

THANKSGIVING DINNER

Wednesday, November 12, 2014

5:00 – 8:00 p.m.

Bridgeport High School Commons Area

Adults: \$8.00 in advance Children ages 5-10: \$5.00 in advance
\$8.00 at the door \$5.00 at the door

Children ages 4 & under eat free

TICKET SALES:

Thanksgiving Dinner tickets are on sale now in the church office. **IF YOU TOOK TICKETS TO SELL, THEY NEED TO BE TURNED IN TO THE OFFICE NO LATER THAN Sunday, November 4th.**

PLEASE READ ALL THE INSTRUCTIONS

Listed in this insert are the food lists and recipes that we are counting on you to prepare for the dinner. If you need to make any changes, please contact **Lisa Davis (683-2639)** or **Beverly Crisp (683-4264)**.

Cover all food with aluminum foil then write your name and the contents on the foil. When you deliver the food to the High School, be sure Tish Tackel(cakes), Char Setters(pies) Lillian Farmer (dressing) checks your name off the lists.

Please accept our apology if your name has been accidentally omitted from the lists. We need your help and want you to join us.

Monetary donations are accepted and appreciated to help purchase green beans, turkeys, sweet potatoes, and other supplies.

All schedules are listed inside. Please arrive early to find your spot and receive instructions. If you are unable to be here at your scheduled time, please find someone to take your place & notify someone on the Dinner Committee.

DELIVERY TO SHUT-INS:

B.J. Breeze

If you are scheduled to deliver meals to shut-ins, you must be at the High School by 4:00 p.m.

Photographer:

If you are preparing dressing or baking cakes, PLEASE prepare the dish exactly as the recipe says so that everyone's dish is the same. The dressing needs to be hot, and ready to serve at the **Bridgeport High School (One Maroon Drive) by 4:00 p.m. It must be in an aluminum disposable pan.**

Work for the dinner really begins the night before! If you want to help, come join us! We'll meet up at the church on Tuesday, November 11th at 6:00 p.m. for a pizza fellowship meal. Everything will be provided, just bring your potato peeler.

Move Items to High School
Wednesday, Nov 12th

Gaylord Kennedy	Brenda Kennedy
Dale Davis	Frank & Pat Trail
Bill Johnson	Peggy Johnson
Heather & Forrest Walker	

Tuesday Night Prep
Nov. 11th following dinner

Dan Selz	Vicki Holder
Tom & Yvonne Messer	Steve Watson
Rick & Vonnie Walton	Verna Manning
Richard & Bunny Perry	Emily Casper
Alyssa Casper	Paula Tolle
Frank & Pat Trail	Elizabeth Reynolds
Ingram Family	Mike & Becca Hurd
B.J. Breeze	Char Setters
Lee White	Denise Casper
Billy & Leanna Brewer	Art & Joan Pierce
Lisa Breeze	Betty Schulte
Bill & Peggy Johnson	Rachel Huitt Family
Leon & Lillian Farmer	Ted & Aletha Miller
Brenda Kennedy	Don & Cindy Petty
Gaylord Kennedy	

Turkey Cookers - Nov. 11th at the Church

John Crisp	Dale Davis
B.J. Breeze	Billy Eaton
Billy Brewer	Steve Watson
Taylor German	Adney Stowe
Dan Selz	Richard Perry

Sharpen Knives Eugene Schulte

SLICE & PICK TURKEYS
Wednesday Morning Preparation
November 12^h @ 8:00 a.m.

