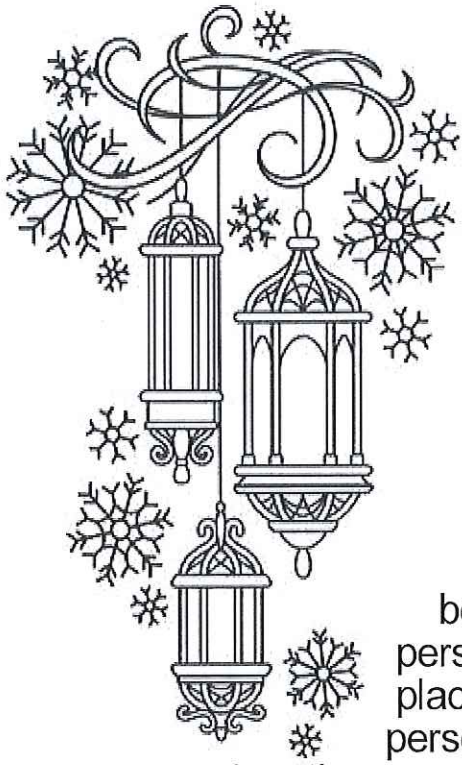
Nancy's Newsletter

Happy New Year 2017

January



~ From The Desk of Nancy DeAnne Land ~

Dear Ladies:

Blessings and Happy New Year 2017 to you. With the Christmas season over with, here we are starting a brand new year. We had the most wonderful Christmas with our kids & Grand-CUTIES this year. Our Christmas Eve was packed with a delicious dinner, then we played a new game we learned last year in Tennessee at Pastor's brother and sister-by-love (Robert & Sharon's) house. We purchased 3 gifts for each person at the dollar store, wrapped them, then put them all together. Then you put a pair of dice in 2 pie pans each, put the timer on for about 15 minutes, begin the pie pans both ways around the circle and the person throwing a double with the dice got to pick a gift and place it by them. The fun part is that you can pick up any other person's gift and put it in your pile if you throw a double. So when the game ends some people had many gifts and some (like me) only had a couple. . . but fun, fun, fun it was! Lots of laughing especially when Abby would come take some other person's gift. She kept telling me the whole week before she wanted to play that game where she got to "steal" presents. HA HA. After the game, we opened all our gifts and blessings given to us were in abundance! Becky had the idea of getting many of her dad's old 8mm films of his childhood and family outings put on DVD's. So we all pitched in and as we ate dessert (very DELICIOUS homemade carrot cake made by Sarah), we watched the DVD's which brought back so many memories for Pastor.

I loved being in church with all our family on Christmas Day. Our Grand-CUTIE, Abby who began piano lessons just before she turned 5 got to play a Christmas song for us which we all enjoyed so much. She is quite the "ham" just like her Poppy! What better day to celebrate the birth of Jesus than to be in church with those you love.

As we begin this new year I want to say a very special "HAPPY 60th BIRTHDAY" to my awesome husband, Pastor David Land, on January 7th. I am so thankful to the Lord for giving me such a good husband, loving father, awesome Poppy, and one terrific pastor! He puts in so many hours each week to see that all gets done for our church and I appreciate the man of integrity that he is! We have a church potluck planned for Sunday, January 15th, right after the morning service, in honor of his birthday and I hope you will join us. David, on this birthday I pray that you know and feel the love I have for you. May God's blessings continue to be abundant in your life and may God continue to grant you the desires of your heart! HAPPY BIRTHDAY Honey, you are quite the man and I'm so glad God has give you as a "gift" to me!

Another very special day is our Grand-CUTIE, Alaina Justine's 2nd birthday on January 26th. Just two years ago this precious little (over)

Darling came into this world and has filled our lives with so much love. Her running towards us screaming "Nanny", "Poppy" with her arms out for a big hug just thrills our hearts each time we hear her. We love her kisses and many times she takes her hands and just touches our faces and says "love you!". She has such gratitude in her heart every time you do something for her. We always hear "Please" and "thank you". I made an extra Nanny's Brag Page to honor our precious Alaina this month in honor of her birthday. Happy 2nd Birthday Alaina, we love you so much. You and Abby are the sunshine in our lives!

As we begin this new month, we stand on the edge of the old and the brink of a new year. We know what the past has held; some things good, some things far from good. I don't know exactly where you all are at this moment in your life, but I know this . . . YOU ARE LOVED! You are surrounded by GRACE. I'm not sure what's ahead for you in the days to come? But I'm sure of this . . . you will not face it alone! You already have VICTORY in the ways that matter most. I may not see every detail of your circumstances, but I do see this . . . You have a God who watches over you with tender care. And wherever you are, HE IS ALREADY THERE!

As you begin your new year, new week, new day, please know that you are in my thoughts and prayers! God's love, mercy and grace is ours today. We leave our yesterdays in the safekeeping of His faithfulness and reach forth in trust and faith into the unseen tomorrow. God has a purpose and a plan that will not and cannot fail! That plan includes you and it includes me. Our Lord Jesus will walk through your darkest valleys and climb your highest mountains and across your streams, rivers, and oceans. He will guide, strengthen, and sustain you all the way. Just remember, though no one can go back and make a Brand-New-Start, anyone can start from now and make a Brand-New-Ending!

