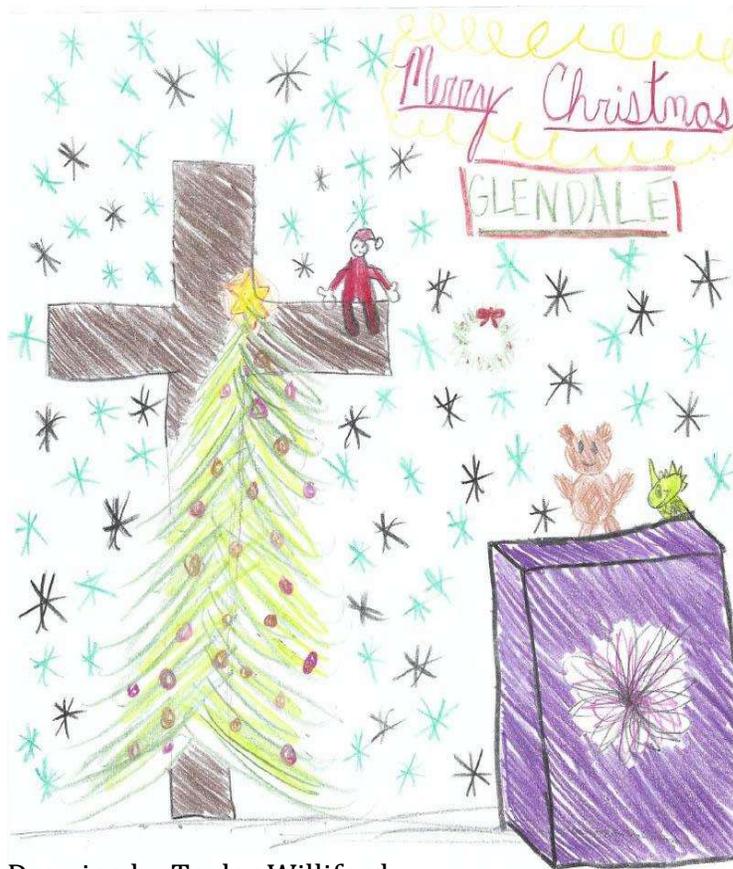


WELCOME



Drawing by Taylor Williford



Photo by Bud Hamblen



Salt & Light Advent Devotional Cookbook

Advent 2020

We at Glendale United Methodist Church what you to know that no matter where you have come from or where you are going; what you believe or what you may doubt; what you are feeling or just not feeling; what you have or done have; and no matter the color of your skin, who you love, or how you identify-all of who you are is welcome into this community of faith by a God who loves you and knows you by name.

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MESSAGE FROM THE CHURCH MOUSE...

In 1998, my grandmother worked in consultation with some of the wonderful ladies at Glendale United Methodist Church to create the Glendale Really Cooks!!! Cookbook. I grew up sampling those wonderful recipes so when I heard that there was going to be a new Glendale cookbook, I knew I wanted to offer my expertise to the project.

As I have helped put this book together, I wanted to share some of the Glendale recipes I have loved over the years. If you see me on the page, you'll know this was a recipe shared from Glendale's cooks from the past.

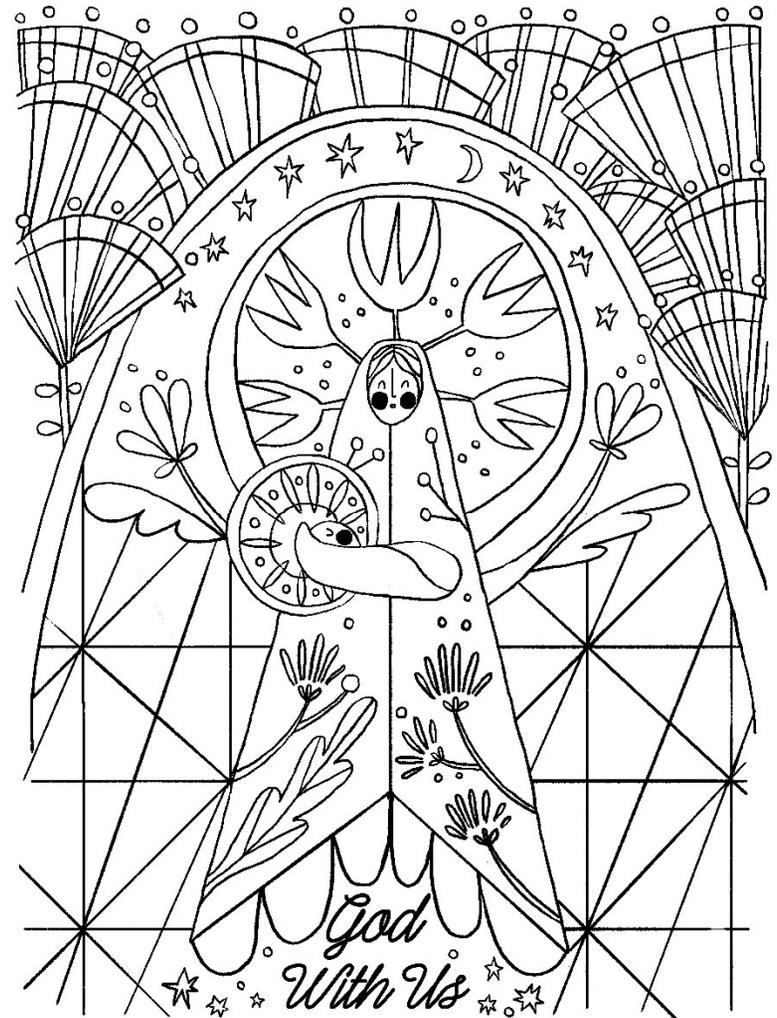
I have missed all of the many gatherings that you typically hold in the church building and the many crumbs left behind. I know this year has been hard on everyone, but I hope this book brings you some joy. If you are feeling stressed this holiday season, feel free to pull out this book and read the words of your friends in Christ, make some of these wonderful treats, or spend some time coloring one of the pages from saltproject.org. I look forward to when you will be bringing these foods back into the building for me to sample!

Remember that God's love is always with us and don't forget to say a prayer for the members of the Glendale community as you enjoy their contributions to this book.

Blessings to you all.



GOD WITH US



PRAYER

Alan Whitley | Nashville, TN

Divine and Grace filled God,

May we be reminded of your presence in this diverse community of faith. We give thanks for the grace that you freely give all people. Your love shines as the wounded begin to heal and move beyond belief into relationship with your spirit. There is a peace and comfort at 900 Glendale Lane where the doors are open to all of God's children. May we bring this peace and comfort out into the community and share the good news that each beloved child is fearfully and wonderfully made in your image and likeness. May we be reminded of the holy mystery and grow in our understanding of holy communion. We give thanks for this open table where everyone is welcome to sit in communion with one another. Lord, we ask you to carry us as we trudge the road of happy destiny. Allow us to trust in the Holy Spirit, and may we have faith in your protection during the difficulties in this journey of life. Teach us to be holy listeners and suspend our judgement. Allow us to create a safe sanctuary for all people to walk in their journey of faith one step at a time. May we always leave the doors of the church open, and may every person feel the spirit of compassion, love, and acceptance. May your grace continue to run through our hearts, so that we can extend grace to each person we meet.

In your name we pray.

Amen.

CONEFLOWER

Bud Hamblen | Nashville, TN



BROKEN

Rev. K.C. Van Atta-Casebier / Washington, D.C.

Broken sky slips angels through

Messages of painful hope

Darkness brews

Inescapable cope

Broken woman slips life through

More powerful than she ever knew

MOM'S WORLD FAMOUS (WELL FAMILY FAMOUS!) OVERNIGHT APPLE FRENCH TOAST CASSEROLE

Ashley Pyne / Nashville, TN



Ingredients:

Bread - day old, drier bread works best.

Eggs - 6 or more, depends on amount of bread.

