

Vol. 2 Issue 6 – July 2023  
**THE LIGHTHOUSE**  
Official Newsletter of  
Stone Creek Fellowship Church



**From the Pastor  
Jeremy Tennery  
“Summertime Is Here”**



Hello Friends,

I hope and pray that everyone is having a wonderful and relaxing summer. Even though it is summertime, things are not slowing down at Stone Creek Fellowship church.

In July, we are celebrating missions, and our children's department is leading the way.

I would say (and yes, I am admittedly biased) that we have one of the strongest children's departments in town. On July 9th, our children are hosting a luncheon and fundraiser to celebrate those in our church who have gone on mission trips and raise money for those going on future mission trips.

I am so proud of our children and the love they have for missionaries, but more so, the love they have for Jesus Christ. They are a wonderful example for each and every person in our church.

Please join us on July 9th after church for our missionary luncheon. Come support those in our church who have been God's hands and feet on missionary trips. But more than anything, please support our students and let them know you appreciate all they do to support missions.

In His name,

Pastor Jeremy

**TIPS FOR PREVENTING HEAT RELATED ILLNESS**

- Stay Cool - Wear appropriate clothing - Choose lightweight, loose-fitting clothing - Stay cool indoors in an air-conditioned space as much as possible.
- Schedule outdoor activities carefully - Pace yourself - Wear sunscreen - Do not leave children or pets in vehicles - Avoid hot and heavy meals.
- Stay hydrated - Drink Plenty of Fluids: Drink more fluids, regardless of how active you are. Don't wait until you're thirsty to drink. - Stay away from very sugary or alcoholic drinks - Replace salt and minerals with sports drinks - keep your pets hydrated - leave the water in a shaded area.
- Stay Informed - Check your local news for extreme heat alerts and safety tips and to learn about any cooling shelters in your area.
- Monitor those at high risk including infants & young children, people 65 years or older, or are overweight, or who exert themselves during work or exercise, are physically ill, especially those with heart disease, high blood pressure or who take medications for depression, insomnia or poor circulation.
- **Be prepared to call 911 in case of ANY heat emergency.**

**Birthdays in July**  
Paul Warren July 9th  
Matthew Cook July 15th  
Jake Tennery July 17th  
Cole Skyvara July 27th

**INSIDE THIS ISSUE**

From the Pastor - page 1

Tips For Heat Emergencies - page 1

Birthdays & Anniversaries - page 1

True or False - page 1

Welcome New Members - page 2

Churchtrac Website - page 2

Ways To Be Involved - page 2

Live More Abundantly - page 2

Bible Trivia - page 2

This Month's Recipes - page 3

Fourth of July History - page 4

Series On The Bill of Rights - page 4

Humor For The Soul - page 4

Trivia & True/False Answers - page 4

**Bible Verse of the Month**

*“Because of your little faith,” he told them. “For truly I tell you, if you have faith the size of a mustard seed, you will tell this mountain, ‘Move from here to there,’ and it will move. Nothing will be impossible for you.” Matthew 17:20*

**True or False**

- 1) The Bible is the most popular book ever written
- 2) John the Baptist wore clothes made of goat hair?
- 3) David was the first king of Israel?
- 4) Steven was stoned to death?
- 5) The apostle Andrew was a tax collector?
- 6) Abraham lived 175 years?

(Answers on page 4)

## New Members

Marcus & MJ Payne  
Joined May 14, 2023  
Huntsville, TX

Steve & Jackie Walker  
Joined May 7, 2023  
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 your 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
- 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



## BIBLE TRIVIA

(Answers on page 4)

- 1) Who were Noah's three sons?
- 2) When God showed Abraham the stars in the sky what did he promise?
- 3) Who was the first son of Abraham had?
- 4) Who was the woman judge who led Israel to victory?
- 5) What were the men trying to do at the tower of Babel?
- 6) When Joseph was a slave and brought to Egypt, who was the person that bought Joseph?

## Live More Abundantly By Dr. B.L. Worsham

"I (Jesus) have come that they might have life, and that they might have it more abundantly." (John 10:10)

"Life—more abundantly!" Today people are searching with all their might for "direction!" We hear them cry "help me" --- "education!" Another exclaims, "how much is enough" ---money, houses, land, influence, power, ---the answer comes roaring back from T.V. Experts, News Media, How to Books, from all areas— "a little more than you've got right now!" ---"Get More!" ---"Climb Higher!!" Other voices call out---"who can we believe?" ---And today, tycoons answer---"here's someone", "they have a degree in X, Y& Z—so they must know- you can believe these people!"

