

# Amwell Echoes

REACHING OUT WITH LOVE AND COMPASSION SO OTHERS MAY KNOW CHRIST

December/January 2005

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*We're on the Web!  
See us at:*

**www.amwell.org**

## Leadership at Amwell

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## From The Pastor's Pen . . .

by Robert DiSalvio, Pastor at  
Amwell COB



"Where there is No Vision the People  
Perish..." Proverbs 29:18

As the year 2004 comes to an end and you look back over these 11 months can you see how God has been working in your life?

- ***Have you grown in your knowledge of God's Word?***
- ***Have you seen some changes in your life or your behavior that the Holy Spirit made possible?***
- ***Have you been able to share your faith in Christ with someone?***
- ***Have you been used by God in some ministry at Amwell?***
- ***Have you desired a closer walk, deeper prayer life and greater commitment to Christ and His Kingdom?***

The Bible says God has a purpose for your life that involves all of the above:

**"Being confident of this very thing, that he which hath begun a good work in you will perform it until the day of Jesus Christ." Philippians 1:6**

In 2005 we can help you find your vision as we work together to fulfill God's Vision for Amwell.

We can help you grow in your knowledge of God and His work because God's Vision for Amwell is to be a Bible Teaching Church:

- One on one Bible mentoring
- Sunday School at age appropriate levels
- Bible Study for Teen thru adult
- Youth Ministries (Olympians/Teens)

(Continued page 11)

## BLANCHE'S CORNER....by **BLANCHE CARL**

John Naas was instrumental in bringing the German Baptists to the New World and to the East Coast. Their journey was treacherous and not without sickness, sorrow and death. Here is a copy of a letter he wrote to his son back in Germany, detailing the sea voyage.

Letter of John Naas to His Son Jacob Wilhelm Naas

*(Who was living in Switzerland)*

. *Germantown the 17th of October 1733.*

*Continued from Last Issue:*

On the 20th again a young married woman died and was buried at sea the same night, and on this evening again came a large number of countless big fish from the north which one could see from high above the water and which did just like the former, that one could not see one on the other side of the ship. Thereupon we had a very heavy fall of rain that some people caught half kegs of water, only from the sails and from the Captain's cabin. This was followed by a powerful windstorm from the northwest, The sea rose up so high that when one looked into it, it was just as if one were sailing among high mountains all covered with snow; and one mountain wave rose over the other and over the ship so that the Captain and First Mate and the Cook were struck by a wave that they kept not a dry thread on them; and so much water poured into the ship that many people's beds which were near to the holes were quite filled with water. The holes were hastily boarded up, the rudder bound. fast, and the ship was, with a very lowly-reefed sail set sideways to the wind, so that it should not roll so hard on both sides; The storm lasted the entire night with great violence, so that without any fear one could well see that it was not alone the seaworthiness of the ship that it could weather such powerful blows, but that it was preserved in the Almighty hand of the Lord, in order to make known to man his might. To Him be above all and for all the glory, Amen. Not a human being remained on deck, but one sailor who was tied fast in order to watch by the rudder; all the rest, the Captain, the mates, the seamen crawled into their beds in their wet cloth, and the ship lay sideways to the wind always on its side so that it drew water all the time, which, however, poured out again. At midnight the waves struck so hard against the portholes aft, that 2 boards sprang away from the windows where part of the people lay in sleep and slumber, and the water rushed in through the window, as big as it was, and straight into the beds, which caused a great terror to those who lay near the window. The water took away a board together with the rope; we all sprang up because the friends who lay near the window had not tied the board fast enough and the misfortune might have become a very great one.

## Iraq: Churches Bombed, Christians Threatened

([ANS](#)) -- Car bombs at two Baghdad churches and outside a hospital treating the victims of those attacks killed at least eight people and wounded dozens recently as a wave of blasts struck the Iraqi capital, according to news sources monitored by ASSIST News Service.

A car bomb exploded outside St George's Catholic Church in southern Baghdad, followed a few minutes later by another St Matthew's church. Victims from both blasts, some carried by injured friends & relatives in torn and bloodstained clothes, were rushed to Yarmouk hospital. A doctor said at least three people had been killed and 40 injured.

A few hours later, a suicide car bomber plowed into four police cars parked outside the hospital entrance, killing at least five policemen, police said. Several more explosions echoed across the city later in the night, but there was no immediate word on casualties. The wave of bombings swept Baghdad as U.S. Marines began their full-scale offensive to capture the rebel Sunni Muslim city of Fallujah, 50 km west of the capital.

Rebels fighting Iraq's interim government and its US backers have stepped up attacks around the country since US forces began building up for their assault on Fallujah, seen as the epicenter of the insurgency.

Iraq's Christian minority has also been targeted. Five churches were hit in a string of bombings in October that seemed designed to intimidate the Christian community, already shaken by a series of attacks that killed several people in August.

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### GOD'S GLORY

*Read 1 Corinthians 10:31*

*If you have any news to share....your joys and your tears...if you have a change of address or you wish announce a change in email or phones numbers, let us know! We can print them in the newsletter and inform the congregation easily!*

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*Please be mindful of our FRIDAY NIGHT YOUTH GROUP! Children from age 5 to late teens are encouraged to spend an evening in Christian fellowship and fun! If you can lend a hand, see Pastor Bob!*

A woman, leaving church on Sunday, said to the pastor, "I enjoyed your sermon." "Don't thank me," said the pastor, "thank the good Lord." "It wasn't that good," replied the lady.

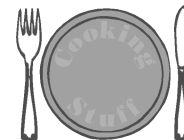
As you **receive**, do so gratefully and humbly. As you **earn**, do so honestly and honorably. As you **serve**, do so happily and wholeheartedly. As you **spend**, do so carefully and sensibly. As you **give**, do so gladly and graciously. As you **suffer**, do so courageously and submissively. The Bible says, "Whether therefore ye eat, or drink, or whatsoever ye do, do all to the glory of God."

**Prayer:** *Deliver us, heavenly Father, from ingratitude and inhumaneness. Save us from a defeatist and doubtful attitude. Make us glad and grateful Christians, overflowing with Thy life and love. Inspire us to do all to Thy glory: through Jesus Christ, our Savior. Amen*

# FAVORITE HOLIDAY RECIPES FROM OUR CONGREGATION

## ZESTY CHEESE STRAW by Steve Harclerode

1/2 cup (1 stick) butter, at room temperature  
1 pound sharp Cheddar, shredded, at room temperature  
1 1/2 cups all-purpose flour  
1 teaspoon salt  
1/4 teaspoon ground red pepper  
Preheat the oven to 300 degrees F.



