

Church

OBITUARIES



Jackie Ogren

Jackie Ann Ogren, age 69, of Carrington, N.D. died Nov. 12, 2024, with

family by her side. Per Jackie's request there will be no services. Jackie was born Nov. 12, 1955, to Cleo and Bonnie (Kenney) Mitchell in Sioux City, Iowa. She grew up in Sioux City and graduated from East High in 1973. On Sept. 10, 1976, she was united in marriage to Kevin Ogren in Sioux City, Iowa and had three children. They moved to Carrington, N.D. in 1992. Jackie was an optician at Professional Eye Care. Jackie enjoyed playing golf, having a good time with friends and traveling.

Jackie valued spending time with her children and grandchildren. Most of all, Jackie loved playing games with them, going to their sporting events, and teaching them how to bake and cook. She is survived by her husband Kevin Ogren of Carrington, N.D.; son Dwight (Nikki) Ogren of Kindred, N.D.; daughter Tera (Mark) Meyer of Morristown, S.D.; son Robert Ogren (Amy Johnson) of Jamestown, N.D.; grandchildren: Easton (Hope) Ogren, Madison Meyer, Merissa Meyer, Lexi Ogren,

Summer Meyer, Denver Meyer, and Maci Ogren; sister Sharon Arthur of Sioux City, Iowa; brother Cliff (Susie) Mitchell of High Springs, Fla.; brother Bob Mitchell of Bronson, Iowa; sister Mary (Mark) Thompson of Bronson, Iowa; sister Sheila (Rick) Mefferd of Sarasota, Fla.; and many nieces and nephews. Jackie was preceded in death by her parents Cleo and Bonnie Mitchell and brother Kenney Mitchell. Arrangements by Evans Funeral Home, Carrington and New Rockford, N.D.

CHURCH DIRECTORY

Bowdon Community Church of God
~Pastor Dale Peaslee~
Sunday - Sunday School, 9:00 a.m.; Worship Service, 10:15 a.m. Singing, 7:00 p.m., the last Sunday of the month.

Seventh-day Adventist Church
You are welcome to worship God with us at:
BOWDON COUNTRY
Saturday - Sabbath School, 10 a.m.; Worship Service, 11:10 a.m.
NEW HOME
Saturday - Sabbath School, 10 a.m.; Worship Service, 11 a.m. Everyone is welcome.
"It is Written," Sunday, 9:30 a.m., Channel 10

Bethel Assembly of God, Carrington
Web site: www.ndbethelag.com
~Pastor Kevin Gustafson~
Phone: 652-3026
Sunday Services, 10:00 a.m. Sermons available on YouTube page. Kids church and nursery are also available.

Calvary Baptist Church of Carrington
~Pastor Keith Hurlbut~
Phone: 652-2162
e-mail: Calvary@daktel.com
Sunday - Sunday School, 9:30 a.m.; Worship Service, 10:30 a.m.

Faith Baptist Church of Carrington
~Pastor Corey Pepple~
Sunday Worship Service, 10:30 a.m.; Sunday Evening Service, 6 p.m. 2nd Sunday of month, Service with Bible Assembly, 1:00 p.m. Wednesday Evening Service/ Master's Club for children (4 yrs. - 6th grade), 7:00 p.m. Listen to our Sunday service on 1600 AM, KDAK every Saturday beginning at 9:00 a.m. Services are livestreamed at visitFBC.com. If you ever need spiritual help or more information, please call 652-2557 (church).

Federated United Methodist Church of Carrington
~Pastor Rick Loewen~
Office Phone: 652-2288
Sunday School, 10 a.m.; Sunday Worship, 11:00 a.m. with live streaming on Facebook. KDAK radio broadcast at 9:30 p.m. on Sundays.

Grace Lutheran Church of Carrington
Vacancy Pastor
~Tom Eckstein~
Saturday Worship - 9:00 a.m.; Holy Communion, 1st & 3rd Saturday; Bible Study, 10:00 a.m. KDAK Broadcast, Sundays, 8:30 a.m. Starting Wednesday, September 4 - Sunday School - 5:30 p.m. - 6:15 p.m. Meal provided, starting at 5:00 p.m.

Kvernes Lutheran Church of Rural Carrington
~Pastor Rick Loewen~
Sunday Worship, 9:00 a.m.

