

First Light

A weekly e-newsletter from
First United Methodist

August 1, 2025

Thank You for the School Supplies

Thanks to your generosity, kids will be heading back to school with all the supplies they need. Our donations were delivered last Sunday to Church of the Resurrection for the Back-to-School Event planned for this Saturday, Aug. 2. There were 25 cool backpacks, an amazing assortment of pencils, markers and crayons, colorful folders, binders and notebooks, glue sticks and scissors. Incredible! Our supplies will be combined with those from other churches to meet the needs of the students in our community. Blessed to be a blessing!

As a reminder, the Back-To-School event will be **tomorrow**, August 2nd, at Church of the Resurrection, 75 Musser Lane, Muncy from 8:00 am-1:00 pm. Tell you family, friends and neighbors who could use a little extra help preparing for the upcoming school year. They plan to offer clothing, school supplies, free haircuts, and back to school photos all while supplies last so get there early!



Reminders:

Summer Praise Band Help Needed

The faithful members of the contemporary praise band will each be taking several much-deserved weekends away during the summer months, leaving spaces for others to jump in and help. If you have the gifts of singing and/or playing drums, piano or guitar, they would love to have you join to fill those empty spots.

Rehearsals are on Wednesday evenings at 5:30 in the Living Water Café. If you wish to lend a hand this summer, please talk with the members of the band and they will let you know what weeks you can help

A Fond Farewell to Mike Romano

We bid a fond farewell to Facilities Manager, Mike Romano, as he heads off on a new adventure. Mike resigned as of Monday, July 28th and will be moving out of the area in August. We thank Mike for his dedication to scheduling our guests' use of the building and for his work in maintaining our facilities. We wish Mike well in his next chapter of life.

The Staff Parish Relations Committee will take some time to evaluate our staffing needs moving forward. In the meantime, Barry Grove and Jody Robinson will handle the Facilities Manager duties. Please call the office if you have any needs in this area.



Join the Coffee Fellowship Fun



Smile if you enjoy fellowshiping over coffee with your church family following the 8:15 am worship service and preceding the 10:45 worship service! If you haven't joined in the fun yet, please make a point to stop by and enjoy the camaraderie. Jo Langer and Sharon Moyer are seeking several individuals who would like to sign up for a Sunday or two to help out by making coffee, getting ice water ready, and a few other small tasks. The church provides the supplies and snacks. All we need is your willingness to help! Any offers to help would be greatly appreciated. Please talk with Jo or Sharon who both usually attend the 8:15 am service or call Jo at 570-916-8582 or Sharon at 570-971-4304. ~Jo Langer & Sharon Moyer



August 3, 2025
"Ambassadors"

Matthew 28:18-20
2 Corinthians 5:16-6:2

Beginning Fall 2025



**Sound & Video Techs
needed for 10:45 service
Talk with Barry Grove**

Beginning this fall, we will begin live streaming our 8:15 am worship services instead of the 10:45 am worship services. If you join us at 10:45 online, don't worry, you will still be able to watch the recordings on our Facebook page. With these changes, we are looking for some new folks to step up and take over responsibility for sound and video for the 10:45 service. It only takes a little bit of training which will be provided. If you are interested in learning the boards and joining this ministry, please talk with Barry Grove. All ages are welcome.

Dave's Yogurt Candy

By popular demand, Dave Waltz has shared his recipe for the Yogurt Candy served during Coffee Fellowship.

Yogurt Candy

2 pounds of Alpine white yogurt melting candy (Wengerd's carries this)

2 cups of dried fruit- I used cherries

2 cups lightly salted peanuts

Melt yogurt candies in microwave until smooth and then add the fruit and nuts. Mix well. Place by spoonfuls on waxed paper. If making into bars, pour mixture into a lined 9x9 baking dish. Let it cool and harden. Cut when cool. Once cooled, put into covered container. It doesn't need to be refrigerated. Enjoy...

