

# Inspire Uplift Renew

SEPTEMBER 2008

As many of you know, quite a miracle has taken place in our family this summer. I hadn't given up on God hearing my prayers and seeing my tears for the past six years. I didn't know if He was saying, "No" to my request or just, "Wait." So I was just waiting. But I *wanted* a "Yes," and right away! God works in mysterious ways; He sees the end from the beginning and I only see the small space of time I am in. It's so hard to really give God my plans and say, "OK God, here is my heart's desire, You know what best for me and I give it to You. Your timing is best and I trust You completely." That's much easier to say than do, but once I do it--what freedom I experience! I can't say I walked in that faith perfectly over the past six years, but that was often my heart's cry.

It's so wonderful to be able to give your life to a God who knows you, created you, and loves you so unbelievably much that He would send His one and only Son to die a horrible death on the cross so you can live forever with Him in eternity! When we look at it that way, we realize that God does know what's best for us and we have to align our will with His. He doesn't expect us to do it all on our own; He is waiting to hear us ask Him for help. Just remember how much He loves us!

Last month, I wrote about giving our dreams to God. I asked you to give them all to Him, the big and the small! Over the past six years I have been giving my dream of having another child to God. The unknown is so hard to deal with, and I wasn't totally patient the whole time; I kept asking if I was only going to have one child or would God bless us with another? The miracle is that I am finally pregnant! I almost can't believe it, and I am so grateful to God for hearing my dream and saying, after so many years, "Yes, Sheri, I heard you and here is the answer to your heart's cry." My answer to Him is, "Thank you, thank you, thank you God!"

*Sheri*

## Stargazer Lily

By Helen Martin

Once, when I was a brand new Christian, I was in a fabric store to buy the material to make a dress. (Yes, there was a time when I actually sewed!) I kept being drawn to a very vibrant pink knit, but I hesitated. I was new to the idea of dressing to please Him and didn't know if that shade would draw too much attention my way. I stood there, sort of stuck, while pondering, "It can't be this one, can it?" I'll never forget the answer that was immediately impressed upon my heart, in words that were crystal clear:



*"I have many flowers in my garden, and some of them are brightly colored."*

He created me on purpose, with my personality and my "color." It was His doing and His

intention. I needed sanctification, of course, and that work continues in earnest, but in the end I'll probably never look like a calla lily, or a gardenia. And at the beginning of that process, He let me know that that's not just "OK" with Him; that's what He wants!

Too many times since then I have succumbed to the temptation to apologize for who I am. Too often I second-, third-, or fourth-guess what others think of me, without first thinking about what He said is the truth about me.

In His Word, He identifies me as His own; at the fabric store, He called me His flower. I want to *experience* that identity in all the freedom and fullness and living color that He has always intended to be in and around me.

### *Inside...*

- ♦ Getting to Know You: Irene Burbul!
- ♦ A Box of Green Beans
- ♦ Herbed Chicken recipe

## Getting to Know You: Irene Burbul

- 1. How many children do you have?** Jocelyn who is 2 years old and Ari who was born on July 21st.
- 2. When were you born and where?** I was born in St. Paul on June 26, 1976.
- 3. How long have you been coming to Redeemer?** I started coming here when I started college which was about 15 years ago.
- 4. How did you meet Josh and how long have you been married?** I met Josh in college and we dated 3-4 years before we got married.
- 5. What is your testimony?** I grew up Catholic and I lived my life doing what was right but I didn't know about salvation or about a relationship with Christ. My dad became a Christian first, then my sister and she was witnessing to me. I was depressed as a teenager and I saw the joy my sister had. I knew I wanted that so when I was 17, I asked Jesus into my heart.
- 6. What are your hobbies?** Baking, decorating, and collecting ideas about decorating, shopping, hanging out with friends and going out for coffee, walking around the lakes and reading, although I don't read as much as I would like to.
- 7. What are your God-given talents?** Hospitality (being a host, sharing and baking) and being a talented mother.
- 8. What is your occupation?** A full time mother and a part time marriage and family therapist.
- 9. What is one of your pet peeves?** The way my husband drives. He drives really slowly; he drives below the speed limit and he is not a very attentive driver. But he has never had an accident!
- 10. What is your favorite -**
  - Movie-** The Shawshank Redemption and Oceans 11
  - Color-** Pink (for right now!)
  - Verses-** Jeremiah 29:11 and Phillipians 4:8
  - Song-** You are my All in All
  - Food-** Cheeseburger and Chocolate
- 11. Share a tradition your family has at Christmas -** We get together with my family and share a meal and take turns opening gifts. I would like to start a tradition with Josh and our 2 kids for the holidays, such as reading the Christmas story.
- 12. Is there a ministry on your heart?** The importance of raising my children for Christ.
- 13. Check out a favorite recipe of Irene's on the back page of this issue!**



