# Vol. 2 Issue 5 – May 2023 THE LIGHTHOUSE

## Official Newsletter of Stone Creek Fellowship Church

### From the Pastor Jeremy Tennery "Thank You, God"



Hello Friends,

As I was thinking about my article in May's church newsletter, I decided to go in a different direction. In this article I want to express my thanks to God in how He has

blessed Stone Creek Fellowship Church in huge and amazing ways so far in 2023. When I say, "so far," I know His blessings will continue. <u>Thank you, God</u>, for your blessings upon us!

Let me begin at the end, the end of 2022. We had an amazing Christmas service. It was wonderful to celebrate the birth of Christ with our family and friends, singing and reading God's word. Then after the service, like all good Baptists, we had a wonderful meal. Since that time God has blessed us with many guests that we have had the chance to get to know and love, and our church family has grown with several new members, which is very exciting. At Easter, we had our largest crowd ever at SCF to celebrate the resurrection of Christ and we had an Easter egg hunt for the kids and, yes, another great meal (yep, still Baptist). **Thank you, God**, for your blessings upon us!

All that leads us up to May. On May 8th, SCF will be considered for membership to the local Baptist Association.

Being a part of the association will provide a support group from other churches, sources of information, and the opportunity to cover each other in prayer. But it will not change who we are. We will always be a church that is welcoming, loving, and focused on serving Jesus Christ as our Lord and Savior by helping others to Know Jesus as their Savior, to Grow in their relationship with Him, and prepare them to Serve as God leads.

I truly love our church family, and it is an exciting time at SCF. <u>Thank you, God</u>, for your blessings upon us and thank you for being a part of God's work.

Pastor Jeremy

Birthdays Andrea Drake - May 13th Anniversaries None (That we know of)



### **INSIDE THIS ISSUE**

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### **Bible Verse of the Month**

Haven't I commanded you: be strong and courageous? Do not be afraid or discouraged, for the Lord your God is with you wherever you go. Joshua 1:9

### True or False

- 1. Did Jesus said he was only sent for the people of Israel?
- 2. Did the Jews refer to pagans (Gentiles) as dogs?
- 3. Did David kill 10,000 Philistines with fresh donkey jawbone?
- 4. The Torah was the book of law given to Abraham?
- 5. Can speech break bones?
- 6. There are 275 law commandments in the Torah given by Moses.

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### WELCOME NEW MEMBERS

#### Morgan Jernigan



Morgan, the daughter of Marcus and MJ Payne joined the church on April 9, 2023. Morgan is single and lives in Bedias. Make sure you take the time to meet her in church and welcome her to our church family.

#### Steed & Jennifer Smith

Steed and Jennifer Goobe Smith joined the church on April 9, 2023. Steed and Jennifer live in Huntsville, Tx

### Churchtrac—Your Web Window Into The Church

The Churchtrac website is your window into your church membership. Every member gets their own login to the site and there you can edit your own personal information, photo, view the events calendar, view & print your giving records, view & print the church directory, view and download copies of the church newsletter and other tasks.

There are two ways to get to the website. The first is to enter the webpage address into the address bar at the top of your browser window. If you are viewing this newsletter on your computer, you can click on the following web link. You can also enter the address into the website address bar at the top of your browser window. The address is:

#### https://elwsjw.churchtrac.com

The second way to access the site is to open up you smartphone's camera and point it at the QR code shown to the right.

Your login name will be your email address. Click the "Forgot Your Password" to set your password. Contact Emmett Williams or Bill Parker for assistance

### Ways To Be Involved In Church

- Teach & help in a class
- Mentoring youth & new members
- Discipleship Ministry
- Greet People/Usher
- Visit people in the hospital
- Send cards and letters



### BIBLE TRIVIA

(Answers on page 4)

- 1. What baking ingredient represented sin?
- 2. What blasphemy is not forgiven?
- 3. Pharisees told Jesus it was against the law to heal someone on the Sabbath?
- 4. What type of stone represented Jesus?
- 5. Moses have a serpent forged out of what metal?
- 6. Did the sun stop in the middle of the sky for a full day?

### The most delightful outcome was the most ironic outcome. -- Elon Musk

When we know Jesus Christ; some despairing hopeless circumstance, the outcome really blows my mind, totally unexpected outcomes from what Jesus Christ can do in our lives.

- Cook, assist with meals & cleanup
- Visiting the sick, take meals, pray
- Invite others to Church
- Set Up & take down for events
- Audio/Visual Ministry
- Music Ministry

- Nursery
- Church Security
- Give Financially
- Join a Prayer Group
- Introduce people to each other
- Attend Church regularly

### A Sower Went Out to Sow By Dr. B.L. Worsham

Jesus said, "Behold a Sower went forth to sow:" (Matthew 13:3)

Here is a wonderful thing---a special work; a precious type seed; an expansive field in which to sow, and a blessing attached to every seed. All who will, can be employed in this "seed-sowing"! And no person is excluded!



