

Fun & Productive Fellowship



Boy, Tina sure knows how to plan a delicious and fun mission event!

The morning began with quite the brunch buffet all prepared by Tina. The 13 women who came to this event sure enjoyed a DELICIOUS brunch.

After the brunch, we moved to work stations that Tina had set up for us to assemble period kits for Loving Bottoms in Galesburg, Illinois.





The saying, "Many hands make light work" came into play as the workers assembled 244 period kits in little over an hour. We even had some extra supplies to donate to Loving Bottoms.

It was such a FUN event!

Fairview Center Church is so BLESSED to have Tina. Her attention to detail, and her organizational skills are amazing.



Not pictured in the group picture is Ruth Ellen, Ava, and Janet.

Picture submitted by Tina Canada



May 17, 2026



Aiden, Nolan and Delaney graduated from United High School.



Picture submitted by Julie Martin

Oh, the Places You'll Go!

Dr. Seuss

"The great thing about being an alumni is that you can always look back with pride and say, 'I was part of that.'" -Oprah Winfrey

From Tina's Kitchen



Cheesy Egg Scramble

1 package (28oz) frozen diced hash brown potatoes (you can also use O'Brien potatoes)

1/2 tsp garlic salt

1/4 tsp pepper

1 can (10 3/4 oz) condensed cheddar cheese soup, undiluted

3/4 diced cooked ham (may use cooked, crumbled bacon, sausage, or Canadian bacon instead)

12 eggs, lightly beaten

2 T butter

2 cups (8 oz) shredded cheddar cheese

1. In large skillet, prepare hash browns according to package directions. Sprinkle with garlic salt and pepper. Transfer to a greased 9 x 13 baking dish. Top with soup. Sprinkle ham over potatoes and soup.
2. Whisk eggs in bowl. In another skillet, heat butter until hot. Add eggs; cook and stir over medium heat until nearly set but still partially liquidy. Spoon eggs over ham and potatoes. Top with cheese.
3. Bake uncovered at 350° for 20-25 minutes or until cheese is melted and dish is heated through.

Baked Apple French Toast

1 loaf French bread (sliced 3/4 to 1 inch thick)

1 can (21 oz) apple pie filling

8 eggs

2 cups milk

2 tsp vanilla extract

1/2 tsp ground cinnamon

1/2 tsp ground nutmeg

Topping:

1 cup packed brown sugar

1/2 cup cold butter (1 stick), cut into cubes

1 cup chopped pecans

2 T corn syrup

1. Arrange slices of bread in a greased 13 x 9 baking dish. Spread with pie filling. Top with remaining bread slices. In large bowl, combine eggs, milk, vanilla, cinnamon, and nutmeg. Pour over bread. Cover and refrigerate overnight.
2. Remove from refrigerator 30 minutes before baking. Meanwhile, cut butter into brown sugar until resembles coarse crumbs. Add pecans and corn syrup. Stir to mix. Sprinkle over French toast.
3. Bake uncovered at 350° for 35-45 minutes or until knife inserted near center comes out clean.

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Tina Canada's Rhubarb Cream Muffins

Ingredients:

1/4 cup butter, softened
3/4 cup packed brown sugar
1 egg
1 cup all purpose flour
1/2 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
1/2 cup sour cream
3/4 cup fresh or frozen rhubarb
1/4 cup chopped nuts

Topping:

1/4 cup sugar
1/2 tsp ground cinnamon
1 tsp cold butter

Instructions:

1. Preheat oven to 375°.
2. In large bowl, cream butter and brown sugar until light and fluffy. Add egg and mix well. In separate bowl, combine flour, baking powder, baking soda, salt. Add dry ingredients to the creamed mixture, alternating with the sour cream. Fold in the rhubarb and nuts.
3. Fill paper lined muffin cups three fourths full. If baking in a dish, pour into a greased dish.
4. Combine sugar and cinnamon in bowl. Cut in the butter until crumbly. Sprinkle over batter.
5. For muffins: Bake for 15-20 minutes or until toothpick comes out clean. Cool 5 minutes before removing from muffin tin,
6. **Cooking time will be longer if cooking in dish.
7. Serve muffins/cake slices warm. Tastes just as good after cooled!

Notes: This recipe yields 8 muffins. You can double the recipe and bake in a square baking dish (8x8 or 9x9). It will take longer to bake if done this way. Also, double the topping recipe if baking in dish.