In a mixing bowl, cream the butter until light and fluffy. Add the cheese and mix until blended. Add the flour, salt, and red pepper, and mix to form a dough. Refrigerate for 30 minutes to firm up the dough, then place it in a cookie press, fitted with a ridged tip. Pipe the dough in 2-inch strips onto a lightly greased cookie sheet. Bake for 10 to 15 minutes or until lightly browned. Remove to racks to cool.

\*\*\*\*\*

## CRACKER CANDY by Sherry Ferello

1/4 pound (one sleeve) soda crackers (fresh Saltines)  
1 cup butter (margarine will not work)  
1 cup sugar  
1 (12 ounce) bag chocolate chips  
Chopped almonds (optional)

Line cookie sheet with foil and butter well. Break the crackers and try to layer them evenly on the foil. If you are going to use the almonds, brown them in the butter. Boil the butter and sugar for exactly 3 minutes. Remove almonds from the butter and set aside. Pour butter-sugar mixture over the crackers and bake in the oven at 400 degrees F for 10 minutes.



Remove from the oven and sprinkle with the chocolate chips. As the chips melt, spread them evenly over the mixture. You can then sprinkle with the almonds if you wish. When cool, break into pieces

# EvEn MoRe HoLiDaY FaVoRiTes

## Pear Custard Bars by **Cindy Kiskurno**

1/2 cup butter softened    1/3 cup sugar    3/4 cup flour  
1/4 tsp. vanilla extract    2/3 cup chopped walnuts

### **Filling/topping**

1 pkg 8oz cream cheese, softened    1/2 cup sugar    1 egg  
1/2 tsp. vanilla extract    1 can pear slices drained    1/2 tsp. sugar    1/2 tsp. ground  
cinnamon

In a mixing bow., cream butter and sugar. Beat in the flour and vanilla until combined. Stir in nuts. Press into a greased 8 inch square baking pan. Bake at 350 for 20 minutes.

Cool on wire rack, Increase heat to 375. In a mixing bowl, beat cream cheese until smooth. Add sugar, egg and vanilla, mix until combined. Pour over crust. Cut pears into 1/8 inch slices. arrange in a single layer over filling. Combine sugar and cinnamon, sprinkle over pears. Bake at 375 degrees for 25-28 minutes. Center will be soft set and will become firmer upon cooling. Cool on wire rack for 45 minutes. Cover and refrigerate for at least 2 hours before cutting. Store in refrigerator.

\*\*\*\*\*

## Pumpkin Ice Cream Pie by **Cindy Kiskurno**

1 quart of vanilla ice cream,    15 oz can pumpkin  
1 tsp pumpkin pie spice    3/4 cup english toffee bits.

Mix all ingredients above and spoon into a 6 oz ready to fill graham cracker crust. Freeze until firm. Garnish with fresh whipped cream and toffee bits.

\*\*\*\*\*

## **Bob's Favorite Date Nut Pinwheel Cookies by Margaret Hughes**

### **Filling:**

2 1/4 cups chopped dates    1 cup sugar    1 cup water    1 cup chopped nut meats

### **Cookie:**

1 cup shortening    2 cups brown sugar    3 eggs well beaten  
1 tsp vanilla    4 cups sifted flour    1/2 tsp salt    1/2 tsp baking soda

**Make filling:** Combine dates, sugar and water in sauce pan. Cook on low heat until thick or about 10 minutes. Add nut meats and cool.

**Make Cookie:** Cream shortening. Add brown sugar gradually. Add eggs and vanilla – mix well. Sift remaining ingredients together. Then add to creamed shortening mix. Mix well. Chill thoroughly. Divide into 2 parts. Roll each out separately into a rectangle a little less than a 1/4 inch thick. Spread each with chilled date filling and roll as a jelly roll.

Chill thoroughly (over night) then cut with a sharp knife about 1/4 inch thick..

Bake at 400 degrees for 10-12 minutes. They will spread so leave room between them.

Each roll makes about 2 dozen cookies. Uncooked rolls freeze well.

## Heritage Recipes by Susie Appa r

I don't know any one thing that we think of as a family occasion that my **Grandmother Sutphin's oatmeal chocolate chip cookies** weren't there!. We didn't have a lot of fancy food at Christmas, but the one thing we did have were those cookies. My mother would bake them by the hundreds and put wax paper over the tin, along with the lid. We were NOT ALLOWED to have the cookies before Christmas Day, and if we were caught trying to get one, it was not a pretty sight! This recipe is dedicated to my grandmother, who died one month after I was born, of breast cancer. This was her treasured recipe.



**Sift together:** 1 1/2 cups sifted flour

1 tsp baking soda

1 tsp salt

**Set aside**

**Cream together: Add sugars gradually**

1 cup Crisco shortening

3/4 cup brown sugar

3/4 cup white sugar

**Add:**

2 eggs, unbeaten, one at a time

**Add:**

1 tsp hot water

**Blend in:**

Flour mixture with wooden spoon on slow speed on mixer.

**Add:**

1 cup chopped walnuts

1 12 oz bag of Nestle's Toll House Morsels

1 1/2 cups Quaker quick oatmeal

1 tsp vanilla

**Mix above ingredients with a wooden spoon until well blended.**

Drop by teaspoons onto greased cookie sheet.

Bake 8-10 minutes at 375 degrees

One thing that Grammy Bohren always made for many of our family Sunday dinners was her **Christmas Salad**. Some of the best memories of our childhood were those Sunday dinners she cooked for us. We ate excellent food-yeast rolls, baked ham, chicken pot pie, sticky buns, hermit cookies. If you were hungry when you left-you must have slept the day away. I loved her and miss her still.

Here is the recipe for **Christmas Salad**:

1 package raspberry Jello      1 cup hot water

1 small can Mandarin oranges (cut up)      1 small can crushed pineapple

1 can (1 lb) whole cranberry sauce      1/4 cup chopped walnuts

Dissolve Jello in the hot water

Chill until partially thickened.

Fold in oranges, pineapple, cranberry sauce and nuts.

Chill several hours until set.

# EVEN MORE RECIPES !!!

## Holiday Baked Corn by Barbara Waldron

2 Tbl butter    2 Tbl flour    1 Tbl Sugar    1 1/2 Cups Milk    2 Cups Corn  
2 Well-beaten eggs    Salt and Pepper to Taste

Melt butter in saucepan and add flour, and blend well. Add milk slowly and bring to a boil, stirring constantly. Add corn, sugar and beaten eggs. Pour into greased casserole dish and bake in a pre-heated 350 degree oven for 25-30 minutes!

