

The Planet Pages

MOPS at Bloomington Living
Hope Lutheran Church



September/October 2009

Welcome to Planet Mom!

Planet what?! Sounds a little silly at first. At least that's what I thought when I first learned of the MOPS theme for the year. But, the more I thought about it and read the theme book, the more it really relates to motherhood.

Looking back, that's how you could describe how I felt after becoming a mom for the first time. My life no longer looked like my life as it was before becoming a mom. You might say I felt like an alien during those first few weeks with a newborn. I felt like I had entered an entirely different world, or planet.

This year in MOPS we will be exploring Planet Mom through the variety of relationships we encounter in our lives. We'll do this with guest speakers, creative activities and thoughtful group discussions.

Please visit our MOPS group's webpage at <http://www.bloomingtonlutheran.org/ministries/mops>.

Updated calendars, newsletters and other meeting information will be posted here throughout the year.

Finally, I have been blessed to be a part of this MOPS group for six years and in my fourth as a leader. However, the time has come for me to

graduate from MOPS and leave this very special group in the capable hands of other MOPS moms. Please prayerfully consider your role in the future of MOPS at Bloomington Living Hope. This is a unique ministry that touches many lives and many families. I will be more than happy to answer any questions you have about MOPS leadership.

Once again, welcome to Planet Mom – we are so glad you are here!

-Kellie Moeller
MOPS Coordinator for
Bloomington Living Hope

Membership Benefits

When you chose to join MOPS, you become part of a worldwide group of Christian moms.

With a MOPS International membership you receive the following benefits:

- The 2009-2010 theme book *Life on Planet Mom: A Down to Earth Guide to Your Changing Relationships* by Lisa T. Bergren
- A subscription to *MOMSense Magazine*
- Weekly Mom-E-mail from MOPS International

A membership to MOPS is \$23.95. All of this money is for your MOPS International membership.

We ask that you contribute \$5 each meeting to help defray the cost of our speakers, activities and childcare.

Scholarships are available; please talk with Carrie Orvik for more information.

Our MOPS Team!

Kellie Moeller – Coordinator
pkmoeller@juno.com or 952.496.3240

Carrie Orvik – Registration & Finance
carrie.orvik@yahoo.com

Gina Meixner – Hospitality
ginameixner@rocketmail.com

Cari Wegner – Creative Activities
wegnerc@rocketmail.com

Julia Barrott – Childcare

Jenna Laleman – Childcare

Publicity - vacant

Up Coming Events

*“Where two or three
come together...
there I am with
them”
Matthew 18:20*

- September 13 Family Block Party at Living Hope from 3:00 – 6:00 p.m.
- September 14 **MOPS Meeting – Welcome to Planet ME!**
Relationship with you: Bridging Planet Me and Planet Mom
- September 29 “Protecting Our Children” presented by Major Craig E. Hill at
Prior Lake High School (call 952.226.0080 for more
information)
- October 5 **MOPS Meeting – Navigating the Constellations**
Relationship with your children: Guest Speaker from
Shakopee Early Childhood Center on Children’s Birth Order
and Gender Differences
- November 1 Daylight Savings Time Ends (Fall Back)
- November 2 **MOPS Meeting – How many rings are around your planet?**
Group discussion on finding balance during the holidays.



Magazine and Book Swap

There will be an ongoing magazine and book swap for MOPS moms.

At each meeting a swap box will be out for you to add to or take from. Clean out your magazine baskets, bookshelves and drawers! Bring in your recent magazines (from the past 12 months or so) and books (for kids or moms).

We’ll clean out the box after the December and May meetings and donate what is left to charities.

Apple Strudel Muffins



2 cups all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
½ cup butter
1 cup white sugar
2 eggs
1¼ teaspoons vanilla
1½ - 2 cups chopped apples

Strudel Topping:
⅓ cup packed brown sugar
1 tablespoon all-purpose flour
⅛ teaspoon ground cinnamon
1 tablespoon butter

DIRECTIONS

Preheat oven to 375 degrees F (190 degrees C). Grease a 12 cup muffin pan.

1. In a medium bowl, mix flour, baking powder, baking soda and salt.
2. In a large bowl, beat together butter, sugar and eggs until smooth. Mix in vanilla. Stir in apples, and gradually blend in the flour mixture. Spoon the mixture into the prepared muffin pan.
3. For strudel topping: In a small bowl, mix brown sugar, flour and cinnamon. Cut in butter until mixture is like coarse crumbs. Sprinkle over tops of mixture in muffin pan.
4. Bake 20 minutes in the preheated oven, or until a toothpick inserted in the center of a muffin comes out clean. Allow to sit 5 minutes before removing muffins from pan. Cool on a wire rack.