

Christmas Dishes By Debbie Votaw

After the holidays ended, I decided to downsize my Christmas dish collection. It made me stop and think about how often I used them. Many times, when the children were younger, I didn't want to use them because I thought the kids would break them. They were "Special" dishes! Then as they got older, I allowed them to use them but was so nervous about a dish getting broken. Now they are out of the house, so I rarely get them out of the cupboard at Christmas anymore. All the entertaining at Christmas is done at the adult children's houses. I no longer have need for them except my own personal enjoyment. It made me think about all those years I cherished the dishes and left them put away, not being used. What did it matter if one got broken? Why did I deprive my children of using a special dish for the Christmas season? Now I box them up to sell or give away. They are not special to my children because they have no special memories of using them during the holidays. I cherished the dishes more than the experience and the memory it would have made for them. This leads me to think about the things I may treasure more than spending time with my heavenly Father. Do I treasure my television watching more than my devotion time? Or do I love my reading books more than reading my Bible? Do I treasure listening to Rock N Roll rather than worship music? Do I treasure playing games on my phone more than contacting a friend who is sick or hurting? Am I gathering treasures in heaven or here on earth that moth and rust will destroy? Oh, none of those things are bad in and of themselves but are they more important than serving and treasuring things of the Lord? Just like the treasured dishes, someday they won't mean anything to anybody. They were not used in the way they should have been, to bless others. The dishes weren't bad, they were lovely. But they weren't used to serve my family or friends a special meal. They sat in the cupboard gathering dust until the next year, waiting to be used to bless but never getting the chance. Use your treasures for the kingdom, to bless others. Do you have the gift of hospitality? Use it! Do you have the gift of encouragement? Use it. Use your gifts, don't hide them away for special occasions. Luke 12:33 & 34 "Sell what you have and give alms; provide yourselves money bags which do not grow old, a treasure in the heavens that does not fail, where no thief approaches nor moth destroys. For where your treasure is, there your heart will be also".

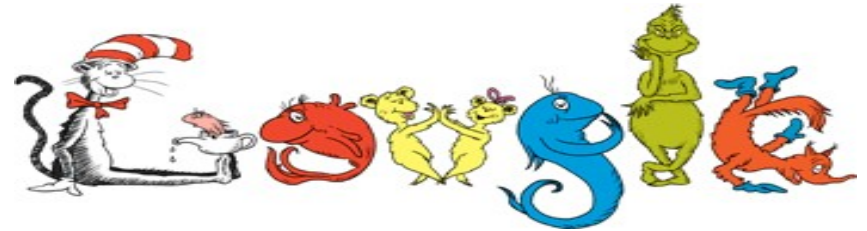


Word of the Month—Satisfied

to be fulfilled

Matthew 5:6 *"Blessed are those who hunger and thirst for righteousness, for they shall be satisfied."*

Are you satisfied where you are in your walk, or do you hunger and thirst for more of Him? Daily seek and thirst after Him.



Fun Facts About March

March 2—Dr. Seuss' Birthday or Theodor Geisel

March 14 is Pi Day Why because 3.14 is the number of pi. Everyone eat some pie today.

March 17—St. Patrick's Day

Purim begins at sundown

March 19-21 Spring begins

Animals wake up from hibernation.

March and June end on the same day of the week each year.

March 30, 1993 (Someone tell Mark) Charlie Brown hits his first ever game-winning home run.



From Janet's Kitchen

Easy Chicken Dinner-low carb, sugar free

From the kitchen of Janet Wolter

I have found boneless skinless chicken thighs at Costco.

I love the flavor and the ease in making dinner.

Chicken Thighs

1 pack of chicken thighs Montreal chicken seasoning
Olive oil garlic powder

Clean the fat off the chicken thighs, season with garlic and seasoning. Place in a pan and fry in olive oil until inside is no longer pink. Do not fry too long, they will be tough.

Roasted vegetables

Sweet potatoes-peeled broccoli flowerets
Baby carrots cauliflower
Bell peppers green & yellow squash
Olive oil Brussel sprouts

Peel the sweet potatoes dice and spread them out in a microwave dish. Cook in microwave for about 2 minutes or until just about tender. Dice the rest of vegetables in bite size pieces and place all in a bowl. Add a little olive oil just to cover all pieces. Season with garlic salt and Montreal chicken seasoning. Spread out the vegetable on a cookie sheet layered with parchment paper. Bake in a 400° oven for about 20 minutes, checking often making sure they are not burning.

Sugar-free Chocolate Pie

1 pecan, walnut or graham cracker crust
½ cup Truvia blend 6 tbsp. cocoa 7 tbsp. Cornstarch
4 cups whole milk 4 egg yolks 2 tsp. vanilla

Place all dry ingredients in saucepan. Blend with a wire Wisk. Pour in milk a little at a time and Wisk to dissolve any lumps. Then add the remainder milk. Add egg yolks and vanilla. Stir over medium heat until it thickens (sticks to spoon). Pour into the crust. Place in refrigerator for at least 4 hours. There is always leftover pudding for the cook to snack on, I like it warm! Yum!! Top with sugar free or light cool whip.

*Fragrance of
Christ*

2 Cor. 2:15

March, 2022

Volume 14 Issue 3

*Morning Bible Study--
Every Monday at church (9am)
Tuesday Night Study-- 6:30 pm
All invited, no child care*

Lessons From a Sheep Dog by Phillip Keller

Lass the sheep dog came to live on the sheep ranch and was anything but "man's best friend". She was gaunt, angry, and seemingly untrainable from years under an unloving master. Keller shows her dramatic transformation. Through patience and love, Lass learned trust, obedience, faithfulness and discipline. Through this story we learn the we can be transformed into the magnificent beings that we were created to be, if we will listen and obey the Master's voice. This is a short book, a quick read, of 71 pages, and you will find it hard to put down. Enjoy the read!