## Spiced Pecans by Barbara Waldron

1 Egg White    1 Tbl Water    2 Cups Whole Pecans    1/2 Cup Sugar    1/4 tsp  
Salt, Cinnamon and nutmeg

Beat egg white and water slightly with a fork and stir in nuts. Combine sugar, salt, cinnamon and nutmeg. Sprinkle over coated nuts and stir until well coated. Spread in a shallow buttered pan and bake in a pre-heated 300 degree oven for 3-35 minutes. Stir 2 or 3 times while baking. They will be really crisp when cool; they will keep for weeks in a tightly covered jar!

## Cherry Coconut Balls by Shirley Kiskurno

1 Cup Sugar    3/4 Cup butter    1 Egg    1Tsp Vanilla    2 Cups SIFTED Flour  
1/2 Tsp Baking Powder    1/2 Tsp Salt    1/2 Cup Chopped Maraschino  
Cherries    1/2 Cup Shipped Grated Coconut    1/2 Cup Chopped Nuts

Cream butter and sugar; Blend in egg and vanilla. Sift together dry ingredients and add. Add cherries, coconut and nuts. Drop lightly by rounded spoonfuls onto a greased baking sheet. Bake at 350 degrees in a preheated oven for about 10 minutes.

"I bake these cookies every Christmas. It's a tradition! I double the recipe because it doesn't make a large batch and my family will eat these up!"

- Shirley

# HOW ABOUT MORE HOLIDAY RECIPES!?!?!?

## Crab-Stuffed Mushrooms by Karen Harclerode

### Ingredients:

1 lb cooked **Fresh Crab meat**    1 cup grated cheese  
1 Tbsp Worcestershire sauce    1/2 cup scallions, chopped  
2 lb stuffing mushrooms    olive oil    paprika

### Directions:

1. Mix Crab meat, cheese, Worcestershire sauce and scallions until well blended.
2. Wash mushrooms and remove the stem.
3. Rub mushrooms with a small amount of olive oil. Place mushrooms on cookie sheet.
4. Stuff each mushroom with mixture and sprinkle a little paprika on top.
5. Bake at 400°F until stuffing is brown and bubbling, 8-10 minutes

## *Nancy Schneider's Pepper Steak*

1 lb. boneless beef, sliced in  $\frac{3}{4}$  in. by 2-3 in. strips.    2 Tbsp. vegetable oil    3 C. green or red peppers sliced    1 med. onion sliced in wedges  
1 Tbsp. Worcestershire Sauce     $\frac{1}{2}$  tsp. garlic powder    16 oz. canned sliced tomatoes, drained

Pour 1 Tbsp. vegetable oil in a large skillet and heat. Brown beef, both sides, in oil. Remove and drain oil off of meat. Add second Tbsp. oil to the oil that is left in the skillet and heat. Add onions and peppers and cook until tender. Next add tomatoes and heat through. Add Worcestershire sauce and garlic. Heat through. Last add meat and heat through one last time. Serve over cooked rice or noodles.

## OLD FASHIONED PICKLED EGGS AND BEETS BY Karen Harclerode

Recipe dedicated to the memory of Steve's mother Mary

2 dozen. hard boiled eggs    2 cans med. whole beets  
2 c. sugar    2 c. vinegar    1/8 c. pickling spices (optional)  
1 jar whole onions, drained (optional)

**In saucepan, put the sugar, vinegar, juice of beets, and pickling spices; bring to boil. Add beets to this mixture and simmer 2 minutes. In gallon glass jar, add 1 dozen shelled eggs, 1/2 jar of the onions, and 1/2 of the beet mixture, then the other dozen eggs, remaining onions, and beet mixture. Seal and let set for 3 days in refrigerator.**



**MUSIC MINISTRY GROWING ...and LOOKING FOR  
YOU!!!!**

2005 looks to be a year of more growth and change in our Music Ministry. Lauren Frankevich took charge a few years ago and hasn't looked back! She continues to work with the talent of our congregation to broaden our approach to honoring The Lord in song. Lauren aspires to have special and inspirational music at each Sunday's service. We have been blessed beyond measure with the offerings of Tim and Chris DiSalvio, Scott Affleck, Tanya Drake, Dorothy Kamaras, Tiffany Mazeika, Stacia and David Palmer, Bertha Umstead and a host of others. If you have a special song to share, please do. You have a unique place in our Church family. Music is a wonderful way to Praise the Lord and we read: [2 Chronicles 5:13](#)

It came even to pass, as the trumpeters and singers were as one, to make one sound to be heard in praising and thanking the LORD, and when they lifted up their voice with the trumpets and cymbals and instruments of musick, and praised the LORD, saying, For he is good; for his mercy endureth for ever  
\*\*\*\*\*

Lauren is looking for anyone who feels the Spirit's call in this special line of service. She is more than happy to speak with you about YOUR role in a truly wonderful ministry in Praising the Lord.

\*\*\*\*\*  
**PLEASE SHARE!**



Our web site recently celebrated its 12,000 web visit. Our web site not only has the weekly sermons preserved, but there are plenty of pictures of our changing and growing congregation! This is a great and easy way to show off YOUR children to grandparents, uncles and aunts and family friends!  
[www.amwell.org](http://www.amwell.org)

\*\*\*\*\*  
Please support our church's effort to aid the FLEMINGTON FOOD PANTRY. They are in desperate need of non-perishable household staples. See any Busy Bee with your contribution.

\*\*\*\*\*  
**DON'T FORGET OUR CHILD OF COMPASSION HELEN**

YOUR DONATIONS WILL ALLOW THIS CHILD TO BE THE CONTINUING RECIPIENT OF QUALITY MEDICAL CARE AND THE SUPPLIES SHE NEEDS TO GROW HEALTHY AND STRONG IN THE LORD.

## DECEMBER, 2004

- Morning Star Craft Group Meets Every Tuesday @ 9:30 AM
- Olympians and Teen Youth Group Friday Evenings
- Wednesday Bible Study @ 7 PM
- 2nd Busy Bees @ 7:30 PM In The Annex
- 6th COS @ 7 PM in annex
- 7th, 14th Trustee Meeting in the annex 6:45 PM
- 12th Children's Christmas Program
- 16th Thursday Noon Group @ 11 AM
- 19th Christmas Service & Mission Sunday Scheduled.
- 24th Christmas Eve Service @ 7 PM.
- 26th Communion during Worship service.
- 31st Watch Night Program at Amwell starting at 8 PM.



