



The Emanuel Light

November 2020

Mission Statement: "We lovingly connect people to God by nurturing the Christian faith in all God's children"

Matthew 10:28—"Don't be bluffed into silence by the threats of bullies. There's nothing they can do to your soul, your core being. Save your fear for God, who holds your entire life—body and soul—in his hands."

A Prayer to Be Known as a Jesus Follower

by Maggie Meadows Cooper*

Lately my heart has been hurting for so many people. The state of our country is overwhelming. It leaves many of us wondering what to say, what to do, and how to be helpers. The specifics of those things, I can't answer. But I do know one thing.

In Acts 4, Peter and John were arrested for healing a crippled man and then preaching about Jesus. But when they were brought before the council, they never backed down. They stood strong for Jesus (and did not back down.) ... The members of the Council were amazed when they saw (their) boldness, for they could see that they were ordinary men with no special training ... They also recognized them as **men who had been with Jesus**. (Acts 4:13)

I'm as ordinary as they come, I have no special training ... just a longing to share the Lord with others. But it is hard. It doesn't come naturally. I care what people think, too much sometimes. I don't want to be the weird one. There are times I push through and put it out there. But there are more times (when not) ...

My prayer is that even when I fail at being bold. Even when I don't share like I should. That those around me can still tell that I have been with Jesus. ...

Many times believers don't share the Gospel in words. They share it with bold actions that resonate louder than many words ever could. ... a few areas to focus on:

1. **The way you love people**—not just the ones who you're supposed to love. Not just the ones who love you. I'm talking about the ones you don't know. ... Love people well. And pray they see Jesus instead of you.



(continued on next page)

(Continued from Front Page)

2. Show grace (giving someone what they don't deserve) and mercy (not giving someone what they do deserve) - people make mistakes every day, they mess up your order in the drive-thru line. They snap at you for no reason. ... It would be easy to (complain to management), post things on social media, (perhaps snarl right back at them) ... (But waitdon't do it! In this moment, Grace is needed and the Lord will help you to give it—all you have to do is ask Him to help you!)

“For it is by grace you have been saved, through faith—and this is not from yourselves, it is the gift of God—not by works, so that no one can boast.”

3. Forgive, forgive, forgive—many times you are not in the wrong. Forgive anyway. Many times, the other party doesn't deserve it. Forgive anyway ... and feel a peace in your soul that free from the burden of grudges and a huge list of wrongs that will weigh your mind, body and spirit down. Do it because Jesus would, and He will help you.

Prayer:
Dear Jesus,

I may not have the perfect words. I may not know exactly what to do to help. But in all situations, help me to love people well, give grace and mercy abundantly, and forgive without reservation. Use my life to help plant seeds that You can use for Your glory. Let me be known as a Jesus follower. ... More than anything, I want to be known as someone who has been with You. In Your Mighty Name, Amen

(* The above article is excerpted from One Place: Bible Verse of the Day-Wednesday, October 28, 2020.)



Recipe Corner

Alton Brown's (Dried-fruit) Fruit Cake uses dried-fruit not candied fruit

1 c **golden raisins**
1 c **currants (or regular raisins)**
½ c dried **cranberries**
½ c dried **blueberries**
½ c dried **cherries**
½ c dried **apricots**
1 **lemon zest**, chopped
1 **orange zest**, chopped
¼ c **candied ginger**, chopped

Combine together



1 c **golden (dark) rum***
1 c **sugar**

Add – let sit overnight (12 to 24 hours)

In a non-reactive pot add the fruit mixture

5 oz **unsalted butter** (1 ¼ sticks)
1 c **unfiltered apple juice**
4 **whole cloves**, ground
6 **all spice berries**, ground
1 tsp **cinnamon**
1 tsp **ginger**

Add to the fruit
Bring to a boil, stirring often
Reduce heat
Simmer for 5-10 minutes
Remove from heat
Let **cool completely** to room temp

