



The Vine & the Branches

March 2014

Let Jesus

When pressures build until you pop
When you would like for them to stop
When you're so tired that you could drop
Let Jesus bear your load
When you're so tense that you could snap
When you've been caught up in a flap
When you feel like you're in a trap
Let Jesus set you free
When you are cranky as a bear
When others do not seem to care
When you are tearing out your hair
Let Jesus give you peace
When you are running way behind
When you're almost out of your mind
When you are really in a bind
Trust Jesus for relief

Bob Gilmore

2-25-14

Something to be very, very thankful for: peace of mind that comes from Jesus.

“Don't worry about anything; instead, pray about everything. Tell God what you need, and thank him for all he has done. Then you will experience God's peace, which exceeds anything we can understand. His peace will guard your hearts and minds as you live in Christ Jesus.” Philippians 4:6,7

Happy March, dear church family!

Karen Maas, 2013-14 editor

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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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From the Pastor's Keyboard:

Dear Church Family,

Here we are again at a start of another month. Our family has been through a lot over the past years with the accident that my wife had a few years ago. We are finally finishing up the insurance stuff. The insurance company claim investigation was long, tedious, and very thorough. We waited for the verdict to come...would they pay the bills or not? I am reminded of the Judgment that is against us and how we have an advocate. Jesus does not defend us, but stands in our place. Get that, He stands in our place. He puts Himself in harms way for you and me. Listen to this quote from Ellen White.

He is our substitute and surety; He stands in the place of humanity, so that He Himself is affected as His weakest follower is affected. Such is the sympathy of Christ, which never allows Him to be an indifferent spectator of any suffering caused to His children. Not the slightest wound can be given by word, spirit, or action, that does not touch the heart of Him who gave His life for fallen humanity. Let us bear in mind that Christ is the great heart from which the lifeblood flows to every organ in the body. He is the head, from which extends every nerve to the minutest and remotest member of the body. When one member of that body with which Christ is so mysteriously connected, suffers, the throb of pain is felt by our Saviour. {WM 23.2}

What a God we serve. If Jesus does this for us, then we owe Him a debt of gratitude. Next time we are tempted to feel like God does not care, or that I wonder does God have our back, or we think life is too hard, or we feel self-righteous, stop and think about Jesus. He is our all in all.

Have a great month. May God's blessings rain down upon you.

Love & Prayers

Pastor Ballard

Whole Wheat Vegan Pizza with Caramelized Onions, Figs, and Arugula

www.onegreenplanet.org

A fancy pizza! ☺ No, I haven't baked it – yet-but can already tell it'll be a treat!

Ingredients for the crust:

- 1 tsp. agave nectar
- 1 1/2 tsp. active dry yeast
- 1/2 cup warm water
- 3/4 cup whole wheat flour
- 1/2 cup all-purpose unbleached flour
- 1/4 tsp. salt
- 1 tsp. dried thyme (optional)

For the roasted garlic:

- 2-3 heads garlic, tops sliced off and loose "paper" removed
- 1 tbsp. extra virgin olive oil

For the figs:

- 1 cup fresh figs, stems removed and sliced in half
- 1 tsp. maple syrup
- 1 tsp. balsamic vinegar
- salt & pepper, to taste

For the onions:

- 2 onions, thinly sliced
- vegetable broth
- 1 tbsp. soy sauce

Make the roasted garlic:

1. Wrap the garlic heads in foil and bake at 425F for 45 minutes to one hour, or until the garlic is very soft and buttery. You don't need oil to do this, by the way.
2. Let cool completely before removing the paper and/or squeezing the roasted heads into a small bowl.
3. Add 1 tbsp. olive oil and mash well with a fork. Set aside.

Make the pizza dough:

1. Dissolve agave nectar and yeast in 1/2 cup warm water in a large bowl; let stand 5 minutes.
2. Add flours, salt and thyme (if using) to the yeast mixture and stir until a soft dough forms.