## JANUARY, 2005

- Morning Star Craft Group Meets Every Tuesday @ 9:30 AM
- Olympians and Teen Youth Group Friday Evenings. Check with PB or Susie.
- 3rd COS @ 7 PM in the annex
- 6th Busy Bees @ 7:30 in the annex
- 11th Trustee Meeting in the annex @ 6:45 PM
- 16th Mission Sunday Scheduled
- 19th Church Business Meeting @ 7 PM.
- 20th Thursday Noon Group @ 11AM

### Verses for Reflection:

He came unto his own, and his own received him not.  
But as many as received him, to them gave he power to become the  
sons of God, even to them that believe on his name:  
Which were born, not of blood, nor of the will of the flesh, nor of the  
will of man, but of God. And the Word was made flesh, and dwelt  
among us, (and we beheld his glory, the glory as of the only  
begotten of the Father,) full of grace and truth

John 1:11-14

"John answered and said, A man can receive nothing, except it be given  
him from heaven.

John 3:27

Every good gift and every perfect gift is from above, and cometh down  
from the Father of lights, with whom is no variableness, neither shadow of  
turning.

James 1:17

(From Page 1)

**We can help you experience life changes** because God's Vision for Amwell is to be a Praying, Caring Ministry.



· **We will stand beside you** in Prayer and make available sound Biblical counseling at your request.

**We can help you share your faith** with others because God's Vision for Amwell is to have a time of Worship which is not "church as usual" to which you can invite others!

· **Ours is a Welcoming Church**

· **Ours is a relevant church** using the latest tools of communication to present the powerful truths of the Bible in a fresh way.

· **You can use our Tape Ministry, Radio Ministry or Web Ministry** to introduce others to Christ and the Church!

**We can help you use your gifts** in ministry because God's Vision for Amwell is that God's work is all our work. God's work is not about one person; it is about all of us working together to reach people for Christ and see our church grow!

Do you desire a closer walk with God, a deeper prayer life and a greater commitment to Christ and His kingdom? Then stand with us, go forward with us as we live out God's vision for Amwell!

**Pastor Bob**

GOD's Graffiti by Tim Bertram  
www.christiancartoons.com



Adam and Eve: The original designers of camouflage clothing.

**AMWELL CHURCH OF  
THE BRETHREN  
COMMUNICATION  
SERVICES**



**Carrying the Gospel  
as far as the World  
can Receive It**

We are on the Internet at:  
[www.amwell.org](http://www.amwell.org)

The Church of the Brethren  
Website:

[www.brethren.org](http://www.brethren.org)

We also broadcast sermons on:

WDVR 89.7  
Each Sunday at 7:30 A.M.

We encourage your listening of  
the Ravi Zacharias  
radio programs:

**"Let My People Think"**

and

**"Adventures in Odyssey "**

# OBSCURE COMMERCIAL HOLIDAYS

## DECEMBER

- 1 Aids Awareness Day
- 2 National Pie Day
- 3 National Roof over Your Head Day
- 4 Santa's List Day
- 5 Bathtub Party Day
- 6 Put on your own Shoes Day
- 7 Pearl Harbor Day National Cotton Candy Day
- 8 Take it in the Ear Day
- 9 National Pastry Day
- 10 Human Rights Day
- 11 National Noodle Ring Day
- 12 National Ding-a-Ling Day
- 13 Ice Cream Day Violins Day
- 14 National Bouillabaisse Day
- 15 Bill of Rights & National Lemon Cupcake Day
- 16 National Chocolate covered Anything Day
- 17 National Maple Syrup Day
- 18 National Roast Suckling Pig Day
- 19 Look for an Evergreen Day Go Carolling Day
- 20 Games Day
- 21 Hamburger Day Humbug Day
- 22 National Date Nut Bread Day
- 23 Roots Day
- 24 National Egg Nog Day
- 25 [Christmas Day](#)
- 26 [Boxing Day](#)
- 27 National Fruitcake Day
- 28 National Chocolate Day
- 29 Pepper Pot Day
- 30 Bicarbonate of Soda Day
- 31 [New Year's Eve](#) Unlucky Day

## JANUARY

- 1 New Year's Day
- 2 Run up the Flagpole and See if Anyone Salutes Day
- 3 Sleep Day Humiliation Day
- 4 [Trivia Day](#)
- 5 Bird Day
- 6 Bean Day
- 7 Old Rock Day
- 8 Bubble Bath Day
- 9 Play God Day
- 10 Peculiar People Day
- 11 Step in a Puddle and Splash Your Friend's Day
- 12 National Pharmacist Day
- 13 Blame Someone Else Day & Make Your Dream Come True Day
- 14 Dress Up Your Pet Day
- 15 [Martin Luther King Jr. Day](#)
- 18 Winnie the Pooh Day -
- 19 Penguin Awareness Day [National Popcorn Day](#)
- 20 National Buttercrunch Day
- 21 National Hugging Day
- 22 Celebration of Life Day
- 22 National Blonde Brownie Day
- 23 National Handwriting Day Measure Your Feet Day
- 24 School Nurse Day Compliment Day
- 25 Opposite Day
- 26 Spouse's Day
- 27 Punch the Clock Day
- 28 National Kazoo Day
- 29 National Puzzle Day National Cornchip Day
- 30 Escape Day National Inane Answering Message Day
- 31 Child Labor Day

# Money Saving Ideas and Hints

Suggestions and Submissions are requested!

Taken from Ron & Debbie's Penny Pinchin ' Grocery Page

## Wild Foods

From spring through fall there are lots of free foods just waiting to be harvested! Although what you find is determined by your geographical area everybody can find something. We live in the northeast and are not listing anything that either one or both of us haven't actually found and eaten ourselves. We suggest that if you are not familiar with the wild foods in your area that you find a person who is and learn from them.