Butter - 4 -8 Tbs. Melted

Vanilla Extract 2-3 tsp.(a good splash)

Milk 1 1/2 cup Really depends on how much bread you are using. I like to use half & half or mix of milk with half & half

Maple Syrup - Just a splash for flavor.

Sugar - 1/2 cup, or less, depending on how much Maple Syrup you splashed and how sweet your bread is

Cinnamon - Generously

Apples - sliced & sugared & cinnamoned in the base of Casserole dish., toss a handful of crasins, raisins, or pecans or walnuts in with the Apples. Save a few pretty nuts for the top, if you want to get fancy for a Holiday!

SAUSAGE AND WHITE BEANS

Rev. Steph Dodge | Nashville, TN

Directions:

This works with any leftover bread. I prefer day old Italian or French Bread. (One slightly picky daughter only likes it made from ordinary white bread toasted.) But Left over Cinnamon or Sweet buns, English muffins, or any combination of bread/baked goods is fine. Break or cut into small pieces. Place bread on top of the sliced apples, Crasins (if you're using apples) in a buttered casserole.

You can really fancy it up by adding Cream Cheese chunks to the bread.

Mix up the Eggs, Vanilla Extract, Butter, Milk, Maple Syrup, Sugar, Cinnamon, beat well & pour over the bread cubes.

Then cover tightly and refrigerate overnight. In the morning dot the top with Butter, maybe some Crasins or nuts, sprinkle liberally with Sugar & Cinnamon. Bake at 325° for about 40 -45 min. Again, depends on bread volume.

Easy Recipe to play with, add peaches or berries, or cut the sweetness and go savory. It is just French Toast batter over any leftover baked good.

Enjoy!

I discovered this tasty dish in the midst of the pandemic this year. It tastes like a comfort food, but is actually quite healthy. It is also super easy to make in the Instant Pot, but can easily be adapted for the stovetop. I used canned white beans but you can also use dry beans if you have more patience and time on your hands.

Ingredients:

2 tsp. Olive oil

1 ½ lbs. Smoked Kielbasa Sausage or Smoked Turkey Sausage, sliced in 1" thick rounds

1 large yellow onion, chopped

1 large bay leaf

4 Carrots chopped (about 1 ½ C)

3 Celery Stalks, chopped (about 1 C)

4 Sprigs Fresh thyme (or ½ tsp. dried)

1 4" long sprig fresh rosemary

¼ tsp. Oregano, dried

4 cloves garlic, pressed or minced

½ tsp. pepper

6 C Chicken Broth

3 Cans white beans (or 1lb. dry Navy beans, rinsed and sorted)

Optional: Fresh Baby spinach, chopped kale, or cabbage

Directions:

1. Turn instant pot on sauté and add olive oil. Let it heat up a minute and then add sausage. Allow the sausage to brown and stir to brown on all sides.
2. Add onion, bay leaf, carrots, and celery. Stir and cook until onion starts to turn translucent.
3. Add thyme, rosemary, oregano, and garlic. Cook while stirring for one minute.
4. Add the pepper and the broth. Stir and allow to come to a simmer.
5. Add beans and cabbage (if using), stir. Cover and seal the instant pot. Cancel saute and press Pressure Cook/Manual and set to 5 minutes for canned beans or 40 minutes for dry beans.
6. After the pressure cooker has finished allow a 15 minute natural lease before releasing the remaining pressure.
7. Carefully remove lid, stir and taste. Add salt if needed.
8. If using dry beans and they aren't tender enough, cook for another 5 minutes with a 15 minute natural release.
9. Add spinach or kale (if using). Stir and let sit a few minutes until they are wilted and soft.
10. Serve!

Note: Old dry beans may take longer to cook. You can soak them overnight to help them cook faster.

MEME'S CORNBREAD DRESSING

Caddie Woodroof | Nashville, TN

When I married Tommy, I was told by his mom & sisters that I would have to learn to make the traditional Woodroof holiday dressing, because it was his favorite. I remember standing in the kitchen of his mom's house (now our house), watching his mom & sister Lynn make the dressing, which they both just KNEW how to do – neither one had a recipe. I took all kinds of notes & had to guess at all the measurements, because neither one of them used measuring cups, either!

Ingredients

- 1 batch of cornbread (9x13 pan - use your favorite recipe or you can use mine)
- ½ onion, chopped very fine
- 3 eggs, room temperature
- 1 tsp salt
- ½ tsp pepper
- 3 cups of liquid – this is drippings from the turkey, diluted with an equal amount of water, plus broth that you've made from boiling the turkey neck. (Which means that you need to plan ahead & have cooked the turkey first! I usually freeze the drippings from the previous holiday & use them to make the dressing at the next one.)
- 2 tsp butter

Directions

1. Crumble your cornbread into a metal bowl, all except the corner pieces. Tommy will eat those with butter.
2. Put the minced onion on top of the cornbread crumbs.
3. Heat your liquid to boiling. Pour it over the cornbread/onion mixture. Put a plate over the bowl to cover tightly.
4. Go watch football for 15 minutes.
5. Remove plate. Add the salt and pepper. Stir, and wait until your mixture stops steaming.
6. Beat your eggs in a separate bowl & add to the cornbread mixture.

- Pour your mixture into a casserole dish that you've sprayed with Pam. Cut the butter into pieces & put on top.
- Cook at 350 degrees until browned & set, appx 40 minutes.

Cornbread recipe

Full disclosure – this is NOT the Woodroof family cornbread recipe; I got it off of the internet twenty years ago. Don't tell Tommy's sister Lynn, but their family cornbread recipe is too sour for my taste. Sorry, Woodroofs!!

Ingredients

- 2 cups flour
- 2 cups cornmeal
- 4 Tablespoons sugar
- 2 Tablespoons baking powder
- 1 teaspoon salt
- 4 eggs
- 2 cups milk
- ½ cup oil



Directions

- Mix dry ingredients in one bowl.
- Mix the wet ingredients in another bowl.
- Add the wet ingredients to the dry ingredients. Stir just until it comes together (don't over-mix).
- Pour the batter into a greased 9x13 pan. Cook at 425 degrees for 20-25 minutes.

HOMEMADE BANANA PUDDING

Mary Kate Allen | Nashville, TN

Ingredients:

4 Bananas

pudding:

¾ cup sugar

4 Tbsp. flour

1/8 tsp. salt

1 whole egg

3 cups milk

4 egg yolks (save the whites for meringue)

1 tsp. vanilla

Crust:

45-50 vanilla wafers

Meringue:

4 egg whites

1/4 cup sugar

Instructions

Preheat oven to 400-degrees. Grease 13" x 9" casserole dish.

pudding:

Add the sugar, flour, salt, one whole egg, and milk to a saucepan. Mix together well.

Add the four egg yolks and mix well.

Cook over medium-low heat until thickened, stirring frequently. The sauce takes about 10-15 minutes to thicken.

Once the sauce is done cooking, add the vanilla and stir.

The Crust:

Line the bottom and sides of a casserole dish with vanilla wafers.

Slice two bananas over the vanilla wafers, just before the pudding is done, so they do not brown.

Pour half of the pudding over the wafers and bananas.

Slice two more bananas over the pudding.

Pour the remainder of the pudding over the bananas.

Meringue:

In a large bowl, whip the egg whites until they form stiff peaks.

Add the sugar and mix until blended.

Spread over the pudding mixture and bake for 8-10 minutes or until meringue is golden brown.

Let cool in the refrigerator for at least an hour before serving.

Notes

You can eat the banana pudding right out of the oven, but it will not be as thick. It will thicken in the refrigerator.



GREEN BEAN BUNDLES

Daron Bruce | Nashville, TN

4 cans whole green beans

1 lb. bacon (cut in half)

Wrap a half piece of bacon around 5-7 green beans

Place seam down in baking dish

Glaze:

3/4 stick butter

1/2 cup brown sugar

1/8 tsp. garlic powder

salt and pepper to taste

Melt butter and add the remaining ingredients. Drizzle over bean bundles.