And so, millions follow Doctor So & So, and spend their life attempting to obtain a great amount of, "something", that "someone", has said is, "success." But it turns out to be a "will-of-the-wisp", that has cost them their productive years of life, their health, their marriage, their family relations—and left them holding a bag of disappointments!

So, can anyone define success?

Webster says- "The desired (sense of) or result of a project."

Note: may be money, promotion, pleasure, position!

But—all of these are short-term and at best, temporal.

Once I witnessed a man die without salvation---terrible, as he tried to fight off death! A failed life! By contrast, the Apostle Paul met the close of life with complete confidence, and his testimony— "the Lord stood with me—the Lord shall deliver me unto His heavenly kingdom! To whom be glory forever and ever." (2 Timothy 4:18)

My friend, life without Christ is a waste and a failure! Life with Christ is full, complete, and death transitions to eternal life in heaven forever—absolute success! His promise— "I am come that they might have life, and

God Bless You



## HOPE WORDS

**Faith is our positive  
response to what God has  
already provided.**

**"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

### Kosher Dill Pickles

**Ingredients:**

- 3 1/2 bs of pickling cucumbers (about 14 small to medium cucumbers)
- 2 cups water
- 1 cup vinegar (5% acidity)
- 1/4 cup Ball Kosher Dill Pickle Mix
- 2 Ball Quart (32 oz) jars with lids and bands



**Directions:**

- Cut ends of cucumbers. Cut into spears
- Combine water, vinegar and Ball Kosher Dill Pickle Mix in a medium saucepan and bring to a boil
- Pack based on enjoy now or fresh preserve steps below

**Enjoy Now (Good for up to 3 months):**

- Pour hot pickling liquid over cucumber spears in a large bowl. Cool to room temperature, about 30 minutes
- Pack cucumber spears into jars. Ladle pickling liquid over cucumbers. Place lids and bands on jars
- Refrigerate pickles for best flavor. Allow pickles to stand in refrigerator for 3 weeks and enjoy

**Fresh Preserve (Store for up to 1 year):**

- Prepare carrier, jars and lids according to manufacturer's instructions
- Pack spears into hot jars. Ladle hot pickling liquid over spears leaving 1/2 headspace. Remove air bubbles. Wipe rims. Center lids on jars. Apply bands and adjust to fingertip tight
- Process in boiling water canner for 15 minutes, adjusting for altitude. For best results, allow pickles to stand for 4-6 weeks

### July 4th Hot Dogs

**Ingredients:**

- 1 pkg kosher Hot Dogs or sausage & cheese hot dogs
- 8-10 pickled pepperoncini peppers
- 2 cups prepared chili (Wolf Brand or your favorite)
- 2 cups shredded cheddar cheese
- 2 dill pickles sliced in quarters
- 2 Roma tomatoes, each cut into 8 slices
- 1 pkg hot dog buns
- Ketchup, yellow mustard (spicy, Grey Poupon, or your favorite), fresh garlic (minced) and vegetable spray



**Directions:**

- Preheat your grill
- Boil the hot dogs for about 5 minutes, remove from water and place on a plate. Set aside
- Slice the pickled pepperoncini peppers in half, removing the stem and the seed packet. Set aside.
- Slice the pickles and tomatoes into 8 slices and set aside
- Carefully open the hot dog buns and spray the insides with vegetable spray, sprinkle each with minced garlic, setting each one aside.
- When ready to serve, grill the hot dogs and the buns for about 3 minutes on your preheated grill to "mark" them
- To assemble the three different hot dogs, spread some ketchup and mustard over the garlic grilled buns and placed a grilled hot dog on the bun
- Use the pepperoncini, chili, cheddar cheese, tomatoes and dill pickles to prepare the hot dogs. Place the pepperoncini, tomatoes or dill pickles on the sides between the hot dog and buns depending on your preference and enjoy

### Mandarin Orange Cake

**Ingredients:**

- 1 (15.25 oz) package of yellow cake mix
- 1 (11 oz) can of mandarin orange segments
- 4 large eggs
- 1 cup vegetable oil
- 1 (20 oz) can crushed pineapple with juice
- 1 (8 oz) container frozen whipped topping, thawed
- 1 (3.5 oz) package instant vanilla pudding mix