- **Berries:** We have picked raspberries, blackberries, black raspberries, wild strawberries and wild blueberries. The wild versions of the raspberries etc. taste pretty much the same as the cultivated versions you buy in the supermarket but are a *much* better bargain since all you pay for them is your time (and a few pricklies in your fingers) as opposed to \$3.99 or more for a tiny package at the store. Wild strawberries and blueberries, although smaller in size, have a far better flavor than the cultivated kind and are well worth the effort.
- **Purslane:** This grows on peoples lawns and aggravates them because they consider it a weed. It grows close to the ground, has roundish, thick green leaves and pinkish stems. It can be eaten raw in salads or sauteed briefly in a little butter and seasoned with salt, pepper and a dash of vinegar...very tasty!
- **Asparagus:** Grows in the woods in the spring. This is exactly the same as the kind you buy for \$3.99/lb. in the supermarket. You can identify the place where it grows by looking for the big, feathery looking ferns it turns into later in the summer.
- **Fiddleheads:** Fiddleheads grow up to be ferns too...the ordinary kind you see growing in the woods or near rivers. You pick them when they're just barely up and curled. They look like the top of a fiddle (hence the name) and are covered with a skin much like that of an onion. They can be boiled or steamed and eaten as you would spinach or other greens. They also make a tasty cream of fiddlehead soup. The price for fiddleheads in stores is anywhere from \$3.99 to \$7.99 per pound.
- **Mushrooms:** If you decide you want to try wild mushrooms be sure to learn from someone who knows what he or she is doing. Some mushrooms can be very dangerous! That being said, there are quite a few easily identifiable edible varieties to be found. We have tried *Slippery Jacks* (good in stews as they provide a natural thickening agent), *Hen of the Woods* (huge cluster type mushrooms that can grow as big as 25 pounds!), *Oyster Mushrooms* and *Morels* (very hard to find but really delicious!).
- **Day Lily Buds:** These are the unopened buds of the ubiquitous Day Lily plant that you may have seen growing along roadsides...tall plants with large orange flowers. The buds are used extensively in Chinese cooking.
- **Fish:** This is obviously in a different category from the things you can just go out and pick but is still a bargain. All you need is a little fishing equipment and a license. Around here we mostly have trout but there are many other varieties of fresh water fish around the country. Even if you don't care to go fishing yourself you can frequently be the recipient of many fish just by letting your fisherman friends know you want some.
- **Game:** Also a different category and a controversial one since many people are opposed to hunting. Since in our area woodland creatures tend to become a problem (it's not unusual for deer to wreak havoc in apple orchards or bears to attempt entry to people's homes through sliding glass patio doors) hunting is fairly popular here. One or the other of us have tried the following: bear, venison, rabbit, squirrel and wild turkey.

(From Page 2)

We took a wool-bag, which was handy, and stopped the window up and the other one with the board, that was made fast again.

The ship's carpenter the next morning made a new window board. The storm also abated a little and thus the anxiety of the people grew a little less and towards two o'clock in the afternoon it cleared, the wind ceased, and the portholes in the ship were opened, and it was beautifully calm weather. Then the Captain quickly ordered a kettle of rice to be boiled, in order that the people might get something warm to eat that day and night for their supper.

The 22nd at noon the ship lay as still as a house, then the people dried their clothes again. A good breeze sprang up at dinner time and blew all night, so stiff and so steady that one did not know in the ship that it was moving and yet made 2 miles and a half in one hour. At midnight the first soundings were made, 150 rods deep, and no bottom found.

.. The 23rd at nine o'clock another sounding was made and at 55 rods ground was struck, at eleven o'clock at 35 rods; shortly after, 20 rods; and yet we did not see any land, but were nearing the river (Delaware). Then the people became very joyful on account of the good breeze and the ground being found. But the Captain did not trust himself to reach the river by daylight; since one could not see any land even, and at 4 o'clock in good wind he reefed the sails, and had the rudder tied fast, because there are many sandbanks in front and inside of the river. Early in the morning all sails were set again and we headed for the river although the breeze was not very favorable and there was a heavy fog. Then again they made soundings and found 15 rods and an hour later 7 rods. At twelve o'clock we saw the land with great rejoicing. To-wards half past four we neared the river, for one is still six hours away from it when one gets in sight of it. Meanwhile, I and the Captain caught sight of 3 boats sailing towards us; then the Captain cried. "These are the pilots or steersmen." One could hardly see them among the waves. Then he had all the sails set and was very glad that the pilots came to meet him. . The first one who came he did not accept, but when the second came, whom he knew, he took him into the ship at once, intending to sail into the river that same night, however, when we were on both sides against the land just in front of the river, suddenly from the southwest a storm. broke loose such as we had never had yet. Then all had to help reef the sail, and the anchor was thrown out for the first time. There we lay fast, and. the water had. no longer such a great power because it had not more than 7 rods of depth. So we lay at anchor all night and the storm soon ceased. The 25th, early in the morning, we weighed anchor, set sail, and tacked into the river. We saw there on both sides with so much joy as can easily be imagined, the land and the beautiful trees near the shore just as if they had been planted there.

*(Continued in issues ahead)*

# News of the Church of the Brethren

Taken from the Brethren website at brethren.org

## Mid-Atlantic District instructed in 'Christian Pestering.'

"A rare opportunity to hear one of the world's most-recognized and finest preacher/professors, Dr. Fred B. Craddock, made the 38th annual Mid-Atlantic District Conference one to remember," reported administrative staff Terri Meushaw. The conference was held Oct. 8-9 in Easton, Md. Marjorie "Pete" Fox was the onsite coordinator.

Pastors attended a pre-conference preaching workshop by Craddock. "Dr. Craddock's down-home style and humor created an atmosphere of comfort and Christian fellowship that seemed to endure throughout the entire conference," Meushaw reported. The conference opened with worship led by Craddock on "Christian Pestering," introducing the conference theme, "Provoke One Another to Love and Good Deeds." The conference banner by Alexis Bear featured a post-it note reminder of the theme. Eastern Shore musicians and worship leader Paul Munday joined Craddock in the service. A coffeehouse sponsored by the Peace and Justice Committee rounded out the day.

A more contemporary worship service led by Jody Gunn opened Saturday's events. Clowns and musicians participated along with the district youth band "Awaiting," The General Board's director of Youth and Young Adult Ministry Chris Douglas preached the sermon and spent the remaining conference time meeting with the youth.

Business sessions attended by 299 members representing 54 congregations were presided over by moderator Charlotte Bear, assisted by moderator-elect John Thompson and clerk Jeanne Laudermilch. Annual Conference moderator Jim Hardenbrook brought an invitation to the Conference in Peoria, Ill., in 2005. Ministry Moments were presented by Brethren agencies.

Ann Cornell gave a rendition of Shepherd Spring's Twelve Tidbits of 2004 Camping.