Bake 40-50 minutes at 375.



Special Note: These won't need to be brought to any future potlucks at Glendale. Daron Bruce or Steven Adair will have these covered!

VEGGED-OUT PUMPKIN AND BLACK BEAN SOUP

Julie Funke | Morgantown, WV

Ingredients

1 T olive oil
5 green onions (white and light green parts), thinly sliced (also slice dark green parts and set aside)
1 red bell pepper, chopped
3 garlic cloves, chopped
1 1/2t ground cumin
1/2t dried thyme
2 (15oz.) cans black beans, rinsed and drained
1 (15oz.) can pure pumpkin
1 (14.5 oz.) can no salt added diced tomatoes, undrained
1 (14 oz.) can vegetable broth
1/2 cup water
1/2 t salt, or more to taste
1/8 t cayenne pepper or more to taste

Directions

1. Heat oil in a very large nonstick saucepan over medium heat. Add white and light green parts of green onions, bell pepper and garlic; cook, stirring occasionally for 4 to 5 minutes or until soft.
2. Stir in cumin and thyme; cook stirring occasionally, for 1 minute.
3. Add beans, pumpkin, tomatoes and their juice, broth and water; bring to a boil.
4. Reduce heat to low; cook for 10 minutes.
5. Stir in salt and cayenne pepper. Top each serving with sliced green onion tops.

Makes 8 servings.

CRANBERRY FREEZE

*Nina Gendron
Emporia, VA*

Ingredients:

1 pkg (3oz.) cream cheese
2 Tablespoons sugar
2 Tablespoons mayonnaise
1 Can (16oz.) cranberry sauce
1 Can (8 1/4 oz.) crushed pineapple
1 Cup whipping cream, whipped
1/2 Cup chopped walnuts (optional)

Directions:

1. Whip cream cheese in a mixing bowl, blender or processor.
2. Stir in sugar and blend in mayonnaise.
3. Beat until light and fluffy.
4. Fold in crushed pineapple and nuts (if using).
5. Fold in whipped cream.
6. Line a loaf pan with plastic wrap.
7. Pour mixture into a lined pan and cover with more plastic wrap.
8. Freeze overnight.
9. Unmold before serving.

CACIO E PEPE

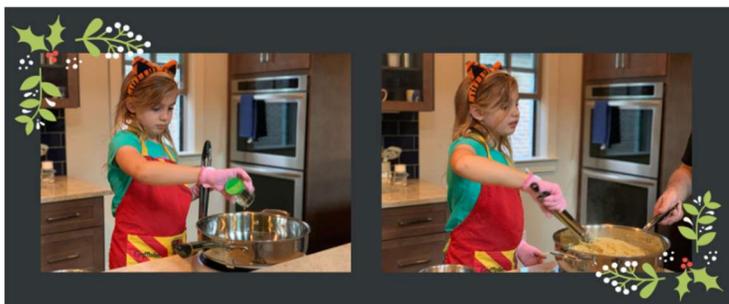
Ella Murdoch | Nashville, TN

Ingredients

- Kosher salt
- Box of Spaghetti or Bucatini
- 3 Tbsp. unsalted butter split into 3 or 4 chunks
- 1 tsp. freshly cracked black pepper (more if you like)
- ³/₄ cup grated Parmesan
- 1/2 cup grated Pecorino

Directions

1. Make your pasta per the instructions on the box. Before you strain the pasta, reserve a cup or two of the pasta water. Strain the pasta and set it aside.
2. Over medium heat, melt the butter and coat the bottom of the pan. Add the pepper and toast for 30 seconds to a minute.
3. Add the cooked pasta and stir to coat evenly with the butter/pepper.
4. Reduce the heat to low.
5. Add in the parmesan. Stir thoroughly.
6. Add in the pecorino. Stir thoroughly.
7. Add ¹/₂ cup of the pasta water and stir vigorously. If it's dry, add ¹/₄ cup of water at a time until the sauce is the desired consistency.
8. Salt to taste.



Chef Ella

LAURA BUSH'S COWBOY COOKIES

Julie Funke | Morgantown, WV

These are my absolute favorite cookie. I make them all the time for every occasion.

Ingredients

- 1 1/2 cups flour
 - 1 1/2 teaspoons baking powder
 - 1 1/2 teaspoons baking soda
 - 1 1/2 teaspoons cinnamon
 - 1/2 teaspoon salt
 - 1 1/2 sticks butter (6 ounces, 12 tablespoons), at room temperature
 - 3/4 cup white sugar
 - 3/4 cup brown sugar
 - 1 1/2 large eggs, beaten (See Recipe Note)
 - 1 1/2 teaspoons vanilla extract
 - 1 1/2 cups semisweet chocolate chips
 - 1 1/2 cups old fashioned rolled oats
 - 1 cup sweetened flaked coconut (we used shredded)
 - 1 cup chopped pecans
1. **Preheat oven, prep baking sheets:** Preheat oven to 350°F with racks in upper and lower third. Line two large baking sheets with Silpat or parchment paper.
 2. **Whisk dry ingredients:** In a large bowl, vigorously whisk together the flour, baking powder, baking soda, cinnamon, and salt.
 3. **Make the cookie dough:** Place butter in a standing electric mixer and beat on medium speed until smooth and light, about 1 minute. Slowly add in the white sugar and brown sugar, and beat to combine, about 2 more minutes. Add half the eggs, beat, and then add the other half and beat again. Add the vanilla extract and beat again.

4. Reduce the speed of the mixer to low and slowly add the flour mixture, until just combined. Add the chocolate chips, oats, coconut, and pecans, mixing until just combined.
5. **Scoop out the cookies:** If you want large cookies, drop about 1/4 cup lumps of the dough onto the prepared cookie sheets, separated by 3 inches to allow for enough room for the cookies to spread as they cook.
6. For smaller cookies, use about 2 tablespoons of the cookie dough per cookie.
7. **Bake the cookies:** Bake at 350°F for 14 to 18 minutes for large cookies, or 13 to 16 minutes for small cookies. Rotate the pan halfway through baking, front to back and top to bottom.



The Funke family

THE LIGHT IN DARK DAYS

*Kendra, Christopher, and Dillon Estes
Smyrna, TN*

Between the end of October and the first part of November, Hindus celebrate Diwali. This auspicious day is celebrated to commemorate the spiritual victories of good over evil, knowledge over ignorance, light over darkness.

In Judaism, a menorah is used for lighting candles during Hanukkah (typically in December) to remember the rededication of the Second Temple and God's miracle of making one night's-worth of sacred oil last for eight days.

Ancient pagan customs gave rise to lighted trees during the winter solstice to remember the souls we lost in the year and celebrate the lengthening of days as the sun returns.

As Christians, we traditionally place a star at the top of our Christmas trees to remind us of the holy night a star shone above Bethlehem proclaiming the birth of Jesus—a new Light had come to shine for a dark world.

Whether it's departed loved ones, a lost job, the grueling election season, or the stresses and anxieties that come with navigating life during a global pandemic, 2020 has been a hard year for most of us. Now that we have changed our clocks, and the sun is setting sooner, how much more present the darkness seems to be surrounding us.