Sacred Heart Catholic Church of Carrington
~Rev. Darrick Leier~
Mass Schedule: 1st Saturday Mass - 8:30 a.m.; Sunday Mass - 8:30 a.m.; Weekday Mass - Wednesday, Thursday, Friday, 7:15 a.m. Confession: Sundays, 7:45 - 8:15 a.m.; Tuesdays, 7 - 8 p.m. Adoration: Tuesdays, 7 - 8 p.m.; Fri. - 8 - 9 a.m.

Trinity Lutheran Church of Carrington
www.trinitycarrington.com
~Pastor Ritchie Cole~
Sun., Nov. 24 - Worship, 9:30; Coffee Hour, 10:30 a.m.; Bible Study, 10:45 a.m.; Community Thanksgiving Service at Federated, 7:00 p.m. Mon., Nov. 25 - Quilting/Naibinding, 1:00 p.m. Wed., Nov. 27 - NO BLAST/Confirmation Thurs., Nov. 28 - Church Office Closed. Thanksgiving. Sunday, Dec. 1 - Worship/Comm, 9:30 a.m.; Coffee Hour, 10:30 a.m.; Special Congregational Meeting, 10:45; Bible Study, after meeting.

The Church of Jesus Christ of Latter-Day Saints
Jamestown Ward
~Chris Redfearn~
303-214-8739
2237 2nd St. SE
Jamestown, ND 58401
Sunday Sacrament service, 10:00 a.m. Young Men's, Young Women's, Activity Days, Wednesday, 6:30 p.m. For information, 701-554-1867.

Faith Evangelical Free Church of Grace City
~Pastor Bruce Dick~
David Fix, Pastor of Rural Care
Ben Luethy, Pastor of Equipment
A video venue partner with Bethel EFC of Devils Lake Sunday - Sunday School, 9:00 a.m.; Worship Service, 10 a.m. Faith Evangelical Free Church is an interdenominational church

where the word of God is preached and Jesus Christ is glorified. Everyone is welcome.

Prairie Faith Glenfield
Church Office - 785-2219
Website: www.prairiefaith.org
www.Facebook.com/prairiefaith
Wednesdays - PACK Youth Group, 6 p.m.; Men's and Women's Prayer Group, 8 p.m. Sundays - Prairie Kids, Adult Ed, 9:30 a.m.; Worship - 10:30 a.m.

KDAK Message
Listen to a Message from Pastor Rick Loewen on Sundays at 9:30 a.m. on KDAK.

St. John Catholic Church of Kensal
~Father Darrick Leier~
Saturday Mass - 5:00 p.m. Confession: Saturday, 4:15 - 4:45 p.m.

St. Paul's Lutheran Church of Kensal
~Rev. Robert Hill~
Phone - 435-2873
website: www.stpaulw.org
Sunday Worship - Second and Fourth Sunday, 8:30 a.m.

United Methodist Church of Kensal
~Pastor Jeanne Sortland~
Phone - 435-2636
Sunday Worship - 9:00 a.m. Sunday School - 10:00 a.m.

Our Savior's Lutheran Church of McHenry
Sunday Worship at 10:30 a.m.

St. Peter & Paul Catholic Church, of McHenry
~Father Reese Weber~
1st, 3rd & 5th Sunday - 10:30 a.m. 2nd & 4th Sunday - 8:30 a.m.

Evangelical Free Church of New Rockford
~Pastor Joe Greiner~
nrefreechurch.org
Sundays: Fellowship, 9:30 a.m.; Worship Service, 10:30 a.m. Life-saver club, Wednesdays, 3:30 - 5:00 p.m. Mens and womens Bible study information available upon request.

First Congregational Church of New Rockford
~Pastor Mindy Meier~
Phone: 947-5221
Sunday Worship, 10 a.m.; Sunday School, 11:00 a.m.

First Lutheran Church of New Rockford
~Pastor Amy Kippen~
Sunday Worship, 10:00 a.m. KDAK Radio Broadcast, 10:00 a.m. Wed. Worship, 6:00 p.m.

Our Savior's Lutheran Church of Pettibone
~Rev. Robert Hill~
Phone - 435-2873
website: www.stpaulw.org
Sunday Worship - Second and Fourth Sunday, 11:00 a.m.

Tri-County Ministry
Lay Ministers: Marla Larson, Truley Trautman, Gilbert Black, Marvin Goplen
NOVEMBER
TRINITY LUTHERAN CHURCH BINFORD
Sundays: November 3, 10, 17 & 24 10:30 a.m. Worship
GRACE LUTHERAN CHURCH GRACE CITY
Sundays: November 3, 10, 17 & 24 8:30 a.m. Worship

St. Elizabeth Catholic Church of Sykeston
~Rev. Darrick Leier~
Sunday Mass - 11:00 a.m. Tuesday Mass - 5:30 p.m. Confession: Tuesday, 5:00 - 5:25 p.m.

