



# "A Caroling We Did Go"



More to see on page 3

# Dec. 14, 2025

Our Savior Lutheran Church  
Missouri Synod  
Newton, Iowa 641-792-1084  
Email: Oursavr@windstream.net  
www.oursavlutheran.com

# Message from Pastor Manz

Dear Brothers and Sisters in Christ,

As the season of Christmas gives way to the new year, the Church turns her attention to the Feast of the Epiphany of Our Lord—which we will celebrate on January 4. It is often called “the Christmas of the Gentiles.” While the world quickly moves on from its holiday celebrations, the Church lingers at the manger a little longer to behold not only **that** Christ has come, but **why** He has come, and **to whom** He is revealed.

Epiphany means “manifestation” or “appearing.” In this festival we rejoice that the Light of the World has made Himself known—not only to shepherds in Israel, but also to Magi. These wise men, guided by the star and by the promises of Scripture, come to worship the Christ-child. In them we see the first fruits of the prophecy fulfilled: that all nations shall come to the brightness of His rising. Already at the cradle the Gospel begins to break out beyond the borders of Israel, reaching toward the ends of the earth.

This is not merely a historical footnote. Epiphany proclaims that **Christ came for you**. He is not the private possession of any tribe or nation. He is the Savior of sinners—Jew and Gentile alike. The same Lord who drew the Magi by a star draws you by His Word. The same Lord who welcomed them with mercy receives you at His altar. And just as He revealed Himself in humble flesh, He continues to reveal Himself through humble means: water, bread, wine, and the preached Word. In these, Christ manifests His saving presence among us still.

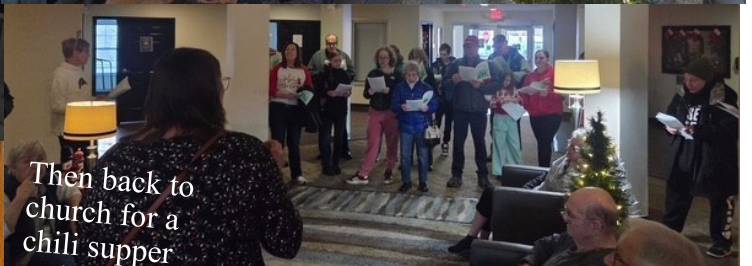
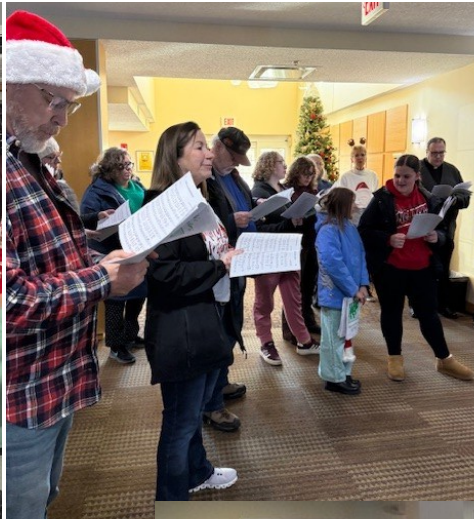
Epiphany also confronts us with a contrast. The Magi travel far to worship Christ; Herod, though so near, responds with hostility. The Light shines, but not all receive it with joy. Epiphany calls the Church to faithful confession—to kneel with the wise, not plot with the wicked; to follow the light of God’s Word, not the darkness of our own desires; to seek Christ where He promises to be found.

As we enter a new year filled with uncertainties, Epiphany gives us a firm and radiant hope. The Light that shone over Bethlehem still shines in the darkness, and the darkness has not overcome it. Christ is revealed as the King who rules in mercy, the Priest who intercedes for us, and the Sacrifice who takes away the sin of the world. In Him, the Father’s saving purpose is made known. In Him, your salvation is secure.

May this Epiphany season renew your confidence in the Lord who has made Himself known to you. May His Word be the lamp to your feet and the light to your path. And may the good news of Christ’s appearing embolden us as a congregation to bear His light into our homes, workplaces, and community—so that others, too, may come and worship Him.

A blessed Epiphany to you!

In Christ,  
Pastor Manz



Then back to church for a chili supper and Fellowship. We caroled at Park Center Newton Village, Newton Place, and Linden Place.



Beginning on January 4, we will be adding the Introit to the Divine Service. "Introit" is a Latin word that means "entrance" in English. It is usually taken from the Psalms and has been used in the Church for about 1,600 years. We will be speaking it responsively. The Introit brings us into the presence of God and announces the theme of each Sunday's service and ties it in with the readings of the day.