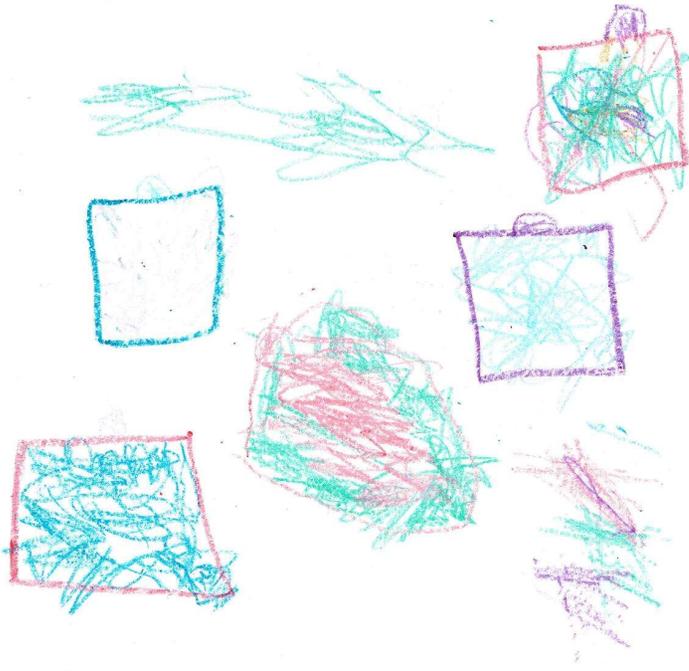
However, this year more than most, I see why our ancestors and siblings of other faiths turned to celebrations with the focal point of light during this season. I am reminded that where light shines in the darkness, hope springs eternal. To everyone erecting their Christmas trees this year earlier than usual, I am with you. We could all use a little more light these days.

My hope this season is that we find the light that shines within us. May we reflect the brightness of our spirit into a world that desperately needs light.

And may we shine for each other in ways that remind us we are never alone.

Merry Christmas.

DILLON



GRANNY HARGIS

*Kellie Hargis
Nashville, TN*



Jewell “Granny” Hargis lived in Crofton KY. She was an active, beloved member of the community and the Crofton United Methodist Church. Her delicious coconut cake was almost as popular as she was, evidenced by the number of folks willing to pay her to make one for their families to enjoy. Turns out, the baking of those cakes helped her pay for the small gifts found under her tree each year given out to the children. The gifts for the 18 and older crowd came from her work throughout the year “putting up” various items such as green beans, jelly, tomatoes, etc. Each would receive a jar or two of jelly, pickles, or other depending upon their individual taste. In fact, there wasn’t a person who came through her door on Christmas, whether known or newly introduced, expected or unexpected, deserving or undeserving, who didn’t a gift (jar) from Granny that day. In fact, the cousins claim that stash of canned deliciousness to be the reason for their increased dating popularity during the holiday season. And, while I can’t say for sure if Granny’s coconut cake or canned goods had significant impact on the dating lives of the cousins, I know absolutely that Granny Hargis had a real impact on us. She was a true example of Christian kindness, giving to others from a spirit of love.

GRANNY HARGIS' COCONUT CAKE

Ingredients:

2 c and 2 tbsp of self-rising flour
1 stick margarine
1 ½ cup of sugar
1 cup milk
1 tsp vanilla extract
2 eggs
2 cans coconut (or you can use fresh coconut like Granny Hargis who grated it fresh at her kitchen table until her arthritis no longer let her hold the coconut against the grater as needed to get the job done.)

Thoroughly mix flour, sugar, butter and ¾ cup of milk.

Add eggs, vanilla and remaining milk and beat well.

Pour into 2 round cake pans and BAKE at 350 degrees for 30-35 minutes

Moisture Mixture: 1 cup water, 3 tbsp sugar

Boil moisture mixture in small pan for a few minutes until sugar dissolves. Let cool and pour over layers of cake once out of the oven to saturate. Let cake cool.

Frosting:

2 egg whites unbeaten
1 ½ cup sugar
1/8 tsp salt
Pinch of cream of tartar
5 tbsp water
1 tsp vanilla

Mix all frosting ingredients except vanilla in double boiler.

Place over boiling water and beat with electric mixer until frosting stands in peaks.

Add vanilla. Mix until firm.

Frost cake, sprinkling coconut between layers and on top.

OVERNIGHT CRÈME BRÛLÉE FRENCH TOAST BAKE

Louise Crews | Leesburg, FL

INGREDIENTS

6 tablespoons butter

¾ cup (5.5 ounces) packed light or dark brown sugar

2 tablespoons pure maple syrup (can sub corn syrup or pancake syrup)

6 (1-inch thick) slices French bread, cut into ¾-inch cubes (see picture in the post)

4 large eggs

1 cup half-and-half

1 tablespoon vanilla extract

¼ teaspoon salt

Sweetened whipped cream + fresh strawberries/raspberries, for serving

INSTRUCTIONS

- Add butter, brown sugar, and maple syrup to a microwave-safe bowl, and microwave for 1-2 minutes, until the sugar is dissolved. Stir to combine. (This step can be done in a pan on the stove.)
- Lightly grease a 9X13-inch pan with cooking spray.
- Spread the brown sugar mixture in the bottom of the pan and arrange the bread cubes in a single layer over the top.
- In a bowl or liquid measuring cup, whisk together the eggs, half-and-half, vanilla, and salt.
- Pour the mixture evenly over the bread.
- Cover the pan and refrigerate overnight (8-10 hours).

- Remove the pan from the refrigerator, uncover, and place in the cold oven. Preheat the oven to 350 degrees F. Once the oven reaches temperature, bake for 30-35 minutes, until the bread is golden and the caramelly syrup is bubbling (alternately, if you want the golden syrupy goodness on top, the French toast can be baked for 20 minutes, then using a large, flat spatula, flip the bread pieces and bake for another 10-15 minutes).
- Serve immediately with sweetened whipped cream and fresh raspberries or strawberries.

YIELD: 6-8 SERVINGS PREP TIME: 10 MINUTES COOK TIME: 40 MINUTES ADDITIONAL TIME: 10 HOURS TOTAL TIME: 10 HOURS 50 MINUTES

NOTES

Texture: I like my French toast on the firmer (read: less soggy) end of things (although it's still plenty soft and delicious as written). However, if you like a softer/milkier/soggier French toast OR your bread is thicker than 1-inch slices, increase the half-and-half to 1 1/2 cups and use 5 eggs instead of 4.

Bread: also, if you are using an artisan-style bread with heavy, thick crusts, consider cutting the crusts off the bread (no need to do that if the French bread you use is soft with a thinner crust).



Louise and Doug

HOPE



ON WAITING

Rev. Cherie Parker | Nashville, TN

Waiting is one of the overarching themes for the season of Advent. This year, we are well practiced in the art of waiting with all we have been going through for the last ten months – waiting for COVID 19 to go away so we can see our friends and loved ones again, so we can go out to eat at a restaurant again, so we can travel again, so we can get back to serving (for example) at Community Care Fellowship again. . . . Now we are waiting for the COVID 19 vaccine to become available.

Life in recent months has been full of waiting, waiting, and more waiting . . . much of which has been stressful, annoying, and anxiety producing as we long for these times to pass.

But waiting during Advent is more than just waiting for these times to pass; it is more than just counting the days until we can celebrate Christmas again like we used to. Advent waiting is active, confident and hopeful as we anticipate the coming of Christ bringing God's reign of love, mercy and righteousness; as we trust in the fulfillment of God's promise of forgiveness, resurrection and new life.

Advent waiting is sustained with the conviction that no matter what may come, no matter how bad things may get, God's word and promise will prevail; that the culture of fear, anger, and anxiety that is rampant these days will not have the last word; that whatever grief, pain, or uncertainty we may be living in right now, God will have the last word.

But how are we to live during this time of hopeful and watchful waiting? I appreciate how the theologian and novelist Frederick Buechner describes this waiting. He writes that waiting for the fullness of Christ to come is "to act in Christ's stead as fully as we know how." That is, to live in ways that give hope and are life affirming through loving our neighbor, welcoming the stranger, offering forgiveness, showing compassion and mercy – by being "as best we can be . . . Christ to those who need us to be Christ to them most" – whoever they are.

So during this season of Advent while we wait, let us continue to be a community of light and hope that welcomes all persons, especially those struggling with fear or grief or darkness. Let us wait with courage, with confidence, and with hope as we strive to be Christ to those around us.

CHEESE PUFFS

Originally submitted by Mary Cooper and Marjorie Heeder

Ingredients

2 C grated cheddar cheese
½ C margarine or butter softened
1 C flour
½ tsp salt
1 tsp paprika
48 stuffed olives or little cocktail onions

Directions

1. Add first five ingredients and mix well.
2. Roll dough into walnut sized balls around an olive or small onion, covering completely.
3. Arrange on a baking dish and freeze firm
4. To store, place in plastic bags (after they are frozen to keep from sticking together) and return to freezer.
5. When ready to use, remove from freezer, place on cookie sheet about 1 ½ inches apart.

