

THE LIGHTHOUSE

Official Newsletter of
Stone Creek Fellowship Church



From the Pastor Jeremy Tennery

Hello Friends,

I pray that everyone is doing well and having a great summer so far.

I want to take just a minute and talk about faith from a very personal perspective. This is going to be an exciting and hard month for our family.

As many of you know, our son Jake moved off to start college at Dallas Baptist University on August 6th. Jake is a tremendous young man and has served God faithfully in many areas of our church, from the children's department to helping lead us in worship every Sunday.

Jake moving is bittersweet for us because we are so proud of our son and what God has accomplished. But on the other hand, we are used to seeing him every day, knowing that he is safe, eating well, going to bed at a decent time, and all the other things parents worry about with their kids daily. Now, he is moving away from home and will be three hours away, and I won't be able to see him every day and know that he is safe.

As I was thinking about how to deal with all this change and how to handle Jake leaving home, I realized I wasn't living out what I preach. Scripture tells us in Philippians 4:6-7, "Do not be anxious about anything, but in every situation, by prayer and petition, with thanksgiving, present your requests to God. And the peace of God, which transcends all understanding, will guard your hearts and your minds in Christ Jesus." This verse tells me that instead of worrying about Jake, I need to pray for Jake and then thank God for the young man that he is, the man he is going to become, and how God is going to work in his life so he can continue to do God's work in the world around him. I am certain God's word is true and I believe in His word so I know He will give us peace during this transition.

So, I will lay my fear and worry at the feet of Jesus and pray for Jake. I also know that many of you are going through difficult times right now, and I will pray for each of you. We serve an amazing God! A God of love, hope, joy, and peace that passes all of our understanding. And He is good!

Please continue to pray for Amanda and me (especially Amanda because now she is stuck with just me at home).

And thank you for loving, supporting, encouraging, and praying for Jake.

We love our church family!

Pastor Jeremy

Birthdays in September

Noah Skyvara Sep 4th

Skip Weatherford Sep 5th

Steven Walker Sep 10th

Michael Skyvara Sep 4th

Stacy Mitchell Sep 10th

Madison Mitchell Sep 12th

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Bible Verse of the Month

The Lord is my rock, my fortress, and my deliverer, my God, my rock where I seek refuge, my shield and the horn of my salvation, my stronghold. Psalm 18:2 CSB

True or False

- 1) Jesus turned the water into wine at a wedding in Jericho?
- 2) Moses led the children of Israel through the river Jordan into the promised land?
- 3) Jesus was baptized by John the Baptist?
- 4) Jesus saw Zacchaeus in a Sycamore tree in Jericho.
- 5) Was Zacchaeus a tax collector?
- 6) The man with a withered hand was healed by Jesus on the Sabbath?

(Answers on page 4)

DID YOU KNOW?

1931: The Star-Spangled Banner becomes the national anthem

Francis Scott Key wrote The Star-Spangled Banner in 1814 after witnessing a British bombardment of Fort McHenry in Maryland during the War of 1812. In 1916, President Woodrow Wilson signed an executive order designating it as the national anthem. An act formally making it so was passed by Congress and signed into law by President Hoover on March 3, 1931.

[Pictured: An artist depiction of Francis Scott Key observing the bombardment and U.S. Flag over Fort McHenry in Maryland.]

Thoughts to Ponder

“He said “Love...as I have loved you.” We cannot love too much.”—Amy Carmichael

“What you are is God’s gift to you, what you become is your gift to God.”—Hans urs von Balthasar

Suggested Day Trips In East Texas

- [Stroll through the beautiful Miza Azalea Gardens in Nacogdoches](#)
- [Explore the Pineywoods via the Texas State Railroad](#)
- [Experience the nation’s Largest Renaissance Festival](#)
- [Stroll through nature at Beaumont Botanical Gardens](#)
- [Shop til’ you drop at the First Monday in Canton](#)
- [Admire the beautiful architecture of St. Anthony Cathedral](#)
- [Spend your holiday season at Santa’s Wonderland](#)
- [Visit the oldest town in Texas: Nacogdoches](#)
- [Check out the Round Top Antiques Fair](#)
- [Have a field day at P-6 Farms](#)
- [Wander Through the Tyler Rose Garden](#)
- [Tour the Texas Country Music Hall of Fame](#)
- [St. Mary s Catholic Church in Plantersville](#)
- [St. Stanislaus in Chappell Hill](#)