It is true that God equipped some in special ways: The Bible states: "He gave some, apostles, some, prophets; some, evangelists; some, pastors and teachers: (why) for the perfecting of the

evangelists; some, pastors and teachers: (why) for the perfecting of the saints." (Ephesians 4:11-12) These---especially "called" for a special purpose! But you, whoever you are, whatever your craft, vocation, avocation, occupation, or labor---are not left out! Yours is possibly the most important "sowing" of all---and when neglected, the greatest loss of all! Where do we arrive at this starling idea? From the Bible!

"You shall receive power, after that the Holy Ghost is come upon you: and you shall be witnesses unto me both in Jerusalem, in Judaea, in Samaria, and unto the uttermost part of the earth." (Acts 1:8) "Surly not", you may say! "I have no training", you say! But the promise is, "you shall receive power!" "I would not know what to say"! But beloved, it is a commandment---"you shall be witnesses unto Me." This is simply your excuses---"1 don't travel the earth! I only see the Grocer, the schoolteacher, my employer, the people at work, at church, my family, my friends---these are alii see!" My Lord doesn't command any more of you than "these"! "These" are your "uttermost part of the earth." And these are the people God holds you responsible for. "These", you have opportunity to speak about Jesus most often!

"What shall I say?" Very simply---tell them what God has done for you; your family; your life; your soul! You will see in eternity, the result of your prayers, when you---"

---went forth to sow!" (Matthew 13:3)

'Bring the full 10 percent into the storehouse so that there may be food in My house. Test Me in this way", says the Lord of Hosts. "See if I will not open the floodgates of heaven and pour out a blessing for you without measure" -Malachi 3:10

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### May Recipes & Kitchen Tips

	Creamy Chocolate Pudding - Small Batch	The Ultimate Mixed Garden Salad
Ing	gredients:	(A complete healthy meal)
•	3/4 tsp vanilla extract	Ingredients:
	1/8 tsp expresso powder	Fresh Romaine Lettuce , Iceberg, rhubarb or other leafy lettuce
•	3 tbsp sugar	of your choice (chopped to your liking)
•	1 tbsp Dutch Processed	<ul> <li>Sliced peeled Cucumbers (cut in 1/2 or 1/4 pieces)</li> </ul>
1	Cocoa	<ul> <li>Roma Tomatoes cut in your preferred size pieces</li> </ul>
	2 tsp corn starch	
	1/4 tsp table salt	Black Grapes (sliced in half or whole)
		Green Grapes (sliced in half or whole)
•	3 tbsp heavy cream	Sliced Mushrooms
•	1 large egg yolk	<ul> <li>Sliced boiled Eggs (1 boiled egg per serving)</li> </ul>
•	3/4 cup whole milk	Sliced Apples chunks
•	1 1/2 tbsp unsalted butter (cut into 2 pieces)	Mandarin Orange slices
•	1 1/2 oz bittersweet chocolate (chopped fine)	Pineapple chunks
Dii	rections:	Black or Green Olives
•	Stir together vanilla, expresso powder in bowl and set	Red Onion slices
	aside.	Shredded cheese of your choice (sharp or mild Cheddar, Par-
•	Whisk sugar, cocoa, corn starch and salt together in	mesan, Monterrey Jack or Romano
	large saucepan.	Bacon bits (fresh or cooked by you)
•	Whisk in cream and egg yolk until fully incorporated,	<ul> <li>Baked or fried chicken pieces or chunks of your favorite ham.</li> </ul>
	making sure to scrape corners of saucepan.	Frozen chicken fingers baked in oven or air fryer work well.
•	Whisk in milk until incorporated	Thick sliced ham works well.
•	Place saucepan over medium heat, cook, whisking	Garlic Cheese bread or croutons of your choice
	constantly until mixture is thickened and bubbling over	Directions:
	entire surface (4-6 minutes).	Rinse/wash vegetables in clean cold water
•	Cook 30 seconds longer, remove from heat, add butter	<ul> <li>Do the slicing and dicing using a sharp knife and cutting board</li> </ul>
	and chocolate and whisk until melted and fully	<ul> <li>Mix all vegetables together in a salad bowl of sufficient size.</li> </ul>
	incorporated. Whisk in vanilla mixture.	
•	Pour pudding through fine mesh strainer into bowl.	<ul> <li>Place in serving bowls or plates and add meat (chicken, ham or both), sliced egg, shredded cheese, croutons,</li> </ul>
	Press lightly greased parchment paper against surface of pudding and place in refrigerator to cool (at least 1	
	1/2 hours or up to 2 days).	• Top with your favorite dressing such as Ranch, Thousand Is-
		II land Danny Sood or other dressing of your choice
		land, Poppy Seed or other dressing of your choice.
•	Whisk pudding briefly and serve	<ul> <li>land, Poppy Seed or other dressing of your choice.</li> <li>Enjoy!</li> </ul>
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### **EVENTS, NEWS & GENERAL NOTICES**