Bake 15 min. at 400 degrees.
Serve hot.

Note: Freezing is optional, they may be baked immediately after assembling.

Yield: 48 servings



HOT CURRIED FRUIT CASSEROLE

Leslie Glenn
Nashville, TN

When I was a girl I remember going to Satsuma downtown. There was always a line! It was a tearoom and only open for lunch. Ray grew up in Nashville and 2 nights only they served Christmas dinner. He remembers freezing while waiting to get in the restaurant!



29oz. Peach slices
29 oz. apricots
29oz. Sliced pears
1 large can pineapple chunks
Maraschino cherries
1/3 cup melted butter
1 cup brown sugar
4tsp. Curry powder

May substitute canned black cherries

Mix brown sugar and curry powder together, drain fruit, mix and put in baking dish. Dot with butter, sugar and curry powder. Bake at 325 for 1 hour, basting frequently. 10 servings

CHAI TEA CONCENTRATE

Rev. Steph Dodge | Nashville, TN

I love to keep a jar of this concentrate in my fridge so I can easily heat up a hot chai tea latte during the cold winter months.

30 black peppercorns
20 cardamom pods
10 cloves
½ tsp. fennel seeds, chopped
1 3 inch piece fresh ginger
4 black tea bags (such as English Breakfast)
2 Tbsp. honey or agave syrup
¼ tsp. pure vanilla extract
Dairy, seed, or nut milk or water for serving.

1. Crush peppercorns, cardamom, and cloves with the back of a knife or a mortar and pestle.
2. Toast crushed spices with fennel seeds in a large saucepan over medium, stirring frequently, until fragrant and lightly golden, 3 to 4 minutes.
3. Add 3 Cups water and ginger and bring to a boil.
4. Remove from heat and add tea bags. Steep for 5 minutes.
5. Remove tea bags and squeeze to release excess water. Discard bags.
6. Stir in honey and vanilla and let stand one hour.
7. Strain and discard solids.

To serve: Mix 1 part milk with 1 ½ parts concentrate. Serve hot or cold.

Concentrate keeps in an airtight container in the fridge for up to 2 weeks.

LOVED, CLAIMED, CONNECTED

Rev. Peter van Eys

Nashville, TN

My father is from the Netherlands and all my paternal side of the family lives in Europe. A cherished memory is from spending Christmas in the Netherlands, in my father's hometown Hilversum, when I was a child. It was Christmas Eve and our family walked to the church for a late night service that would welcome Christmas Day. The fact that it was snowing created a sense of wonder in and of itself.

There were some other elements that captured my young imagination, a live tree with real candles and the ringing of the bells at midnight. Yet the most profound moment of the service came during the singing of Silent Night. As you would expect, the service was in Dutch, but as we were singing together my grandfather reached down and took my hand, and began to sing in English. I felt loved, claimed, and connected.

It would be many years before I could articulate a theology of the Incarnation, but I believe I was gifted with its message through my grandfather that Christmas Eve.

God transcended the human divine divide through the birth of Jesus. The Word became flesh, to communicate God's love of us, to declare that God claims us, and to affirm God's desire to connect with us.

May we experience this Advent and Christmas season with childlike wonder and/or prayerful, thoughtful reflection on the mystery of the Incarnation. In the birth of Jesus God reached down to take our hands; those who sense that in faith feel loved, claimed, connected.

JOY



GRANDMA'S GOULASH

*Rev. Steph Dodge
Nashville, TN*

1 lb. hamburger
1 small onion, chopped
Macaroni noodles, cooked (about 1C uncooked)
1 can tomato soup
1 small can whole kernel sweet corn
ketchup (a big squirt)
Mustard (a squirt)

Brown the meat with the onion in a large skillet over medium heat. Turn heat to low. Drain off any excess fat. Mix in the tomato soup, corn, ketchup and mustard. Add cooked noodles. Enjoy!

When we went to visit my grandma, my parents would often call ahead to let her know that we were coming but they would tell her not to make anything for dinner; we would just plan to go out to eat. Fortunately for my brother and me, my grandma often did not listen and would instead have a pot of her goulash waiting for us when we got there. Before my grandma passed I asked her to teach me to make this. Unfortunately, she didn't use a recipe, so most of the measurements are guesses, but it still turns out delicious every time I make it!



Grandma and I making Norwegian Christmas Cookies

MARSHALL'S CRAB DIP

Originally submitted by Laura E. Lovell

2- 8oz. packages cream cheese
1 pkg. imitation crab, cut in pieces
1 pkg. ranch dressing mixed
2 Tbsp. bacon bits
2 or 3 green onions, chopped
Few drops hot sauce

Mix all ingredients together. Chill several hours or overnight.

Serve with crackers.

Yield: about 5 cups



Laura Lovell



LOVE



CONNIE'S BANANA PUDDING

*Eddy Thornhill
Nashville, TN*

Christmas isn't just a temporal celebration or the memory of a beautiful (event); Christmas is more...Christmas is an encounter!" – Pope Francis

Christmas Eve dinner is a yearly tradition for our family. We would gather on Christmas Eve, eat dinner, and then exchange presents. It is tradition to have my sister, Connie's special Banana pudding for dessert after this Christmas Eve dinner. During one particular Christmas Eve dinner, all of us were looking forward to my sister's Banana Pudding. We were surprised and let down because it was not especially good as previous years. She confessed that she brought store brand ingredients instead of name brand like Jell-O. From then on, she never used anything but Jell-O vanilla pudding mix. And you should not either. We still laugh about that situation each Christmas Eve.

Ingredients

- 1 1/3 c. whole milk
- 1 (5.1-oz.) package instant **Jell-O** vanilla pudding mix (make sure its **Jell-O** brand)
- 1 (14-oz.) can sweetened condensed milk
- 3 c. heavy cream
- 1 tsp. pure vanilla extract
- 1 (12-oz.) box vanilla wafer cookies
- 4 bananas, sliced into coins
- 2 tsp. granulated sugar

