

# Pressing On....

Ellington Baptist Church

December 2018

Edition 1, Volume 2

## From the Pastor's Pen...

### Immanuel, God with us...

Have you ever thought about what it means that God is with us? This title was given to Jesus as a reminder to us of His incarnation. John 1:14- "And the Word became flesh and dwelt among us, and we have seen his glory, glory as of the only Son from the Father, full of grace and truth." Jesus was God in the flesh, the radiance of the glory of God and the exact imprint of his nature. Jesus put on humanity with all its frailties and dependencies yet remained God. Take that thought in for a moment. Why did God bend down in this way? To raise man up and out of his bondage through His Son's once-for-all sacrifice.

This title also reminds us that God is with us in every aspect of our daily lives. Listen to the words from Charles Spurgeon as he said, "Then, if Jesus Christ be 'God with us,' let us come to God without any question or hesitancy. Whoever you may be you need no priest or intercessor to introduce you to God, for God has introduced himself to you."

It means that we can always come to Him for the ability to overcome fear and worry. When God is with us, we have all the comfort we need, all the protection we need, and all the guidance we need. Knowing that God is with us reaffirms the great assurance in Romans 8:38-39— "For I am sure that neither death nor life, nor angels nor rulers, nor things present nor things to come, nor powers, nor height nor depth, nor anything else in all creation, will be able to separate us from the love of God in Christ Jesus our Lord."

As we engage another season of Christmas, let us not forget to pause and take notice of Immanuel, God with us.

Luke 2:10-11— "And the angel said to them, 'Fear not, for behold, I bring you good news of great joy that will be for all the people. For unto you is born this day in the city of David a Savior, who is Christ the Lord.'"

*Matthew 1:21-23 – "She will bear a son, and you shall call his name Jesus, for he will save his people from their sins." All this took place to fulfill what the Lord had spoken by the prophet: Behold, the virgin shall conceive and bear a son, and they shall call his name Immanuel"*

### Sunday Schedule

Early Morning Worship – 8:30 – 9:15

Fellowship – 9:15 – 9:45

Sunday School – 9:45-10:45

Morning Worship – 11:00-12:15

Prayer Meeting – 5pm-6pm

WOL Teens – 6pm-8pm

### Weekly Activities

Monday 7pm – Men's Bible Study  
(1<sup>st</sup>, 3<sup>rd</sup>, 5<sup>th</sup> Mondays)

Tuesday 9:45am – Ladies Bible Study

Friday 6:15pm – WOL Olympians

### December/January Activities

Dec 13 – Ladies Christmas Crafts

Dec 14 – Olympian Cookie Swap

Dec 16 – Christmas Play

Dec 24 – Christmas Eve Candlelight  
Service

Dec 25 – Christmas

Jan 6 – Baby/Child Dedications

Jan 13 – Annual Business Meeting



*Our church family is committed to developing authentic followers of Jesus Christ. We do this by gathering together on Sunday as well as throughout the week to encourage one another in our faith that has its source and foundation in Jesus Christ.*

*Pray for...*

*Our Pastor as he leads us in the study of God's word and encourages us to step out in faith.*

*Our family and friends during the holiday season. For God to draw them close to himself and for us to show His love to them.*

*The strength and courage to share the good news of salvation with those we meet during the holidays and into the new year.*

*Ways to reach out to our communities and invite them to come join our church family.*

*Christmas Flavors*

*We have added a second page to the newsletter with a few favorite recipes from our church family. If you make one of these please take a picture and post it on the bulletin board at church.*

## Praise & Thanksgiving

Praise God for 21 teens and 5 adult leaders that attended the overnight WOL Reverb on November 2<sup>nd</sup> in Springfield! They attended a great hockey game followed by an amazing rally with music, games and an awesome gospel presentation ending with midnight pizza. They moved on to early morning dodgeball, a mechanical shark, mini-golf, belly bumping (ask a teen about that) and an obstacle course. The evening wrapped up with 3am bowling, video gaming and laser tag. They returned to church at 6am exhausted but happy.

### Challenging Quotes

"I have held many things in my hands, and I have lost them all; but whatever I have placed in God's hand, that I still possess." – Martin Luther

"Now is the time to know that God is able. To connect your current reality with God's present ability." – Priscilla Shirer

"God has given us two hands, one to receive with and the other to give with." – Billy Graham

"God not only orders our steps, He orders our stops." – George Mueller

### Ministry Opportunities in Our Church Family

If you are not plugged in to a ministry, please pray about where God would have you serve. Here are some possibilities with the contact person...

Men's Bible Study – Dick Offerman

Ladies Bible Study – Jamie Berube

WOL Teens – Pastor Bill, Barry Gilbert

Olympians – Bruno & Dawn Blais

Sunday School – Erin Graziani, Dick Offerman

Nursery – Elaine Cooke

Sunday Fellowship – Mary Savelyev, Elaine Cooke

Property Maintenance – Tracy Leutjen

Ushers/Greeters – Warren Kessler

Did you know....