New Life Fellowship Rural Tolna
~Pastor Jeff Kapelle~
newlifeffellowshipnd.com
Sunday Worship - 10:30 a.m. Watch live on the New Life Fellowship Facebook page. Dinner on second Sunday of Month. Tuesday - Prayer Meeting, 10:00 a.m.; Ladies Bible Study, 1:00 p.m.

St. Paul's Lutheran of Wimbledon
~Rev. Robert Hill~
Phone - 435-2873
website: www.stpaulw.org
Sunday Worship - First and Third Sunday, 8:30 a.m.

Redeemer Lutheran Church of Woodworth
~Rev. Robert Hill~
Phone - 435-2873
website: www.stpaulw.org
Sunday Worship - First and Third Sunday - 11:00 a.m.

Woodworth Lutheran Church PINGREE
Sunday - Sunday School, 9:30 a.m.; Worship, 10:30 a.m.
WOODWORTH
Sunday - Worship, 9:00 a.m.; Sunday School, 10 a.m.

A Taste of the Holidays

from the staff of the Foster County Independent

Sweet Potato Casserole
by Leasa Lura

INGREDIENTS:
• 4 cups cubed sweet potatoes
• 2 large eggs
• ½ cup sugar
• ½ cup milk
• 4 TBSP butter
• ½ tsp vanilla

DIRECTIONS:
Preheat oven to 325°. Boil sweet potatoes until tender, 10-15 mins. Drain and transfer to large bowl and mash with eggs. Add sugar, milk, butter, vanilla and pinch salt. Transfer to 9x13 baking dish. Make topping: mix brown sugar and flour in med. bowl. Cut in butter until mixture looks like peas. Don't over mix. Stir in pecans. Sprinkle topping over sweet potato mixture. Bake in preheated oven until topping is lightly browned. About 30 minutes. Serve and enjoy! Very Yummy!!

Glazed Ham
by Liz Schurig

INGREDIENTS:
• 8 lb bone in spiral ham
• ½ cup butter
• 1 cup brown sugar
• ¼ cup honey
• ¼ cup apple cider
• ½ tsp cinnamon
• pinch nutmeg
• cooking spray

DIRECTIONS:
Preheat oven to 325°. Coat baking pan with cooking spray. Add butter, brown sugar, honey, apple cider, cinnamon & nutmeg toapot. Cook over med. heat and simmer for 5-7 mins or until glaze is syrupy. Place ham in pan and pour half of the glaze over it. Cover the ham with foil. Reserve the remaining glaze for later use. Bake the ham for 2 ½ hours. Uncover the ham and pour remaining glaze over it. Increase oven temp. to 400°. Cook uncovered for another 15-20 mins.

Easy Keto Custard
by Kim Watson

INGREDIENTS:
• 3 large eggs
• 2 cups heavy cream
• ¼ cup granulated sweetener of your choice
• 1 TBSP vanilla
• Pinch of salt
• Nutmeg and cinnamon for sprinkling

DIRECTIONS:
Preheat oven to 350°. Grease four 2 or 3 inch oven-proof ramekins and place in large baking dish. In large bowl, whisk together all ingredients until smooth. Transfer to the four ramekins. Sprinkle with nutmeg and/or cinnamon. Boil a kettle of water. Pour enough boiling water into the baking dish until the ramekins are submerged in an inch of water. Place baking dish in the oven and bake for around 30 mins. Remove from the oven and enjoy!

Green Bean Casserole
by Erik Gjovik

INGREDIENTS:
• 1 can Campbell's Cream of mushroom soup
• ½ cup milk
• 1 tsp. soy sauce
• 4 cups cooked green beans
• 1 1/3 cups French fried onions
• Salt & pepper to taste

DIRECTIONS:
Preheat oven to 350°. Fold in the soup, milk, soy sauce, beans and 2/3 cup onions in a 1 ½ qt oven safe casserole dish until all ingredients are recombined. Season with salt and pepper. Bake for 25 mins or until hot and bubbling. Stir the bean mixture. Sprinkle with the remaining 2/3 cup onions. Bake for another five mins or until the onions are golden brown. Let rest for a few minutes before serving.