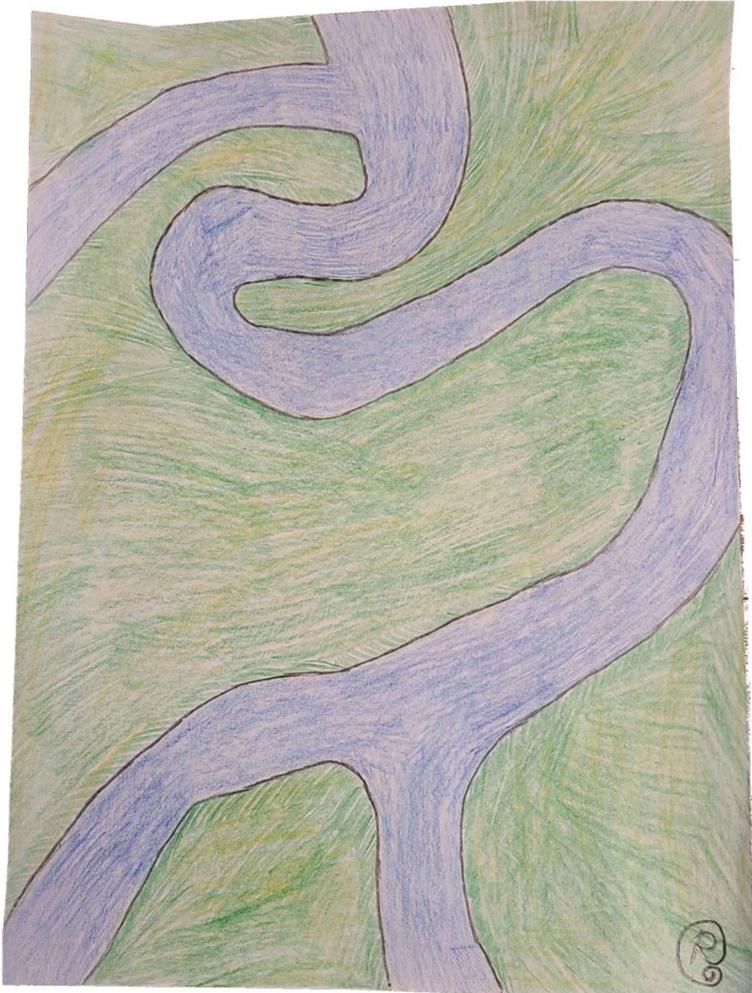
Directions

1. In a large mixing bowl, combine milk, vanilla pudding mix and sweetened condensed milk. Whisk thoroughly, breaking up any lumps, and refrigerate for at least 5 minutes, or until set.
2. In another large bowl, combine heavy cream and vanilla. Beat until stiff peaks form, 2 to 3 minutes. Set aside half of the mixture for topping the dish. Fold remaining half into the pudding mixture.
3. Cover the bottom of a 3-quart trifle dish with vanilla wafers. Top with one-third of the pudding mixture. Cover with another layer of the wafer cookies—you may want to also stand some cookies up vertically, so you see the full circle along the edge of the trifle dish. Top with an even layer of banana slices. Continue layering the pudding, wafer cookies and banana slices until you reach the top, ending with a final layer of banana pudding.
4. Refrigerate for at least 3 hours, or up to overnight.
5. Sweeten the remaining whipped cream: Add sugar to whipped cream, stirring to combine. Just before serving, dollop on top of the banana pudding, then sprinkle crumbled wafer cookies on top.

THE RIVER

*Becca Woodroof
Nashville, TN*

Life is like a river.
It can twist and turn
And the turns can be sharp
or soft
Or even a U-turn
where it goes backwards for a bit.
But no matter where the river turns,
No matter how many bad turns you may take,
You will always find your way to the ocean.
The ocean is the bigger picture
That you can't see yet,
because you are still in the river.
But one day,
You will find the ocean.
It's what you were created for.
The ocean is your destiny.



Tomato Sauce
 1/2 to 3/4 cup chopped onion
 1 clove garlic
 2 Tbl. cooking oil
 1 29 oz. tomato puree
 2 small cans tomato paste
 4 cups water
 1 Tbl. oregano
 1 Tbl. basil
 1 Tbl. dried parsley
 1 Tsp. sugar
 2 Tsp. salt
 1/4 Tsp. pepper

Meat Balls
 1 lb. ground beef
 1/2 cup onions
 1 clove finely chopped ~~onion~~ garlic
 1 Tbl. dried parsley
 1/2 cup Parmesan or romano
 1/2 cup bread ~~crumbs~~ crumbs
 1 egg
 1 1/2 Tsp. salt

TOMATO SAUCE AND MEATBALLS

Carol Pitman | Nashville, TN

My mom gave me this spaghetti sauce recipe over 40 years ago. I've had to recopy it several times as you can see why! When my children were small it was one of a few things they actually liked. They would save extra sauce in their bowls and sop it up with bread.

Tomato Sauce

½-¾ C chopped onion
1 clove minced garlic
2 T cooking oil
1 29oz. Can Tomato Puree
2 Small Cans of Tomato paste
4 Cups Water
1 T Oregano
1 T Basil
1 T dried parsley
1 ½ t sugar
2 t salt
¼ t pepper

Heat the cooking oil over medium heat. Sauté the onion and garlic till yellow. Add the rest of the ingredients and simmer for a few hours stirring occasionally till the sauce begins to thicken. Taste while simmering and add to your liking!

Meatballs

1 lb. Ground beef
½ C Onions
1 clove garlic, finely chopped
½ C parmesan or Romano cheese
½ C bread crumbs
1 egg
1 ½ t salt
1 t pepper

Add all ingredients and roll into balls between your palms. Drop them carefully into simmering sauce.

DREW'S FAVORITE BEAUTIFUL BEET HUMMUS!

Jess and Drew Carr | Butte, MT

1 medium/ large red beet
1-3 cloves of garlic, unpeeled (or more if you love garlic!)
1 15 oz. can of garbanzo beans or any white bean, rinsed and drained
½ lemon, juiced or ¼ cup lemon juice
¼ cup olive oil
1 teaspoon salt

1. Preheat the oven to 375°
2. Scrub the beet well.
3. Cut the beet into 1 inch chunks.
4. Place the beet and unpeeled garlic clove on a sheet of foil and enclose the foil around them.
5. Roast the red beet and garlic cloves for 1 hour or until soft.
6. Remove the foil packet from the oven and carefully open. (There will be juice!)
7. Remove the garlic cloves and peel them.
8. Place the beets and any accumulated juice, peeled garlic cloves, beans, lemon juice, olive oil, salt into a food processor and puree until smooth.
9. Serve with cut-up vegetables, pretzels, pita chips or tortilla chips!



UNBRIDLED SIN

Originally submitted by Ellamarie Parksion

We thought a recipe titled Unbridled Sin submitted by the preacher's wife was too good not to include in the latest version of the Glendale Cookbook!

In a spring form pan, layer:

1. Crushed macaroons or chocolate cookie wafers mixed with one stick melted butter (save half mixture for step 4)
2. Chocolate ice cream
3. Fudge sauce
4. More cookie mixture
5. Heath bars (crushed) (save half for step 8.)
6. Coffee ice cream
7. Fudge sauce
8. More crushed heath bars.

Keep in freezer until ready to serve.

Yield: 16-20 servings



MAY IT BE SO

Read Isaiah 11:1-10.

Some of my favorite Christmas songs (in addition of course, to Christmas Carols) come from the CD "The Animal's Christmas" in which the music and lyrics by Jimmy Webb are sung by Art Garfunkel and Amy Grant.

The songs tell the story of Jesus' birth in a delightful way through the eyes of animals, beginning with the Angel's Annunciation to Mary all the way to the Flight into Egypt. The story is told not only by the traditional stable animals – donkey, cow, sheep, camel, and dove – but also by many other of God's creatures - a cricket, a cat, a frog, fish, wild geese and other birds, to name a few.

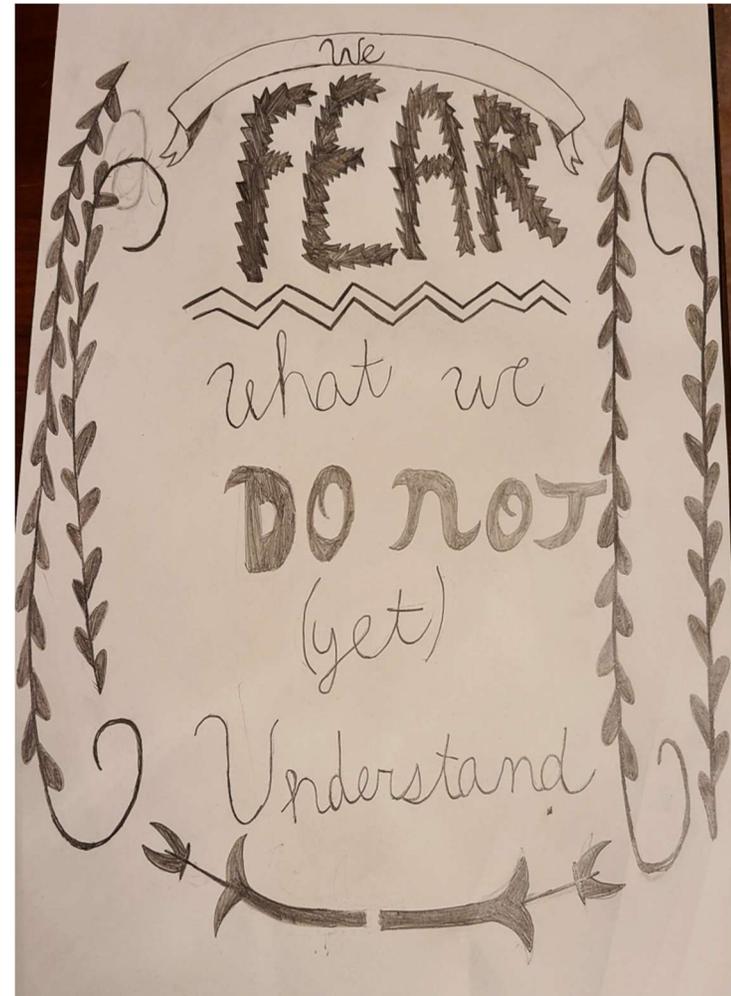
I appreciate this telling of Jesus' birth because it reminds me of the peaceable kingdom that is described in Isaiah 11.