## Blogroll

Here are some websites and blogs that you may want to check out:

### Bible Resources

biblegateway.com  
edginet.org/mcheyne/calendar.php  
(reading schedule)

### Blogs From Godly Gals

susielarsonblog.typepad.com  
lysaterkeurst.blogspot.com  
www.beesweet.com/blog  
audreycaroline.blogspot.com  
(Warning: The last one *will* make you cry.)

### Money Management

crown.org  
debtproofliving.com  
moneyrulesdebtstinks.com

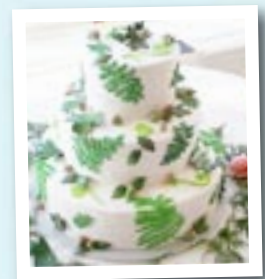
### Home Organization

flylady.net

### Recipes

recipezaar.com  
allrecipes.com

## September Birthdays & Anniversaries



1 Kay Vorwerk  
10 Martha Goldsmith  
15 Bernie & Kathy Reck  
16 Jason & Karissa Reck  
18 Ken & Helen Martin  
20 Betty Daley  
30 Karen Voy

## A Box of Green Beans

By Jennifer Loucks

Are you a worrier? Do things you can't control keep you up at night? When I was lying in bed with my latest worry keeping me company I wondered, when did I start worrying? Have I always worried? Then I remembered my first worry.

Several days before my seventh birthday, our neighbor brought over a present for me in a white box and boy was I really excited. My mom put it up on the top of the refrigerator and I must have asked her a hundred times if I could open it. Finally, in a moment of sheer desperation, she said, "I don't know why you want it so bad; it's just a box of green beans!" and then she walked away. Green beans! No! I hate green beans! As I stared up at that white box the worries began. Was it big enough for green beans? What if she put other vegetables in it? What if my mom made me eat them all?

For the next three days I worried about that box and the green beans. Finally it was time to open my presents and my mom brought the box down and carried it over to the table. As I was panicking I thought, maybe if I don't open it then I won't have to eat them! I told my mom I didn't really want it and maybe she could give it to someone who didn't have a present, but she made me take the box and open it up. Slowly I pried the lid up and anxiously looked for the color green. Instead of green I saw pretty colors of pink, purple and blue. The entire box was filled with candy jewelry!

Since that white box, worry has been a companion of mine. Of course I've tried to run from it, ignore it and hide from it under busyness; however, in the middle of the night I can find no escape from the box of new worries. Sometimes the box has financial worries, health worries, "what if" worries, and the worst one of all--children worries.

That night as I lay in bed with my companion (the box of worries), thinking about that first worry, I thought of an old chorus:

*Why worry when you can pray? Trust Jesus He'll lead the way.*

*Don't be a doubting Thomas, rest fully on His promise.*

*Why worry, worry, worry, worry when you can pray!*

I began to wonder about God's promise and I turned on my light and began to search my Bible for an answer. I found Matthew 6:25-27 and 34. "...do not worry about your life... Look at the birds of the air; they do not sow or reap or store away in barns, and yet your heavenly Father feeds them. Are you not much more valuable than they? Who of you by worrying can add a single hour to his life? Therefore do not worry about tomorrow, for tomorrow will worry about itself. Each day has enough trouble of its own."

Today the box is still full of things that I cannot control or fix; things that are hard and terrifying. I don't know what is in your box today but I know what God wants us to do with it--give that box of worries to Him and get on with serving Him.

