



The Acmar Soul Miner

Searching for wisdom
As for hidden treasures...
For the Lord gives wisdom



Acmar United Methodist Church January 2022 Vol. 23 Issue 1 Acmar Post Office

"Twinkle, Twinkle, Little Star"

"Twinkle, Twinkle, Little Star" is an English lullaby. Its lyrics, a poem by Jane Taylor, capture the wonder of God's universe where stars hang "up above the world so high."

In the rarely published later stanzas, the star acts as a guide: "As your bright and tiny spark lights the traveler in the dark."¹

Jane Taylor's poem, "The Star," was first published in 1806 in *Rhymes for the Nursery*, a collection by Jane Taylor and her sister Ann.

The melody is from the 1761 French tune, 'Ah! Vous dirai-je, maman' ('Oh! Shall I tell you, Mama') also a popular children's song. It is usually in C major for 'Twinkle Twinkle', and the tune is heard in other children's songs including 'Baa Baa Black Sheep'.

The five verses of the poem are as follows:

Twinkle, twinkle, little star,
How I wonder what you are!
Up above the world so high,
Like a diamond in the sky.

When the blazing sun is gone,
When he nothing shines upon,
Then you show your little light,
Twinkle, twinkle, all the night.

Then the trav'ller in the dark,
Thanks you for your tiny spark,
He could not see which way to go,
If you did not twinkle so.

In the dark blue sky you keep,
And often thro' my curtains peep,
For you never shut your eye,
Till the sun is in the sky.

'Tis your bright and tiny spark,
Lights the trav'ller in the dark,
Tho' I know not what you are,
Twinkle, twinkle, little star.²

A star twinkling in the sky up above the world so high caught the attention of wise men from the East. They arrived in Jerusalem saying,

"Where is He who has been born King of the Jews? For we have seen His star in the East and have come to worship Him."

(Matthew 2:2)

When King Herod inquired of the chief priests and scribes where the Christ was to be born, they said the prophet wrote, "in Bethlehem."

The wise men departed; and behold, the star which they had seen in the East went before them, till it came and stood over where the young Child was.

When they saw the star, they rejoiced with exceedingly great joy.

And when they had come into the house, they saw the young Child with Mary His mother, and fell down and worshiped Him.

And when they had opened their treasures, they presented gifts to Him: gold, frankincense, and myrrh. (Matthew 2:9-11)

In Philippians 2:15-16, Paul challenges believers to be pure as they "shine ... like lights in the world" while offering the good news of the gospel to all around them. May we "twinkle, twinkle like stars in the sky."

¹Our Daily Bread 90-Day Introductory Edition. Grand Rapids, MI: Our Daily Bread Ministries. Day 36, "Twinkle" by Elisa Morgan.

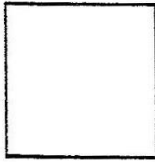
²Rosie Pentreath. Classic FM.
<https://www.classicfm.com/discover-music/twinkle-twinkle-little-star-lyrics-composer-history/>

Children's Camp

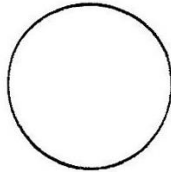
Gospel Light's Big Book of Kindergarten Puzzles.

Puzzle 33

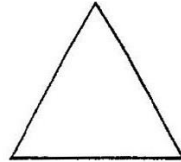
Trace each shape with your finger and say its name.



