber	Jenny Habermehl	Sharon Lewis	Chris Adolf	Becky Durling
Scripture Reader Message Prayer	-	Vaeh Cooke Daniel 2:24-25	Layne Valade Genesis 42:36-38	Maddie Bias Daniel 3:1-6	Dan Bryant Daniel 4:19-22
Benediction	Maddie Bias	Matt Post	James Huguelet	Layne Valade	Brian Reed
Financial Team	Dan Bryant	Carl Cooke	James Huguelet	Brian Reed	Dan Bryant
Financial Team	Lee Habermehl	Tom Wahl	Matt Post	Lee Habermehl	Layne Valade
Communion	Tom Wahl				

Please remember if for any reason you are unable to meet your scheduled obligation, *please contact someone from your team to take your place as soon as you know you are unable to fulfill your obligation.* The changes however, will not be printed in the bulletin.

Thank you for your service to our church!



CREATION STORY FILL-IN NIV Translation

Complete the following verses from the creation story.

1. "Now the earth was _____ and _____, darkness was over the surface of the deep" (v. 2).
2. "God saw that the light was good, and he separated the _____ from the _____" (v. 4).
3. "God called the vault '_____' " (v. 8).
4. "And God said, 'Let the water under the sky be gathered to one place, and let _____ appear'" (v. 9).
5. "God called the dry ground '_____', and the gathered waters he called '_____' " (v. 10).
6. "The land produced vegetation: plants bearing _____ ... according to their _____" (v. 12).
7. "God made two great lights—the greater light to govern the _____ and the lesser light to govern the _____" (v. 16).
8. "God . . . said to them, 'Be _____ and increase in _____'" (v. 28).

This Month's Cause for Celebration!



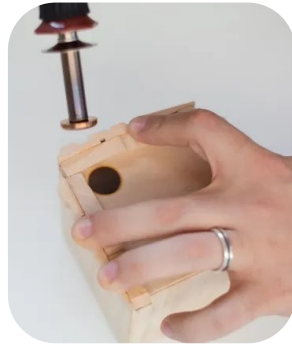
MAHAR,	SALLY	3-Jun
MALLOY	DENNIS	5-Jun
HOSHAL	JANICE	8-Jun
REED,	WALT	16-Jun
REED	KARLA	19-Jun
RUMERY	JOHN	19-Jun
LEITHAUSER	LORETTA	20-Jun
HEIPLE	MIKE	21-Jun



18th	Layne & Daphne	Valade
23rd	Skip & Cathy	Taber

Kids Corner

Yard Yahtzee



Supplies:

- 5 wood blocks

Woodburning Tool- [Walnut Hollow Creative Versa Tool](#), \$23.99, works so well

[Circle woodburning attachment](#)

2 Clothespins- [Whitmor Natural Wood Clothespins](#), \$6.99, are great

Wood Glue- [Gorilla Wood Glue](#), \$6, is amazing

[Small clamps](#)

Aluminum bucket- [Behrens Galvanized Steel Pail](#), \$15, is super sturdy

Instructions:

Step 1: Start by gathering your supplies. Michael's sells [wooden blocks](#) that will make the perfect super-sized set of dice. If you can't find them, you can always trim down a 4×4 piece of wood into five square blocks.

Step 2: Next, we need to make a template so that the dots of our dice are all in the same spot. Start by taking apart your [clothespins](#) and [gluing](#) the edges together to form a right angle. This angle will hook to the side of your wood block to help determine the distance you should imprint the dots from each corner.

Step 3: Once the [glue](#) has dried on your [clothespin](#) templates, you are ready to start making dots on your dice. Plug in your [woodburning tool](#) and let it get sufficiently hot. Place your two [templates](#) on the corner of a woodblock, and burn a circle at the corner where the two templates meet. Be very careful not to burn yourself. [Woodburning tools](#) get extremely hot.

Step 4: We are starting with the side of the dice with six dots, so continue making wood-burned dots in all four corners of this side. Then, using the [clothespin](#) template on one edge, make a dot between two of the corner dots. Continue the process on each side of the wooden block for each numbered side.

Step 5: For sides that have a dot in the center, just eyeball your [woodburning tool](#) in the center. This includes the 1, the 3, and the 5. Continue around each wooden block until you have burned all six sides of your five wooden blocks.

Step 6: Your set of Yard Yahtzee dice should now be done! And your workspace probably smells like a campfire too.

Step 7: Take your dice and place them in your [aluminum bucket](#) and you are ready to play. Standard rules of Yahtzee apply, which you can download from [Hasbro](#). Download this handy [Yahtzee scorecard](#) to keep track of your score while you play.

Mission News!

Mid-April began a very busy time for our Missions Committee.

We felt our Garage Sale that was held on May 3rd and 4th went very well. We want to thank our church family and those extended family members who contributed to our sale. We made over \$1,800 to help with “Operation Christmas Child” shoebox expense. We are so appreciative of the donations that everyone contributed. We thank God for all those who donated items and we are thankful for all our buyers. It rained on and off on Friday, so things were a little slow at first. But we kept praying that God would send buyers and we give God the praise for the many items that were sold and the money that was donated.

