

OCTOBER

women's newsletter



Upcoming Events

- **Candle Pouring**

Tuesday - October 28th - 6-8 PM

Sugar Creek Candle Co

810 Mill Street

Middletown, IN 47356

Includes 2 vessels - price determined by candle vessels
Limited seating so sign up on the church center app asap!

- **Devotions with Amy**

Saturday - November 15th - 10-11 AM

at Amy's home

The Women of Catalyst

Meet Heather Webster!



Hi, I'm Heather and the Children's Ministry Director! I'm married to Ryan, and my family is hands down my favorite part of life. We have three kids who are all in very different seasons right now—Braydon recently married Anna (and we love having her as part of our family!), Mallory is off at Liberty University, and Luke is keeping us young as a 7th grader. Add in our two dogs, and there's usually something going on at our house! I love having all my people together, spending time with friends, shopping, tackling house projects with Ryan, and traveling absolutely anywhere I can convince someone to go with me. I'm a people person at heart and love good conversations, lots of laughter, and making memories with the people I love. Ryan and I had the privilege of helping start Catalyst, so this church has been a big part of our family's story. It has been such a joy to watch God grow Catalyst over the years and to see the lives and families impacted along the way. I'm incredibly thankful that I get to serve our Catalyst families and be part of helping kids know Jesus, feel loved, and discover that church can be one of their favorite places to be.

This Month's Recipe

Crockpot Lasagna Soup

Ingredients

- 1 lb ground beef
- 1 onion, diced
- 4 cups beef broth
- 1 can (15 oz) crushed tomatoes
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- Salt and pepper, to taste
- 8 lasagna noodles, broken into pieces
- 1 cup ricotta cheese
- 1 cup shredded mozzarella cheese
- Fresh basil for garnish



Instructions

- Brown the ground beef in a skillet and drain the fat. Transfer it to the Crockpot.
- Add onion, broth, crushed tomatoes, garlic powder, Italian seasoning, salt, and pepper.
- Cook on low for 6-7 hours or high for 3-4 hours.
- Stir in the lasagna noodles and cook for another 20-30 minutes until the noodles are tender.
- Serve topped with a dollop of ricotta cheese, shredded mozzarella, and fresh basil.