

# WOMEN *of* GRACE

FIRST EDITION

FALL 2010

## :: IN DEVOTION ::



*ur devotional for this issue is from Galatians 1:15* “BUT EVEN BEFORE I WAS BORN, GOD CHOSE ME AND CALLED ME BY HIS MARVELOUS GRACE. THEN IT PLEASSED HIM.”

...As servants of God, we must learn to make room for Him- to give God elbow room. We plan and figure and predict that this or that will happen, but we forget to make room for God to come in as He chooses. Would we be surprised if God came into our meeting or into our preaching in a way we had never expected Him to come? Do not look for God to come in a particular way, but do look for Him. The way to make room for Him is to expect Him to come, but not in a certain way. No matter how well we may know God, the great lesson to learn is that He may break in at any minute. We tend to overlook this element of surprise, yet God never works in any other way. Suddenly, God meets our life, when it pleases God. Keep your life so constantly in touch with God that His surprising power can break through at any point. Live in a constant state of expectancy, and leave room for God to come in as He decides. —Oswald Chambers ☸

## :: RECOMMENDED READING ::

**Title:** *Crazy Love: Overwhelmed by a Relentless God*

**Author:** FRANCIS CHAN

**Reviewed by:** TIM CHALLIES

“Chan wants to see Christians living differently—living in a way that is markedly different from those around them. He wants to see Christians forgoing much of what we consider necessary, what we consider our due, in order to focus on treasures that are eternal. He wants us to get outside the realm of what is comfortable to us and focus instead on radical obedience. God doesn’t call us to be comfortable. He calls us to trust Him so completely that we are unafraid to put ourselves in situations where we will be in trouble if He doesn’t come through. “This book,” he says, “is written for those who want more Jesus. It is for those who are bored with what American Christianity offers. ☸

## :: THINKING ABOUT MARRIAGE ::

Try posting 5 things you love about your spouse on the fridge for all to see (or especially him). Keep adding to the list as you think of things and rumor has it, he may do the same for you. This may just be the encouragement you need from one another and could spark conversations and memories of why you fell in love in the first place... ☸

## WOMEN’S MINISTRY EVENTS

- **PARENTING CLASS:** Starts Sept. 23, on Thursdays from 7-9pm. Led by Terri Paulick.
  - **WEDNESDAY MORNING BIBLE STUDY:** Starts Sept. 15 from 9-11:30am. 1&2 Peter. Teachers: Anne Storm, Terri Gundlach, Christina Levasheff and Linda Patton.
  - **WOMEN’S 2010 RETREAT:** October 8-10.
  - **MONDAY EVENING STUDY:** Starts Sept. 20 at 6:30pm. Ann Graham Lotts’ *Pursuing Jesus* Series. Led by Lisa Bergstedt.
- NO [www@grace](http://www@grace) this year.
- **THURSDAY STUDY & CRAFTS:** Starts Sept. 16 at 9:15am. Led by Lindsay Thorburn.
  - **PRAYER GROUPS:** Wednesdays at 8:30am, in the Prayer Room, led by Janet McAleer.
  - **SPEAKER FORUM:** Wednesday Sept. 15 from 7-8:30pm, *The Persecuted Church*.

Visit the website for more information about these events. [www.gracefellowshipchurch.org](http://www.gracefellowshipchurch.org)

## Back in Time...The 60’s

**IN 1968** the first female teacher was allowed to teach while visibly pregnant and throughout the 60’s, “phonics” made a comeback as reading specialists attempted to remedy what lacked in American education during the 1950’s. At home in 1962 a couple of mothers named Agnes Auckerman and Ann Moore invented the “Snugli” -an infant carrier, and in 1966 a woman named Stephanie Kwolek invented Kevlar, a steel like fiber used in radial tires, crash helmets and bullet proof vests. Some of the most influential books of the time were Harper Lee’s “*To Kill a Mockingbird*”, Jacqueline Susann’s “*Valley of the Dolls*,” and Rachel Carson’s “*The Silent Spring*.” The Caldecott Award winning children’s books for illustrations included Maurice Sendak’s “*Where the Wild Things Are*,” Marie Hall Ets and Aurora Labastida’s “*Nine Days to Christmas*,” and Sorche Nic Leodhas and Nonny Hogrogian’s “*Always Room for One More*.” The prestigious Newberry award given to the most distinguished children’s book of the previous year was awarded to Elizabeth George Speare in 1962 for her book, “*The Bronze Bow*” a story set in Roman-occupied Israel during the time of Jesus. In this decade the population was 177,830,000. Unemployment was 3,852,000 and the National Debt was 286.3 Billion. —By Emily McClain

## :: THOUGHTS ON PARENTING ::

### *Entertain Me!... Or Maybe Not*

A 2006 Yahoo online poll reported that the average U.S. family owns 12 tech devices, including three TVs, two computers, and seven other gadgets such as MP3 players, video game consoles and mobile phones. Poll respondents said their overlapping use of all these devices adds up to about 43 hours during each 24-hour day. Sound like your house?

