

From Janet's Kitchen

Navajo Tacos

Diced tomatoes	shredded cheddar cheese	shredded lettuce
Thinly sliced onions	salsa	sour cream
Sliced avocados	chili	olives

Chili

1-cup dry northern beans or pinto beans	1-quart water	
1 large onion chopped	1 tablespoon oil	
1-pound lean ground beef	3 cups chicken broth	
1-tablespoon chili powder	2 cloves garlic	
2 teaspoons each of ground cumin	dry oregano leaves	dry basil leaves

Sort and wash beans. Put beans in a 4-quart pot with 1 quart water; bring to boiling on high heat. Cook uncovered for 10 minutes. Remove from heat, cover, and let stand for 1 hour. Drain beans and leave in pot. In a fry pan, sauté the onions in oil till tender. Add onions to beans. Crumble beef into the fry pan and cook over medium heat until well browned. Discard the fat. Add meat to the pot of beans, along with 3 cups chicken broth, chili powder, garlic, and the other spices. Bring to boiling over high heat. Simmer covered until beans are tender to bite, about 1½ to 2 hours. If you need to reduce the liquid at this time uncover the chili and boil until desired thickness. Season to taste.

Fry Bread

2 cups flour	½-cup instant nonfat dry milk	1 teaspoon baking powder
½-teaspoon salt	2-tablespoon shortening	¾-cup water

Oil for frying

Mix together flour, dry milk, baking powder and salt. Add shortening. Rub mixture with fingers until coarse crumbs form. Add water and stir with fork until dough clings together. Put dough on lightly floured board and knead until smooth, 2-3 minutes. Divide dough into 6 equal portions; keep covered with plastic wrap. Shape a portion of dough into a ball, then pat out on a floured board to make 6-7-inch rounds. Cover with plastic wrap and repeat to shape the remaining portions. You can stack the pieces of dough with plastic wrap between each. In a pan about 9 inches wide and at least 2 inches deep, heat ¾ inch oil to 375 degrees. Cook each round of dough in oil until puffy and golden brown, turning only once. This will take about 1-2 minutes. Place bread on paper towels to drain. Keep warm in 200 degrees oven. Reheat if necessary, in 375 degrees oven until hot about 5 minutes.

OakStone Women's Ministry

Fragrance of Christ

2 Cor. 2:15

March, 2021 Volume 13 Issue 3

Morning Bible Study--
Every Monday at Janet's house (9am) Canceled
Tuesday Night Study-- 6:30 pm Canceled
All invited, no child care

Watch for announcements of when these will begin again.

Save
the
Date



Book Report
A Passion for God
Greg Laurie

The early believers had a passion for God—they were filled with Christ's power to do extraordinary things and they transformed their world with the life-changing message of the gospel. Just like the early church, we too can experience the amazing and practical power of the Holy Spirit when a passion for God burns bright in our lives.

Enjoy the read! Debbie



A Promise from God

He is my God, and I will praise him, my father's God, and I will exalt him.

Exodus 15:2, NIV

I have prayed without ceasing for my children throughout the years. One of the promises I believe God gave me for them, and a promise I have claimed again and again in prayer, is Exodus 15:1-2. This passage is the song of Moses as he exults in God's deliverance of the Hebrew children when the Red Sea was parted and they crossed over on dry ground. As Pharaoh's army pursued and sought to keep God's children from getting safely to the Promised Land of His blessing, the sea's walls collapsed, the enemy was supernaturally destroyed, and God's people rejoiced: I will sing to the Lord, for he is highly exalted. The horse and its rider he has hurled into the sea. The Lord is my strength and my song; he has become my salvation.

The promise God seemed to give me from this ancient hymn of joy was that He would supernaturally overthrow anything or anyone seeking to hinder my children from being in His place of blessing for their lives. God has a promise in His Word for your children, too. Ask Him to give it to you so that you can claim it in prayer.

Blessings,



God's Promise

"Who gave Himself for us, that He might redeem us from all iniquity, and purify unto Himself a peculiar people, zealous of good works."

Titus 2:14

Hymn or Worship Song of the Month

My Redeemer By Philip P. Bliss 1838-1876

Philip Bliss was in a train wreck and survived the wreck but went back into the train to rescue his wife. But sadly, they both perished. He was only 38 years old. This hymn was found in his trunk, which had escaped damage in the accident. The tune was composed by James McGranahan shortly after Bliss's death. The hymn had a great spiritual impact when it was first introduced to a large tabernacle audience in Chicago as major Whittle related how the text had been found among Bliss's belongings. He told how McGranahan had composed the music for this text and how that this musician would now continue the work begun by Bliss.

Vs. 1 I will sing of my Redeemer and His wondrous love to me; On the cruel cross He suffered, from the curse to set me free.

Chorus: Sing, O sing of my Redeemer, With His blood He purchased me; On the cross He sealed my pardon, Paid the debt and made me free.

Vs. 2 I will tell the wondrous story, How my lost, estate to save, In His boundless love and mercy, He the ransom freely gave.

Vs. 3 I will praise my dear Redeemer, His triumphant power I'll tell, How the victory He giveth Over sin and death and hell.

Vs. 4 I will sing of my Redeemer and His heavenly love to me. He from death to life hath brought me, Son of God with Him to be.