Click on any of the items on the list to visit the website to find out more information

You can view the Stone Creek Fellowship newsletter online by visiting the SCF Monthly Newsletter Library by visiting www.elwsjw.churchtrac.com/card/10



Bible Trivia

- 1) In a parable found in three of the four gospels what did Jesus compare the mustard seed to?
- 2) How old was Moses when he died?
- 3) In his sermon on the mount, who did Jesus say “Shall be called the children of God”?
- 4) How did Stephen die?
- 5) Who watched as Moses floated down the nail in the basket?
- 6) At what age did Jesus begin his ministry?

“Led by Choice” By Dr. B.L. Worsham

“Rejoice in the Lord always--in everything by prayer--let your request be made known unto God.” (Philippians 4:4-6)

WE are all born--“Precious Babies”! We then grow and become--“Rowdy Children!” Next, we develop into--“handsome/beautiful--young adults!” And finally, we become--“ the result of our choices: Christian or pagan!” From this point on, we are led by: “time, talent, and treasure; or by the Bible, Holiness, and Prayer!”

There are two kinds of people: Saved or Lost. Only two types of lifestyles: Godly or worldly! And whichever we have chosen will develop and become evident as our life progresses into full maturity. You cannot help but show it; by your “walk, talk and actions.” Let it be that you choose a redeemed life that follows Jesus.

If you choose Christ and Christianity, you will become kinder and stronger; trusted and honest; sought after by others and believed; and your Christian friends will multiply--and your “prayer-life” will flourish! In fact, the more you pray, the happier person you will become -- because Jesus will constantly improve your life. You will look happy, act happy, react accordingly to others—and consequently, other people will gravitate to you.

Some will ask, “How do you do it?”, and you can share with them, “The plan of salvation”. Beloved this happens because of the direction you chose for your life! The Bible says so: “Be careful for nothing--(and) the peace of God, which passes all understanding, shall keep your hearts and minds through Christ Jesus.” (Philippians 4: 6-7)

But you may say, “I cannot do that! My heart is hard; life has been cruel to me; I’m set in my ways!” Then I would submit to you the first five verses of Psalm number thirty-seven. Read it carefully; study it fully; pray over it with all your strength; and God will do for you exactly what He promises: “He shall give you----the desires of your heart.” (Psalm 37:4) God Bless You,



Hope Words

When it is out of control, it is simply out of your control

Cybersecurity Tip

The personal side of cybersecurity puts into perspective the extra time it takes to implement security best practices. By double-checking websites, phone numbers, and the information you post on social media, you can better protect yourself from the serious impacts of a cyber-attack.

“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

May Recipes & Kitchen Tips

Air Fried Baked Potatoes

Ingredients:

- 4 medium russet potatoes
- 1/2 tsp sea salt, or to taste
- 1 tbsp olive oil or use a cooking spray

Directions:

- Scrub potatoes under running water then thoroughly dry with a towel
- Poke the potato all over with a fork, rub with oil and sprinkle all over with salt. Add the potatoes in the air fryer basket
- Cook the potatoes in a basket-style air fryer at 400 degrees F for 30 minutes. Flip the potatoes and cook them for an additional 5-15 minutes depending on the size, or until the fork easily slides through the center. Small potatoes take less time and larger potatoes take longer. Use tongs to transfer potatoes to a plate.
- Let cool for 5 minutes. Cut open and garnish with butter, salt, pepper, cheese, bacon bits, sour cream or your favorite fixins'



Grandma's Peach Cobbler

Ingredients:

- 1/4 cup melted butter
- 1 cup flour
- 3/4 cup sugar
- 2 teaspoons baking powder
- 1/4 cup milk
- 5-6 peaches, sliced

Directions:

- Preheat oven to 350deg F, pour melted butter into an 8x8 pan and whisk together flour, 3/4 cup sugar, baking powder and milk until mixed well before pouring onto the melted butter in your 8x8 pan.
- Finish it off by topping with slices of peach fruit! Cover with 3/4 cup sugar (it might seem excessive, but use all). Cook until batter rises to the top and forms an attractive brown crust – approximately 20 to 30 minutes.
- Serve hot with Blue Bell Homemade Vanilla Ice Cream and enjoy!