Carolyn McComis	Peggy Johnson
Lillian Farmer	Brenda Kennedy
Leanna Brewer	Pat Trail
Cyndi Petty	Billy Brewer
Bunny Perry	Leon Farmer
Deanna Dimmitt	

Please bring an electric knife & extension cord

DRESSING RECIPE:

8 pkgs of **WHITE** Cornbread Mix (such as Morrison Corn-Kits or Martha White) prepared according to the directions on the package. **Bake in two 9x13 pans.**
 1 lg loaf of day old **WHITE** bread **TOASTED & CRUMBLED**
 8-10 cans chicken broth (14.5 oz cans)
 2 c finely chopped celery
 2 c finely chopped onion
 3 raw eggs (or Egg Beaters equivalent)
 3 hardboiled eggs – chopped
 4-6 tsp poultry seasoning
 4 tsp black pepper
 6 tsp sage

A food processor can be used to crumble the cornbread and toasted white bread; just be careful not to grind it too fine. Sauté onions and celery in butter just until tender; be careful not to burn. Mix the seasonings, bread mixture, celery, onions and broth together. Add the raw eggs that have been beaten, stir well, then add the chopped boiled eggs. Dressing should be very moist and easy to pour into baking pan. If it is not moist enough add more broth. If it is too moist, add more toasted bread. Bake in a large disposable pan that has been **greased**; cook for 2 to 2 ½ hours at 350°. For this large amount, check every 30 minutes so that it is thoroughly cooked. Stir twice during cooking.

BRING HOT AND READY TO SERVE!

If you have a number beside your name, this is the number of recipes that we need you to make. **Please bring the dressing already baked.**

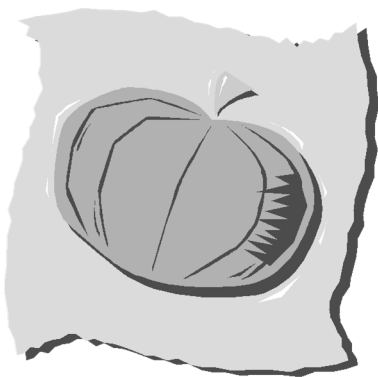
<u>DRESSING</u>			
Verna Manning	1	Martine Simpson	1
Eunice Rutledge	1	Dawn Sweenson	1
Carolyn McComis	2	Donna Stowers	2
Mignon Hudson	2	Darla Hartsell	1
Marti Hines	2	Jeff Green	2
Betty Tackel	1	Bunny Perry	1
Susan Powell	1	Debbie Selz	1
Colby Shawn	1	Vicki Niblett	1
Alice Townes	1	Brenda Kennedy	2
Maurice Irish	1	Jenny Ingram	1
Becca Hurd	1	Lynda Bridwell	1
D'Anna Garrett	1	Stacy Longacre	2
Erin Lopez	1	Brenda McComis	1

PIES

We usually have an abundance of pumpkin pies so please make the following:

(3) fruit or (3) cream or (3) pecan. Any combination will be fine. If you have any questions regarding what kind of pies you need to make, please call Lisa or Beverly.

PLEASE MAKE SURE THAT THE PIES YOU MAKE ARE ONES THAT SERVE WELL. Please bring them in disposable, aluminum pans. If you must buy pies, please buy ready to eat pies from Sam's Club or Mrs. Smith's deep dish frozen pies and bring them already baked.



If your name _____ has a number _____ beside it, this means that we need you to make that number of pies.

Verna Manning	3	Joan Pierce	3
Lynda Bridwell	3	Leanna Brewer	3
Martine Simpson	3	Virginia Dick	3
Rhonda Wood	3	Cindy Horn	3
Paulanna Watson	4	Deanna Dimmitt	3
Marci Craddock	3	Carol Laxson	3
Aletha Miller	3	Tammy DiMuccio	3
Sandi George	3	Cyndi Petty	3
Becca Hurd	3	Vicki Niblett	3
Katherine Hudson	3	Erika McComis	3
Linda White	3	Betty Schulte	3
Maurice Irish	2	Patti Cook	3
Diane Russell	3	Judy Carlton	3
Rachel Huitt	3	Vicki Holder	3

POUND CAKE RECIPE

Each recipe yields one cake. Please make the number of cakes that is beside your name. Have the cakes cut up and place each slice individually into a ziplock baggie. Each cake should yield 12 slices. Since this cake freezes well, this can be done ahead of time. **Please bring your cakes to the church on Tuesday night (Nov. 11th).**