A Luncheon for a “Question and Answer” time with Isaac Zander was held Sunday, May 5th after our morning worship. The missions committee hosted this luncheon. We had: bread, gluten-free wraps, turkey, ham, cheese, and egg salad for sandwiches, a relish tray, a romaine lettuce salad, and some desserts. We had Isaac take the podium at the front of the fellowship room and he did a very nice job informing people about his plans to serve and answering questions about Camp Barakel. Please be praying for Isaac as he needs to still raise more financial support. Camp Barakel needs Isaac’s skills and he has a desire to serve. So, let’s all get behind him in prayer. At this time Isaac has about 45% of his support.

We would also like to thank you for remembering our Mission’s Jar that sits on the ledge by our mailboxes. The money that is collected in this jar is used to send a Christmas check to each of our Missionaries in the first part of November. Our missionaries all serve on a fairly tight budget and this extra gift is so appreciated. Isaac is hoping to have his full support by the end of summer.



Grandma's Kitchen



BBQ Chicken & Ranch Broccoli Salad

1 leaner - 3 Green - 1 Healthy fat - 3 Condiments (per serving) 4 servings

Ingredients:

- 4, (6-oz.) boneless, skinless chicken breasts
- 1 tbsp no sugar added BBQ seasoning
- 6 cups broccoli florets
- $\frac{3}{4}$ cup reduced-fat Greek yogurt
- 2 tbsp regular mayo
- 1 tbsp homemade ranch seasoning (recipe in directions)

Directions:

1. Preheat the grill.
2. Pound chicken to even thickness, and season with BBQ seasoning.
3. Grill chicken until internal temperature of 165°F, about 4 to 6 minutes per side depending on the thickness.
4. To make the homemade ranch seasoning: Combine 2 tbsp dried parsley, 1 tbsp dried dill, 1 tbsp dried chives, 1 tbsp garlic powder, 1 tbsp onion powder, 2 tsp salt, and 1 tsp black pepper in a spice grinder. Pulse 5 to 7 times to enhance the taste and texture of the seasoning mix. Alternatively, you can mix all of the dried herbs and spices in a bowl. Store in an air-tight container until ready to use.
5. In a large bowl, combine the broccoli, yogurt, mayo, and ranch seasoning. Toss well.
6. Each serving should have 6 ounces of cooked chicken and $1\frac{1}{2}$ cups of broccoli salad.



Cauliflower Grilled Cheese

1 lean - 3 Green - 0 Healthy fat - 1 Condiment (per serving) 4 servings

Ingredients:

- $1\frac{1}{2}$ cups cauliflower rice
- $1\frac{1}{2}$ ounces eggs
- $\frac{1}{2}$ tbsp grated parmesan cheese
- 1 pinch salt (optional)
- 3 (1-oz.) reduced-fat cheddar cheese slices

Directions:

1. Preheat oven to 425°F.
2. Spread the cauliflower rice on a baking sheet lined with parchment paper and bake for 30 minutes until golden brown. Remove from oven and allow to cool.
3. Reduce heat to 400°F.
4. In a kitchen towel, squeeze the cauliflower to remove excess moisture. Mix together the cauliflower with the eggs, parmesan, and salt.
5. Scoop $\frac{1}{3}$ cup of the cauliflower mix onto a section of the parchment lined sheet pan and shape into a bread slice, about $\frac{1}{4}$ -inch thick. Repeat for a total of 2 cauliflower “bread” slices per serving (8 cauliflower “bread” slices for 4 servings). Bake cauliflower “bread” at 400°F for 8 minutes.
6. Remove from oven, top one cauliflower “bread” slice with 3 slices cheddar cheese, and then place another cauliflower slice on top. Repeat for any additional servings.
7. Return sheet pan to oven and cook until cheese is melted.
8. Stovetop Method: For a slightly crispier grilled cheese sandwich, follow steps 1 through 6 in the directions above. Once the cauliflower “bread” slices have been baked, use a wide spatula to transfer half of the slices to a lightly coated, non-stick skillet heated over medium high heat. Top each of the cauliflower “bread” slices with 3 slices of cheddar cheese, and then place a cauliflower “bread” slice on top of each one to make grilled cheese sandwiches. Cook until cheese is melted.

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 Bancroft, MI 48414



Bancroft Church Phone Number:
 989-634-5724
 Secretary: Diane Lepior
 Office Hours: 9-2 daily
*Call ahead please,
 most days the office works offsite*
Tuesdays by appointment
Please use the church phone or Facebook

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2 Youth Sunday	3	4	5 Ladies Fellowship Elder's Mtg 7 PM	6	7	8 8 am  <i>Men's Prayer Breakfast</i> Maddie's Open House 1-4 pm Karli's Open House 2-4 pm
9 	10 Mission Mtg 10 am Awana Mtg 5:30 pm CE Mtg 6 pm	11	12	13	14	15 Pantry 10—Noon  Matthew's Open House 3-6 pm
16 	17	18	19	20	21	22 Men's Retreat
23 Vaeh's Open House 2-5 PM 30	24 VBS—6 to 8 PM	25 Sunday—Thursday	26	27	28	29

Weekly activities: Wednesdays: 10am Adult Bible Study
 Thursdays: 6:30pm Adult Small Group
 Tuesdays: Karate



But he knows the way that I take;
when he has tested me, I will come forth as gold.
My feet have closely followed his steps;
I have kept to his way without turning aside.

Job 23:10-11

ailyVerses.net



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