3. Turn dough out onto a lightly floured surface and knead for a few minutes. Add a little flour as you knead, but just enough to keep the dough from sticking to your hands.
4. Place dough in a medium-sized bowl coated with cooking spray. Cover and chill for one hour or more. It will rise slightly in the refrigerator – but this chilling plus the single rise is what makes for a thin – and a quick crust.

Prepare the figs:

1. In a small bowl, combine the figs, maple syrup, vinegar and salt and pepper.
2. Stir well to make sure the figs are coated. Set aside.

Make the onions:

1. Pour about 1/4 cup vegetable broth or water into a large skillet and heat on medium.
2. Add the soy sauce and the onions and stir now and again, letting the liquid cook off before adding more. Cook low and slow – caramelizing takes some patience. Stir and keep adding small amounts of liquid until the onions are a nice golden color and become extremely soft.
3. Now add the figs and let cook for about 5 minutes. You should have a nice, sticky mess of onions and figs. Take them off the heat and set aside until ready to assemble and bake the pizza.

Assemble the pizza:

1. Place a pizza stone on a rack that has been positioned in the middle of the oven.
2. Preheat the oven to 500F. Line the underside of a baking sheet with parchment paper (if you don't have a pizza stone, you can bake directly on this; otherwise, use the baking sheet/parchment to help you transfer the pizza to the stone).
3. When the oven nears 500F, remove the dough from the refrigerator and roll out to about 13". Place the dough on the prepared baking sheet and gently pat the dough out to flatten it. Using a fork, prick the dough all over so that the crust doesn't get "blisters" as it bakes.

4. Spread the roasted garlic paste all over the pizza and slide the dough onto the stone and bake for 5 minutes.
5. Carefully remove the pizza and place on a heat-proof surface (I transfer it back to the baking sheet). Spread the onion/fig mixture over the pizza and return to the oven for another 5 minutes, or until the crust is browned and crispy. Remove the pizza and transfer it to a cutting board (one that won't melt...) and add a handful or two of fresh arugula. Slice and serve.



March Anniversaries

15 Matthew & Elizabeth Yates



March Birthdays

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|----|-------------------|
| 1 | Ruby Hines |
| 1 | Mignon Nielson |
| 3 | Connie Cook |
| 3 | Alan Thatch |
| 4 | Mel Krause |
| 6 | Tony Vilorio |
| 7 | Bobby Auvil |
| 11 | Naomi Sosa |
| 12 | Sarah Nielson |
| 13 | Fran Cady |
| 14 | Harriett Zook |
| 16 | William Brown |
| 19 | Kristi Karkov |
| 20 | Brenda Kokinos |
| 20 | John Kokinos |
| 20 | Jon Mahurin |
| 20 | Thomas Mahurin |
| 21 | Cody Alexander |
| 22 | Violet Keightley |
| 23 | Brandon Sattler |
| 24 | Laura Maas |
| 25 | Carol Sherman |
| 26 | Lovina Daniels |
| 26 | Marcelino Ventura |
| 27 | Samantha Kokinos |
| 29 | David Cate |

Newberg Pathfinders!!!

The Pathfinders have committed themselves to participating in activities and Pathfinder classwork to be able to go to Oshkosh. They are working hard! Other ways to support the Newberg Pathfinders are:

Direct donations – on the tithe envelope, direct donations can be taken by designating Pathfinders Oshkosh on the donation line.

Bottles/Cans – bottles and cans that get the deposit can be donated in the Fellowship Hall. Please be sure they are bottles that get the deposit, for many of the water bottles and sports drinks do NOT get the deposit, and instead should be recycled with your garbage procedures. Please don't crush the cans/bottles, for the machines need to read the bar codes to count for the deposit.

Printer cartridges – used printer cartridges can be donated to Pathfinders. We have access to recycling and getting funds for them.

Yard/garden/household projects – if you have projects that you'd like help with, please contact a Pathfinder leader to work out how we can help you for Oshkosh donations!

Look for the donation "thermometer" to know what is still needed!