District executive Don Booz highlighted the medical insurance crisis for pastors, church extension plants, and the goal to grow faithful disciples. He tied the conference theme and Craddock's comments to his report, with the theory that church membership may be declining "because we have lost reason to pester one another towards stronger discipleship of Jesus," Meushaw said. Booz challenged the district to "Continue the work of Jesus...Pestering. Simply Together."

In other business, delegates received reports from newly established ministry teams, passed a 2005 budget, tabled action on a 2003 Query about Annual District Financial Audits and referred it back for more study, and passed a query creating a task team to consider changing the date of District Conference.

The majority of leadership positions were filled by affirming a slate with Jeff Carter as moderator-elect; Jan Young as clerk; Karl Layton, Jane Adair-Seleski, Loyal Vanderveer, and Nancy Fitzgerald to the Leadership Team; Marilyn Kieffaber to the Program and Arrangements Committee; and Bob Schall to Standing Committee. New Outdoor Ministry Teams for each district camp were affirmed. Barbara Groff and Alan Smith were elected to the Leadership Calling Team.

"An open mike period found speakers inviting others to special events at their churches as well as enthusiastically pestering and provoking each other to make continued and conscious efforts to live as loving and committed disciples of Jesus. The general consensus seemed to be that the 38th MAD Conference had been a real success," Meushaw reported.



## **A Christmas Prayer**

**Let us pray ...**

**That strength and courage abundant be given to all who work for a world of reason and understanding.**

**That the good that lies in each of our hearts may day by day be magnified.**

**That we will come to see more clearly not that which divides us, but that which unites us.**

**That each hour may bring us closer to a final victory, not of nation over nation, but of ourselves over our own evils and weaknesses.**

**That the true spirit of this Christmas Season, its joy, its beauty, its hope, and above all, its abiding faith, may be among us. .**

**That the blessings of peace be ours, the peace to build and grow, to live in harmony and sympathy with others, and to plan for the future with confidence.**



Once again we, as a caring family, will participate in THE ANGEL TREE PROJECT. Basically participants will take a tag from the Christmas tree, purchase the gift requested, return the tag with the gift to Ann Parks and committee and they will see the gift is delivered on behalf of an incarcerated parent to a needy and deserving child. Our territory focuses on the Trenton area and this project is greatly received in these homes. In most cases the gift they get from The Angel Tree Project may be the only one they get the whole holiday season. Ann's committee will not only distribute gifts but if requested will pray and encourage the families they meet. An added feature this year is the chance of taking extra gifts into the home if there are children residing and not participants of the Angel Tree Project. This assures no broken hearts and lots of smiles all around!

Ann and committee are asking the congregation's active and generous contributions to brighten an unfortunate's child's Christmas.

Jesus came to us as a gift from The Father in Heaven and by spreading His Love and telling others about His Mercies, we are sharing the best gift of all!

**We have some devoted Busy Bees who are dedicated to the sorting and distribution of your congregational Christmas cards. This will save you LOTS in postage! The ladies will be glad to take your donation of saved postage and put it to good use in the charitable and loving acts they do!**

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54					55			56	57			
58				59			60					
61							62					

**ACROSS**

- 1 But the \_\_\_ of the Most High will receive the kingdom (Dan 7:18)
- 7 nor change it, a good for \_\_\_\_, \_\_\_\_, a bad for a good (1,3,2) (Lev 27:10) (KJV)
- 13 The LORD then said \_\_\_\_, "Go into the ark (2,4) (Gen 7:1)
- 14 Keep \_\_\_\_, O God, for in you I take refuge (2,4) (Ps 16:1)
- 15 down on the beard, running down \_\_\_\_ beard (2,6) (Ps 133:2)
- 17 Nevertheless \_\_\_\_ saw them, and told Absalom (1,3) (2 Sam 17:18) (KJV)
- 18 much to write you, but I do not want to do so with \_\_\_ and ink (3 Jn 1:13)
- 19 the gazelle, the \_\_\_ deer, the wild goat, the ibex (Deut 14:5)
- 20 Hebrew for son
- 21 the stork, any kind of heron, the

<http://biblewordgames.com>

- hoopoe and the \_\_\_ (Deut 14:18)
- that you cannot turn (Ezek 4:8)
- 23 I will \_\_\_ you up with ropes so you can not turn (Ezek 4:8)
- 25 \_\_\_ strive always to keep my conscience clear before God (2,1) (Acts 24:16)
- 28 was going into a village, ten men who had leprosy \_\_\_ him (Luke 17:12)
- 30 the thirty-fourth book of the OT
- 34 God has granted even the Gentiles repentance \_\_\_ life (Acts 11:18)
- 36 Therefore, \_\_\_ yourselves of all malice (1 Pet 2:1)
- 38 As soon as the grain is \_\_\_\_, he puts the sickle to it (Mark 4:29)
- 39 Woe to \_\_\_ do not preach the gospel (2,2,1) (1 Cor 9:16)
- 41 David went to \_\_\_\_, to Ahimelech the priest (1 Sam 21:1)
- 43 one of the twelve tribes of Israel (Deut 27:13)
- 44 low tech form of Old Testament transportation
- 46 even by me and Silvanus and Timotheus, was not yea and \_\_\_ (2 Cor 1:19) (KJV)
- 47 He is demon-possessed and raving \_\_\_\_. Why listen to him (John 10:20)
- 49 The \_\_\_ angels arrived at Sodom in the evening (Gen 19:1)
- 51 In the third year of \_\_\_ king of Judah (IKing 15:33)
- 54 So the king and Haman went to \_\_\_ with Queen Esther (Esth 7:1)
- 55 sorrows are turned upon me, and I have \_\_\_ no strength (Dan 10:16) (KJV)
- 58 God's judgment is right, \_\_\_ result you will be counted (3,2,1) (II Th 1:5)
- 60 does the will of my Father in heaven is my brother and \_\_\_ (Matt 12:50)
- 61 They will spring up like grass in a \_\_\_ (Isa 44:4)
- 62 Is my strength ..... of stones? \_\_\_ flesh of brass? (2,2,2) (Job 6:12)(KJV)