There are around 170 chairs in the sanctuary with 110 of those stacked once a week for youth activities? Over the course of the school year that adds up to about 5700 chairs that are stacked...and unstacked...add in showers, pot lucks, events and VBS where all the chairs are stacked...and it's over 7000 chairs per year...Many thanks to the men on the weekly setup schedule and all those that help for special events. Please contact the church office if you can help with this ministry.

# Special Flavors for Christmas...

## Marylanderli Cookies (Christmas Cookies) - Teri Kupferschmid

2 cups sugar            ½ butter                            1 tsp orange juice            ½ tsp salt  
4 beaten eggs            1 lemon or orange rind            1 tsp baking powder            5 cups flour (more or less)

Combine butter and sugar. Add eggs. Add rest of ingredients. Refrigerate dough for a couple of hours. Remove half of dough. Roll thin (about ¼"). Cut in desired shapes with Christmas cookie cutters. Brush top lightly with a mixture of egg white, beaten slightly, and a little sugar.

Bake @ 350 degrees for 10-15 minutes.

## Sour Cream Pound Cake – Dawn Blais

1 cup butter            6 eggs                            2 tsp vanilla                            3 cups of flour  
3 cups of sugar            ¼ tsp baking soda            1 cup (8 oz) sour cream

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Mix soda and vanilla with the sour cream. Add alternately with the flour to the butter mixture. Mix well. Pour batter into a greased and floured tube pan.

Bake @ 325 degrees for 80 minutes or until cake tests done.

Cool in pan for 15 minutes before removing to a rack. Sprinkle with confectioners' sugar before serving, if desired.

## Cheese Ball – Robin Kline

1 8oz package of cream cheese, softened  
2 cups finely shredded sharp cheddar cheese (\*save some to roll it in instead of nuts)  
2 Tbsp finely chopped onion  
2 Tbsp diced green pepper  
2 Tbsp diced pimentos (can substitute sweet red pepper)  
2 tsp Worcestershire sauce  
1 tsp lemon juice  
Dash of garlic powder or hot pepper sauce if desired  
1 cup chopped pecans (\*Can roll it in the shredded cheese to avoid using nuts)

In a mixing bowl, combine all ingredients except pecans. Mix well. Shape into a ball, roll in pecans or cheese. Cover with plastic wrap and chill. Remove from the refrigerator 15 minutes before serving. Serve with crackers.

Can use a variety of cheddar cheeses depending on the look you want. Use all white cheddar in the winter to make it look like a snowball.

## Mom's Cheese Tarts - Marci Kupferschmid

8 oz cream cheese    1 stick margarine    ¼ tsp salt  
1 stick butter        2 cups of flour        Jam or Jelly of your choice)

Soften cream cheese and butter. Mix all ingredients together and chill in the refrigerator for 2 hours or overnight. Roll ¼" thick with rolling pin. With doughnut cutter make about 15 circles without the hole, place a teaspoon of your favorite jam in the center. Make 15 more circles cutting out the doughnut hole and place over the jam filled circles. Pinch with a fork or your fingers so the jam does not escape.

Bake @ 350 degrees for 15-20 minutes until golden brown.

## Peppermint Pinwheels - Michele Diggins

¾ cup real butter, softened        1 tsp vanilla extract        ½ tsp salt  
¾ cup sugar                            2 cups all-purpose flour        ½ tsp peppermint extract  
1 egg yolk                                ½ tsp baking powder        ¼ tsp red liquid food coloring

In a mixing bowl, cream butter and sugar. Beat in egg yolk and vanilla. Combine flour, baking powder and salt. Add to creamed mixture; mix well. Divide in half; add extract and food coloring to one portion.

Roll out each portion of dough between waxed paper into a 16" x 10" rectangle. Remove paper. Place red rectangle over plain rectangle; roll up tightly jelly-roll style, starting with a long side. Wrap in plastic wrap. Refrigerate overnight until firm.

Unwrap the dough and cut into ¼" slices. Place 2" apart on lightly greased baking sheets.

Bake @ 350 degrees for 12-14 minutes or until set. Cool for 2 minutes before removing to wire racks to cool completely. **YIELD:** about 4 dozen.

## White Bean and Kale Soup – Becky Gilbert

Sauté in Olive Oil: 1 large diced onion, 7 cloves minced garlic,  
1 Tbsp dried oregano, 1 Tbsp dried basil

Stir In: 2 cans of Cannellini beans, 2 large boxes of vegetable broth

Blend with Immersion Blender (or add only 1 broth & blend in blender then back to pot & add second broth)

Stir In: 2 boxes of Pomi chopped tomatoes, 2-3 cans Cannellini beans

Bring to Simmer

Stir In: 1 bag of frozen Kale, ½ squeezed lemon

Salt & Pepper to taste