Old Fashion Beef Stew

Ingredients:

- 2 tbsps of olive oil
- 2 pounds of cubed beef stew meat
- 2 tbsps of all purpose flour
- 4 cups of water
- 2 cups of beef broth
- 1/2 tsp of salt
- 1/2 tsp of ground black pepper
- 4 cups of cubed potatoes
- 2 cups of chopped carrots
- 1 tsp of dried rosemary
- 1 cup of fresh corn kernels
- 1 cup of fresh green beans cut into 1" pieces
- 1 cup of chopped turnip (optional)
- 2 cups of chopped fresh tomatoes (optional)

Directions:

- In a large pot, heat the oil and stir in the beef and flour until browned.
- Pour in the water and broth and season with salt and pepper. Bring to a boil, reduce the heat and simmer for 1 hour.
- Mix in the potatoes, carrots and rosemary and simmer for 1 to 2 more hours.
- Mix in the corn, green beans and simmer for 30 minutes.



Easy Cinnamon Rolls

Ingredients:

- 1 (1 pound) loaf frozen bread dough, thawed
- 3 tablespoons butter, melted
- 2/3 cup brown sugar
- 1/2 cup chopped walnuts
- 1 teaspoon ground cinnamon
- 1 teaspoon water, or as needed
- 1/2 cup heavy whipping cream
- 2/3 cup sifted confectioners' sugar
- 2 tablespoons milk
- 1 dash vanilla extract

Directions:

- Gather all ingredients and lightly grease 2 round cake pans with butter
- Roll bread dough out to an 6x18-inch rectangle. Brush with melted butter
- Combine brown sugar, walnuts, and cinnamon in a small bowl; sprinkle over butter
- Roll dough into a log, starting at the long edge. Moisten edge with water and seal
- Cut log into 20 slices; arrange rolls, cut sides down, in prepared cake pans. Cover with a towel and let rise in a warm place until doubled in volume, about 90 minutes.
- Preheat oven to 350 degrees F (175 degrees C). Pour heavy cream over dough
- Bake in preheated oven until golden brown, about 25 minutes
- Mix confectioners' sugar, milk, and vanilla extract in a small bowl; drizzle over warm cinnamon rolls to serve



Sausage Bites

Ingredients:

- 1 lb Owens Regular Roll Sausage or your favorite sausage
- 2 cups biscuit mix
- 2 1/2 cups shredded sharp cheddar cheese
- 1/2 cup water
- 1 teaspoon baking powder
- **Option:** add diced jalapenos or other spices if you want a "bite"

Directions:

- Preheat oven to 350 degrees F
- In a large saucepan over medium heat, crumble and cook sausage until fully cooked, about 5 minutes
- Combine cooked sausage crumbles and remaining ingredients in a large bowl, mixing until well blended
- Shape into 1-inch balls. Place on backing sheets
- Bake about 20-25 minutes or until golden brown and serve hot. Refrigerate leftovers.