Continued next page

**DOWN**

- 1 Reach out your hand and put it into my side. \_\_\_ doubting and believe(John 20:27)
- 2 lest perhaps such \_\_\_ \_\_\_ should be swallowed up with over (1,3) (2 Cor 2:7) (KJV)
- 3 he called to Daniel \_\_\_ \_\_\_ anguished voice, "Daniel, servant of (2,2) (Dan 6:20)
- 4 \_\_\_, \_\_\_ man is a Jew if he is one inwardly (2,1) (Rom 2:29)
- 5 she got a papyrus basket for him and coated it with \_\_\_ and pitch (Exod 2:3)
- 6 through the Philistine country, though that was \_\_\_ (Exod 13:17)
- 7 I \_\_\_ \_\_\_ apart with the dead, like the slain who lie in the grave (2,3) (Ps 88:5)
- 8 Do not \_\_\_ far from me, for trouble is near (Ps 22:11)
- 9 I will meet them \_\_\_ \_\_\_ that is bereaved of her whelps (2,1,4) (Hosea 13:8) (KJV)
- 10 reared up for himself a pillar, which is in the king's \_\_\_ (2 Sam 18:18) (KJV)
- 11 do the work \_\_\_ \_\_\_ evangelist, discharge all the duties (2,2) (2 Tim 4:5)
- 12 an enormous \_\_\_ dragon with seven heads and ten horns (Rev 12:3)
- 16 \_\_\_ one can serve two masters (Matt 6:24)
- 22 Do not be afraid, Abram. I \_\_\_ your shield, your very great reward (Gen 15:1)
- 24 O LORD, our Lord, how majestic is your name \_\_\_ all the earth!(Ps 8:9)
- 25 they gave the soldiers a large \_\_\_ of money (Matt 28:12)
- 26 Gird your sword upon your side, O mighty \_\_\_ (Ps 45:3)
- 27 if he finds \_\_\_, \_\_\_ tell you the truth, he is happier (2,1) (Matt 18:13)
- 29 they exchanged silver, iron, \_\_\_ and lead for your merchandise (Ezek 27:12)
- 31 By faith Moses' parents \_\_\_ him for three months (Heb 11:23)
- 32 Whenever the LORD raised \_\_\_ \_\_\_ judge for them (2,1) (Judg 2:18)
- 33 Evil \_\_\_ do not understand justice (Prov 28:5)
- 35 turned into blood like that \_\_\_ \_\_\_ man (2,1,4) (Rev 16:3)
- 37 LORD be witness between us, if we \_\_\_ \_\_\_ according (2,3,2)(Judg 11:10) (KJV)
- 40 How great \_\_\_ God-- beyond our understanding! (Job 36:26)
- 42 the sound of a very weak sheep
- 45 Go and get your own \_\_\_ wherever you can find it (Exod 5:11)
- 47 we know him who said, "It is \_\_\_ to avenge; I will repay," (Heb 10:30)
- 48 Paul stayed for a year \_\_\_ \_\_\_ half, teaching them the word (3,1) (Acts 18:11)
- 50 In him our hearts rejoice, for \_\_\_ trust in his holy name (Ps 33:21)
- 51 \_\_\_ are creatures of little strength (Prov 30:25)
- 52 All a man's ways \_\_\_ right to him, but the LORD weighs the heart (Prov 21:2)
- 53 Better \_\_\_ \_\_\_ crust with peace and quiet than a house full (1,3) (Prov 17:1)
- 54 Starting a quarrel is like breaching a \_\_\_; so drop the matter (Prov 17:14)
- 56 The birds of the \_\_\_ nest by the waters; they sing among (Ps 104:12)
- 57 Then you will know that it \_\_\_ \_\_\_ the LORD who strikes the blow (2,1) (Ezek 7:9)
- 59 Say to God, "How awesome are your deeds! \_\_\_ great is your power (Ps 66:3)

\*\*\*\*\*

**Isaiah 7:14,15**

**14** Therefore the Lord himself shall give you a sign; Behold, a virgin shall conceive, and bear a son, and shall call his name Immanuel. **15** Butter and honey shall he eat, that he may know to refuse the evil, and choose the good.



# CHRISTIAN HUMOR

## BULLETIN BLOOPERS

- Volunteers are needed to spit up food.
- Head Deacon and Dead Deaconess
- There will not be any Women Worth Watching this week.
  - Child care provided with reservations.
  - Mark your calendars not to attend the church retreat.
- I was hungry and you gave me something to eat; I was thirsty and you gave me drink.
  - The visiting monster today is Rev. Jack Bains.
    - Boars of Trustees
  - We are always happy to have you sue our facility.
- The activity will take place on the church barking lot.
  - Hymn: I am Thin, O Lord.
- New Missionaries: Tim is a pilot and flies missionaries and supplies into the bush.
- Joan will be leading a weight-management series Wednesday nights. She's used the program herself and has been growing like crazy!

\*\*\*\*\*

### **A Thought For Christmas**

Do you know what would have happened if there had been Three Wise Women instead of Three Wise Men?

They would have asked directions,  
 Arrived on time,  
 Helped deliver the baby,  
 Cleaned the stable,  
 Made a casserole,  
 Brought practical gifts and  
 There would be Peace on Earth.



# ABSENCE MAKES THE HEART GROW FONDER

Please give an update to these addresses

**Helen Marauda**  
140 West Pennsylvania Ave  
Downingtown, PA 19335  
610-269-7462

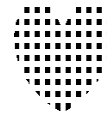


**OPAL SMITH**  
Rolling Hills North  
16 Cratetown Road  
Lebanon, NJ 08833

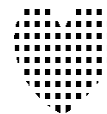


**Barbara Miller**  
Greenbrier Village  
56 Acorn Court. North  
Bath, PA 18014  
Phone: 610-837-8001

**Marge Landis**  
8106 Kensington Drive  
Rowlett, TX 75088



**Michael Pierman**  
21578  
Liberty University  
Lynchburg, Virginia 24506-8001  
Dorm# 434-582-4032  
Cell# 908-625-6502



**Ryan Kiskurno**  
Mc Shain Residence, Room 257  
333 W. City Avenue, Unit 1457  
Merion Station, PA 19066-1653  
610-660-2179  
Cell# 267-549-5201  
email: bigtymekis@yahoo.com



## Missionary Outreach



**Amwell Church of the Brethren** supports many Missionaries. Not only do these people and organizations count on our financial support they greatly depend on our prayers and encouragement.  
Please send them a card or letter to let them know you care.