Preheat oven to 325 degrees – place a roasting pan of **water** on the **bottom rack** of oven during baking

1 ¾ c **flour**
1 ½ tsp **salt**
1 tsp **baking soda**
1 tsp **baking powder**

Combine dry ingredients
Sift them into the fruit mixture-sifting is important
Quickly bring batter together with a large spoon

2 **eggs**

Stir in one at a time until completely integrated

1 c **toasted pecans** – broken

Fold in

Spoon into a **10-inch non-stick loaf pan** – **bake for 1 hour** (do not open oven for at least **50 minutes** and then only to see if cake is done with a toothpick – (if it comes out clean, it is baked, and if not, bake another 10 minutes).

Remove from oven, **cool** on rack or trivet.

Baste or spritz with **Brandy*** (I like Apricot Brandy) and let **completely cool** before removing from pan

When completely cool, **seal** in a tight sealing container, or wrap tightly in layers of plastic wrap or foil.

Check every couple of days, feel cake and if dry, **spritz** with brandy doing this for **2 weeks** – this enhances the flavor considerably.

* If you want a **non-alcoholic** Fruit cake – use **Grape Juice** (Welsh's Concord Grape Juice works well) in lieu of the Brandy and Rum.

NOTE: Many years ago I asked Cat/Lori for a Fruit cake recipe that didn't use that (to me) yukky candied fruit. She sent this one and I have made it often. People have liked it even though they may or may not have enjoyed "Grandma's Fruit Cake" versions.



November Reflections 2020—Why I don't iron anything, anymore!-by Jeannie

Mom came home one day, all excited, saying that she had bought something I was really going to love. (Sure, Mother!) There it was in the basement, a big, large metal, white boxy thing. As she lifted the top off, I had my first look at the Beast But what in the world was it???

Beast was an Ironrite Mangle (right there, I had to ask, why did they make a machine that was to iron wrinkles and call it a "mangle?") Apparently, it was invented/ marketed in the late 1930s and became popular in the 1950's. Why? Well .. because we ironed everything! I mean everything. You did not want to stand too still in one spot or someone just might take an iron to you if you looked ... (horrors!) "wrinkled."

Initially, we learned (were indoctrinated) to iron at a young age on undershirts (Tee shirts today) – that way when you messed up and got a crease in the fabric ... or scorched it (because you didn't move the very hot iron fast enough) ... a wrinkle would be covered up because you would be wearing another shirt over it anyway. We then moved on to pillowcases, sheets, etc.—remember there was no wash and wear then. Once ironing skills were perfected we ironed all clothing worn, outer and underwear. A saving grace was we were poor and did not have that many items of clothing. An especially "fun time" was ironing my "crinoline" (or "stiff") slips for under my "Poodle Dog" skirt ... these were starched very stiff and if you didn't iron them smooth, they got your attention when you had to sit down on them!



Shirts and blouses had a lot of intricacies and the collar must always be perfect, but jeans were the most difficult. No polyester, strictly heavy duty, 100% cotton that you had to use a very hot ...hot iron. Also, when ironing jeans you had to match the leg seams and make a PERFECTLY straight, sharp crease down the middle of the leg. If your creases were off, you were considered "wrinkled!" I hated ironing jeans!

After the clothes were washed and dried, you "sprinkled" them with water – usually using an old soda bottle with a "sprinkle" head on it. After re-wetting the clean clothes, you rolled them up tight and often put them into a plastic bag for a few hours to get damp enough to iron ... in the summer we put them in the refrigerator so they wouldn't mildew and you had to start the process all over. Many a man's disappointment in scouring the refrigerator for a snack would spy the plastic bag thinking it was food, only to learn it was his work shirt waiting to be ironed!

Back to the Mangle. I got the instruction book out, turned the Beast on and immediately got my first of a zillion burns from it. In time, Mother was right, I learned to love the Beast. With experience I could do all of the ironing in ¼ the time.