In closing I want to share this thought with you that means so much to me. I got it from my Daughter, Becky, years ago and I still love reading it today. I hope it ministers to you.

"May today there be peace within you. May you trust God that you are exactly where you are meant to be, and may you always remember that God has a SPECIAL PLAN for your life FAR BEYOND what you could ever imagine!"

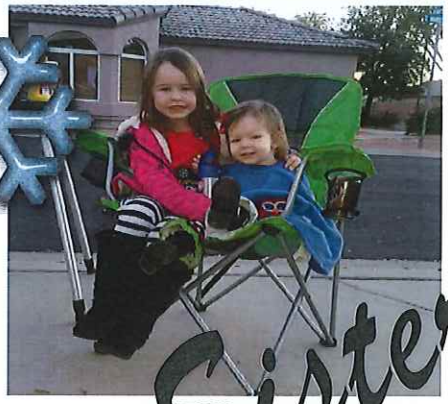
Happy New Year, and remember Ladies (and my faithful men readers), You are SPECIAL!

Love,

Nancy DeAnne Land

Happy New Year 2017

Poppy as Santa



Sisters

Abby loves Christmas bows

Nanny's Brag Page

January - 2017

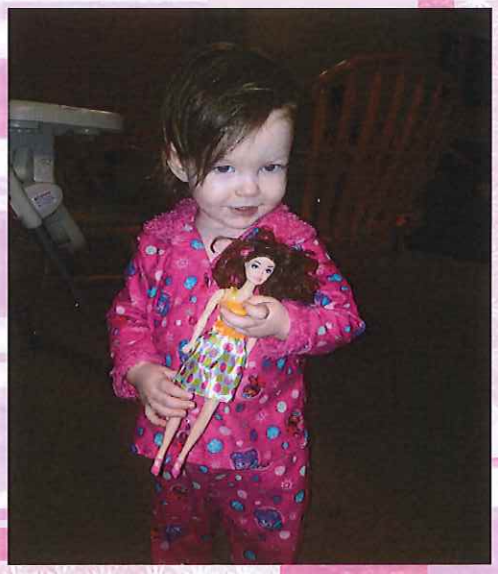
Abby in her Christmas dress

Alaina having some Christmas fun

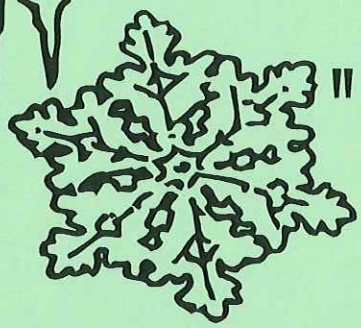
It's New Year's Day, January 1, 2017. My does time fly by so quickly! My Grand-CUTIES are growing like weeds! Today on the 1st Abby is now 5 years 4 months old and Alaina will be turning 2 years old January 26th. (I've made a special birthday page for Alaina). We had the best Christmas with our family this year. We loved watching our little Grand-CUTIES open each present and scream and get so excited. Abby has been trying to figure out what was in the wrapped boxes all month long. Her biggest gift from Poppy and I was a "Karaoke Singing Machine" and I ordered a 2nd microphone for it so that her and Alaina or her and her Mama could sing together. I got her a "Bible Kid Songs" Soundtrack and also a soundtrack from "Frozen". They couldn't wait to get that plugged in. It was so fun to hear them sing and watch all the lights lit up. The biggest thing we got for Alaina was a "Minnie Mouse Shopping Mall" Complete with 2 floors, a moving escalator, revolving door, and spinning carousel and Minnie, Daisy, and Figaro figures to go with it. She absolutely loves it. What JOY they bring to our lives. Abby is doing great in school. She's been off a few weeks for winter break. Abby's piano lessons continue and Poppy let her play a song here at New Life on Christmas morning and she did really well. She will have her first piano recital on January 23rd and we will be there to cheer her on! Alaina is growing more and more each day. Becky took her to the dollar store and let her get a barbie doll of her very own, and she had the biggest smile on her face! Alaina tries so hard to be a big girl like sissy and wants to play like her. Her words are getting better every day. She knows her colors and like Abby, loves green. Since Alaina's birthday is this month, I've made a special Brag page for that. We thank God for His hand upon these two precious girls. We never take for granted time with them and we love the feeling of JOY when we're with them. We thank God for family as it is one precious gift the Lord has blessed us with!

Happy 2nd Birthday Alaina Justine

January 26, 2016



It was two years ago on January 26th that our precious Grand-CUTIE, Alaina Justine Eaton, came into this world. I'll never forget that special day when we got to see the ultrasound and find out we were having another girl. What a joy is was for me to get to be in the delivery room and watch her take her first breaths. My love for Alaina grows more and more each day. I love watching her play, sing, dance and be the little sweetie that she is! She loves doing whatever Abby does. She loves dress up too. Though her birthday isn't until the end of the month and we haven't had her birthday celebration yet, I am in anticipation of that special time when we'll all get together to celebrate our little Alaina. Poppy and I love you precious one and we are so glad you are a part of our lives. HAPPY BIRTHDAY!

