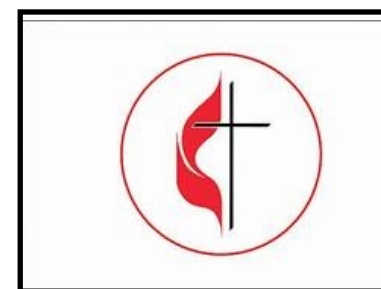


DECEMBER 2025 THE SPIRIT OF BETHEL



Bethel United Methodist Church

- 2nd Glory Group at noon
- 7th UMYF "Bethel Christmas Bash" 5:00PM - 7:15PM
- 8th Sally Starr Circle noon at the home of Jane Sams
Missy Ackerman Circle 5:30PM at El Pueblo
- 9th Bethel UMM Christmas dinner Main Street Grille 6:00PM
- 11th Food Pantry 2:00PM - 4:00PM
- 14th Bethel Christmas Concert 5:00PM
- 15th Finance Committee 5:30PM in church library
Trustees 6:30PM in church library
- 17th Shut-in meals delivered
- 18th Food Pantry 2:00PM—4:00PM
- 24th Candlelight Christmas Eve Service—5:00PM



Please note the following changes:

The Pastor's Bible Study on Wednesdays at 10:30AM and 6:00PM will **not** meet December 24.

The UMYF will meet at 4:30PM December 7 and 14 and will **not** meet December 21 or 28.

The Christmas Choir will meet at 5:30PM Wednesday, December 3 and 10. Dress rehearsal is Saturday, Dec. 13 at 9:00AM.



"KITTY HAWK - - THE MOON - - AND BETHLEHEM"



This December marks the 122nd anniversary of the first powered flight by Orville and Wilbur Wright at Kitty Hawk, North Carolina on December 17, 1903. They had conquered the sky as so many others before them had failed. In so doing, they changed our world forever.

Since that time, we have lived through an era in which a man walked on the moon and returned to earth. The drama of that achievement almost overshadows whatever excitement might have been generated over a century ago by a 112-second flight over a distance of 120 feet.

As important as the Wright brother's accomplishment is, those few seconds in the sky over Bethlehem, when the angels sang, changed our world far more. It took not much more than twelve seconds for the angels to announce the good news of the Savior's birth, but the world has been a different place ever since.

I still get a thrill from seeing the pictures of that first walk on the moon by Neil Armstrong but the greatest event in human history is not when a man walked on the moon but when God walked on the earth.

Reports from the scene at Kitty Hawk indicate that the primitive engine sputtered some as it lifted its cargo, and the message from the angels has not been spread without its carrier problems, too. Churches lose their momentum, individual Christians lose their enthusiasm, and our emphasis on spiritual values lags in a materialistic world.

At Bethel United Methodist Church, Walterboro, our spirits are soaring, the message from the angels is clear. Our excitement is not because we think we are flying high but because God is walking with us.

"Angels from the realms of glory

Wing your flight o'er all the earth."

- Tresco E. Shannon



*In Memory of **Kitty Howell** given by Terry & Toni Walters*

*In Memory of **David Williamson** to the choir by Sissy, Leslie, and Melissa Davidson*

*In Memory of **Chuckie Mangum** given by Marsha P Jordan*

NURSING HOMES/SHUT-INS/DISTANT MEMBERS

Jane Brown, Nina Crosby, Sarah Anne Dean, Lynn Harrison, Joy Lawson, Vera Newington, Jeanine Price, Rusty Riddle, Kay Speaks, Miriam Westbury

MILITARY SERVICE

Cody Keeney, Elijah and Kaeleigh Forni, Jackson Long, Matthew Mangum, Jordan Ray, Tristan Ray



Christmas Poinsettias

You may now place your order for a Christmas Poinsettia to help decorate our sanctuary for Christmas. Poinsettias may be given in honor or in memory of a loved one. The cost is \$30 each, and only 25 will be ordered this year—so availability is on a first-come, first-served basis. The deadline to order is **Wednesday, December 17**.

