

Grace Notes

Dalton Gardens Church of Christ 6439 N. 4th Street, Dalton Gardens, ID 83815 (208) 772-0541 February 2017

The Treasured Word... "You will look for Me and find Me, when you look for Me with all your heart."

Our Mission

Grace Notes is an endeavor to bring communication and information to the Women's Ministry so that we, together, may share our lives in Christ in everyday living. We welcome your contributions and expertise in any area. Please direct your short articles to Georgette Rude at nwfish2@yahoo.com, or put them in her box.

What's Happening February

- 11th Hockey Night
- 12th Ministry Fair
- 14th Valentine's Day
- 26th Seniors Appreciation Lunch

Get Ready For March

- 7th CCS Science Fair/Talent Show
- 12th Daylight Savings time – *Spring ahead*
- 14th Election
- 17th St Patrick's Day
- 22nd Spring Break
- 24th-3rd Mission Trip
- 26th-1st Family Promise

Divorce Care Meets Wednesdays at 6pm.

Youth Life Group meets Tuesdays 7pm to 8:30 in the Youth Barn for all 6th – 12th graders

Ladies So-In-Love Class meets Tuesdays at 10:30am in the Bus Barn, but is now on winter break.

180 Living Ministry meets downtown Sunday evenings at 5:30pm, Tuesday night coffee from 5pm -7pm
And Thursday game night at 6pm.

A Wonderful Read ...

When God Winks at You by Squire Rushnell
Amen!

Q: Why do they say 'Amen' at the end of a prayer instead of 'Awomen'?

A: The same reason they sing Hymns instead of hers!

His Love Waits For Us

Ever pause and wonder – how did things happen in your day to day life – like – how did I get to this point or wow, that could have never happened if?

But this is where you are, right? And since God is patient, knows your heart, he knows how to reveal His love and bless you. Maybe in the smallest of moments or subtle lengths of time.

As a little girl, I always wanted to be a teacher, a librarian, an actress, and a tour guide (this ever since the jungle boat tour at Disneyland – LOL) as well as a museum tour guide. So every day I practiced with my dolls and stuffed animals, lining them up for school and tours in my bedroom. It was so fun! As years went on, life was complicated and I could never settle on one thing, nor could afford the education. But I always had a sense that something was planned for me, even when I was a brat and wanted to go my own selfish way! I could always feel God's love, though I didn't understand what to do with it. One day while hosting at a friend's restaurant, I watched as family after family came in after church to eat. In my heart, I longed to have that. I didn't go to church, but once in a blue moon. Laying awake at night, I would look at the stars and pray for God to bring me a husband who liked to fish, camp, was Norwegian, etc. - yes, a laundry list! And here I am, though there were times when I shouldn't have deserved his protection or blessings, God made it possible. He *heard* the desires of my heart, and has granted *every* one of them, yes *every* one – not in the way I imagined – but better, and gave me more than I hoped and asked for. He knows the smallest and largest desires of our hearts and loves to give them to us.

Thank you Father! XOXO





We have a new president, though controversial at best, we must be behind all our national leaders with prayer that God will lead them to be God fearing, moral, and lead with Godly wisdom. We, as God's people must keep in mind 1 Timothy 2:1-2 "I urge then, first of all, that petitions, prayers, intercessions and thanksgiving be made for all people for kings and all those in authority, that we may live peaceful and quiet lives in all godliness and holiness."

Save the Date!

74th Annual Pepperdine University Lectureships May 2-5th 2017. "Spiritual Rhythms" featuring Accapella, Won by One and many other singing groups as well as amazing keynote speakers and classes. Our own Michael Lewis will be teaching a class! If you have never attended, go! It's such a beautiful campus right on the ocean in Malibu California. For info go to pepperdine.edu/bible lectures. There is no cost for the four days other than accomodations and food.

CCS Auction News

It's time to start collecting items for our school auction, "The Great Adventure!" April 21st. If you have anything new you cannot use, even unused gift cards, consider donating it – it's a tax write off for you. Just bring it to the school office and Carrie will take care of it. We can use basket supplies too.

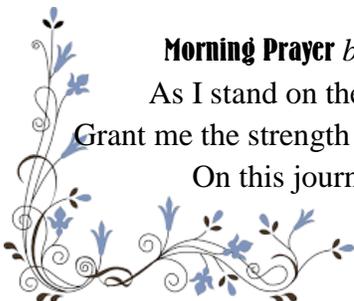
Your amazing all-dressed-up baked goods are desired for auction as well. This is the school's biggest fundraiser and helps keep the school going.

BEST PLACE TO GO!

Enzian Hotel in Leavenworth – christian, family owned, beautiful, peaceful, family friendly, amazing breakfast with your room price and the history is unbelievable!

Morning Prayer by Angela Churm

As I stand on the edge of this day,
Grant me the strength I need to move forward
On this journey with grace.



BIBLICAL ARCHAEOLOGY STUFF

Judea was known as one of the centers of glass manufacturing in the Roman world. Archaeologists excavated last year the remains of a glass reproduction facility at the foot of Mt. Carmel, near Haifa, when it was discovered by workers of the Jezreel Valley Railroad Project.

DIY

If you save greeting cards you have been given, recycle them into new with your kids by cutting, pasting and *bling-ing* them instead of buying cards and thereby customizing them for the Valentine as well as making the best-ever card!

FYI

Adding radishes to your salads helps create collagen and restore radiance to your skin due to the vitamin C they contain.

Quick & Yummy Valentine Cake

- 1 Sarah Lee frozen Pound Cake
- 1 can cherry pie filling
- 1 tub Cool Whip –semi thawed
- 1 dark chocolate candy bar

Thaw pound cake 3/4 of the way and slice into 3 layers.

On a plate, place bottom layer, spoon layer of cherry filling, then layer of cool whip and repeat . Allow cherry filling to drip down sides. Top with last layer of pound cake and cool whip only. Shave dark chocolate liberally over top. Insert bamboo or stir sticks to hold together.

Chill for 1 hour.

Dr. Pepper Meatballs

- 2 lbs frozen meatballs
- 1 can Dr. Pepper
- 1 cup ketsup & ½ cup brown sugar
- 2 tbls apple cider vinegar
- 1 tsp granulated garlic

Combine everything in crockpot and cook on high for 4 hours to allow sauce to reduce and meatballs to absorb sauce. Set out the toothpics, plates and napkins!