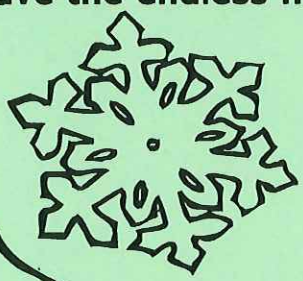


"Ripping Into The Gift of Another Year"

The first of the month has always been my own personal holiday. I just love ripping the old month off all my calendars and starting fresh on a whole new page. How wonderful to look at those clean, fresh, unblemished squares representing days I haven't messed up yet! And if you think I enjoy throwing away the old month, just imagine how much I love celebrating a whole new year!

God has given us measurements of time so we have some perspective on our lives. Think how hopeless we would feel if we were stuck in some stressful situation and thought it would never end. But God gives us a new morning -- a new month -- a new year -- to start over again and again. With each new start we lift our voices heavenward, laying out our hopes and prayers. Then we "wait in expectation" as the Psalmist said, to receive the gifts and blessings -- and, yes, challenges -- God has planned for us.

Whatever comes, we know He will be there with us, throughout the day, throughout the night, and as we begin afresh tomorrow. Without Him, our lives stretch out to a hopeless end. With Him we have the endless hope of a heavenly tomorrow.



Father, thank you for giving me a fresh, new start every day, every year. Amen.

(Women of Faith Daily Devotional)

"The Ram is on its Way"

Have you ever been in a situation so desperate that it looked hopeless?

Have you ever sat at the kitchen table wondering how you were going to pay the electric bill? Have you ever stood at a door that's been slammed in your face by an angry teenager and despaired at ever having a relationship with him or her again? Have you ever had your heart broken so deeply that you wondered if you would ever feel whole again?

Sadly, we live in a broken world where desperate situations happen every day. I know someone reading this devotion is wondering how she will make it through the day because her situation looks hopeless. If that is you, I encourage you to keep reading. I believe God has a message of hope for you today.

That message is found in the Bible, in the story of a man who was dealing with his own desperate situation. His name was Abraham and he faced the greatest testing of his life. After longing for a son for many years, God finally gave Abraham a boy, whom he named Isaac. Abraham never imagined God would test his faith by asking him to sacrifice his son. But it happened.

It had to have been the darkest day of Abraham's life as he trudged up the mountain, with firewood strapped to his son's back. Every step took Abraham closer to what he believed to be the sad ending of a hopeless situation - the death of his son. Yet in spite of his sorrow, Abraham trusted God. His heart wasn't soaring with joy. He wasn't dancing up the mountain. But he put one foot in front of the other. Walking through the darkness of the situation; obeying His God's commands.

Unbeknownst to Abraham, something else was walking up that mountain. Quietly. Out of sight. On the other side of the mountain. Something else was putting one foot in front of the other. Only Abraham couldn't see it.

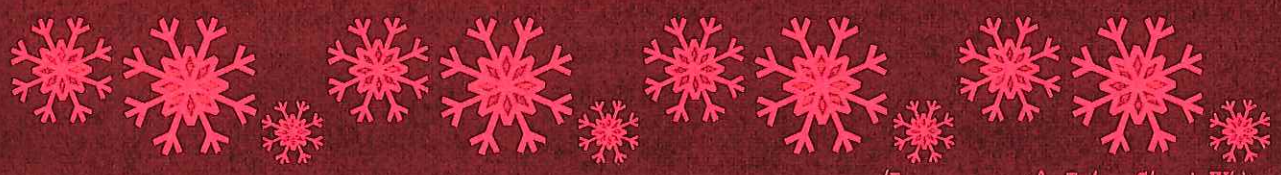
For every step Abraham took, a ram on the other side of the mountain took a step.

All Abraham saw that day was his solitary journey of pain. As he got closer to the top of the mountain, his dread must have increased. I wonder if he asked himself any questions. I would have. I would have wondered why hadn't God intervened Why hadn't God stopped this testing? Couldn't God see that Abraham was a man of faith? Why test him in this way?

But there was no answer. There was no voice from heaven. And so Abraham kept obeying his God's command. He put Isaac on an altar and prepared to sacrific his one and only son.

And just at that very moment, at the very last second, when it looked like the end had come, God spoke, stopping the sacrifice. Abraham looked up and there caught in the thicket was a ram. Abraham took his son off the altar, replaced him with the ram, and offered the sacrifice to God.

Abraham named that place "Yahweh-Yireh" or "The Lord Will Provide." And the story was written down for generations of God-followers to read. It was written so that you and I today would read it as we face our own hopeless situations. It was captured in print so that you and I would know that God is already planning for our provision. We don't see it. We don't hear it. But we can trust that our God is at work. On your behalf, and on mine. I choose to trust God today. A ram is on the way!



(Encouragement for Today - Glynnis Whitwer)

"Valleys of Waiting"

Lloyd John Ogilvie

"But if we hope for that which we see not, then do we with patience wait for it." Romans 8:25

Life does have its mountain peaks of triumph and delight--and its valleys of impatient waiting for our prayers to be answered. I've discovered three things about those valleys. The first two are now firm convictions. The third I have to relearn constantly.

FIRST, it has been in the valleys of waiting for answers to my prayers that I have made the greatest strides in growing in the Lord's grace.

