



REAL *Life* KIDS

N E W S L E T T E R



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Bellevue, NE 68123

Office: (402)292-4546

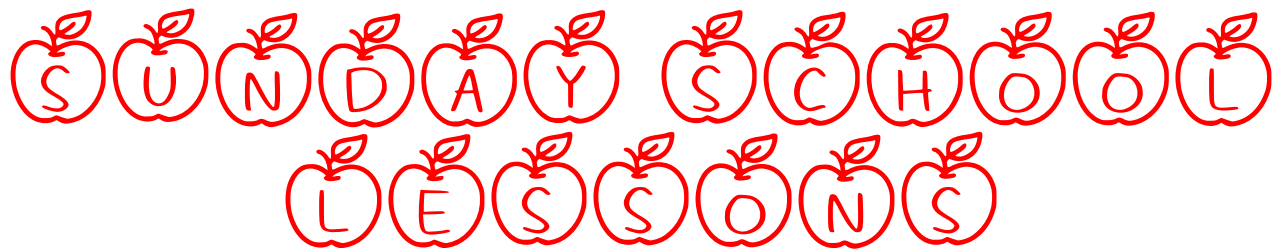
LifeSpring.church

S E P T E M B E R 2 0 2 6



SEPTEMBER

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 Happy Birthday, Angel Shaw & Melissa Ziegler!	2	3	4	5
6 Connection Sunday 10am Doughnut Sunday Happy Birthday, Beth Ward!	7 Office Closed 	8	9 Happy Birthday, Charlotte Decker!	10	11	12
13 Communion Sunday RLK Student Ministry & Volunteer Training "Teaching Kids of All Abilities" 5-7pm Happy Birthday, Dianna Hardman!	14	15	16 Ladies Bible Study Begins 9-11am Happy Birthday, Ali Vossen!	17 Retiree Gathering & Potluck 10:30am Happy Birthday, Tracy Lewis!	18	19
20 First Step Class 9:30am	21	22	23 See You at the Pole	24	25 Happy Birthday, JJ Cook!	26
27 Baptism	28	29	30 Happy Birthday, Olivia Nordby!			



THE GOSPEL PROJECT

9/6/26 CONNECTION SUNDAY (Outdoor Worship) 10:00AM
NO SUNDAY SCHOOL

King Saul

9/13/26 Saul Disobeyed God 1 Samuel 14-15

9/20/26 Samuel Anointed David 1 Samuel 16

9/27/26 David Played for Saul 1 Samuel 16

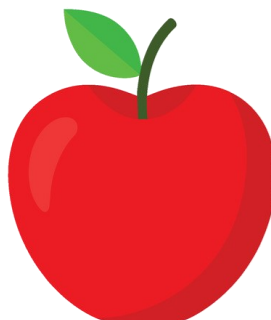
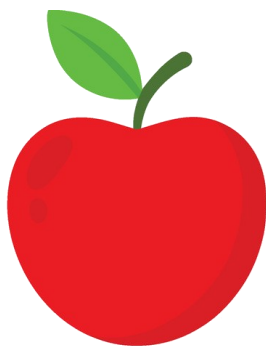
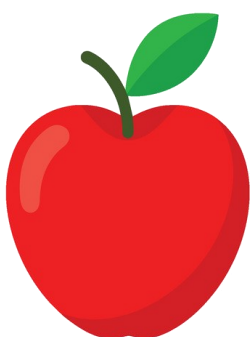
Scripture

**"The Lord has established his throne in heaven,
and his kingdom rules over all." Psalm 103:19**

Big Picture Question & Answer

Who is our King?

Jesus is our King forever, and He rules over the world.



7 ENCOURAGING THINGS TO SAY TO YOUR KIDS BEFORE SCHOOL





Join us for dinner and a practical training designed to equip our RLK & Student Ministry teachers & leaders to better reach and support children of all abilities. Presenters Trish Bedell, retired Special Education Coach, and Becca Groff, BCBA, will provide a brief overview of disabilities in children along with practical strategies volunteers, teachers & leaders can use in the classroom each Sunday.

This training is for current volunteers & leaders serving in children & student ministry, as well as for any middle school & high school students interested in serving in children's ministry.

This is a required training for RLK volunteers!

CONNECTION SUNDAY

Sunday, September 6 • 10AM

Remember to bring your lawn chairs!

LIFECLASSES

LifeClasses are designed to meet specific, practical needs and to equip you for life and service.

Learn more about
LifeClasses



lifespring.church/LifeClasses



SAVE *the* DATE!

LifeSpring Church's Annual



Saturday | October 24 | 2-4pm
Babies-6th Grade | West Parking Lot

Ways to help:

- * Decorate a Trunk
- * Donate Candy & Prepackaged Snack Items (i.e. pretzels, goldfish, cheezits, fruit snacks, oreos, chip ahoy)
- * Candy Runners
- * Prepare hot dogs
- * Serve food



Saturday | December 5 | 1-3pm

BRING ^{YOUR} BIBLE
TO SCHOOL DAY[®]
BY FOCUS ON THE FAMILY

Be doers of the *word*, Not hearers only

James 1:22

OCTOBER 1ST, 2026





CURRENT SERVING OPPORTINUTIES

9:30am

Co-Teacher - Toddler Room

Co-Teacher - Third Grade

11:00am

Teacher - Preschool Room

Co-Teacher - Preschool Room

Co-Teacher - Pre-K Room

Co-Teacher & Student Assistant- 1st Grade

Co-Teacher - 3rd Grade

Co-Teacher & Student Assistant - 4th Grade

Student Assistant - Rte 56 (5th & 6th Grade)

9:30am & 11:00am

Extra Hands (Babies through Kindergarten)

Many volunteers needed on 5th Sundays

**Several volunteers needed at 9:30am on the 1st
Sunday of each month**

**Several volunteers needed at 11am on the 3rd
Sunday of each month**

If you would like to serve in Children's Ministry please contact:

Leah Kossakoski, Children's Minister

lkossakoski@lifespring.church

RECIPE OF THE MONTH

Classic Apple Crisp Recipe

Ingredients

Filling

- 8 medium peeled apples, cut into 1-inch chunks that are 1/4-1/2 inch thick (about 10 cups)
- 1/2 cup packed light or dark brown sugar
- 1/4 cup all-purpose flour (spooned & leveled)
- 1 tsp vanilla extract
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/4 tsp salt

Topping

- 3/4 cup all-purpose flour (spooned & leveled)
- 3/4 cup packed light or dark brown sugar
- 1 tsp ground cinnamon
- 1/2 cup unsalted butter, cold & cubed
- 1 cup old-fashioned whole rolled oats

Optional: salted caramel and vanilla ice cream for serving



Instructions

1. Preheat oven to 350 degrees. Lightly grease a 9x13-inch baking pan. Any 3.5-4 quart baking dish works.
2. Mix all of the filling ingredients together in a large bowl, then spread into the baking pan.
3. Make the topping: Whisk the flour, brown sugar, and cinnamon together in a medium bowl. Cut in the butter using a pastry cutter or fork until the mixture becomes super crumbly. Stir in the oats. Sprinkle over filling.
4. Bake for 45 minutes or until the topping is golden brown and the fruit juices are bubbling around the edges. Remove from the oven, place on a wire rack, and allow to cool for at least 5 minutes before serving. Serve warm, room temperature, or cold; plain or with salted caramel and/or vanilla ice cream.
5. Cover leftovers and store in the refrigerator for up to 5 days.

Children's Ministry Staff



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