Pumpkin Bars
by Kayla Schumacker

INGREDIENTS:
• 4 large eggs
• 1 2/3 cup sugar
• 1 cup oil
• 1 (15 oz.) can pumpkin puree
• 1 ½ tsp vanilla
• 2 cups flour
• 2 tsp b. powder
• 1 tsp baking soda
• 2 tsp cinnamon
• 1 tsp pumpkin spice

DIRECTIONS:
In med. bowl beat eggs, sugar, oil, pumpkin puree and vanilla until combined. In med. bowl sift flour, baking powder and soda, cinnamon, pumpkin spice and 1 tsp salt. Mix flour mixture with pumpkin mixture until combined. Spread in baking pan. Bake for 25 mins or until lightly browned. Let cool completely. Cream Cheese Frosting: In large bowl combine 6ozs. cream cheese, ½ cup butter and 1 ½ tsp vanilla. Gradually add 2 cups powdered sugar. Spread on bars.

Kuchen Bars
by Amy Wobbema

INGREDIENTS:
• 1 cup butter
• 2 eggs
• 1 cup sugar
• 1 tsp vanilla
• 1 tsp b. powder
• 2 cups flour
• 2 cups cream
• 4 beaten eggs
• 2 TBSP flour
• ½ cup sugar
• 1 tsp vanilla

DIRECTIONS:
Mix and spread crust mixture in a greased jelly roll pan and arrange fresh fruit of your choice on top of the dough. Add custard. Top with a sprinkle of sugar and cinnamon. Bake at 350° for 40 mins. or until custard is set and no longer runny.

Tips to plan an eclectic holiday menu

Though family traditions are part of what makes the holidays such a special time of year, hosts have some wiggle room when welcoming loved ones into their homes. If tradition governs how holiday hosts celebrate the season with their families, they may find some flexibility in the kitchen. This Thanksgiving, holiday hosts can consider these ways to make their holiday menus a little more eclectic and unpredictable.

- Embrace local ingredients. Locally sourced foods have a tendency to taste more fresh than imported alternatives, which is reason enough to incorporate them into holiday menus. In addition, relying on locally sourced foods when preparing holiday meals can be a great way to introduce new dishes to a holiday dinner table. Guests may be impressed by a new flavor profile, and they'll surely be happy to learn they're supporting local businesses during a time of year when shopping local has gained greater popularity.
- Offer a new twist on old favorites. Celebrants, including hosts, have come to expect certain foods during the holiday



Kuchen bars are an ethnic alternative to pie. (NDSU photo)

season. For instance, some may shudder at the thought of a Thanksgiving dinner table without turkey. Though holiday season staples may need to make an appearance at dinnertime, hosts can offer a new twist on some old favorites. In lieu of roasting a turkey this year, offer a deep-fried alternative. Such a twist produces an entirely different flavor profile. When it comes time to serve dessert, offer apple crumb pie in place of traditional apple pie. Fall is peak apple-picking season, so come the holiday season hosts and guests may be happy to enjoy a unique twist on this beloved dessert. The sweet potato casserole recipe on this page

is another great example of a way to make a Thanksgiving staple into something completely new for guests.

- Incorporate seasonal ingredients. Another way to ensure freshness has a place at your holiday dinner table is to emphasize seasonal ingredients. Such items are those that are at their most fresh in late fall and early winter, and which foods you choose may depend on where you live, particularly if you're focused on providing locally sourced seasonal ingredients. Some simple tweaks to existing recipes can provide an entirely new flavor profile that will impress guests and leave them asking for another helping.

- Prepare an ethnic dish. Traditional holiday entrées like turkey and rib roast are not necessarily associated with any particular ethnic group or region of the world. Hosts who want to incorporate their heritage into holiday cooking, or simply include food from a favorite country they've visited or hope to visit, can prepare an ethnic dish as an appetizer, entrée or dessert. This unexpected addition to the menu can prompt engaging discussions and can serve as a great way for hosts to introduce their loved ones to a dish or style of cuisine they love. German dishes and desserts are popular in many area homes over the holidays. One dessert that's simple to make and will add an ethnic twist to the sweets table is kuchen bars. Kuchen (pronounced "koo-ken" or "koo-gen") is another word for German cake. The bars use the same custard filling as the cake and are often complemented with the chef's choice of seasonal fruit. Tradition is a big part of the holiday season. This season, hosts can start a new tradition by taking steps to prepare a more eclectic menu for guests.

~ Call for recipes ~

You've seen our recipes, now we want to see yours. Please send us your holiday recipes by December 9 for possible inclusion in our Christmas Holiday Fare feature. Send to: 1191 Main St., PO Box 138 Carrington, ND 58421 or fosterconews@daktel.com