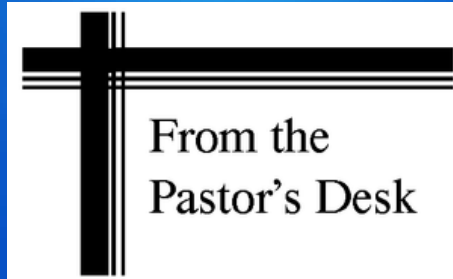




Calvary Lutheran Church

August 2026



Let's think about storms. They can be frightening and at times destructive. They can also be cleansing. Storms purify the atmosphere. Think about how clean the air smells after a rain storm. The purifying or cleansing of the atmosphere is part of the reason God allows storms in the first place.

God also allows personal storms to occur in our lives. God allows these storms so He can clean out the junk in our lives. When we come through the storms of life, trusting in Jesus. There is a new freshness. Our hearts and minds have been purified. Jesus cleanses us and equips us to keep following Him, trusting Him in all things.

Romans 5:3-4 says, "Not only so, but we also glory in our sufferings, because we know that suffering produces perserverance; perserverance, character; character, hope."

Peace in the Storm,
Pastor Mark



August 2,9,16,23,30 - Worship Service 9:00 am
August 2,9,16,23,30 - Fellowship coffee 10:00 am
August 4,11,18,25 - Tuesday Fellowship 9:30 am
August 5- Sunset Manor Bible Study 2:00 pm
August 11 - PMNH Bible Study 2:00 pm
August 12- Bible Study 9:30 am
August 16 - PMNH Worship Service 2:00 pm



Please Pray for: Our Country, Sharyn Ostrem, Chris Torgerson, Andrew Woessner, Belinda Holm, Nicole Meier, Jerry Berg, David Johansen, Hadlee Vande Stouwe, Marjorie Moss, Sharron Larson, Cathy Fystro, Cynthia Hines, Karen Larson, Jim Wright, Ryan Zilla, Hayley Anderson, Ted Bartz, Maxine Hansen, Matt Kuchta, Marvin Hinseth, Gale Bender, Theo Soll, Harper Lucas, Lily Shields, our military members, our Elderly & Shut-Ins. If you would like to add/remove names to this list contact Pastor Mark or Vicki.

Church Information
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Webpage:
<https://www.calvarylutheranchurchirene.com>
Pastor Mark Ostrem 605-760-4997
Secretary Vicki Mork 605-214-3291

Readers

August 2 - Sharon Akland
Isaiah 55:1-5
Romans 9:1-5

August 9 - Bob Satter
1 Kings 19:9-18
Romans 10:5-15

August 16 - Leon Hansen
Isaiah 56:1,6-8
Romans 11:1-2a,29-32

August 23 - Loann Kjeldseth
Isaiah 51:1-6
Romans 12:1-8

August 30 - Sara Sherman
Jeremiah 15:15-21
Romans 12:9-21

Altar Guild

Donna Virgutz & Berniece Hansen

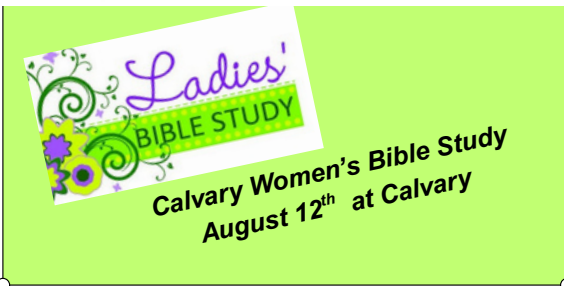
Head Usher

John Brockmueller

Happy Birthday and Anniversary to...



August 1 - Mary Sammelson
August 3 - Brandon DeVries
Jerry & Kathy Berg (A)
August 4 - Shirley Jensen
Bill Jensen
August 6 - Linda Bak
Tim & Becky McManus (A)
August 8 - Knox Van Hull
August 9 - Sandra VanBeek
Derrick Livingston
Dick & LeAnna Sherman (A)
August 10 - Matt & Landra Knodel (A)
August 11 - Bill Hanson
August 13 - Verlene Olson
August 14 - Marvin Eli
Chris & Suzanne Torgerson (A)
August 16 - Brian Hinseth
Doyle & Dar Livingston (A)
August 18 - Barb Satter
August 19 - Elton & Sharron Hinseth (A)
August 20 - Janet Jorgensen
August 21 - Marvin Hinseth
Gill Anderson
Dan Remp
Kathy King
Avery Brockmueller
August 22 - Terry & Carol Jensen (A)
Jake & Makayla Kribell (A)
John & Abigail Gustad (A)
August 26 - Shea Anderson
August 27 - Rick Bak
August 29 - Brooks Anderson
August 31 - Hayden Hansen



Recipes from our Parish Kitchen

Zucchini Pizza Casserole



For the Zucchini Crust

4 cups Zucchini Grated

1 teaspoon Salt For drawing out moisture

2 large Eggs Beaten

1/2 cup Parmesan Cheese Grated

For the Toppings

1 cup Mozzarella Cheese Shredded

1 cup Cheddar Cheese Shredded

1 pound Ground Beef Or substitute with turkey

1 medium Onion Chopped

1 cup Pizza Sauce Store-bought or homemade

1 cup Green Bell Pepper Chopped

1 cup Mushrooms Sliced

1 teaspoon Dried Oregano

1 teaspoon Garlic Powder

to taste Black Pepper

Preheat the oven to 350°F. Grease two 4½" x 8½" loaf pans with cooking spray.

In a large bowl, beat the coconut oil, eggs, sugar, and vanilla until well combined.

In a separate bowl, whisk together the flour, cinnamon, baking soda, cream of tartar, and salt. Add the dry ingredients to the wet ingredients and stir until combined. The batter will be thick.

Fold in the grated zucchini and stir until completely mixed in.

In a small bowl, stir together the sugar, cinnamon, and cream of tartar for the topping.

Fill each loaf pan halfway with batter and sprinkle 2 tablespoons of the topping over each.

Divide the remaining batter between the two pans and sprinkle the rest of the topping over both loaves.

Bake for 45 to 50 minutes, or until a knife inserted into the center comes out clean.

Cool completely on a wire rack before slicing.