SECOND, it's usually in retrospect, after the strenuous period is over, that I can look back with gratitude on what I've received of the Lord Himself. I wouldn't trade the deeper trust and confidence I experienced from the valley for a smooth and trouble-free life.

THIRD, I long to be able to remember what the tough times provide in my relationship with the Lord, so that when new valleys occur, my first reaction will be to thank and praise the Lord in advance for what is going to happen in and through me as a result of what happens to me. I really want my first thought to be, Lord, I know You didn't send this, but You have allowed it and will use it as a part of working all things together for good. I trust You completely, Lord!

What I need is to be more myopic in being able to see and interpret the deeper meaning of problems close at hand, to live more fully in the present challenges, trusting that the Lord who has been so faithful in the past will guide me through the present.

(365 Daily Treasures of Wisdom)

God's Hot Water

Barbara Johnson

Peace I leave with you. My peace I give to you; not as the world gives do I give to you. John 14:27

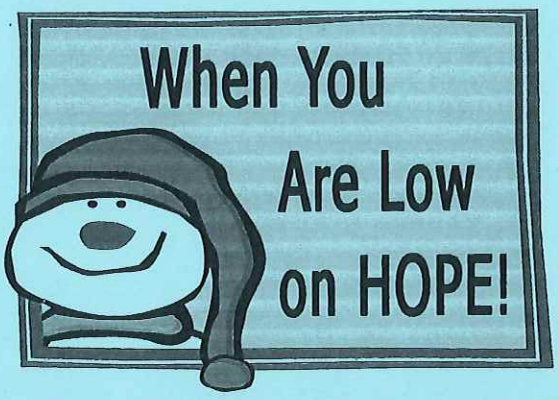
Recently I spoke at the raisin festival in Dinuba, California, the Raisin Capital of the World. I learned a lot about raisins there and watched how they turn grapes into raisins that are juicy and sweet....

First, they take only the best California grapes. Then they give them the "spa treatment": the grapes are bathed in hot water followed by twenty-four hours of controlled dehydration in warm air. Finally, the raisins are cooled and gently washed again in warm water before being bundled in convenient packages. The process entails great care heating the initial hot-water bath, gradually cooling the water, then heating it again to insure plump, moist raisins.

Buried under the biggest burden is a good place to find an ever bigger blessing.

I don't know about you, but I sure don't want to end up an old pious prune. Nor do I want to end up like one of those hard little crusty raisins I sometimes find at the bottom of a box. I'll gladly take the hot water God puts me in because I know he knows I need it. Sometimes a good soaking brings out stuff I didn't know I had in me, like courage, dignity, compassion.

(Refresh My Heart Meditations For Women)



Love always hopes. "Love. . . bears all things, believes all things, hopes all things, endures all things."
(1 Corinthians 13:4-7)

Water! all Noah can see is water. The evening sun sinks into it. The clouds are reflected in it. His boat is surrounded by it. Water! Water to the north. . . water to the south. . . water to the east. . . water to the west. Water!

He sent a raven on a scouting mission; it never returned. He sent a dove. It came back shivering and exhausted, having found no place to roost. Then, one more time he tried again. With a prayer he let it go and watched until the bird was no bigger than a speck on a window. All day he looked for the dove's return. Now the sun was setting, and the sky was darkening, and Noah has come to look one more time, but all he sees is water. Water everywhere!

You know the feeling! You have stood where Noah stood. You've known your share of floods. Flooded by sorrow at the cemetery, stress at the office, anger at the disability in your body or the inability of your spouse, the lack of funds to pay the bills, a child's sickness, etc. You've seen the floodwater rise, and you've likely seen the sun set on your hopes as well. You've been on Noah's boat!

And you've needed what Noah needed; you've needed some HOPE! You're not asking for a helicopter rescue, but the sound of one would be nice. Hope doesn't promise an instant solution, but rather the possibility of an eventual one. Sometimes all we need is a little HOPE!

That's all Noah needed. And that's all Noah received. Here is how the Bible describes the moment: "When the dove returned to him in the evening, there in its beak was a freshly plucked olive leaf" (Genesis 8:11 NIV).

An olive leaf! Noah would have been happy to have the bird, but to have the leaf! This leaf was more than foliage; THIS WAS A PROMISE! The bird brought more than a piece of a tree; it brought HOPE! Evidence of dry land after a flood. Proof to the dreamer that dreaming is worth the risk.

Don't we love the olive leafs of life? "It appears the cancer may be in remission", "I can help you with those finances", "We'll get through this together." What's more, don't we love the doves that bring them? Perhaps that's the reason so many loved Jesus.

To all the Noahs of the world, to all who search the horizon for a fleck of HOPE, He proclaims "YES!" And He comes. He comes as a dove. He comes bearing fruit from a distant land, from our future home. He comes with a leaf of HOPE.

Have you received yours? Don't think your ark is too isolated. Don't think your flood is too wide. Receive His HOPE today! Receive it because you NEED IT! Receive it so you can SHARE IT to encourage others going through a flood! *(Up Words With Max Lucado)*

"My Struggles are About Him"

What about your struggles? Is there any chance, any possibility, that you have been selected to struggle for God's glory? Have you "been granted for Christ's sake, not only to believe in Him, but also to suffer for His sake" (Philippians 1:29)?