Isaiah paints a picture of what life will be like in the coming kingdom of God. He describes it as a time in which the wolf shall live with the lamb; the leopard shall lie down with the kid; the calf and the lion, the cow and the bear, and even a child and a poisonous snake shall all dwell together peacefully. All of creation will be healed, so that all of God's creatures, not just God's human creatures will have a safe and healthy place to live in peace. Love, mercy, and righteousness will be a way of life, and the earth will be full of the knowledge of the Lord. At that time the Spirit of the Lord shall rest upon the one whom God has chosen.

Those of us who live on this side of Christ's resurrection, see Jesus Christ in Isaiah's words. Jesus is the servant of the Lord upon whom the Spirit of the Lord rests. In Christ, all persons know their worth and value as children of God. In Christ, walls that divide us one from another are torn down. In Christ, justice reigns so that hunger, homelessness, fear and fighting will be no more. In Christ, there will be a new heaven and earth, and tears and crying will be no more.

In the season of Advent, we long for the coming of Jesus Christ, the one in whom we have already glimpsed what the peaceable kingdom and the new heaven and earth are like. In Christ, we experience the forgiveness and grace of God that sustain us in this challenging time of a pandemic, of political uncertainty, and of economic challenges. May it be so.

*Rev. Cherie Parker
Nashville, TN*



Artwork by Lizzie Woodroof

NANNA'S CHOCOLATE PIE

Lizzie Woodroof, Nashville, TN

This is my Nanna's chocolate pie recipe. It reminds me of Thanksgiving. The year we made it for the first time, I wasn't feeling particularly thankful, but it ended up being a lovely holiday, because my Nanna was here with us. I associate this pie with that happy memory. And, as a bonus, it's delicious!

Ingredients

- Oreo pie shell

For the filling:

- ¼ tsp salt
- 3 Tbs cocoa
- 1 cup sugar
- 3 Tbs flour
- 3 egg yolks
- 2 cups milk
- 1 tsp vanilla
- 3 Tbs butter

For the whipped cream:

- 1 cup heavy cream
- 2 Tbs confectioner's sugar
- ½ tsp vanilla

Directions

In a heavy saucepan, mix together the salt, cocoa, sugar, and flour. Next, add the egg yolks, milk, and vanilla. Cook on medium-low until it is thick. Take the pan off the heat and mix in the butter. Put the filling into the Oreo pie shell, put the pie into the refrigerator, and cool completely.

In a separate bowl, beat together the cream, confectioner's sugar, and vanilla until it forms stiff peaks. The recipe card says, "arrange artfully on pie."

SECOND CHANCE FRUITCAKE

Susan Dodge | Rochester, MN

I recently saw a meme of an old lady saying "I have a lot in common with fruitcake. Neither of us are wanted over the holidays, but we both just show up."

This brought to mind a Christmas season early in my marriage when my husband suggested I make his mother's favorite fruitcake recipe. Now in my mind, fruitcake was not wanted during the holiday season, but as a gift to my husband, I made the fruitcake 'show up'. Surprisingly, this fruitcake turned out to be really good and it 'showed up' for several holiday seasons after that.

This also made me think of the people who do not feel wanted during the holiday season, whether or not they decide to show up. It reminded me of our responsibility to reach out to those who feel alone or unwanted or who have offended us in some way. Particularly during this time when we cannot physically open our doors, we need to find ways to open our hearts so that all God's children know they are wanted and deserving of a second chance.

And while you are at it, you might want to try this Second Chance Fruitcake.



Ingredients

1 cup shortening (½ butter)
2 cups sugar
4 eggs - beaten
1 ½ cup coconut
1 cup milk
3 cups flour
1 tsp salt
2 tsp vanilla
1 tsp almond flavoring
1 lb. light raisins
10 oz red candied
cherries
10 oz green candied cherries
1 ½ cup crushed pineapple with syrup
2 tsp baking powder

Directions

Soak coconut in milk for 15 minutes. Grease loaf pans and line with parchment paper. Combine ingredients in order. Fill loaf pans. Bake at 275 degrees for 1 hour 45 minutes to 2 hours 15 minutes, lightly covering pans with foil for the first hour.

Makes 5 loaves

EGG PIE

Mary Kate Allen / Nashville, TN

4 Eggs
1 ½ C Sugar
½ C Flour
2 C Milk
1 tsp. Vanilla
1 stick of margarine, melted

Mix all ingredients. Pour into a greased 9 or 10 inch pie plate. Bake at 350 for approximately 1 hour. This pie makes its own crust.

*For Coconut, add 1 C Coconut

*For Chocolate pie, add ¼ C Cocoa Powder



GRANDMA ANN'S ZUCCHINI BREAD

*Ann Drew / Butte, MT
Submitted by Julie Funke*

Ingredients

3 C flour
1 tsp salt
1 tsp baking soda
1/2 tsp cinnamon
1/2 tsp baking powder
3 eggs
2 cups sugar
2 tsp vanilla
1 cup oil or applesauce
3 cups liquified zucchini

Directions

Mix all ingredients together. Pour into 2 bread loaf pans. Cool at 350 for 50-70 minutes. Until butter knife comes out dry

Enjoy!!



Merry Christmas from Murphy!

PERCOLATOR HOLIDAY DRINK

Originally submitted by Kitty Leinard

2 qts. Apple cider
1 qt. cranberry juice
2 C orange juice
2 tsp. allspice
1 tsp. cloves
6 sticks cinnamon
1 ½ tsp. lemon juice
1 cup brown sugar

Put juices and spices into basket of percolator and perk.
Or try simmering in your slow cooker.

Yield: 30 servings



ORANGE MUFFIN RECIPE

Louise Crews | Leesburg, FL

MUFFIN INGREDIENTS:

2 cups flour
3/4 cup sugar
1 Tablespoon baking powder
1/2 teaspoon salt
2 large eggs, whisked
1/2 cup whole milk (2% works too)
1/3 cup vegetable oil
3 Tablespoons orange juice
Zest from 1 orange
Optional: To enhance the orange flavor, try adding 1
teaspoon of orange extract to the batter.

ORANGE GLAZE:

1 cup powdered sugar
1-2 Tablespoons orange juice , more or less as needed
Orange zest , if desired

INSTRUCTIONS

1. Preheat the oven to 400°F. Line a 12-cup muffin pan with paper liners and spray with non-stick cooking spray.
2. In a large bowl, combine the flour, sugar, baking powder and salt. Stir until combined. Pour in the eggs, oil, milk, orange juice and zest. Stir just until combined.
3. Using a large cookie scoop (or 1/4 cup), add the batter to the prepared muffin tin. Bake for 15-20 minutes, or golden brown along the edges. Let sit in the pan for a couple minutes and then remove to a cooling rack and let cool completely.
4. For the glaze, whisk together the powdered sugar, orange juice and zest. Then drizzle over top of the muffins.

“THE ‘UGLIEST-BEAUTIFULEST’ ORNAMENT”

Lyn A Kyrk | Nashville, TN

Have you ever had memories so vivid that you could actually remember not only the sights and sounds, but certain smells, like the needles on a freshly cut tree, or the smell of the tissue paper wrapped around each of the delicate Christmas ornaments. These are some of my memories...and ones that I cherish dearly.