Altar Flowers for 2026



You may now begin signing up to place altar flowers for the 2026 calendar year. This is a beautiful way to honor or remember loved ones, celebrate special dates, or simply offer praise and thanksgiving. Please contact the church office to reserve your Sunday.



MISSIONS COMMITTEE UPDATE:

Thank you to everyone who donated cold-weather items—scarves, socks, and more—as well as coats for those in need.

Your generosity is truly appreciated! We will continue collecting coats throughout the month of December.



Bethel United Methodist Men will have their annual Christmas Dinner on Thursday, December 9, at 6:00PM. This no-host dinner will be at Main Street Bar and Grille. This will be a husband and wife/guest event featuring an opportunity for some Christian fellowship to start the holiday season. If you haven't made your reservation with Mike, please let him know ASAP at 843-893-2984 or mekuszmaul@lowcountry.com.

A Few Good Men would like to wish y'all a Merry and Blessed Christmas and a Happy and Safe New Year.

May God bless each and all. - **Mike K**



Holiday Pecans Are Here!

Delicious bags of pecan pieces are still available for purchase in the church office—perfect for holiday baking and gifting! Each bag is \$13, **cash only**. Pick some up while they last!



YOUTH GROUP NEWS

Our youth have been busy spreading Christmas cheer! In November, they created hand-made Christmas cards for the residents of **Magnolias**, sharing love, encouragement, and holiday joy.

Mark your calendars for **Sunday, December 7**, when the youth will host the **“Bethel Christmas Bash”** from **5:00 PM 7:15 PM**. This festive event will help raise funds to purchase a pair of **Christmas gripper socks** for every resident of Magnolias.

To support this mission, donations are gratefully appreciated! Items needed include:

- Tubs of **Swiss Miss** and **cups**
- Bags of marshmallows**
- Christmas M&M’s**
- Bottles of whipped cream**
- Christmas decorations**
- Monetary donations** for additional supplies

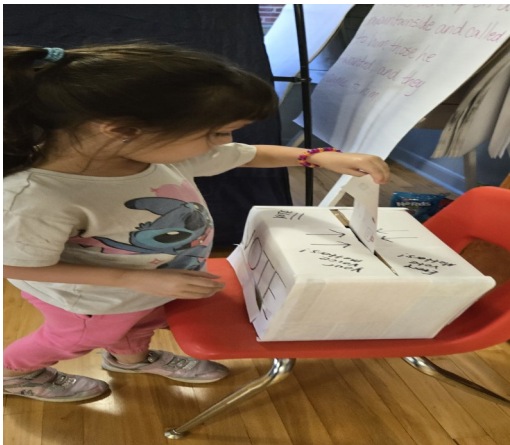
Later in December, the youth will visit Magnolias to deliver the cards and socks, sharing warmth and kindness with each resident. Thank you for supporting our young people as they shine Christ’s love in our community!



Our preschoolers had an exciting adventure this month! They traveled to the Colleton Civic Center to see *Tommy the Thankful Turkey* and even got to work with Bethel’s own Jenny Bunton. What a fun and memorable day of learning and laughter!



Our Girl Scouts had a busy November! They learned about the voting process and even held their own Election Day by sampling a brand-new Girl Scout cookie and casting ballots for their favorite flavor. In addition, they put their creativity to work by making heartfelt cards in honor of Veterans Day. What a wonderful month of learning, service, and sweet fun!



Bethel’s Food Pantry was recently blessed in a big way!

Colleton County VFW Post 12102 collected **over 1,000 pounds of food** and received **\$460 in donations** during a community food drive. Even more exciting—the **VFW National will match the funds 1:1**, bringing nearly **\$1,500 more** to support our pantry ministry!

We extend our heartfelt gratitude to VFW Post 12102 for their incredible generosity, and to the management and staff of the **Walterboro IGA** for hosting the food drive. Because of their efforts, our pantry shelves are full and our mission to feed our neighbors continues stronger than ever!



