

Rooted

in faith & fellowship

Our fall theme is Faithful Imagination:
Our Voice in the Public Realm
Week 5 (October 4-10):
Weds Topic: The Black Community
and Public Voice

Welcome to Rooted in Faith and Fellowship! This is a "choose your own adventure" sheet. Just getting to know each other and want to spend the entire time on that? Great. Here for the deep dive or just to cook something fun alongside others on Zoom? Go for it. Connect in whatever way feels comfortable for your group!

Intro Questions:

1. October is here! Do you have any favorite fall traditions? Things that you **MUST** do every year?
2. Share your (or a child's) first Halloween costume, your best Halloween costume, and your last Halloween costume!

Questions from Pastor Jason's sermon 10/4:

3. This week's sermon invites us to wonder about our underlying orientations as citizens and as people of faith. Share your orientation to our democracy. How does it frame what you see in our world today?
4. Read Phil. 3:12-17. How does this faith orientation frame how you see this current moment?

Question from Wednesday night Westwood U 10/7:

5. What insights do you have after listening to this panel that you didn't before? What did it inspire you to think more deeply about? How does it influence the way you think about the United States, everyone's public voice, and voting?

Weekly recipe and announcements continued on the reverse side.



Close your time together with The Prayer of Good Courage

O God, you have called your servants to ventures of which we can not see the ending, by paths as yet untrodden, through perils unknown. Give us faith to go out with good courage, not knowing where we go but only that your hand is leading us and your love supporting us, through Jesus Christ our Lord. Amen.

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Announcements:
All materials on the fall theme, including recordings of the live Wednesday Zoom speakers, can be found at westwood.church/faithful-imagination.
You can watch weekly worship at westwood.church/watch-live. Consider sharing virtual communion with your group!

Ingredients:

- 4 medium apples, peeled and cubed into 1/4 inch pieces
- 1 tablespoon lemon juice (1/2 a lemon)
- 2 tablespoons sugar
- 1 tablespoon flour
- 1 teaspoon cinnamon
- 1 pie crust
- 3/4 cup all-purpose flour
- 1/2 cup packed brown sugar
- 3/4 cup old-fashioned rolled oats
- 1 teaspoon ground cinnamon
- 1/3 cup butter, melted
- 1/2 cup caramel sauce

Apple Crisp Pizza with Caramel Sauce

Toss the apples in the lemon juice.

Mix the sugar, flour and cinnamon in a large bowl and toss with apples.

Roll the pie crust out to a 12 inch circle and fold a bit of the edge under so that there is a raised outer circle/crust.

Place the apple mixture onto the pie crust in a single layer.

Mix the flour, sugar, oats, cinnamon and butter in a large bowl until it forms crumbs and sprinkle them over the apples.

Bake in a preheated 350F oven until the top is golden brown and the apples are tender, about 30-40 minutes.

Serve warm topped with caramel sauce and vanilla ice cream.