*Lord, I worry a lot! Worry consumes my time and energy. Forgive me Lord. I forgot that you are the King of kings and the Lord who cares for the birds of the air. I trust in your promise to take care of me and my family. Take this worry and the fear it brings with it Lord. I lay them all down at the foot of your cross. Help me to use my time to serve you. Amen*

## All Things New

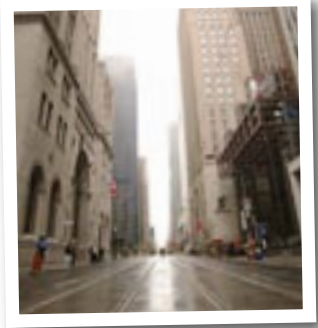
Here's an awesome passage from *Christ the Tiger*, by Thomas Howard:

*I tell you of the world for which this world groans and toward which it strains. I tell you that beyond the awful borders imposed by time and space and contingency, there lies what you seek.*

*I announce to you life instead of mere existence, freedom instead of frustration, justice instead of compensation. For I announce to you redemption.*

*Behold I make all things new. Behold I do what cannot be done. I restore the years that the locusts and worms have eaten. I restore the years which you have drooped away upon your crutches and in your wheel-chair. I restore the symphonies and operas which your deaf ears have never heard, and the snowy massif your blind eyes have never seen, and the freedom lost to you because of calumny and the failure of justice; and I restore the good which your own foolish mistakes have cheated you of.*

*And I bring you to the Love of which all other loves speak, the Love which is joy and beauty, and which you have sought in a thousand streets and for which you have wept and clawed your pillow.*



# Herbed Chicken Breasts with Tomatillo Salsa and Queso Fresco!

A Recipe from Irene Burbul

## Chicken:

3 (1 oz) slices white bread  
4 (6 oz.) skinless, boneless chicken breast halves  
1/2 t. salt  
1/2 t. ground cumin  
1/4 t. ground red pepper  
1 large egg, lightly beaten  
1 T. olive oil  
1/2 c. (2 oz) crumbled queso fresco cheese  
Cilantro sprigs (optional)  
Lime wedges (optional)

## Salsa:

2 quarts water  
1/2 lb. pound tomatillos (about 10 small), husks and stems removed  
1 garlic clove  
1/2 to 1 serrano chile  
1/2 c. chopped fresh cilantro  
1/4 coarsely chopped onion  
1t. fresh lime juice  
1/4 t. salt

## Directions

1. Preheat oven to 350 degrees
2. To prepare salsa, bring water to a boil. Add tomatillos, garlic, and chile, cook 7 min. Drain and rinse with cold water. Combine tomatillos, garlic, chile, chopped cilantro, onion, lime juice and 1/4 t. salt in a food processor or blender; pulse 4-5 times or until coarsely chopped. Set aside.
3. To prepare chicken, place bread in a food processor, and pulse 10 times or until coarse crumbs measure 1 1/2 c. Arrange crumbs on a baking sheet; bake at 350 degrees for 3 minutes or until lightly browned. Cool completely.
4. Place each chicken breast between 2 sheets of heavy duty plastic wrap; pound to 1/2 inch thickness using a meat mallet or rolling pin. Combine 1/2 t. salt, cumin and red pepper, sprinkle evenly over chicken.
5. Place breadcrumbs in a shallow dish. Place egg in another shallow dish. Dip chicken in egg, dredge in breadcrumbs.
6. Heat oil in a large nonstick skillet over medium high heat. Add chicken, cook 4 min. a side or until done. Top chicken with salsa, and sprinkle with queso fresco cheese. Garnish with cilantro sprigs and lime wedges if desired.



## Cool Water Ministries' September Calendar



**Tuesday, September 2**  
Remember to do your self-check!

### Saturday, September 6

*Twins Game and Matthew West*  
Twins play the Detroit Tigers at 2:55, concert to follow tickets \$13 (sign up by Aug. 31!)

### Friday, September 12

White Cross, 10 am to noon

Looking ahead...

### November 1-2

Minnesota LaCrosse  
Fall Women's Retreat

## Register Now For the Women's Fall Getaway!

Saturday & Sunday, Nov. 1 & 2, 2008

**Location:** Radisson Hotel & Conference Center, Plymouth, MN. A new, convenient location with great amenities!

**Speaker:** Carla Barnhill, former editor of *Christian Parenting Today*, author of *The Myth of the Perfect Mother*.

**Estimated Cost:** \$100 (at 3 per room). Includes 2 fabulous meals, breakout sessions, one night in a lovely hotel, and time to laugh, play, make & rekindle friendships, learn, relax, and explore. (Dining out on the town Sat. evening, not included.)

**Registration:** Sign up now in our church office.

Hosted by our fellow North American Baptist church, ElmCreek Community Church.