The beautiful light display at Maytag Park sponsored by our Church. *"Peace on Earth"*

Beginning on Thursday, January 15 from 6:15 pm to 7:30 pm I will be teaching a weekly Adult Confirmation Class. Everyone in the congregation is invited! Feel free to invite your friends and family as well. It's a great opportunity to refresh your understanding of the Bible and the Small Catechism. No commitment necessary. You can drop in whenever you like. If you are interested in attending and do not have a Small Catechism, please let me know so that I can provide you with one. I look forward to seeing you there! Pastor Manz



## **January Volunteers**

**Ushers** Steve & Kevin Hartz  
**Greeters:** Doug & Jo Ringger  
**Fellowship:** Deanna Ihde  
**Elder:** Jary Boger  
**Media:** Julie Dlouhy  
**Altar Guild:** Tracy Boger  
**Acolyte:** Blake Sorensen  
**Piano:** Ophie Hart  
**Organ** Joy McGinley

## **Important Dates Coming Up**

**December 28-January 14 – Collections for “Not Just Books” Fair**

<b>January 6 @ 6p</b>	<b>Men’s Group</b>
<b>January 6 @ 7:30p</b>	<b>Elder’s Meeting</b>
<b>January 7 @ 1p</b>	<b>Bible Study (Weekly)</b>
<b>@ 7p</b>	<b>Confirmation (Weekly)</b>
<b>January 11</b>	<b>Installation of Officers</b>
<b>January 11 @ 1p</b>	<b>Council Meeting</b>
<b>January 11 @ 1:30p</b>	<b>Voter’s Meeting</b>
<b>January 12 @ 4p</b>	<b>LWML Meeting</b>
<b>January 13 and 16 @ 9a</b>	<b>Quilting</b>
<b>January 15 @ 6:15p</b>	<b>Start of Adult Confirmation Class</b>
<b>January 18 and 25</b>	<b>“Not Just Books” Fair</b>
<b>January 27 and 29 @ 9a</b>	<b>Quilting</b>

## **Acolyte Schedule – September 2025 to August 2026**

Beginning this year, each confirmand is expected to acolyte for an entire calendar month. Given there are 12 months, each student will serve two months total. Below is a tentative schedule for the year. Please let the Pastor know if any adjustments need to be made. If an acolyte is unable serve on a given Sunday because of an emergency or unexpected situation, *they are responsible for finding a replacement and communicating that to the Pastor.* Thank you for your service in the church!

September: Sophia Manz	January: Blake Sorensen	May: Makenna Dunkerson
October: Alexis Sorensen	February: Bryleigh Boger	June: Rylee Harkin
November: Rylee Harkin	March: Sophia Manz	July: Blake Sorensen
December: Makenna Dunkerson	April: Alexis Sorensen	August: Bryleigh Boger

Sunday January 11 worship service will include the Officer Installation for those beginning newly elected/appointed positions for Our Savior Lutheran. Those who are *currently serving terms* are also asked to be present at this installation to receive an affirmation of their continued terms. If you're unable to be present at this service, please make Randy Ervin (president) aware. Below is a listing of our current officers. Those with an asterik (\*) by their name depicts the newly elected/appointed members.

**President** Randy Ervin  
**Elders:** Doug Woebbeking  
Tim Huegel  
Ron Dlouhy  
Jary Boger\*  
**Trustees:** Rick Schiller  
Bob Meisner  
Joel Tool\*  
Reese Jones\*  
**Foundation:** Rick Hartz  
Chris McKinney\*  
Jon Harkin\*  
**Secretary:** Selina McKinney  
**Treasurer:** Sue Fortune  
**Financial Secretary:** Donita Huegel



### FCA – Fellowship of Christian Athletes

Did you know there's a vibrant group of Christian youth right here in our community? Both Berg Middle School and Newton High School have active chapters of FCA (Fellowship of Christian Athletes), where students gather regularly to strengthen their faith, share fellowship, and enjoy snacks together. These gatherings, called "Huddles," are a highlight for many.

At Berg Middle School, the group meets on the 1st and 3rd Mondays of each month, with around 40 students attending. Newton High School's chapter is even larger, drawing 40 to 50 students every Monday. Despite the name, FCA is open to *all* students in grades 5–12—not just athletes. Each Huddle centers on Jesus, offering a Bible verse or lesson to help students grow in their faith.

We are truly blessed to have such dedicated youth and leaders in our community. You can support them by keeping them in your prayers and encouraging them along their faith journey. If you'd like to learn more about this wonderful organization, please reach out to Donita.



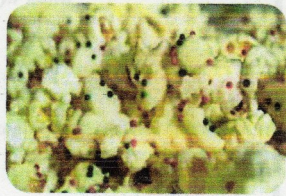
While these recipes say “Christmas” I think they would be just fine for a New Year’s Eve party or a “undecorate the tree” get-to-gather. Enjoy!

### CHRISTMAS POPCORN

From [www.littleindiana.com](http://www.littleindiana.com)

#### Ingredients:

- 1/2 Cup Unpopped Popcorn
- Dash Salt
- 1/4 to 1/2 Cup Melted White Chocolate
- Red and Green Nonpareil Sprinkles



#### Directions:

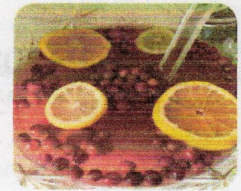
1. Melt White Chocolate.
2. Pop Popcorn.
3. Pour melted White Chocolate over popped Popcorn.
4. Stir.
5. Stir in Sprinkles.
6. Serve!

