

United Methodist Women

News for May 2018



Fellowship Gathering Agenda - May 10, 2018

Lunch - Bring a sandwich to share

Dessert - Kathie Inman

Salad - Jeannie Boese

Meditation

Prayer Concerns

Prayer Calendar – Lee Beach

Prayer for Those Named

Response Moment – Helen Glidden

Program:

“A Bead and a Prayer”

presented by Nancy Yim and Jeannie Boese

The Purpose

Business:

- Call to Order - Jeannie Boese
- Minutes of March Meeting (see separate sheet)
- Treasurer's Report (see separate sheet)
- Birthday Party - August 23 @ 3 pm (tent.)

Dates to Remember:

- Business Meeting - June 7
- August Birthday Party - August 23 (tent.)



Hope Circle

May 24

Program:
Jeannie Boese will share
her experiences at
Assembly

Lydia Circle

May 23

Deanne Inman's House
Jeannie Boese & Carol
Usher will share their
experiences at
Assembly



This month's
suggested donation:
Diapers

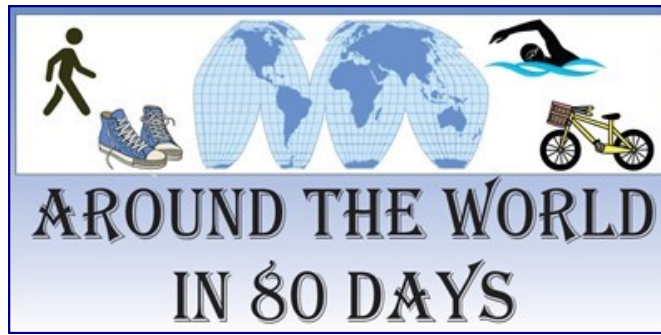


United
Methodist
Women

FAITH · HOPE · LOVE IN ACTION

UMW Purpose:

United Methodist Women shall be a community of women whose PURPOSE is to know God and to experience freedom as whole persons through Jesus Christ; to develop a creative, supportive fellowship; and to expand concepts of mission through participation in the Global Ministries of the church.



It's not too late to participate!

This Abundant Health virtual journey sponsored by United Methodist Women started in Astoria and will stop at mission institutions around the world before ending back at Astoria (24,066 miles) just before Annual Conference. You can walk, Zumba, run, swim, or bike. *The more people who participate, the more likely we are to circumnavigate the globe!*

To log in your miles:

[Click here for the mileage log in page](#) or

email jboeseumw@charter.net or

the church office at klamathfumc@gmail.com

Not on-line?

You can call the church office with your miles or write them down and give them to Jeannie Boese.

ROCKY ROAD S'MORES BARS

Preheat oven to 300°

Ingredients:

½ cup margarine (or butter)

½ cup packed brown sugar

1 cup flour

½ cup graham cracker crumbs

6 oz. package semi-sweet chocolate chips

½ cup chopped **walnuts**

2 cups mini marshmallows



Cream margarine and sugar until light and fluffy. Add flour and graham cracker crumbs; mix well. Press into bottom of greased 9" square pan. Sprinkle with chocolate chips, walnuts, and then marshmallows. Bake at 300° 20 minutes or until golden brown. Cool and cut.