Unless we make a deliberate effort to unplug, we can literally be entertained all day long. That doesn't leave much room for important spiritual pursuits like praying (1 Thes. 5:17), meditating on God's Word (Josh. 1:8, Ps. 1:2), and examining ourselves (Lam. 3:40, 1 Cor. 11:28 and 2 Cor. 13:5). It's not that technology is bad, but its constant presence can distract us from important exercises that make our spirits strong.

Whatever our normal tech-drenched state is, let's call its opposite contentment. It's the ability to be still (Ps. 37:7, Ps. 46:10, Zech. 2:13) - to be alone with our thoughts and be at peace (Prov. 14:30; Is. 26:3, Jn. 14:27, 2 Tim. 1:7). Getting there in today's culture takes some work, but it's possible. We can start with the biblical discipline of fasting - but instead of fasting from food, we can fast from technology. Pick a week and turn off the TV. Stay off the internet for a day. Once in a while, leave the radio off when you get in the car. Create some space in your life - and your kids' lives - that's free from electronic input.

—Adapted from: *Character in a Tech-Overloaded World* by Lindy Keffer ☸

## :: IN THE KITCHEN ::

### *Peaches!* · BY KIM POWELL

This is the season for peaches and they are so super sweet and lovely. I am perfectly happy just peeling and eating one over the kitchen sink but also have so many favorite ways around a peach:

- Slice and place on a toasted buttered baguette and drizzle with really good honey.
- Slice and eat as-is with thinly sliced prosciutto - add some good bread, avocado, a chunk of Parmigiano or fresh mozzarella and nuts...need I say more? A perfect summer meal!
- Try peaches in a bowl, peeled and chunked or sliced, sprinkled generously with a Sauternes wine or even Prosecco.
- And if you are in the mood to spend a bit more time with your fuzzy friend - here is one of my favorite recipes:

#### PESCHE AL CIOCCOLATO (PEACHES BAKED WITH CHOCOLATE)

- 4 fresh firm peaches
- 3/4 cup dried amaretto cookies, crushed
- 1 egg
- 2 tbsp bittersweet cocoa powder
- 2 tbsp sugar

1. Peel and cut peaches in half. Scoop out some of the center of each peach to make a larger hole. Discard the pit and reserve the flesh. Place peach halves on a baking sheet or in a baking dish.
2. Combine the cookies, egg, cocoa, sugar and reserved peach bits in a Cuisinart or blender. Mix until smooth. If mixture is too dry, add another egg.
3. Pour the chocolate mixture in each peach hole.
4. Bake at 350°F until peaches are lightly browned and chocolate center is soft-firm, approximately 30 minutes. Enjoy as is or with fresh whipped cream and raspberry or chocolate sauce! ~Bon Appetito! ☸

## About Town

**Check out the Muzeo in Anaheim** on Thursdays where they have a craft and food fair and you can check out their current exhibits. Adults are \$13 and children are \$9. Their website is [www.muzeo.org](http://www.muzeo.org). Currently there is a live frog exhibit; there are events from "Feed A Frog" to "All Things Frog". They are open from 10am to 5pm daily! Coming next year there will be a Chocolate exhibit.

**True Food Kitchen** is Newport Beach's latest culinary addition. Located in Fashion Island, this trendy little spot offers simple, healthy "American" food made fancy. The atmosphere is fun and casual and the service is wonderful. Definitely a must try. Enjoy!



## From the Garden

### By Carrie Paschall

Growing tomatoes and have an abundance? Try slow roasting. Cut tomatoes in half and place on a cookie sheet. Drizzle with some olive oil and add fresh herbs or garlic if you would like. Cook at 225 degrees for 3 hours or more and you will be amazed at the flavor! If you want to savor your summer tomatoes later in the year, freeze the slow roasted tomatoes as a base for tomato soup in the fall.

If you love eggs for breakfast but get tired of the same scramble, try crumbling some goat cheese and fresh basil on top. It will add a little freshness and variety to your morning!

Herbs can change up the flavor on any meal. Next time you are at the farmer's market pick up an herb you have never tried before and experiment by adding to salads, pastas or dips. Some unique but very tasty herbs are: Spanish tarragon, chervil or salad burnet.

## Prayer Requests

If you have a prayer request that you would like to share, please email us and we will include it in this section. See contact information below.

## Family Focus

Read the Story of Jenny Akins, a woman in our community with an incredible testimony. Her story is posted on the home page of our church's website blog. Also, be sure to click on the 'women's' link to read more about what's happening in our community of "Women At Grace". [www.gracefellowshipchurch.org](http://www.gracefellowshipchurch.org).