

11/9/05

Coffee Creek School's Principal/primary grade teacher, Carrie Cook, and her students reported the first sighting of snow for this year, The children had a great time building snowmen with the snow that covered the picnic tables.. When the snow is heavier and sticks to the ground, the students learn how to walk on snow shoes and snow sky around the school yard.

A Tobacco Use grant was awarded to Coffee Creek School that is currently using it for many of the same purposes as Trinity Center School, such as making anti smoking posters, and buying educational flyers on the dangers of smoking. As part of the schools policy of hands on learning, the students participate in weekly "Learn to Earn" banking opportunities thanks to Umpqua Bank and Coffee Creek Volunteers. Ms. Cook would like the community to know; "We are greatly appreciative of the continuing community support to our recycling efforts, lunch program, and to Mr. Amoss for our beautiful new mailbox housing. We are still rolling and counting all of those coins that Mr. Turner sent to our Katrina relief drive – we'll keep you posted. The kids love this activity and have been using time outside of the instructional day to count and roll" The Coffee Creek Schools SSC meeting is Wed, Nov. 9 and the Board Meeting is scheduled for November 14.

The men fellowship of Coffee Creek Community Church are once again cooking and serving a free Thanksgiving dinner for the community. This tradition began about 8 years ago, with the men buying, preparing and serving the entire feast. Pastor Fred said, "Almost immediately the woman saw that their husbands could use a little help, and have pitched in to fill the slot. As time went on, the wives began to show their thankfulness and support by helping in small ways, such as serving, and then helping cook and baking pies and side dishes". It has been a continuous success, serving about 100 people between 1:00 p.m. and 3:00 p.m. in an open house style serving line. Pastor Boring said the response was so great last year that they put up tables in the sanctuary to accommodate seating requirements. He pointed out. "That is one of the reasons we are thankful to be working on a building fund, where one of the goals is to increase the size of the kitchen to allow larger crowds". The menu for this year's Thanksgiving Dinner will be: Turkey, dressing, gravy, ham, yams, corn, string beans, rolls, and pies. Shut-In's who are unable to come to the feast, the feast will be delivered to them by Bob and Vicki Fesler of Coffee Creek (266-3785). The Fesler's would appreciate a call a couple of days ahead of time so that they may set up their delivery schedule, but will accept request the same day as the dinner.

Pastor Boring would like to invite the community to come to the services at the Coffee Creek Community Church on Sunday November 13 where they will be honoring Veterans Day, from 10:00 to 11:30 a.m. Different Veterans will speak, and Pastor Fred has his own experience to share.

The semi-annual Fun Club Dance at the IOOF Hall in Trinity Center filled the hall with a mixture of "long-time" residence and "new" faces where the Road House Band kept the dancer's feet moving. The hall was magnificently decorated, and a good time was had by all.

The North Trinity Artisan Guild's Annual Christmas Craft Fair, which has been happening for over 15 years, will be held on Saturday November 12, from 10:00 to 4:00 at the IOOF Hall. According to Jenny DeWolf, there will be 16 tables this year, including the CCVFD Auxiliary, Fireflies, selling the hand crafted articles they made during the year.

TCVFD Auxiliary will have a table selling purse size Pepper Spray; Francine Epperson will be there with her beautiful hand made candles; Pete Ulrich will display his photographs; Pastor Fred

and Roberta Boring will have a table full of original Native American jewelry; plus much more. Come and spend the day, and enjoy the fantastic Fish Fry for lunch from 11 – 4, prepared by Chef Councilman with the assistance of his beautiful wife, Debbie, who will also have a table of her original pottery. The cost of the Fish Fry is \$12.00 for Adults and \$6.00 for children. The menu will be Fish, French Fries, Cole Slaw and drinks. Proceeds from the fish fry will go to the Trinity Center School Booster Club to help fund the art and music programs and other school needs.