½ c softened margarine	1 ½ c sugar
8 oz cream cheese	
2 eggs (or Egg Beaters equivalent)	
2 c flour	1 tsp baking soda
½ tsp allspice	¼ tsp cloves
½ tsp salt	½ tsp cinnamon
½ tsp ginger	1 c applesauce
1 tsp vanilla	1 c chopped pecans

Grease and flour a 10" tube or Bundt pan. Cream butter and cheese; add sugar and beat until creamy. Add eggs. Combine flour, spices, soda and salt. Add alternately with applesauce. Stir in vanilla and nuts. Bake at 350° for 45 minutes **or** until a toothpick inserted comes out clean.

Please bring your cakes to the church on Tuesday night (Nov. 11th).

POUND CAKES

Lisa Davis	2	Denise Casper	4
Kayla Walsh	2	Carol Colbert	2
Judy Peyton	2	Heather Walker	3
Denise Bailey	2	Char Setters	2
Yvonne Messer	2	Tish Tackel	2
Bunny Perry	2	Brenda Kennedy	2
Lee White	2	Darla Hartsell	2
Dawn Swensson	4	Eunice Rutledge	2
Sandra Walker	2	Kayla McComis	2
Kailynn Hudson	2	Anna Mauk	3
Tamara Cooper	2	Kim Fenton	2
Peggy Johnson	2	Elizabeth Reynolds	2
Sandi George	2	Tammy Cortez	2
Barbara Caudle	2	Niree Shawn	2
Beverly Crisp	2	Cathy Caldwell	2
Donna Stowers	2	Vonne Walton	2
Kim McElhaney	4	Jenny Ingram	2
Shellie Read	2	Staci Russell	2
Stella Green	2	Brittany Arquette	2
Lillian Farmer	2	Shelly Moody	2
Lisa Breeze	2	Shelley McComis	2

SELL TICKETS AT DINNER

	4:30 – 6:00 p.m.
Paula Tolle	Nevesta Jones
	6:00 – 7:45 p.m.
Sara Huitt	X

TAKE TICKETS AT DINNER

	EAT IN:
	4:30 – 6:00 p.m.
Char Setters	Nevesta Jones
	6:00 – 7:45 p.m.
Yvonne Messer	
	CARRY OUT:
	4:30 – 6:00 p.m.
Denise Casper	Paula Tolle Deanna Demmitt
	6:00 – 7:45 p.m.
Betty Schulte	Jenna Huitt

Carry Pans / Open Cans at School

	4:30 – 5:30 p.m.
Dine In:	
Turkey:	Billy Eaton
Carry Out:	Leon Farmer
	Richard Perry
	5:30 – 6:30 p.m.
Dine In:	Dan Selz
Turkey:	Colby Shawn
Carry Out:	
	6:30 – 7:30 p.m.
	Adam Huitt & Frank Trail

DISHWASHERS AT SCHOOL

	5:30 – 6:30 p.m.
Bob Carpenter	Cory Ingram
Floyd Colbert	Doug Bridwell
	6:30 – 7:30 p.m.
Reggie Read	Ted Miller
David McComis	Aletha Miller
Billy Brewer	
	7:30 – 8:30
BillyEaton	Mike Hurd

CARRY OUT SERVER SCHEDULE

If you cannot serve in the time scheduled, please call:
Carry Out Coordinators:
 Gaylord & Brenda Kennedy 683-2905

Carry Out Assistants:

4:00-6:00	Don & Cyndi Petty
6:00-7:30	Carl & Diane Russell

First Line

	4:00 – 4:30 p.m. (Shut-In dinners)
Paulanna Watson	Tish Tackel
Carol Colbert	Cindy Horn
	4:30 – 5:30 p.m.
Tish Tackel	Carol Colbert
Cindy Horn	Vonne Walton
Darla Hartsell	Rick Walton
	5:30 – 6:30 p.m.
Pam Worlow	Lynda Bridwell
Linda White	Jerry Kennedy
Joyce Waynauskas	Darla Hartsell

