



RPC NEWSLETTER



RHAWN HURST PRESBYTERIAN CHURCH

Creating space for all people to encounter Jesus, experience His love through His people, and engage His work through discipleship.

Faith Focus: Easter

Easter is not just about the empty tomb, but the start of a "new creation" and a "new humanity," moving believers toward a life that reflects the kingdom of God here and now.

SCHEDULED PREACHERS

April 5, 2026	Dr. Heather Rice
April 12, 2026	Rev. Robert Emberger
April 19, 2026	Dr. Heather Rice
April 26, 2026	Rev. Robert Emberger



UPCOMING EVENTS

Maundy Thursday Service (Communion): April 2, 2026

Easter Morning Breakfast: April 5, 2026

Session Meeting: April 12, 2026

Deacons Meeting: April 26, 2026

MONTHLY HIGHLIGHTS

AFTER 13 YEARS, OUR WEBSITE HAS FINALLY BEEN UPDATED. IT IS A WORK IN PROGRESS, BUT WE ENCOURAGE YOU TO CHECK IT OUT AND CONTACT AMY BLAU OR THE CHURCH OFFICE WITH ANY SUGGESTIONS.

BIRTHDAYS/ANNIVERSARIES

April 02 Jane Vanderleeuw
 April 02 Don McGettigan
 April 03 Ann Mulholland
 April 03 Betsy Ulmer
 April 04 (Anniversary) Dan & Lydia Berger
 April 07 Linda Brian
 April 22 Eric Blau
 April 28 Charlie Troebs



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*Food feeds the body,
faith feeds the soul.*



*try
new
recipes*

Makes 8 Servings.

CINNAMON CHERRY COBBLER RECIPE:

- 21 oz. can of Cherry Pie Filling
- 12.4 oz. Tube of Cinnamon Rolls with Icing

1. Preheat oven to 375 degrees.
2. Spread pie filling into a greased 8" square pan.
3. Separate cinnamon rolls; reserve icing.
4. Place rolls in pan, cinnamon side up.
5. Bake for 15-20 minutes or until rolls are golden and filling is bubbly.
6. Spread the icing over the rolls and serve.

Submitted by Sharon Emery

Baking is a beautiful metaphor for trusting God's process. Like raw ingredients, life's trials seem bitter alone, but the Master Baker mixes them for our good. Just as dough requires kneading, patience, and heat, God works in our lives—removing air bubbles and perfecting us through "warm" trials to create something beautiful, nourishing, and worthy of sharing.