square



circle

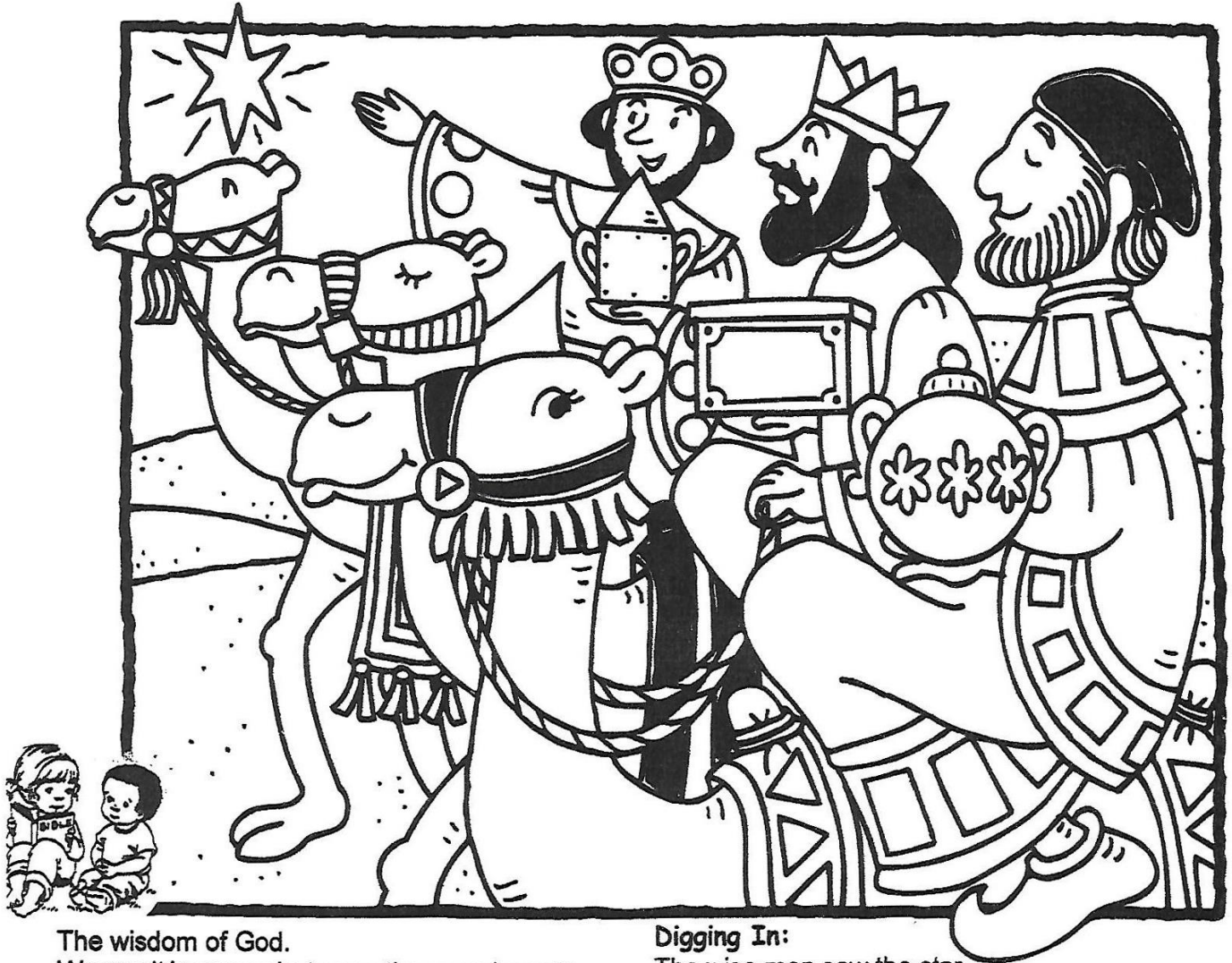


triangle



rectangle

Find each shape in the picture. Color each shape a different color.



The wisdom of God.

We see it in verses but sometimes we have to dig to uncover the meaning.

Look Here:

Wise men from the East came to Jerusalem, saying, Where is He who has been born King of the Jews? For we have seen His star in the East and have come to worship Him. (Matthew 2:2)

Digging In:

The wise men saw the star.
They rejoiced with exceedingly great joy.
The star went before them.
The star stood over where Baby Jesus was.

They saw the young Child with His mother.
The wise men fell down and worshiped Him.
They open their treasures and gave Him gifts.
The gifts were gold, frankincense, and myrrh.

The Acmar Community Quilt

Winter days remind us of comfort food we enjoyed growing up with recipes passed down to some of the good cooks in Acmar. Here are just a few more favorites from our "Food for the Soul" cook book.

Betty Wilson's Salmon Patties

1lg can salmon 1/4c flour 1 lg egg 1 tsp baking powder Salt & Pepper to taste.

Drain salmon and place into a large bowl. Remove the bones. Stir in egg, flour, baking powder, salt & pepper. Mix well. Roll into balls or drop by spoonful into hot oil in a skillet. Brown on each side and drain. You can also add onion into the mixture for variation.

Dot Barefoot's Chicken Casserole

2 c chopped, cooked chicken 2 c. cooked rice 1 c chopped celery 1/4 c chopped onion 1 T lemon juice 1/4 c mayonnaise 1 10oz can cream of chicken soup 1 10 oz can cream of mushroom soup 1/2 stick butter Salt & pepper to taste

In a large bowl, mix all ingredients but half of the butter together. Pour mixture into a greased baking dish. Use the other half of butter to top the casserole. Bake at 350 ° for 30 - 40 minutes.

Sis Bosworth's Cornbread

1 1/2 c self-rising cornmeal 1/2 c self-rising flour 1 tsp sugar 1/2 tsp oil 1/2 tsp sprinkles of meal 1/2 T oil Buttermilk & milk

In a large iron skillet, add 1/2 tablespoon of oil and sprinkle 1/2 teaspoon of meal into it. Heat in a 400° oven. While skillet is heating, mix corn meal, flour, sugar, and oil and add buttermilk and milk to thin the batter. Pour the batter into the hot skillet. Bake in the 400 ° oven for 20 minutes. (If not brown on top, you can broil for a couple of minutes until brown.)