**Rev. Leon & Lorraine Dillinger**  
C/O UFM International  
Box 306  
Bala-Cynwyd, PA 19004

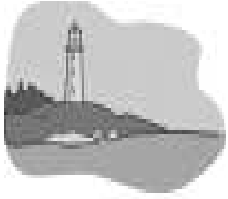
**Mrs. Ruby Simek**  
Box 71  
Ferguson, KY 42533

**Rev. & Mrs. Edwin Martinez**  
C/O OC International  
PO Box 36900  
Colorado Springs, CO 80936

**Word of Life**  
Dave & Jane Van -Camp  
1233 Meryln St  
Lakeland, FL 33813

**Mrs. Benjamin Meney**  
Box 87  
Williamsburg, KY 40769





## **PARKS PLACE ANTIQUES**

Carey & Ann Parks

704 Amwell Road

Neshanic Station, NJ 08844

908-369-1732      <http://\parksgroup.net>

### ***CASSETTE MINISTRY***



**See Joe Ferello after service for a cassette of Sunday sermons.**

**They are great for listening while in the car, after deciding there is only garbage on TV or for sharing with friends.**



### **Jewelry From Backbone Hill**

732-780-3398

Bob and Margaret Hughes owners & creators

Handcrafted using precious & semi-precious stones, crystal, and other materials

Specializing in custom necklaces, bracelets and earrings of various type.

Prices starting at a very reasonable \$15!!!



**Dorothy's Unique Treasures by Dorothy Kamaras**

**609-585-9049**

*Quilts, tote bags, Children's cloth books, Aprons (all kinds), table runners all sizes. Prices range from \$10 and up.*

*(All Hand Quilted)*

## EVEN MORE WANT ADS...

**JOE AND SHERRY FERELLO** are collecting used toner cartridges as part of a fund raiser at their children's day care. St. Paul's will benefit from this effort. Please help if you can! See Joe or Sherry if you have any questions!



### **Harclerode Computer Consulting**

For all of your home and small business computer needs.

Website creation & support. MS Word, Access, PowerPoint, Excel.

Home networks to share cable modems, printers, and more.

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### **BARBARA WALDRON, INDEPENDENT CONSULTANT LONGABERGER BASKETS**

*Handcrafted baskets, wrought iron, pottery and fabric accessories*

908-782-6206



*Hey Kids! If you earned any awards, certificates, diplomas or honors at school please let us know!*



## **YOU ARE NEEDED**

**WHO: YOU!**

**WHAT: CHURCH MINISTRIES**

**WHEN: NOW!**

**WHERE: AT AMWELL, AT HOME AND AT WORK**

**WHY: BECAUSE THE LORD INSTRUCTED YOU!**

**HOW: DIG IN! DO IT! ASK THE PASTOR AND DEACONS! OPEN YOUR BIBLE! GO TO GOD'S THRONE ON YOUR KNEES!**

You are encouraged to pray for your own family and your Church Family. Start with your Pastor, and include The Deacons and Trustees and each member of this congregation. There is much need in our little group....people need help with physical struggles, marital stress, mental and emotional growth. Finances can be overwhelming for some. Others may desire a friend or companion. Some may need a helping hand caring for a family member or a small child. Car or home repairs can be a source of pain for the ill-equipped. Lend a helping hand to a brother or sister. Most needs are never made known. Some people have a hard time bringing their burdens to light. We have a Christian duty to each other to make our needs known AND to be a source of help and inspiration to each other. Do what you can and do what you should!



Reckon then that to acquire soul-winning power, you will have to go through mental torment and soul distress. You must go into the fire if you are going to pull others out of it, and you will have to dive into the floods if you are going to draw others out of the water. You cannot work a fire escape without feeling the scorch of the conflagration, nor man a lifeboat without being covered with the waves.

It is of no use for any of you to try to be soul-winners if you are not bearing fruit in your own lives. How can you serve the Lord with your lips if you do not serve Him with your lives.? How can you preach His gospel with your tongues, when with hands, feet, and heart you are preaching the devil's gospel, and setting up an anti-christ by your practical unholiness?

Charles Spurgeon



# JUST A LAST MINUTE THOUGHT...

## A Christmas Thought

By Mike Rule (from the internet)

*"...It is more blessed to give than to receive." Acts 20:35*



Last night as our family returned home from the city where we had spent the day Christmas shopping, Becky and I talked about past Christmases. I don't seem to enjoy Christmas as much as I used to and we were discussing reasons for that. As we reminisced about the past it dawned on me that the anticipation of what I was going to get for Christmas was what made the holiday so exciting. In the weeks before Christmas I would pore over the Sears and Roebuck catalog looking at all the toys, especially the train sets. Excitement built as I mulled the question, **What am I going to get this year?** I remember making out wish lists and anticipating the joy of discovery on Christmas morning. It was also a thrill for me to purchase gifts for family members and loved ones; what a joy to select something I thought each person would like. As they opened their gifts and my mom told how I had shopped for the gifts all by myself and paid for them with my own money, I would beam with pride. Looking back on those moments through adult eyes, I can see the gifts I had selected were often cheap and juvenile, but the joy of giving them is still remembered!

So often at Christmastime we hear sermon after sermon on how it is more blessed to give than to receive. We find it in church, on the radio, on television, in magazine articles and sometimes encapsulated in Christmas cards. I often feel beat up and guilty about not being generous enough, getting caught up in the festivities, and "forgetting" the true meaning of Christmas. However, as Becky and I talked about past Christmases I realized that I have tried so hard to make Christmas holy that I have allowed God's greatest joy to be stolen; I have created exactly what I do not want Christmas to be. I have spent more time focused on me and my response to Christmas than on Him. God sent Jesus to **FREE** us from guilt, but Christmas has become an opportunity to heap more guilt on.

In a recent article **Whatever Blesses You, Lord** I talked about a willingness to receive whatever blesses God. God tells us that it is more blessed to give than to receive. It blesses Him to give! Yet we can get so focused on making sure **WE** give that we lose the joy of receiving and steal God's greatest blessing and joy. God gave His **GREATEST** gift to us at Christmas – His Son Jesus. Can you picture Him eagerly anticipating the look on our faces as we discover and receive the best He has? It is with great anticipation and excitement that we can look forward to receiving His gifts, for Jesus continues to give. As in childhood, we are free to wonder what He has in mind for us. The Messiah had been anticipated for centuries; anticipation is a gift in itself! Likewise, it is okay to be childlike and contemplate what earthly gifts we may receive. Refuse to steal joy from each other and from yourself by squelching the pleasure of receiving. Give as children; receive as children. Remember that the greatest point of joy is not using the item we receive, or playing with it, or living with it; it's discovering it. **THAT** is the golden moment. God wants us to **ENJOY** this celebration. **Continue to receive and embrace the best God has to give, and enjoy the rest.**