**Crawfish Boil & BBO** Saturday May 6th - 1:00 pm - 5:00 pm

### Laissez les bons temps rouler

Your Invited to the 8th Annual **Parker Data & Voice** Spring Crawfish Boil Saturday, May 6, 2023 1:00 pm - 6:00 pm Bill & Pamela Parker's Home

> 96 FM 2550 RD Huntsville, TX 77320 832-579-7528

**RSVP TO BILL OR PAMELA PARKER** AT 832-602-3551 or 832-579-7528 OR BY EMAIL TO: bill.parker@parkerdatavoice.com **RSVP No later than Wednesday, May 3, 2023** 

### **Home Cleaning Tip - Freezers**

For manual defrosting, empty the freezer and follow manufacturer's instructions to defrost. When defrosting is finished, empty any drip trays, dry the interior with a dry towel, then rinse with 1/4 cup baking soda in one quart of water and dry again. Clean removable parts with detergent and water, then wipe dry. Apply a coating of nonstick cooking spray inside your freezer to make future defrosting easier. Wipe the freezer exterior with soapy water, then dry it with a cloth.

### **Thoughts To Ponder For A Happier Life**

- "5 Rules of happiness: Don't hate, don't worry, give more, expect less, live simply"
- "Be the change that you wish to see in the world." Mahatma Gandhi
- "Everyday is a second chance." Anonymous
- "I'm not a product of my circumstances. I am a product of my decisions." - Stephen Covey

### Story about Deborah's faith in hard times. [Judges 4:1-24]

Deborah was known to be a wife, judge, prophetess, and most importantly, like Mary, Elizabeth, Naomi, and many others, she was powerful woman of Faith. She was a woman who heard from God and would carry out his instructions no matter the difficulty whether it was easy or hard.

One day she was commanded by God to instruct a man named Barak to take with him 10, 000 men to Mount Tabor. There, God would help him and the Israelites defeat the Canaanites army who had been oppressing them for vears.

Now even though Barak had his army, he was still afraid to lead them on his own and so he begged Deborah to go with them, which she then agreed, and told them that God had already gone ahead of them. (Judges 4:14) It was because of Deborah's faith, her zeal, and acting on God's Word, the Israelites were led to a crushing victory.

Life application: It's no doubt that we face our own version of difficulties and though we might not be going into a physical war like the Israelites, we will be faced with spiritual attacks. We just have to take God at His Word, because being fearful and drawing back will only hinder our victory, so let's step out on faith like Deborah, and watch the enemy be defeated. And remember, the battle is not yours, it's the Lord's.

#### HUMOR FOR THE SOUL



**Hope Words** When you allow God to lead you through a trial, you get to see him for yourself.

# Stone Creek FELLOWSHIP

**Stone Creek Fellowship Church** 

1251 FM 1696 Huntsville, TX 77320 936-213-2014 info@stonecreekfellowship.org www.stonecreekfellowship.org facebook.com/stonecreekfellowship

### Sunday

Sunday School 9:30 AM Sunday Worship 11:00 AM Children's Church 11:00 AM

### Tuesday

Praise Team Practice 5:30 PM

### Trivia Answers:

- 1. Yeast - Matthew 16: 11- 12
- 2. Blasphemy against the Holy Spirit - Matthew 12: 31
- 3. But Jesus told them was it bad to do good on the Sabbath - Matthew 12: 10 – 12
- 4. The cornerstone - Matthew 21: 42
- 5. Bronze - John 3:14
- 6. Yes, it did for Joshua - Joshua 10:13

### **True/False Answers:**

- 1. True - Matthew 15: 24
- 2. True - Matthew 15: 27
- False, Samson did this Judges 15:14-15 3.
- False, The Torah (also known as the law of Moses) 4.
- 5. True A ruler can be persuaded through patience, and a gentle tongue can break a bone. - Proverbs
- 25:15 6. False, There are, (give or take) 613 Jewish commandments

#### **Hope Words**

You will rarely see what God is willing to do in secret until he see what you are willing to do in public.

