

# NEWSLETTER



## *“Watch and Pray”*

*By Pastor Steve Gibson*

This year is swiftly passing into the history books. What of eternal value have you seen God accomplish? Have you grown in your relationship with your family? Have you grown closer to the Lord? Have you reached out to someone with the good news of salvation? Have you gained a fresh eagerness to welcome the return of Jesus in power and great glory? Before His crucifixion, Jesus admonished His disciples to watch and pray (Mark 13:33) because they would not know the time of the coming of the Son of Man. If the disciples needed to watch and pray in their day, certainly we need to be even more diligent to watch.

Of course Jesus comes day by day to offer the items we need to be prepared for His coming in glory. He offers gold, white raiment, and eye salve (Revelation 3:18). He offers finely-polished faith, His righteousness to cover us, and the gift of sight to discern God's reality. As we open the door to Jesus day by day to accept His offer of fellowship (3:20), we are being prepared to welcome Jesus on the day He comes on the clouds of heaven. If we have a daily plan to meet with Jesus, it only makes sense that we will be waiting and ready when He comes literally to gather His friends for the party.

For the residents of Butte County in CA, the Camp Fire was an unexpected event. They were accustomed to occasional forest fires, yet they were not necessarily waking up to find that the calendar indicated a horrific fire for November 8th. It wasn't even listed in the Farmer's Almanac. Some residents of the county were prepared to leave their property rapidly. They did not waste time trying to pack up their stuff. Others were not sure what to do in the crisis. They were unprepared to leave their homes.

Is it any wonder then that Jesus appeals in Matthew 24:44: “Therefore you also be ready, for the Son of Man is coming at an hour you do not expect” (NKJV). Be ready, Jesus says. Live ready. Since we do not know the day when Jesus will come, the most sensible plan is to live ready. And the great news about leaving our stuff is that Jesus has much better stuff for us at His house.

What plans are you making to live ready for Jesus to come day by day to your door in 2019? Do you set aside time daily for fellowship with Him? Does His coming merit an appointment on your daily planner? What plans are you making to live ready for Jesus to come in the clouds of glory should He choose to come this next year? We don't know about tomorrow in a world where sickness and accidents come to all. However, we do know that committing our lives to Jesus day by day is always a safe plan.

Will you watch and pray today?



## **December 2018 Highlights**

### **Women's Ministry Meeting**

December 1st after potluck

### **It Is Written Church Participation Meeting**

December 1st @ 2 p.m.

### **Church Social**

December 1st @ 5 p.m.

### **Senior Link Holiday Brunch**

December 5th @ 11 a.m.

### **Adventurer Club Meetings**

December 8th @ 2 p.m.

December 15th @ 2 p.m.

### **Elder's Meeting**

December 13th @ 6:30 p.m.

### **Church Board Meeting**

December 13th @ 7 p.m.

### **Men's Ministry Breakfast**

December 16th @ 8 a.m.

### **Health Ministry Meeting**

December 22nd @ 1:30

### **Church Work Bee**

December 23rd from 8-11 a.m.

### **Prayer Group & Bible Study**

Wednesday's from 7-8 p.m.

### **Study of Ezekiel**

Friday's at 7 p.m.



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# MINISTRY NEWS!

## Upcoming Events, Announcements & Inspirational Thoughts

### Planning Meals for The Holidays

Seven simple steps to plan delicious plant-based dishes for the holidays. First, shop at your local farmer's market. Two, research recipe ideas. Three, test your recipes, be creative, plan and enjoy shopping, create a list of ingredients you'll need, include veggies, fruit, nuts and seeds and any staples, such as organic extra virgin olive oil and sea salt. Five, be organized and enjoy cooking. Be sure you have everything you need to cook with prior to starting your cooking, add a variety of foods, textures and colors to add to the beauty of a dish. Seven, share with family and friends. Be grateful and remember that there are so many things to be thankful for. Here is a Kalamata Olive Tapenade recipe that you might want to display at your table. **Ingredients:** two cloves minced garlic, 1/2 cup sun-dried tomatoes rough chopped, one cup of Kalamata olives, pitted and rough chopped, 1/4 cup fresh parsley, 1/4 cup of capers, 1/4 to 1/3 cup of organic extra virgin olive oil. Gather the minced garlic, rough chop the sun-dried tomatoes, and soak in water to rehydrate 5-10 minutes, place in a food processor, pulse garlic and olives until fine, add capers and parsley and pulse a few times, place olive/garlic mixture and sundried tomatoes/capers/parsley mixture into a bowl and mix with a fork. Add the olive oil until you reach desired consistency. Enjoy the tapenade on cucumbers with a few extra veggies.

“But I am like a green olive tree in the house of God: I trust in the mercy of God for ever and ever.” Psalm 52:8

*Dr. Sylvia Hayashi Health/Prayer Ministry Leader*

### Church Social

Our next church social is December 1st. We will have vespers around the campfire from 5-6 p.m. Come sing some songs with us. Next, we'll roast hotdogs over the fire from 6-6:30. We'll also have potato chips and chili. After we eat, we will have a couple games for those who want to play or you can sit and relax around the campfire. Don't forget to bring your favorite veggie dogs, lawn chair and roasting skewers. We will clean up and be done around 8:30 p.m. Hope

### Senior Link Holiday Brunch

If you are 55+, you are invited to a Senior Holiday Brunch on **Wednesday, December 5th at 11 a.m.** Please contact Anita Powell at [surpriseanita@yahoo.com](mailto:surpriseanita@yahoo.com) and RSVP.

### Smokey Pasta Salad with Grilled Veggies

1 12 oz. box bowtie pasta, cooked  
1 cup broccoli floweret's  
1 tsp olive oil

1 small zucchini quartered and sliced  
5 baby bella mushrooms cut bite-sized

1 red bell pepper 3/4" pieces  
1 tsp liquid smoke

1. Cook pasta, drain, rinse and let cool.
2. Cut veggies and put the olive oil and liquid smoke on them, mix and let set for about 20 minutes. Add just a sprinkle of salt to season.
3. Place veggies on grill mat and grill until all liquid is gone and they are tender, showing some grill marks. When done, scoop off and place on foil or a cookie sheet to cool.
4. Make dressing and mix with all other ingredients. Chill for a couple hours and serve.

**Dressing:** 2 cups mayo, 1 1/2 tsp liquid smoke, 1/2 tsp onion powder, 1/2 tsp garlic powder, 3/4 tsp salt or to taste, 1/2 tsp smoky paprika

**Optional Ingredients:** 1/2 cup vegan smoked gouda cheese diced, 1/2 cup chopped cilantro.

If you want the recipe for the vegan smoked gouda cheese, please email me at [cdfields1975@gmail.com](mailto:cdfields1975@gmail.com).

*Recipe by Cathy Fields*