



The Vine & the Branches

July 2014

LET'S BE LIKE JESUS

안녕하세요!

Home again, and back to living on Pacific time! I had a fantastic experience in Korea. What a beautiful country, and amazing country history, and interesting people!

KAPA, where Laura teaches, is rural, with rice paddies along the river, gardens everywhere, and Yongmunsan (san=mountain) behind. Green, steep rolling hills where KAPA is, a mix of various deciduous trees and pine. And frogs and crickets singing at night, with all the rice fields.

My Week of Worship (WoW) theme was Keep Choosing!!! (yes, 3 exclamation points) I mixed my stories and life choices with Jesus and Bible stories and choices. And lots of PowerPoint pictures. I was so blessed building my talks, and I think the kids will remember some of the stories.

The best part was the last weekend I was there, for Reggie got to visit after a company trip that happened suddenly (God's timing, I'm sure). So the kids got to meet him, too, and it was fun for the 3 of us to be together for a few days.

Laura is doing summer classes for teaching, and most of the kids are on summer break, but 8 of them are part of an intense SAT camp. Pray for the students and staff, please. The students and staff all work hard, and it's not always easy.

Karen Maas, 2013-14 editor



PRAYING TOGETHER

Every Sabbath morning, 8:45am, join us in the Prayer Room before Sabbath School and church. It provides us with a time to come together in praise and thanksgiving, and present the needs of members in prayer each week. The Prayer Room is the classroom across from the Mothers' Room, in the back of the church foyer. – Donna Schacher

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I look up to the mountains—does my help come from there? My help comes from the Lord, who made heaven and earth! He will not let you stumble; the one who watches over you will not slumber. Indeed, he who watches over Israel never slumbers or sleeps. The Lord himself watches over you! The Lord stands beside you as your protective shade. The sun will not harm you by day, nor the moon at night. The Lord keeps you from all harm and watches over your life. The Lord keeps watch over you as you come and go, both now and forever.

Psalm 121

From the Pastor's Keyboard:

Dear Church Family,

I can not tell you how proud I am of the work this church did in the preparation and execution of Messiah's Mansion. We worked together with such precision. The things that worked well really worked well. The things that were a problem, a solution was found. This was such a good example of what Christ has in mind for His church always. We are not to exploit the negative, the weak, the unconverted, the problems. No, not exploit, but to use God's strength and ours. When we surround an issue with prayer, love, protection, help, strength, and a desire to solve the problem for the Lord, then we are truly working for the Lord. Notice this quote from Ellen White:

" Never question the motives of your brethren; for as you judge them, God has declared you will be judged. Open your hearts to kindness, to the cheering rays of the Sun of Righteousness. Encourage kindly thoughts and holy affections. Cultivate the habit of speaking well of your brethren. Let not pride or selfish righteousness prevent you from making a frank and full confession of your wrong-doings. If you do not love those for whom Christ has died, you have no genuine love for Christ, and your worship will be as a tainted offering before God. If you cherish unworthy thoughts, misjudging your brethren and surmising evil of them, God will not hear your self-sufficient, self-exalted prayers. When you go to those who you think are doing wrong, you must have the spirit of meekness, of kindness, and be full of mercy and good fruits. Do not show partiality to one or more, and neglect other of your brethren because they are not congenial to you. Beware lest you deal harshly with those who you think have made mistakes, while others, more guilty and more deserving of reproof, who should be severely rebuked for their unChristlike conduct, are sustained and treated as friends."—The Review and Herald, March 12, 1895

Let's keep the outreach and working together in our hearts as we have shown we can, so that God may be glorified in us and what we do. Have a great month. Take time with God this summer in nature.

Love & Prayers,
Pastor Ballard

Double Chocolate Crispy Frozen Dessert Bars

It's a SummerTreat!!!

Vegan, gluten-free, no bake/raw

From "Oh, She Glows"

<http://ohsheglows.com/2014/05/27/double-chocolate-crispy-frozen-dessert-bars-vegan-gf-no-bake/>

Ingredients:

FOR THE CRUST:

- 2 cups rice crisp cereal (use certified gluten-free if necessary)
- 4 teaspoons unsweetened [cocoa powder](#)
- 2 tablespoons coconut oil, melted
- 2 1/2 tablespoons brown rice syrup or coconut nectar syrup

FOR THE FILLING:

- 1 1/2 cups raw cashews, soaked in water for at least 8 hours
- 1/2 cup [virgin coconut oil](#), melted
- 2/3 cup agave nectar or 3/4 cup pure maple syrup
- 2 teaspoons pure vanilla extract
- 1/3 cup cocoa powder or raw cacao powder
- 1/3 cup dark chocolate [chips](#), melted
- 1/2 teaspoon fine-grain sea salt, or to taste
- 1/2 cup toasted hazelnuts, for garnish
- Coconut Whipped Cream, for garnish (see link below)

Directions:

1. Place cashews in a bowl and cover with 1-inch of water. Let soak for about 8 hours until soft and plump.

2. Grab an 8-inch square cake pan and line it with 2 pieces of parchment paper, one piece going each way so it's easy to lift out.
3. For the crust: In a large bowl, add the rice crisp cereal and cocoa powder. Stir to combine. In a small pot, melt the coconut oil over low heat. Pour the oil and syrup onto the rice crisp and stir very well until combined. If the mixture seems a bit dry you can add another 1/2 tablespoon of syrup and stir again. Spoon the crust mixture into the prepared pan and smooth out. Grab a small piece of parchment paper and use it to press down the crust until packed and even. Place the pan in the freezer so the crust can set while you prepare the filling.
4. For the filling: Drain and rinse the soaked cashews. In a small pot, melt the coconut oil over low heat. Pour into a high-speed blender. Now add in the agave nectar or maple syrup and vanilla, followed by the cocoa powder, melted chocolate, fine grain sea salt, and drained cashews. Starting on low, blend the mixture until it comes together and then gradually increase the speed until the mixture is super smooth. If using a Vitamix use the tamper stick to get it going.
5. Remove crust from freezer and pour on all of the filling. Smooth it out with a spatula and then place the pan back in the freezer (uncovered is fine) for about 3 hours (or longer if desired) until the filling is firm to the touch.
6. Slice and serve chilled straight from the freezer with a dollop of [coconut whipped cream](#) and chopped hazelnuts.
7. Store leftovers in an air-tight container in the freezer for up to 3 weeks. I like to freeze the slices, then wrap them in tin foil, and place in a sealed glass container for maximum freshness.

Tips: If your blender is having a hard time blending the filling mixture you can try adding a bit more liquid sweetener or melted coconut oil to help things along. Adding a bit of almond milk might be an option too, but I wouldn't add more than 1/4 cup at

most. To make this recipe soy-free, use a soy-free chocolate such as Enjoy Life brand. Looking for a nut-free option for the filling? I haven't tested one for this particular recipe, but you might want to try out [this filling recipe](#) using an avocado-based filling (simply swap the almond milk for a nut-free milk and the **peanut butter for sunflower seed butter**).

Yield
15-18 small slices

Freeze time
3 hours

Prep Time
25 Minutes

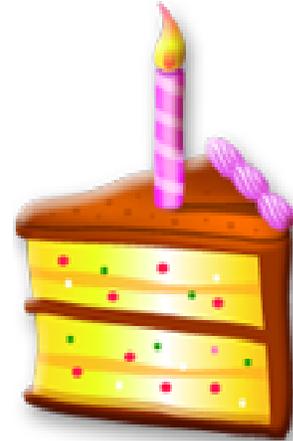
Cook time
0 Minutes



July Anniversaries



04 Reg and Karen Maas
08 Dan and Glenda Edgerly
16 Tom and Marlyn Rogers
31 David and Penny Ballard



July Birthdays

02 Owen Miller
04 Carolyn Lacy
05 Fatima Escamilla
06 Marcus Bradley
06 Rebecca Ortiz
07 David Carr
08 Jared Weakly
09 Nathan Bynum
10 Hannah Martin
11 Zachary Triplett
13 Joe Van Dyke
16 Miah Pollay
20 Laurie Bynum
20 David Otte
23 Leah Bernard
23 Claudia Little
23 Mayra Lopez
24 Larry Kokinos
25 Margaret Brown
30 Jovany Reyes
31 Marylee Brawdy
31 Ethan Miller

PATHFINDERS SUMMER

July 5, 2014 Going to the Mt. Adams area out of Trout Lake, WA. Brian McMillan's will be baptized, then caving at Dynamite Cave. Leave Newberg church at 8:30am.

July 13, 2014 Purple Hat Sunday. Leaving Newberg church at 9:30am. This is the special Open House: Knit-in (or Crochet) and Work Party, to help prevent Shaken Baby Syndrome. See the bulletin insert/announcement as well. All church members are invited to join the Pathfinders for this event! Special provision was made by moving the event to both weekend days, Sabbath, July 12th and Sunday, July 13th, to accommodate both Saturday and Sunday church keepers. Volunteering is from 10:00am – 4:00pm. The Pathfinders of Oregon and SW Washington have been involved in making purple hats, now this another way for us to reach out to others. I would like to have as many Pathfinders as possible participate on this day. Dress will be Class B dress uniform, (dress uniform, minus the sash). We should be back around 5:00pm.

Aug 12-17, 2014 Oshkosh, Forever Faithful Camporee, Oshkosh, Wisconsin!!! Less than \$2500 left to raise!!!

Sept 3, 2014 Pathfinder registration on this Wednesday evening, 7:00pm.

Sept 6, 2014 Hiking, place to be determined later.

There will be some Wednesday evenings added when we can spend two hours at a time on the train layout. I'd like to get it done this summer.