Chicken and Dumplings

3-4 lb. frying chicken, cut up
Bisquick
Paprika, optional
1 can cream of Chicken or Mushroom soup
¼ tsp. poultry seasoning
1 tsp. parsley flakes
2 Tbsp. oil
1 ½ cup milk
Salt and pepper to taste

Combine 1 cup Bisquick and 1 tsp. paprika; roll chicken pieces in mixture and fry in hot oil until lightly browned. Remove from pan. Pour into pan, soup and milk, and stir well. Return chicken pieces to the pan. Cover and lower heat to simmer, cook 1 hour.

Dumplings: The last 20 minutes, add dumplings to chicken, following recipe on Bisquick box, adding poultry seasoning and parsley flakes.

From Barbara Dent

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2018 STEWARDSHIP REPORT

OUR PRAYERS, OUR PRESENCE,
OUR SERVICE AND OUR GIFTS

-------- GIFTS --------

DATE	ATTENDED	WEEKLY	TO DATE
09/30	34	2,202.00	76,425.83
10/07	31	3,037.00	79,462.83
10/14	33	778.00	80,240.83
10/21	36	2,025.00	82,265.83

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Sisters in Spirit

Next meeting November 10, 2018 at 8am Hosted by Tish at her home, 1566 E. Sagebrush Rd. Anyone interested in joining SIS please contact Sarah or Patty

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The mission of the United Methodist Church is to make disciples of Jesus Christ for the transformation of the world.

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Be Thankful
Jesus loves
us.