Here is a clue. Do your prayers seem to be unanswered? What you request and what you receive aren't matching up? Don't think God is not listening. Indeed He is. He may have higher plans.

Here is another. Are people strengthened by your struggles? A friend of mine can answer yes. His cancer was consuming more than his body; it was eating away at his faith. Unanswered petitions perplexed him. Well-meaning Christians confused him. "If you have faith," they said, "you will be healed."

No healing came. Just more chemo, nausea, and questions. He assumed the fault was a small faith. I suggested another answer. "It's not about you," I told him. "Your hospital room is a showcase for your Maker. Your faith in the face of suffering cranks up the volume of God's song."

Oh, that you could have seen the relief on his face. To know that he hadn't failed God and God hadn't failed him–this made all the difference. Seeing his sickness in the scope of God's sovereign plan gave his condition a sense of dignity. He accepted his cancer as an assignment from heaven: a missionary to the cancer ward.

A week later I saw him again. "I reflected God," he said, smiling through a thin face. "to the nurse, the doctors, my friends. Who knows who needed to see God, but I did my best to make Him seen."

Bingo. His cancer paraded the power of Jesus down the Main Street of his world. God will use whatever He wants to display His glory. Heavens and stars. History and nations. People and problems.

Rather than begrudge your problem, explore it. Ponder it. And most of all, use it. Use it to the glory of God. Through your problems and mine, may God be seen.

(By Max Lucado)

Comfort, Courage and Confidence

No one gets through life without trials. Realistically, you are either in a storm, just getting out of one, or about to enter a turbulent time. That is the bad news. Thankfully, we serve a good God who provides beautifully -- especially during the dark periods of life.

There's a story in the Bible about a stormy night on the Sea of Galilee. Jesus provides for us today just as He did for His disciples in that unsettling situation.

First, the Father gives Christians His presence and the promise that He will never leave (Hebrews 13:5-6). This is perhaps the greatest gift because from this awareness, He offers a sense of comfort, courage, and confidence.

Second, the Lord blesses His children with a pathway through trouble. He is in total control of our storm and will use the trial for His purpose. We may not understand, but we can trust His hand to guide us and accomplish good. Sometimes the reason and benefit of a difficulty will become obvious, while in other cases, it may never be clear.

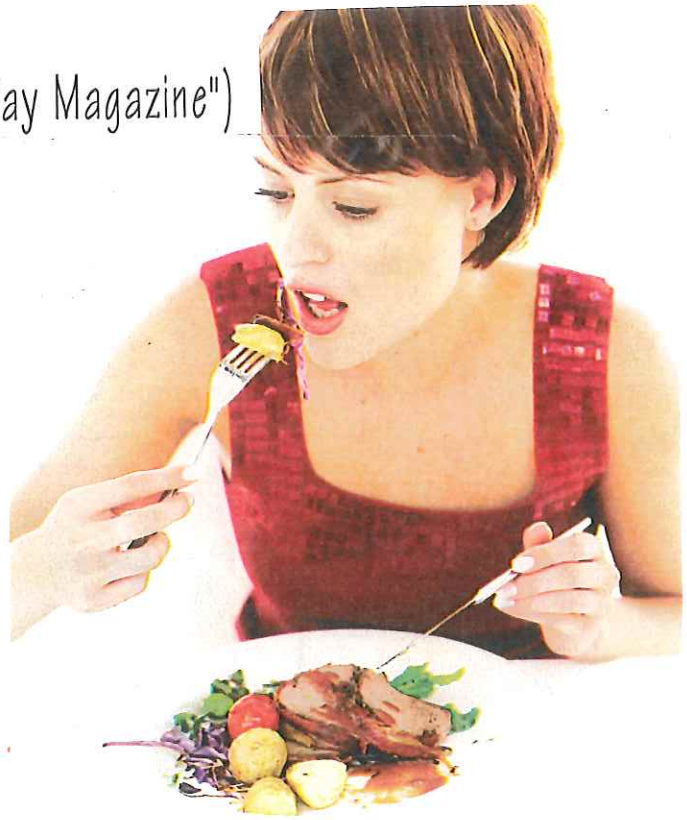
Third, the Father offers believers the potential to grow. Hardships are exercises in trust and times to learn more fully who God is and how great His power and love are.

No one enjoys trials! But remember to express gratitude for God's hand in your life and the way He will use the adversity. Hardships are chances to TRUST your Creator and to know Him better. Of course, they are painful, but don't waste the opportunity to become all the Lord has planned for you.

(Crosswalk.com/Dr. Charles Stanley)

GREAT TIPS (from "Woman's Day Magazine")

portion perfect



Just because a 12-ounce steak fits on your plate doesn't mean it's a single serving! In fact, restaurants often dish up three or four servings' worth of food in one entrée—and most of us aren't doing much better at home. Use our guide to get back on track.