Nellie Gooch's Buttermilk Biscuits

2/3 c cultured non-fat buttermilk 1/3 c vegetable shortening 1 3/4 self-rising flour

Put buttermilk and shortening into mixing bowl. Sift and measure flour. Mix in 1 1/2 c Spread remaining flour onto wax paper. Dump on dough and gently knead in flour. Press dough until 1/4 to 1/2 inch thick. Dip bottom of a biscuit cutter in flour and press into dough. Place the cut biscuits onto ungreased baking sheet. Bake in pre-heated oven at 450° for 10 to 11 minutes. (A 2 1/2 inch cutter makes about 13 biscuits.)

Elma Turner's Squash Croquettes

2 lbs squash 1 lg onion grated 2 c fine bread crumbs 1 c cornmeal 2 eggs 2 tsp salt 1 tsp pepper

Chop squash and cook in a small amount of water until tender. Drain, and then mash all ingredients except cornmeal together. (You may add more bread crumbs if needed to handle.) Form into oblong croquettes and roll in cornmeal. Fry in deep fat until golden brown. Drain

Bernice Miller's Cranberry Salad

1 pkg cranberries 2 c finely diced celery 1 1/2 c red grapes quartered 1 1/2 c sugar 1 c nuts 3/4 c crushed pineapple 1 pkg lemon jello

1 pkg raspberry jello 2 c boiling water

















Drain pineapple and save liquid. Grind cranberries. Add sugar. Mix jello in boiling water and then 1 c cold water (include pineapple juice.) Mix cranberries, celery, grapes, nuts, pineapple and jello mixture. Refrigerate.

A.B. Turner's Chicken Pie

2c chopped chicken 1 can cream of chicken soup 2c chicken broth 3 sliced boiled eggs 1 sliced carrot 8oz English peas 1c milk 1 stick butter 1c self-rising flour

Mix chicken, soup, eggs, carrot and peas. Pour into a 9x13 buttered baking dish. Mix milk, butter, and flour and pour over the chicken mixture. Bake at 400 ° for 45 minutes

January 2022

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Audio Sermon Podcasts on Acmar Website	Soul Miner Newsletter on Acmar Website in the Gallery					1  NEW YEAR'S DAY
2  CHURCH 9 am EPIPHANY SUNDAY	3	4	5  MCA 3-5 p White's Chapel	6  EPIPHANY OF THE LORD	7  Zac Goodner	8
9  CHURCH 9 am	10	11	12  Donna Jeani Navert	13  Moody BINGO 10 a Scott Skinner Sonja Baker	14  Marsha Ramsden	15
16  CHURCH 9 Gudrun Rominger Tamm	17  MARTIN LUTHER KING JR DAY	18  Karen Byers	19  MCA 3-5 p White's Chapel David Wimberly	20	21	22
23  CHURCH 9 Grace Howard	24	25	26  Sharon Turner	27	28	29
30  CHURCH 9 Sp. Offering MCA	31	MCA (Moody Challenged Adults) / Kiwanis Aktion Club is a social service club. We will receive a special offering for the club on Sunday, January 30.				

Soul Food for January

Mon., January 3
 Tue., January 4
 Wed., January 5
 Thur., January 6
 Fri., January 7
 Sat., January 8

Isaiah 43:1-7
 Psalm 29
 Acts 8:14-17
 Luke 3:15-17, 21-22
 1 Kings 19:9-18
 John 6:5-13



Food for the Soul

Mon., January 10
 Tue., January 11
 Wed., January 12
 Thur., January 13
 Fri., January 14
 Sat., January 15

Isaiah 62:1-5
 Psalm 36:5-10
 1 Corinthians 12:1-11
 John 2:1-11
 Luke 22:54-62
 John 20:24-29

Mon., January 17
 Tue., January 18
 Wed., January 19
 Thur., January 20
 Fri., January 21
 Sat., January 22

Nehemiah 8:1-10
 Psalm 19
 1 Corinthians 12:12-31a
 Luke 4:14-21
 John 4:4-26
 2 Corinthians 12:1-10

Acmar UMC / P.O. Box 85 / 4107 Old Acton Road
 Moody, AL 35004 Phone: 205 640 4325
 Moody Crossroads / Intersection Hwy. 411/Cty. 10
 Take Cty. 10 W. (Park Ave.) toward Trussville;
 Travel 1 mile; Right on Acmar Rd; travel 2 miles;
 Left onto Old Acton Rd.; Church is on the left

Mon., January 24
 Tue., January 25
 Wed., January 26
 Thur., January 27
 Fri., January 28
 Sat., January 29

Jeremiah 1:4-10
 Psalm 71:1-6
 1 Corinthians 13:1-13
 Luke 4:21-30
 James 3:9-18
 Ecclesiastes 3:9-13

Mon., January 31
 Tue., February 1
 Wed., February 2
 Thur., February 3
 Fri., February 4
 Sat., February 5

Isaiah 6:1-8
 Psalm 138
 1 Corinthians 15:1-11
 Luke 5:1-11
 Proverbs 3:5-6
 Psalm 147:1-11