Unfortunately, not all of the ironing could be done on the Beast and that is when my Nemesis came into play. *Nemesis* was a homemade ironing board, made, probably 900 years ago by a relative who was a mad, folding, engineer genius.



Nemesis was longer and narrower, moving it was difficult. It was over 6-foot-long with this maze of legs and hinges and seemed to weigh about 500 lbs because it was made from solid wood which probably fossilized about 200 years prior to my use.

One day it had to be moved to another room and my brother, Greg, was ordered to help me with it. I had a reputation for not doing well moving it. We got it on the floor, folded the myriad of legs and both picked it up. As we went thru the doorway, forgetting *Nemesis* was taller than the door frame, knocking it over Greg's shoulder, I made a grab for it as it's legs started to unfold. Immediately my fingers were caught in the hinges, Greg hit the board with his shoulder, slamming it into the doorframe sideways. Losing our footing completely, we fell against the board, pushing it all the way thru the door frame (like a sideways battering ram), thru the abutting wall and window into and thru the adjoining wall as well. We had demolished the entire room and hallway. The best part, however, was somewhere in the melee Greg sustained a black eye, and it wasn't even my "fault." Least you be concerned, *Nemesis* was completely intact and lived on in glory for many more years.

NEVER BE AFRAID TO TRY SOMETHING NEW. REMEMBER, AMATEURS BUILT THE ARK; PROFESSIONALS BUILT THE TITANIC.



Sometimes the thoughts in my head get bored, and go for a stroll out through my mouth. This is never a good thing



www.facebook.com/ShutUpImStillTalking

I HATE IT WHEN I SEE SOME OLD PERSON AND THEN REALIZE WE WENT TO HIGH SCHOOL TOGETHER




THE DIFFERENCE BETWEEN A BIG SISTER AND A BIG BROTHER...



Notices:

- **WORSHIP SERVICES** - We are continuing with a pared down Worship Packet for postal mail—20 each week, and about 60 are sent via email.
- **Bible Studies** will continue with our Weekly Packets and Update letter.
- We will be sending out a **daily devotional booklet** from the ELCA publishers, *Living Well Through Advent*, that is generously being provided at no cost to help put the Advent Season into perspective; it will cover:
 - Heart: Relationships & Handling Emotions
 - Soul: Spirituality & Rest and Play
 - Strength: Resilience & Care for the Body
 - Mind: Organization & Vocation
- **Giving Thanks Dinner** continues to be serving an average of **50 meals** every Tuesday night. They could use some extra help for clean up from 5:30 to 7:30 on Tuesday nights - talk to Karen
- **Decorating our Narthex, Nave and Sanctuary for Christmas** will probably take place either Friday or Saturday after Thanksgiving. More info in Weekly updates. Call Karen if interested in helping with set-up.
- We will have a **Council Meeting on Thursday, Nov. 5th** to review options how we can implement our Annual Meeting in January per our Constitution and to see if Holiday Worship Services are workable.
- The **COVID 19 rules** to be followed for use of our Facility, are posted on our front bulletin Board. If you would like a copy, please contact our office or leave a voice mail for an email or postal copy.
- **Christ the King** – Episcopal church with Father David Fell is meeting and streaming their service at Emanuel at 10:30 am.
- **Mark Buckler** – the Tacoma Veteran Counseling Services is seeing clients at Emanuel on Wednesdays. Appointments can be made by calling 253-565-7038 for veterans and their families.

To those people who answered our Call for Volunteers at Emanuel to help in our Care for God's House!

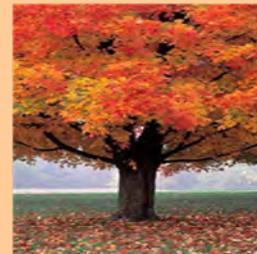
We give our Thanks to ...

