



Mark your calendars for these holiday events

Primetimer Christmas Dinner
Tues., Dec. 1, 6pm Family Life Center
Tickets: \$10

Sympathy Basket Assembly (Outreach Opportunity)
Dec. 1 & 2

Widow Connection Christmas Brunch
Sat., Dec. 5, 10am-noon, Family Life Center

Find more information online at www.centralnc.org.

“What We Believe”

Join us Wednesday nights at 7pm for a new series, “What We Believe,” Oct. 21 through Dec. 16. Review Central Church’s beliefs on the Second Coming, Scripture, and other topics. Everyone from preschoolers through adults will have studies in their buildings, taught by Central pastors and leaders. Come learn what we believe, and why we believe it.



 **CENTRAL CHURCH**
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 CENTRAL CHURCH

OCTOBER 2026

PRIMETIME POST

Dinner Recap

Lots of laughs to start the season!



During another hilarious game with three couples, one spouse was seated on a chair with their better half standing behind them. The “stander” had to reach around to feed their spouse a jar of baby food! The couple who emptied the jar first was the winner. Then there was “Name that Tune”: five men against five women guessing popular songs through the decades. The men won by a landslide! There were more crazy, funny games - like “Granny Pants” - that kept smiles on faces anticipating the next banter.

Greetings, Dear Primetimers!

Happy Fall! What a great time we had at our first Primetimers’ Dinner of the season! How wonderful to be together, greeting each other, meeting new friends, enjoying a most delicious meal, and laughing through the evening!

Our guests, Pastor Tony Arnett and David Spence, have known each other for many years and their humor produced contagious laughter for all of us! Playing off each other, Dave and Tony found the oldest Primetimer in attendance, Mrs. Patricia Wooten, aged 97.

Then they went looking for the Primetimer who has had the most “replacements.” Quite appropriate for Primetimers, don’t you think? Our “replacement” winners were a man who’s had two knees, two hips, and a shoulder replacement, and two women with six replacements: three right knee, two left knee and a shoulder. Wow!



As always, there were crazy off-the-cuff comments between David and Tony that kept us rolling with laughter! As folks left that night, everyone was wearing a huge smile, just full of happiness and joy. Laughter truly is “good like a medicine.” Thanks to the “Tony & Dave Show,” we all got a giant dose!



God’s best blessings to all of you - and let’s keep those smiles on!

With much love, Pam





Autumn is here, with its glorious days of blue skies, puffy clouds, chilly mornings and warm afternoons. Yellow flowers grow beside the road, and leaves of crimson, gold and red burst forth, and the beauty of this transformation takes our breath away. We are in awe of all of nature and its beauty.

“Let all who take refuge in you, rejoice,
let them ever sing for joy,
spread your protection over them,
that those who love your name
may exult in you!”
Psalm 5:11

My husband and I are blessed with an abundance of grandchildren and great-grandchildren. One of our favorite adventures in the Fall is going to the pumpkin patch. We travel to a nearby farm and get on a big tractor trailer with eager kids and ride out to a large field dotted with an abundance of pumpkins. We watch as our young ones select just the right pumpkin to take home to use later for a pumpkin pie.

Being a Christian is like a pumpkin: God picks you out of the patch, washes off all the dirt in your life, scoops away all the yucky stuff, removes the seeds of hate and doubt, carves a smile upon your face, and fills you with the light of His love, making you shine brightly for the world to see.

This gives rise to praise! We can know the amazing power of praise for Jesus who redeemed us from sin and gave us eternal life. Paul and Silas were in the Philippian prison in chains, yet they sang praises to God. They knew their joy came from Jesus and not their circumstances. It was then that the doors of the prison flew open and they were freed.

Dear Friend,
Whatever difficult situation you are going through can change when you let your joy overflow. Rejoice that God will put hope in your heart so you can be free!



Sherry Harris

Primetimers’ November Dinner



Tues., Nov. 3 | 6pm
Family Life Center Weatherby Hall
Tickets: \$10

Central’s 50-plus crowd can enjoy dinner and hear from Central Collective musician Chris Smith as he performs worship music and shares his testimony. Purchase your tickets in the church lobby on Sundays, or on Central’s website, www.centralinc.org.

Recipe

Hearty Tuscan White Bean Soup

There’s nothing better to take off the autumn chill than a warm soup. This one keeps its flavor for leftovers, and can even be frozen.

If you prefer something a little lighter, you can use skim or evaporated milk in place of the heavy cream. (Add it at the end of the cooking time and avoid bringing it to a hard boil.) Enjoy this with a crusty loaf of rustic bread!



INGREDIENTS

- 1 lb mild Italian sausage
- 2 large carrots, sliced
- 1 large yellow onion, diced (about 1 ½ cups)
- 3 ribs celery, diced
- 2 tsp garlic, minced
- 1 T tomato paste
- 1 tsp Italian seasoning

- ½ tsp ground black pepper
- ½ tsp crushed red pepper
- 4 cups chicken broth
- 2 cans (15.5 oz. each) drained, rinsed Great Northern beans
- 2 cups fresh baby spinach
- ½ cup heavy whipping cream

DIRECTIONS

Add sausage to a large Dutch oven over medium-high heat. Cook until the sausage is browned, using a wooden spoon to break up the meat, and stir occasionally (about 10-15 minutes). Reduce heat to medium. Add onions, celery, and carrots. Cook until onions have softened, about 3-5 minutes. Add garlic and cook for 1 more minute. Add tomato paste, Italian seasoning, crushed red pepper, and black pepper. Stir to combine. Add chicken broth and beans. Bring to a simmer. Continue to simmer for 6-7 minutes, or until the celery and carrots have softened. Add heavy cream and spinach. Continue to cook until the spinach is wilted, about 5 minutes. Serve warm, garnished with parsley if desired.