### CHRISTMAS PUNCH

From [www.allrecipes.co.uk](http://www.allrecipes.co.uk)

#### Ingredients

- 4 Tbsp. white sugar
- 1 liter (34 oz.) cranberry juice
- 2 C. & 2 Tbsp (17 oz.) pineapple juice
- 2-3 Tbsp. almond extract
- 2 liters ginger ale



#### Directions:

In a large container, mix together sugar, both juices & almond extract. Refrigerate for 1 day.

2. To serve, pour juice mixture into a punch bowl. Stir in ginger ale.

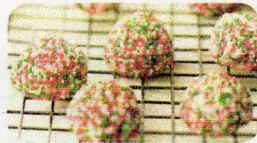
*Tip: Top with fresh cranberries and orange slices!*

### CHRISTMAS SANDIES

From [www.bbq.com](http://www.bbq.com)

#### Ingredients

- 1 C. butter, softened
- 1/2 C. powdered sugar
- 1 Tsp. vanilla
- 2 C. all purpose flour
- 1 C. finely chopped dried cranberries
- 2 Tsp. finely shredded lemon peel
- Red, white and green nonpareils



#### Directions:

1. Preheat oven to 350°. Line cookie sheets with parchment paper; set aside. Beat butter with an electric mixer on medium to high speed for 30 seconds. Add powdered sugar. Beat until combined, scraping bowl. Beat in vanilla. Beat in as much of the flour as you can with the mixer. Stir in cranberries, lemon peel, and any remaining flour (use your hands to work in flour, if mixture seems crumbly).

2. Shape mixture into 1/2-, 3/4-, or 1-inch balls. Roll dough balls in nonpareils. Arrange balls 1 inch apart on prepared cookie sheets.

3. Bake in the preheated oven for 10 minutes for about 1/2-inch balls, 13 minutes for 3/4-inch balls, or 15 minutes for 1-inch balls, or until bottoms of cookies are light brown. Transfer to wire racks and let cool.

*Tip: Place dried cranberries in a food processor. Cover and process until finely chopped. Or finely chop cranberries by hand.*

Makes about 144 1/2 in., 72 3/4 in. or 36 1 in. cookies.

### ITALIAN CHRISTMAS COOKIES

From [www.tasteofhome.com](http://www.tasteofhome.com)

#### Ingredients:

- 1 cup butter, softened
- 2 cups sugar
- 3 eggs
- 1 carton (15 ounces) ricotta cheese
- 2 teaspoons vanilla extract
- 4 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda



#### Frosting:

- 1/4 cup butter, softened
- 3 to 4 cups confectioners' sugar
- 1/2 teaspoon vanilla extract
- 3 to 4 tablespoons milk
- Colored sprinkles

#### Directions:

1. In a bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Beat in ricotta and vanilla. Combine flour, salt and baking soda; gradually add to creamed mixture.

2. Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350° for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

3. In a large bowl, butter, confectioners' sugar, vanilla and enough milk to reach spreading consistency. Frost cooled cookies and immediately decorate with sprinkles. Store in the refrigerator. Yield: 8-1/2 dozen.

See page 8 for some ideas on dessert dipping sauces. They sound yummy and fairly easy to make.

As a little bit of a carry over from last year's fun facts for each month, here are the January days and/or month distinctions:

**JANUARY is National Blood Donor Month**

(In January this commemoration encourages people to donate blood during this time of year when more blood is needed.)



**It is also National Sunday Supper Month**

(This Encourages family and friends to unplug and enjoy dinner and conversation)



**International Creativity Month  
National Mentoring Month**

And how about

**National Hot Tea Month**

**National Oatmeal Month**

**National Soup Month**

**National Slow Cooking Month**

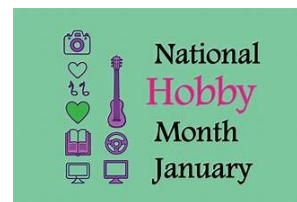


And non-food

**National Hobby Month**

**National Braille Literacy Month**

**National Bath Safety Month**



**DESSERT DIPPING SAUCES**  
*www.favfamilyrecipes.com*

<b>Ingredients:</b>	<b>Directions:</b>
<b>Chocolate Hazelnut Sauce:</b> 2 Tbsp. butter 3/4 c. Nutella 1/3 c. milk	<b>Chocolate Hazelnut Sauce:</b> Combine and warm all ingredients in a small saucepan on low heat.
<b>Raspberry Vanilla Sauce:</b> 1/2 c. raspberry preserves (or jam if you don't like the seeds) 2 Tbsp. water 1/4 tsp. vanilla	<b>Raspberry Vanilla Sauce:</b> Combine and warm all ingredients in a small saucepan on low heat.
<b>Butterscotch Caramel Sauce:</b> 3/4 c. sugar 1/4 c. brown sugar 1/4 c. water 4 Tbsp. unsalted butter 1 c. heavy cream 1/2 tsp. vanilla 1/2 tsp. kosher salt	<b>Butterscotch Caramel Sauce:</b> In a saucepan, heat sugars and water over medium high heat until sugar darkens. Remove from heat and carefully, with a covered hand, whisk in the butter and half of the cream. Stir until smooth, then add remaining cream, vanilla, and salt.