Nancy Achman

Jeannie Davis

Karen Vosse

Jim Smith



From the Desk of Jim Smith

- ◇ "Silent" and "listen" are spelled with the same letters.
- ◇ Don't speak unless you can improve upon the silence ... *Quaker Proverb*
- ◇ Love your neighbor is not a piece of advice, it is a command.
- ◇ People who need help sometimes look a lot like people who don't need help.
- ◇ **Being male is a matter of birth. Being a man is a matter of age. But being a Gentleman is a matter of choice. (Same can be said of being female ... woman ... Lady!)**

Prayers of the People

Afflicted with cancer

Baker, Martin
Calhoun, Jason
Dale, Jacque
Hugli, Dennis
Humbert, Randy
Humbert, Sue
LeDuc, Mike
McGriff, Sean
Risch-Sheldon, Danny
Risch, Roger
Runion, Beverly
Sansone, Gena
Steiner, Kim
Thompson, Gene
Thompson, Greg

Homebound/Care Facility

Keena, Almyra
Slater, Lanny
Springer, Mike
Stanton, Tom

Difficult Times

Pennington, Catherine
Springer, Lillian

Receiving Medical Care

Davis, Larry
Meredith, Karen
Milks, Pastor Linda
Pennington, Allie
Peterson, Elijah
Steiner, Kim

Military, Law Enforcement and E/R Workers

Lusher, Aaron
Sleuse, Brian

Please also pray for those in Service in combat and/or suffering from PTSD and/or other injuries

Special Prayers

Please pray for those in sickness-physical and mental health

Please pray for the Lord's peace and comfort for all of us.



To include someone on the prayer list or add them back, please fill out a prayer card and put it in the offering plate, or email the information to the office along with your name and contact number if questions. Names are removed after **4 Sundays**, except for those with cancer, home-bound or in a care facility, and service men and women: these will remain for a year.



Scripture Readings Nov 2020



	1st Reading	Psalm	2nd Reading	Gospel
Nov 1 All Saints	Revelation 7:9-17	Psalm 34:1-10, 22	1 John 3:1-3	Matthew 5:1-12
Nov 8 Pentecost 23	Amos 5:18-24	Psalm 70	1 Thess. 4:13-18	Matthew 25:1-13
Nov 15 Pentecost 24	Zephaniah 1:7, 12-18	Psalm 90:1-12	1 Thess. 5:1-11	Matthew 25:14-30
Nov 22 Christ the King	Ezekiel 34:11-16, 20-24	Psalm 95:1-7a	Ephesians 1:15-23	Matthew 25:31-46
Nov 29 Advent 1	Isaiah 64:1-9	Psalm 80:1-7, 17-19	1 Corinthians 1:3-9	Mark 13:24-37



Looking at November

- November 1** **All Saints Day**—where we celebrate the people of God, living and dead, who make up the body of Christ. On this day we remember all who have died in the faith and now serve God. Also,
Daylight Savings Time—turn clocks back, more sleep time!
- November 3** **Election Day**. Pray for Peace and with God’s hand guiding and directing us in this difficult time for our nation.
- November 5** **Council Meeting** at 6:00 pm in the Fellowship Hall
- November 11** **Veterans Day**-To Honor all those who served in the military
- November 20** **Newsletter Items** due in the office
- November 26** **Thanksgiving Day**. Gospel for that day Luke 17: 11-19 with the parable of the Ten Lepers and only one, a Samaritan, came back to thank Jesus after being healed. Let us give thanks for all of God’s Blessings given us.
- November 29** **First Sunday in Advent**—new church year (and the beginning of the “Stir up” prayers!)

“Stir up your power, Lord Jesus, and come.”

“Stir up our hearts, Lord God, to prepare the way of your only Son.”

“Stir up the wills of your faithful people, Lord God, and open our ears...”

“Stir up your power, Lord Christ, and come with your abundant grace and might.”

NOTE: Used to be that when the above were read at the beginning of Advent, it was a reminder for bakers to “stir up” fruit cakes for the upcoming Christmas celebrations!



Emanuel Lutheran Church
206 3rd Street SE, Yelm, WA 98597
360-458-3861 | officeyelc@gmail.com