I grew up in the northern panhandle of the beautiful state of West Virginia. It was one of those picturesque little towns where everyone knew everyone, and everyone was neighborly. We experienced the beauty of every one of the seasons completely and individually there in that tiny town.

We had extremely hot and humid summers where we would sit on our porches at night and talk with the neighbors until the house cooled down enough to sleep. No one had air conditioning back then. We had screens for the windows, and an oscillating fan in the kitchen that made an odd creaking noise when it was all the way to the left. It seemed like there were so many more fireflies back then, twinkling in the darkness. It somehow seemed quieter when the fireflies were dancing together in the yard...more serene.

Springtime was beautiful with all of the gorgeous flowering fruit trees, dogwoods and redbuds that lined the streets. Each tree added its own vibrant color to the landscape. There was a full artist's palette in the shades of pink alone. When the wind blew late in Spring, the petals on the trees would blow in the wind and took on a look of light and fluffy snowflakes.

Autumn brought amazing oranges, yellows and reds with the maples and oaks. I loved to walk home from school and hear the leaves crunch below my feet. In the air you could smell the parallel of the withering leaves coupled with the hope of new life in the Spring.

My favorite season was winter. I loved every second, hour and day of it. We would all gather together in groups on the large schoolyard and we would whisper to one another...wondering if it was going to snow, and if it did, would school be cancelled! That would mean hours of making myriads of snowmen and riding our Flexible Flyer sleds for so long that we couldn't feel our fingers or our toes!

It was pretty easy to find good sledding hills in West Virginia. We didn't have to look far. You'd be hard pressed to find a flat road for miles and miles. We lived in a valley, and for the 360degrees around us, you could see rolling hills covered in snow. We felt safe in that little West Virginia valley, surrounded by hills that hugged our tiny town.

In December we all would get so excited for Christmas. When you were a child, do you remember wanting something so badly that you could feel it in every ounce of your being? That's the way I was at Christmastime. Every waking moment I remember thinking of Christmas, and snow, and celebrating the birth of the Christ Child....and snow! If it snowed on Christmas day, well that was like another gift underneath the tree!

Ah, Christmas! I couldn't wait until it was time to decorate the Christmas tree. That was one of my favorite parts of Christmas. The Men's Ministry at our church sold Christmas trees on the church lawn, and they always smelled amazingly good. Each tree had the aroma of a thousand trees!

I would walk up and down the rows and breathe in their fragrant pine scent. Sometimes I would reach in my pockets the next day when I put on my coat to go to school and find a pocket full of some of the aromatic needles.

Decorating the tree was quite an event, you know. Mom would put on her Tony Bennett Christmas Album, and she would sing as we decorated the tree. She had such a beautiful voice. I always told her she sounded just like one of the Angels singing to the Christ-child when he was born.

When it came time to begin placing the ornaments on the tree, we were given strict instructions. Every ornament had to be placed just so. Not too many in one place. Larger ones at the bottom. Of course, the star went on the top. We would all nod our heads in agreement. This was serious work!

All of the ornaments were wrapped in crisp, white tissue paper. They were so intricate and delicate. I unwrapped them one by one, and placed them in their respective places on the tree, always standing back to look and make sure they weren't too close together, yet not too far apart. As I would unwrap each ornament, I would look for my favorite ornament. Where was it? After a while, I remember becoming so very impatient as I waited for the ornament to appear.

I called my favorite one "the ugliest-beautifullest ornament". It was ugly to the naked eye, but it was beautiful to me. It was shaped just like a pinecone, with all of the small scoops and ridges just like a pinecone. It had lost most of its glitter, and the paint was missing in several areas. There was a tiny chip of the thin glass missing on one side of the delicate ornament.

I remember Dad always telling me to put it back in the box because it was old and broken. He said no one would care about that one, and it should be thrown away. I was just a child, but I cared about little tattered ornament. I think I felt rather sorry for it. It deserved love just as much as the more perfect, shinier ornaments.

I would hang it toward the back of the tree at first....and put a glob of icicles around it to protect it from being seen and put back in the box, or what would be worse-- thrown away! As the days would go by, I would tiptoe into the living room after everyone went to bed, and move my 'ugliest-beautiful' ornament ever so slowly to the front of the tree. I would hide it behind some of the more ornate ornaments. This was my secret. No one had to know. I believed in my heart that the little ornament somehow knew that I loved it. It knew that it had a purpose. That was the important part.

By Christmas morning, it held a position amongst some of the most beautiful ornaments, right in the front of our beloved tree! The little ornament became more perfect the closer it moved to the front of the tree. I really didn't notice the chipped glass, or the missing glitter. It was like I loved away the flaws. It didn't seem broken any longer. I wondered if this was how God sees us...without chips and tatters. Were we his 'ugliest beautiful' ornaments?

One day, later in my life when I was married, my Mother and I were preparing to decorate my tree. Once again, Tony Bennett was singing cheerfully in the background. We were unwrapping each of my ornaments very methodically, of course, as we always had done when I was a child. I smelled the familiar mustiness from being packed in storage as we unwrapped each of the ornaments from the crumpled tissue paper, I watched in anticipation for my dear 'ugliest-beautiful' ornament.

Where was it? Surely it was in this box. No, it must be in the next box. As I got clear to the bottom of the last box of ornaments, I found the 'ugliest beautiful' ornament. It caught my breath at first., because I thought the secret of the ornament was completely mine...and no one else knew what I had done year after year with the tiny piece of glass and glitter.

Mom and I looked at one other and there were tears in her eyes. This upset me and I asked her what was wrong. She told me that she knew about my secret...the secret of the old ornament that I loved so dearly. She knew I had moved the ornament from the back of the tree so it could enjoy Christmas with all of the more perfect, unbroken ornaments. She said she always saw the joy in

my eyes as I became more and more excited to see the little ornament moved to its place of prominence on the Christmas tree.

She took my hand and we sat down beside the tree. She told me that we are all different, and none of us are perfect, yet we are all God's children and he loves us all the same. "You see, Lyn Ann...he loves the broken parts of us. He loves the parts of us that are not as faultless as they once were...the chipped parts where we became fragile and uncertain over time. God loves each and every one of us, and embraces our differences. He loves our various sizes and colors. God looks past our imperfections..our inadequacies..for it is through our faith in him, and through our belief in His unconditional love, that the broken parts are mended and made whole once again. Through Him we sparkle again, like the fragile, glittery pine cone ornament when it was new!

I, too, had tears in my eyes as I unwrapped the tiny 'ugliest beautifulest' ornament, and together we hung it proudly right in the very front of the tree. The ornament never seemed ugly or broken in my eyes again, and I never placed it toward the back of the tree again. I have that ornament to this day and it always holds its place of prominence among all of the beautiful ornaments on the tree...right in front where it can be enjoyed by everyone!

May the hope and joy of the Christmas season live in your hearts today and always. May you always remember that God loves us all despite our differences. May you always hold dear to your heart your own special childhood memories of Christmas, and may they live in the child within you.... forever!

NOTES

PEACE



LABYRINTH

If you live in the Nashville area we invite you to come and walk our labyrinth at any time during the season. It is located outside, tucked away on the west side of the sanctuary.

For those who are unable to make it to the labyrinth, we have included this finger labyrinth for your use.

Labyrinths can be a place of prayer that can help calm your mind, relax your body, and reduce stress.

Anytime you feel stressed or anxious during this season, you can easily pull out this finger labyrinth at home or on the go.

If you have never used a labyrinth, here are some helpful tips:

1. Open with prayer
2. Use your finger or a capped pen to move slowly along the path of the labyrinth.
3. Move at your own pace.
4. Quiet your mind and allow God to speak to you as you move through the labyrinth.
5. When you get to the center you may want to read a scripture to focus on or say a prayer about something that God is speaking to you. Remain as long as you want.
6. As you move back out of the labyrinth feel yourself empowered by the Spirit to go and be in service to the world.