David Arthur, Clint Ferrell, Justin Davis, Freddy Guy and David Lies with Charles & Carol Armentrout at the Food Bank



COCONUT.SOUR CREAM LAYER CAKE

- 1 (18½-oz.) pkg. butter-flavored cake mix
- 2 c. sugar
- 1 (16-oz.) ctn. commercial sour cream
- 1 (12-oz.) pkg. frozen coconut, thawed
- 1 ½ c. frozen whipped topping, thawed

Prepare cake mix according to package directions, making 2 (8-inch) layers. When completely cool, split both layers. Combine sugar, sour cream and coconut, blending well. Chill. Reserve 1 cup sour cream mixture for frosting. Spread remainder between layers of cake. Combine reserved sour cream mixture with whipped topping; blend until smooth. Spread on top and sides of cake. Seal cake in an airtight container and refrigerate for 3 days before serving. Yield: 1 (8-inch) layer cake.

Lee Dean Cox Frieda Black

As we enter this season of holiday baking, we pause to remember a few saints of our church who once filled their kitchens with warmth, laughter, and the aromas of cherished recipes. The dishes shared here were lovingly passed down by members who have gone on before us. May their sweetness linger in our memories, and may each recipe remind us of the joy and love they brought into our lives.

POUND CAKE

- 1/2 lb. Blue Bonnet margarine

1/2 c. Crisco

1 c. milk

3 c. flour
- 3 c. sugar

6 eggs

1 tsp. baking powder

Pinch of salt

Sift dry ingredients 3 times. Cream Blue Bonnet, Crisco and sugar with mixer. Put in eggs, one at a time. Add dry ingredients and liquid ingredients alternately, ending with dry ingredients. Bake 1 hour and 20 minutes at 325°. **Tip:** Take out ingredients the night before.

Doie Mitchell
In Memory of Grace Woodard

CHOCOLATE CHIP CAKE

- 1 box Duncan Hines golden butter cake mix

4 eggs

1/2 c. oil

1 c. water
- 1 sm. box instant vanilla pudding

1/2 grated block of German chocolate

8 oz. chocolate chips

Mix all together. Bake at 350° for 40 to 50 minutes, until a wooden toothpick comes out clean. May use a tube pan or bundt pan.

Eunice Howard

BEST EVER CHOCOLATE CAKE

- 3/4 c. butter

3 eggs

2 c. cake flour

3/4 c. unsweetened cocoa powder

1 tsp. baking soda
- 1/4 tsp. baking powder

1/2 tsp. salt

2 c. sugar

2 tsp. vanilla

1 1/2 c. milk

Let butter and eggs stand at room temperature for at least 30 minutes. Lightly grease 3 (8-inch) round cake pans or use parchment paper. Preheat oven to 350°. In medium bowl, sift together flour, cocoa powder, baking soda, baking powder and salt; set aside. In a large bowl, beat batter for half a minute. Gradually add sugar, about 1/4 cup at a time, beating on medium speed for 3 to 4 minutes, about 1/4 cup at a time, sides of bowl and beat 2 minutes. Add eggs, one at a time, beating 1 minute after each addition; add vanilla. Alternately add flour and milk, beating on low speed until combined after each addition. Beat for 20 seconds more. Spread in pans. Bake for 30 to 35 minutes, until toothpick in center is clean. Cool for 10 minutes and then cool on racks.

Chocolate Frosting:

- 12-oz. pkg. semisweet chocolate pieces

1/2 c. butter
- 8 oz. sour cream

4 1/2 c. sifted 4X sugar

In large pan, combine chocolate pieces and 1/2 cup butter. Heat over low heat until melted, stirring often. Cool 5 minutes and stir in 1 (8-ounce) carton of sour cream. Gradually add 4 1/2 cups sifted 4X sugar, beating at medium speed until smooth.

June Dyches

As we journey through this blessed season, may Christmas remind us of the light that entered the world in a humble manger. May our hearts be filled with wonder, our homes with joy, and our lives with the peace only Christ can bring. Merry Christmas to you and your family!

