

Glitter in the Sand By Debbie Votaw

This past summer, I went on a camping trip. I love camping! One day I was hiking and the trail that I was on was very sandy. But as I walked, I noticed something sparkling in the sand. It looks like little gold flakes. This baffled me! Were these broken pieces of glass that had accumulated over many years to the point of being ground up into miniscule grains like the sand? Maybe it was gold left behind from the goldrush days? Maybe someone has spilled glitter in the sand. But these sparkles followed the length of the path for a long distance. Was it some sort of mineral in the sand that caused it to shine in certain light? I decided to forget about trying to figure out why the sand sparkled. But all of this sparkly stuff in the pathway that I was walking on made me think about the streets of gold that we will one day walk on when we meet Jesus face to face. I am so inquisitive. I've always taught my kids and grandkids to look for things out of the ordinary around you. It's a game I play with my grandson on the way to school... what do you see along this road that we have never seen before. But when I get to heaven, nothing will be as we recognize it here on earth. I can't even imagine how beautiful it will be and how perfect everything will be. I also don't think I will be so inquisitive when I get there because the questions will all be answered before I even ask. (my opinion) Revelation 4 & 5 has John's description of what he sees in Heaven. He speaks of a rainbow around the throne and a sea of glass like crystal. How beautiful! But what we are going to see first, is the face of God welcoming us home! All we will be able to do is worship! Rev.4:8 "Holy, holy, holy Lord God Almighty. Who was and is and is to come." And vs. 11, "You are worthy, O Lord, to receive glory and honor and power. For You created all things, and by Your will they exist and were created." There are many other places in Revelation where the Lord is being worshipped. I can't wait! In the meantime, I need to be ready, and you need to be ready. We don't know when He will call us home so be ready and, in the meantime, practice worshipping Him here on earth. Since it looks like that's what we are going to be doing a lot up there, we better start now. When you see something like the sparkly sand, remember to thank Him for all He has created and blessed us with and worship Him in all things.

WORD OF THE MONTH GIFT

something voluntarily transferred by one person to another without compensation
Ephesians 2:8-9 ⁸ For by grace you have been saved through faith, and that not of yourselves; it is the gift of God, ⁹ not of works, lest anyone should boast.
What gift can you give him?

Fun Facts About December

The Almanac predicts that if snow falls on Christmas Day, Easter will be warm, green and sunny.

The first artificial Christmas tree was made in Germany, fashioned out of goose feathers that are dyed green.

Common decorations on a Christmas tree each have their specific meanings. Candles = the light of the world, the Star at the top is a reminder of the first Christmas night and Candy Canes are to represent the shepherd's cane.

Jingle Bells was composed in 1857, and not for Christmas—it was meant to be a Thanksgiving song.

December Flower—holly & narcissus



December Birthstone—Turquoise



From the Kitchen of Janet Wolter

Chicken and Dumplings

1 whole chicken

Add water enough to cover 1 inch over the chicken

1 diced onion 4 diced carrots 4 stalks diced celery

4 medium diced potatoes 5 Chicken bouillon cubes

3 tablespoons minced garlic Pepper Bisquick

In a large stockpot, boil whole chicken, onion, carrots, celery and bouillon cubes in water for about 1 hour. Remove chicken and strain the broth checking for any bones. Return broth with vegetables to the stockpot and add potatoes, boil for about 30 minutes. Meanwhile strip the meat off the bones, discard the bones. Now transfer the broth to a roasting pan that can be put on direct heat (this pan will be shorter and wider). Add the diced chicken to the broth mixture, season to taste with pepper and salt if needed. Using the recipe on the Bisquick box for dumplings, start to drop the dumplings into the broth and follow the directions on the box.

Apple Crisp

4 cups sliced, pared, and cored apples or canned

¼ cup lemon juice ¼-cup maple syrup

1-cup flour ¼-teaspoon nutmeg

¾-cup brown sugar (firmly packed) ½-cup margarine

1-teaspoon cinnamon ½ cups chopped walnuts

Place apples on bottom of an 8X10 casserole pan. Mix lemon juice and maple syrup together and pour over the apples. Blend flour, nutmeg, brown sugar, margarine, and cinnamon together with pastry blender until crumbly. Add nuts. Sprinkle on top of apples. Sprinkle with a little cinnamon sugar mix. Bake in 350-degree oven for about 30-45 minutes, until golden brown and apples are tender when you slide a knife into them. Serve hot with ice cream or whipping cream.

*Fragrance of
Christ*

2 Cor. 2:15

December 2022

Volume 14 Issue 12

*Morning Bible Study--
Every Monday at church (9am)*

*Tuesday Night Study-- 6:30 pm
All invited, no child care*

*Women's Christmas Brunch--December 10, 10-am-12 pm
See flyer, sign up, take a gift box with gift to bring,
bring a dish to share*

*The Night Before **Christmas** Eve Service in sanctuary on
Friday, December 23 from 7-8 pm Refreshments
immediately following our service in Fellowship Hall*

God Came Near by Max Lucado

This is my favorite book to read at this time of year. I know I have told you about it before but it is worth repeating; both in my recommendation and actually reading it.

"Sit on the cold, hard floor of the cave in which he was born...smell the sawdust of the carpentry shop...hear his sandals slap the hard trails of Galilee...He is the one who can restore focus to your blurred vision, rekindle the fire of prayers, gone cold, and steady your trembling faith. So take a closer look. You'll be glad you did. For once you have caught a glimpse of his majesty, you will never be the same again." Enjoy the read! Deb