SERVING-SIZE CHEAT SHEET

PROTEIN
4 oz beef, poultry, fish or tofu; ½ cup beans; 2 Tbsp peanut butter; 1 egg; 8 oz milk; 6 oz yogurt

CARBS
½ cup regular or whole-wheat pasta; ½ cup rice; 1 slice bread; 1 small potato; ½ cup beans; ½ cup couscous

FRUIT
1 medium-size whole fruit; ½ cup cut-up fruit; 2 Tbsp dried fruit; 4 oz 100% fruit juice; 4 oz no-sugar-added applesauce

VEGGIES
½ cup cooked vegetables; 1 cup raw vegetables; 1 cup salad

DAIRY
8 oz milk; 6 oz yogurt; 1 oz cheese; 4 oz cottage cheese

FAT
2 Tbsp salad dressing; 1 Tbsp oil; 1 tsp butter; 2 Tbsp peanut butter; 1 oz nuts

TRY IT TODAY

eat healthy america

Give your dinner plate a balance makeover: Fill half with veggies or salad greens, one quarter with lean protein (fish, chicken, steak, etc.) and one quarter with a complex carb (sweet potato, brown rice, whole-wheat pasta).

PANTRY RAID...

Are some of your spices as old as your marriage? Not sure how potent your cinnamon is? Go to spicecheckchallenge.com enter the code on the bottom of your McCormick jar and find out whether to toss or keep it.

TEST KITCHEN TIP...

Get every last drop of your yummy whipped frostings by using a dinner fork to scrape the batter off both sides of mixer blades at once.

KITCHEN SAVVY

Use dabs of frosting to "glue" a cake to a serving plate.	So the cake won't move around as you frost and decorate it.
Put ½ tsp baking powder in ¼ cup of hot water.	To check if the baking powder is still active. If it bubbles, it's fine.
Oil a measuring cup before adding sticky stuff like honey.	It keeps the goo from sticking and lets it pour out easily.

FREEZE IT!

These items will last longer on ice and will open up fridge space too.

BROWN SUGAR:
Store in a resealable bag in the freezer to stop it from hardening: THAW for 10 minutes before use.

MILK:
Freeze in it's container; thaw it for a few days in the fridge.

CHEESE RINDS:
Double-wrap in plastic; use later to flavor soups and stews.

HERBS:
Chop a bunch in the food processor, mix with a teaspoon or two of olive-oil; put in a resealable bag, removing all the air; and freeze so the mixture lies flat. Break off pieces to season soups and sauces.

(From: Family Circle & Good Housekeeping magazines)

Tip Talk

While most refrigerators come with an egg holder, it's better to keep eggs in their carton. Keeps eggs fresh and odor free.

PLAY GAMES. . .

Try doing a word scramble, a crossword puzzle or Sudoku against the clock. Giving yourself a time limit challenges your brain's focus, speed, & flexibility. Also choose hobbies that keep your mind engaged -- painting, writing, playing board games -- and do them REGULARLY. Rsearch shows that activities like these help keep your brain function strong throughout your lifetime.

DOING CROSSWORD PUZZLES MAY HELP DELAY MEMORY ISSUES BY 2 YEARS!

Take wet fruits and veggies out of the plastic grocery bags that they traveled home in and PAT THEM DOWN WITH A DRY PAPER TOWEL. . . Getting rid of the excess moisture will keep these items fresh and crisp!

GOOD TO KNOW

When you know something will hurt, distract yourself with mental math or look away. New studies suggest these tricks change the way your brain processes pain, reducing the "OUCH."

HEALING HYMNS. . . For a season boost, open your hymnal. In interviews with 65 North Carolinians who had experienced a life-threatening illness, the death of a loved one, or another difficult time, those who expressed their faith through song said they felt strengthened, more at peace, and better able to endure stressful situations when they sang or simply hummed hymns to themselves while thinking about the lyrics. Most helpful were hymns of thanksgiving and praise, like "Amazing Grace" or "I Will Trust in the Lord." A phD of the School of Nursing in North Carolina says she encourages visitors to bring a recording of favorite hymns for loved ones who are hospitalized.

JANUARY

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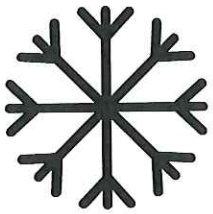
N	G	F	G	A	J	K	I	K	T	T	Y	G	H	E	T	K	N	V	B	M	I	G	O	A
A	N	C	G	G	N	K	I	L	M	O	N	K	P	R	K	A	A	N	L	A	Z	H	X	D
V	I	K	G	B	N	I	L	E	O	A	S	W	K	B	J	T	P	C	J	L	N	T	Z	A
V	K	I	K	N	N	I	J	A	N	W	E	K	E	O	A	I	S	M	N	O	E	A	K	Y
A	L	K	J	G	L	O	P	N	T	E	X	Z	L	W	J	N	M	C	J	L	A	S	E	W
A	M	S	E	R	W	Y	T	R	H	T	R	I	B	L	B	G	V	E	R	Y	V	U	L	O
X	P	B	I	R	D	Q	U	I	S	D	R	I	B	Y	M	U	N	T	E	B	I	R	S	Y

Epiphany
Skiing
Hot Tea Month
Super Bowl
Hibernation
Snow
Snowdrop
Birds
Carnation
Garnet
January
Ice Skating
Coldest Month
Twelfth Night
Hockey
Winter
New Year Day



HOLIDAYS & SPECIAL DAYS IN JANUARY:

1 - NEW YEAR'S DAY
Ellis Island Anniversary/1892
Betsy Ross's B/D - 1752
Paul Revere's B/D - 1735
2 - Boo Boo Bear's B/D - 1958
Drinking straw patented/1888
3 - Fruitcake Toss Day
4 - Isaac Newton's B/D - 1643
5 - 1st Woman Govenor Inauguaed/1925 Nellie Ross/WY
6 - Sherlock Holmes B/D - 1854
Cuddle Up Day
7 - Pastor David Land's 60th Birthday (1/7/1957)
8 - Bubble Bath Day
Elvis Preseley's B/D - 1935
11 - Milk Day -Milk delivered in bottles for 1st time/1878
12 - Work Harder Day
National Pharmacist Day
13 - Make Your Dream Come True Day
14 - Dress Up Your Pet Day
15 - National Hat Day
17 - Ditch New Years Resolutions Day
18 - Winnie The Pooh Day/Author A.A. Milne B/D
19 - National Popcorn Day
20 - National Buttercrunch Day
21 - National Hugging Day
22 - National Blonde Brownie Day
23 - National Pie Day
23 - National Handwriting Day
24 - Compliment Day
Gold Discovered in California/1848 Sutter's Mill
26 - Our Grand-CUTIE, Alaina Justine Eaton's 1st B/D
Spouse's Day
27 - Chocolate Cake Day
Holocaust Memorial Day
28 - Fun At Work Day
30 - Franklin D. Roosevelt's B/D - 1882
Jackie Robinson's B/D - 1919

EASY & DELICIOUS DESSERTS ! ! !

FRUIT SALAD

1 or 2 large cans sliced peaches
1 or 2 cans pineapple chunks
1 pkg. or container of sliced strawberries
2 containers fresh strawberries
4 bananas (sliced thin)
1 large pkg. instant vanilla pudding
2 Tbsp. strawberry JELLO (dry)

1. Mix the juices of the peaches & pineapple with pudding and JELLO.
2. Wash fresh strawberries, dry & slice thin.
3. Add all fruit (except bananas) to pudding/jello mixture and stir well. Refrigerate overnight then add the sliced bananas just before serving.

(This fruit salad recipe came from my friend, Margaret Davis, while we were pastoring in Idaho. It is a requested recipe for birthday celebrations & potlucks at Sarah's work.)

TURTLE CAKE

1 pkg. German Chocolate Cake Mix
14-oz. pkg. caramels 9unwrapped)
1/2 cup evaporated milk
1/2 cup butter or margarine
1 cup chopped pecans or walnuts
1 cup semi-sweet chocolate chips
whipped cream (optional)

1. Preheat oven to 350 degrees. Prepare cake mix according to package directions. Pour 1/2 of the batter into a greased & floured 13"x9" baking pan. Bake at 350 degrees for 15 minutes.
2. Melt caramels, mlk and butter in a saucepan; blend well and spread over baked cake. Sprinkle with nuts and chocolate chips. Pour remaining batter over top.
3. Bake for 20 more minutes; cool. If you choose you can top with whipped cream.

(This recipe from "Gooseberry Patch Quick & Easy Family Favorites")

PEANUT BUTTER PIE

1/2 cup creamy peanut butter
4 oz. cream cheese (softened)
1/2 cup milk
8-oz. container Cool Whip (thawed)
9-inch graham cracker crust

1. Beat peanut butter and cream cheese in a bowl until creamy. Gradually add milk, beating until smooth.
2. Fold in whipped topping; pour into pie crust. Freeze about 30 minutes.
3. Garnish each serving with a dollop of Cool Whip or whipped cream and you can add a few chopped peanuts if desired. Store in the refrigerator. (Serves 6-8)

PECAN SQUARES

CRUST:
3 cups flour
1/2 cup sugar
1 cup soft butter
1/2 tsp. salt

FILLING:
4 eggs
1-1/2 cups Kayro Syrp (light or dark)
3 Tbsp. butter (melted)
1-1/2 tsp. vanilla
2-1/2 cups chopped pecans or walnuts

1. Preheat oven to 350 degrees.
2. In large mixing bowl blend together flour, sugar, butter & salt until mixture resembles coarse crumbs.
3. Press firmly & evenly into greased 15"x10"x1" baking dish. Then bake at 350 degrees for 20 minutes.
4. Meanwhile . . . combine ingredients for filling EXCEPT nuts. Stir well, then stir in nuts.
5. Spread evenly over hot crust. Bake at 350 degrees for about 25-30 minutes or until set. (Makes 4 dozen)

(This recipe from Taste of Home Magazine)

"Special Cook of The Month" - Nancy Land

As I mentioned in my letter to you this month I love to cook! My Mom had me and my two brothers cooking dinner meals once a week by the time we were 10 or 11 years old. I especially loved doing the cooking because that meant the brothers had to wash and dry the dishes (we didn't have an automatic dishwasher for many years). If it was their night to cook, I had to wash the dishes. I learned many things from my Mom and am so thankful that she taught me how to be a good wife and mother and how to take good care of my family. My family loves the recipes I'm going to share with you. I might have shared some of them before, but it's been a while. I hope you'll try them out.

Nancy's Potato Cheese Soup

4 cups water
4 cups diced potatoes
1 cup diced carrots
1 cup diced celery
1/2 cup chopped onion
2 tsp. salt
1/2 tsp. pepper

My family loves it when I make this soup!