Air Fried Waffle Egg in a Hole

Ingredients:

- 1 frozen waffle
- 1 large egg
- salt and pepper to taste
- 2 tablespoons shredded cheese
- maple syrup to taste

Directions:

- Preheat the air fryer to 350 degrees F (175 degrees C)
- Cut a hole in the center of the frozen waffle using the rim of a cup or glass (about 2 to 3 inches in diameter). Move waffle to a square of parchment paper, then carefully place the parchment paper into the preheated air fryer, along with the small center waffle
- Crack egg directly into the center of waffle hole; season with salt and pepper to taste. Close the lid and cook until the white of the egg has started to set, about 5 to 6 minutes
- Remove small center waffle from the air fryer. Sprinkle shredded cheese onto egg waffle, and cook until the cheese is melted and egg white is completely set, about 1 to 2 minutes
- Transfer egg waffle onto a plate; drizzle with maple syrup and serve



EVENTS, NEWS & GENERAL NOTICES

Trivia Answers:

1. The Kingdom of God Matthew 21:43
2. He was 120 years old Deu 34:5-7
3. The Peacemakers Matthew 5:9
4. Death by stoning Acts 7: 54 and 8:2
5. His sister Miriam Exodus 2:4
6. The age of 30 Luke 3:23

True/False Answers:

1. False Canaan John 4: 46
2. False It was Joshua Joshua 1- 24
3. True Mark 1: 9
4. True Luke 19: 4
5. True He was the chief tax collector in Jericho book of Luke
6. True Matthew 12: 10 – 13

**AMENDMENTS TO THE CONSTITUTION OF THE UNITED STATES
(A Newsletter Series - Part 3)**

Amendment XIII

Passed by Congress January 31, 1865. Ratified December 6, 1865.
(Note: A portion of Article IV, Section 2 of the Constitution was changed by the 13th Amendment.)

SECTION 1

Neither slavery nor involuntary servitude, except as a punishment for crime whereof the party shall have been duly convicted, shall exist within the United States, or any place subject to their jurisdiction.

SECTION 2

Congress shall have power to enforce this article by appropriate legislation.
*Superseded by Section 3 of the 20th Amendment.

Walker County Burn Ban and Wildfires

This summer's severe temperatures have been ongoing for several months now and the county's fire and first responder agencies have been very active. A burn ban is currently in effect for Walker County and wildfires are occurring frequently. Some of these have been significant. We have been blessed so far that there have been no fatalities but burned acreage have been significant. We suggest that you take the following steps:

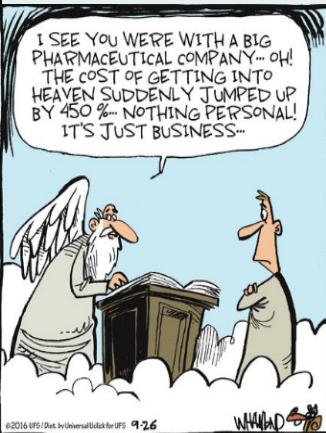


- Go to the Walker County Emergency management web page and like them on Facebook. Also you can register with the CODE RED system to receive phone messages and texts about current emergencies, evacuations, etc. The website site is: <https://www.co.walker.tx.us/departments/index.php?structureid=17>
- Be prepared to evacuate in the event of a wildfire which may threaten your life and property. Prepare a travel bag, in advance, which includes medicines, health information, clothes, toiletries, important legal documents and contact information for family, physicians, medical records, cell phone chargers, first aid kit and other items you might need.
- Monitor local weather, news sources and other real time information about wildfires, emergency events, etc.

Free Cybersecurity Awareness Training

We live in a world where everyone is online and uses the Internet on a daily basis for email, surfing the web, managed our prescriptions, bank accounts, order products online and much more. We are now offering **FREE Cybersecurity Awareness Training** to all SCF members. Contact Bill Parker by email at bparker@stonecreekfellowship.org or call 802-602-3551 for more information

HUMOR FOR THE SOUL



Hope Wisdom

Faith is the means to access all that God has stored up for you in his grace



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Sunday

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

Tuesday

Praise Team Practice 5:30 PM

Churchtrac—Your Web Window Into The Church

<https://elwsjw.churchtrac.com>



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

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

Recommended Christian Movies & Series

Top Rated Christian Movies & Series Recommended For Families

- Jesus Revolution
- Sound of Freedom
- The Chosen (Series)
- His Only Son
- The Case For Christ
- God's Not Dead: We The People
- An Interview With God
- I Am Gabriel
- Fireproof
- The Book of Daniel
- The Encounter (Series)
- Courageous
- War Room