Second Line

	4:30 – 5:30 p.m.
Edie McDonald	Jeff Green
Stella Green	Paulanna Watson
	5:30 – 6:30 p.m.
Kim Fenton	X
Carol Laxson	X
	6:30 p.m. – 7:30 p.m.
Verna Manning	Carolyn McComis
Nelda Webb	Andy Townes
Denise Bailey	Alice Townes

PIE SERVERS AT SCHOOL

	4:30 – 6:00 p.m.
Sandra Walker	Bunny Perry
Eunice Rutledge	
	6:00 – 7:00 p.m.
Verna Manning	Yvonne Messeer
Leanna Brewer	
	7:00 – 8:30 p.m.
X	X

DINE IN SERVER SCHEDULE

5:00 – 6:00 p.m.

Turkey:	Stacy Longacre
Dressing:	Steve Longacre
Gravy:	Marvin Guier
Sweet Potatoes:	Nyree Shawn
Green Beans:	Cathy Guier
Rolls/Cranberry Sauce:	Yvonne Messer Judy Carlton

6:00 – 7:00 p.m.

Turkey:	Jenny Ingram
Dressing:	Lisa Breeze
Gravy:	Aletha Miller
Sweet Potatoes:	B.J. Breeze
Green Beans:	Joan Pierce
Rolls/Cranberry Sauce:	Shellie Read

7:00 – 8:00 p.m.

Turkey:	Becca Hurd
Dressing:	Marci Craddock
Gravy:	X
Sweet Potatoes:	Brenda McComis
Green Beans:	
Rolls/Cranberry Sauce:	



CLEAN UP CREW and TAKE SUPPLIES BACK TO THE CHURCH:

Rachel Huitt & Family

We have, again, hired the BISD custodial staff to clean the Commons Area after the dinner.

A Brief History of This Most Loved Tradition:

The Annual Thanksgiving Dinner started more than 30 years ago to help raise money for the ministries of the church. It was held at the church and the food was prepared by the members just like it's done today. The total number of people fed in the early years was 50–100, mostly church members.

Over the years it grew and a decision was made by the committee to move to the Elementary School Cafeteria. The whole community began to come, share the meal and fellowship together. It has continued to grow and GROW and GROW.

Six years ago, we moved to the High School Commons Area to be able to better serve the numbers it has grown to. In fact, more than 1588 meals were served last year. Many of you may not be aware that the dinner is not solely served at the school. We also deliver meals to residents of nursing homes and many folks who are unable to leave their home due to health concerns. Additionally, each year we contact the local school nurses to distribute mission tickets families in need.

Yes, it takes a lot of work and help from the entire congregation to do this; but what better outreach can FUMC do than be present and serving in the community?

Want to be a part of this labor of love, fun and fellowship? Come to the church Tuesday night, November 11th. The church will provide a pizza extravaganza for everyone and then we'll get busy peeling sweet potatoes, bagging rolls, scooping up cranberry sauce, etc...

See you there!!!!!!!!!!!!!!

Dinner Committee,
Lisa Davis, Beverly Crisp & Laurey Stowe



Youth: It's that time again!!!

We couldn't have the Thanksgiving Dinner without you!

Get with Donna Stowers today to sign up for a shift. We'll begin at 4:00 and have one hour shifts lasting until 8:30. We'll serve drinks, carry trays for the elderly and for those with small children, and assist the children with the tables. Thanks in advance!!

There will be NO YOUTH ACTIVITIES AT THE CHURCH ON THIS DAY (Wednesday, Nov. 12th).

First United Methodist Church
P O Box 237 / 608 17th Street
Bridgeport, TX 76426
Pastor: David Rucker
Phone # 940-683-2780

Return Service Requested

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