WHITE SAUCE:
1/2 cup butter
1/2 cup flour
4 cups whole milk or Half & Half
4 cups cheddar cheese (grated)
2 cups cubed cooked ham

1. Combine water, potatoes, carrots, celery, onion, salt & pepper in large pan. Boil 10-12 minutes.
2. Meanwhile, in medium size saucepan make white sauce by melting the butter. Add flour & stir until smooth (about 1 minute). Then slowly add milk and cook (stirring constantly) until thickened.
3. Add grated cheese to white sauce; stir until melted.
4. Add sauce and cubed ham to vegetables that HAVE NOT BEEN DRAINED. Heat thoroughly. (Makes 12 servings)

Broccoli/Cauliflower Salad

1 or 2 Broccoli stalks (washed & crowns cut off)
Cauliflower (1 head)
1 lb. bacon cut in small pieces & cooked (I use kitchen scissors to cut the bacon)
1 small pkg. sunflower seed kernels

DRESSING:
1 cup Miracle Whip
2/3 cup sugar
6 TBSP. Red wine vinegar

1. Using a whisk, mix dressing together in bowl and set aside.
2. Cut brocooli and cauliflower, pour dressing over, add cooked bacon and mix together.
3. Refrigerate for at least 3 hours, stirring occasionally. Before serving, add package of sunflower seed kernels and stir again.

CHICKEN WINGS

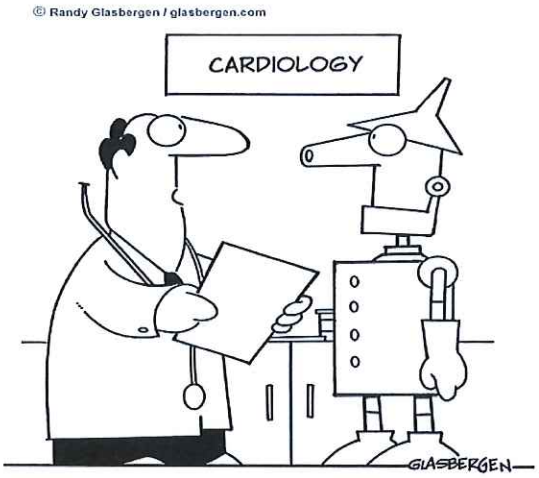
1 cup brown sugar
6 Tbsp. margarine
1-1/2 Tbsp. dry mustard
1 cup soy sauce
2 cloves garlic
1/4 tsp. pepper
1 Tbsp. dehydrated onion
1 Tbsp. dried parsley (crushed)
3 lb. bag chicken wings

1. Combine all ingredients EXCEPT CHICKEN WINGS in small saucepan. Simmer in pan on medium heat to dissolve sugar.
2. Cool a few minutes, then place rinsed and dried chicken wings in gallon size zip-lock bag or bowl, then pour sauce over chicken wings.
3. Marinate chicken in sauce for 3 to 4 hours or overnight. Bake at 375 degrees about 1 hour, turning at least once.

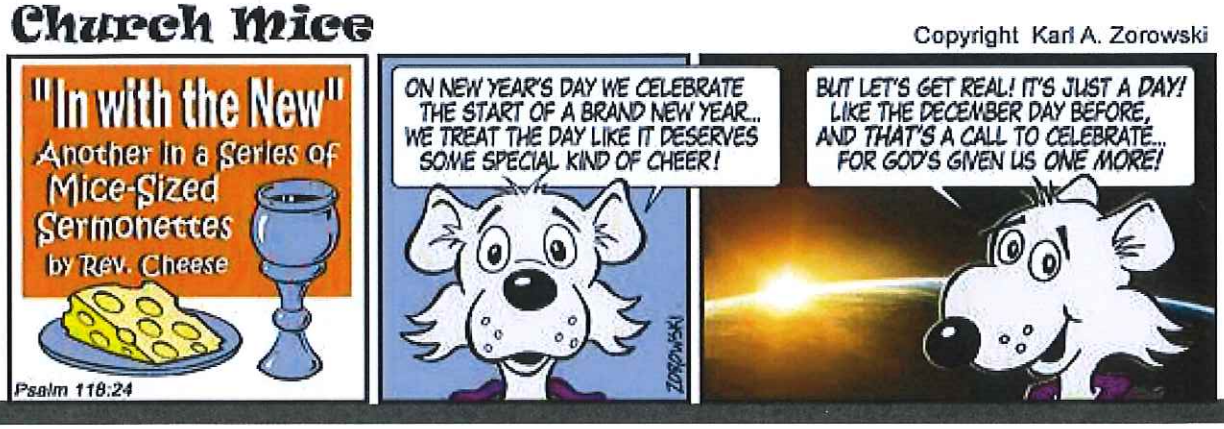
(If you would like to be featured as "Cook of the Month", just submit 3 recipes to Nancy Land)

"My parents believe that a cat has 9 lives, but I'm not as religious as they are."

By whom also we have access by faith into this grace wherein we stand, and rejoice in hope of the glory of God.
- ROMANS 5:2 KJV



"The good news is, you have a heart. The bad news is, it's filled with assorted chocolates."

Proverbs 17:22 "A merry heart doeth good [like] a medicine; but a broken spirit drieth the bones.

Job 8:21 "Till he fill thy mouth with laughing, and thy lips with rejoicing."