**Directions:**

- Preheat oven to 350°.
- Grease and flour a 9x13 inch backing pan
- Combine cake mix, mandarin oranges, with juice, eggs, and oil in a large bowl. Beat with a electric mixer until smooth
- Pour batter into the prepared pan
- Bake in preheated oven until toothpick inserted into center comes out clean, about 35 to 40 minutes. Set aside to cool for a least 30 minutes
- Beat pineapple juice, whipped topping and dry pudding mix together in a large bowl until blended. Spread on cooled cake

### Grilled Corn on the Cob

**Ingredients:**

- Medium ear of corn with husk on

**Directions:**

- Place the corn in the microwave, do not remove the husk. Microwave the corn on the high setting for 4 minutes. If you want to microwave more than one ear at a time, increase the cooking time by 2 minutes for every additional ear of corn. Note that every microwave is different. If this timing over-cooks the corn in your microwave, reduce it to 2 to 3 minutes the next time.
- Use a kitchen towel or pot holder to remove corn from the microwave (it's hot!) Cut off the bottom of the corn, stem end, about one row of corn in from the stem.
- Slip off the husk and silk. Coat with melted butter and sprinkle with salt, pepper, and Cajun seasoning



### Mama's Cornmeal Hushpuppies

**Ingredients:**

- 2 cups self-rising white cornmeal
- 3/4 cup finely chopped onion
- 1 large jalapeno, chopped fine
- Kosher salt
- 2 cups buttermilk
- 8 cups peanut oil, for frying



**Directions:**

- In a large bowl, mix the cornmeal, onions, jalapeno and a pinch of salt. Add enough of the buttermilk to make a stiff batter. You may not need the whole 2 cups.
- Heat the peanut oil in a deep fryer or a large heavy bottomed pot to 250 degrees F.
- Drop the batter into the hot oil by teaspoonfuls. The hushuppies will turn over in the oil as they cook. They are done when they are brown all over, 6 to 8 minutes. Remove them from the oil with a slotted spoon, drain on paper towels and season with salt. Keep the hushuppies warm while you fry the remaining batter. Serve hot.
- Cook's Note—If you can't find self-rising cornmeal, substitute 2 cups cornmeal plus 3 teaspoons baking powder and 1/4 teaspoon salt.

**EVENTS, NEWS & GENERAL NOTICES**

**INDEPENDANCE DAY - JULY 4TH 1775**



The Fourth of July—also known as Independence Day or July 4th—has been a federal holiday in the United States since 1941, but the tradition of Independence Day celebrations goes back to the 18th century and the American Revolution. On July 2nd, 1776, the Continental Congress voted in favor of independence, and two days later delegates from the 13 colonies adopted the Declaration of Independence, a historic document drafted by Thomas Jefferson. From 1776 to the present day, July 4th has been celebrated as the birth of American independence, with festivities ranging from fireworks, parades and concerts to more casual family gatherings and barbecues. The Fourth of July 2023 is on Tuesday, July 4.

Today, fireworks displays around the country echo Adams' call for "bonfires and illuminations from one End of this Continent to the other."

**AMENDMENTS TO THE CONSTITUTION OF THE UNITED STATES  
(A Newsletter Series - Part 2)**

**Amendment V.**

No person shall be held to answer for a capital, or otherwise infamous crime, unless on a presentment or indictment of a Grand Jury, except in cases arising in the land or naval forces, or in the Militia, when in actual service in time of War or public danger; nor shall any person be subject for the same offence to be twice put in jeopardy of life or limb; nor shall be compelled in any criminal case to be a witness against himself, nor be deprived of life, liberty, or property, without due process of law; nor shall private property be taken for public use, without just compensation.

**Amendment VI.**

In all criminal prosecutions, the accused shall enjoy the right to a speedy and public trial, by an impartial jury of the State and district wherein the crime shall have been committed, which district shall have been previously ascertained by law, and to be informed of the nature and cause of the accusation; to be confronted with the witnesses against him; to have compulsory process for obtaining witnesses in his favor, and to have the Assistance of Counsel for his defense.

**Amendment VIII.**

Excessive bail shall not be required, nor excessive fines imposed, nor cruel and unusual punishments inflicted.

**Amendment IX.**

The enumeration in the Constitution, of certain rights, shall not be construed to deny or disparage others retained by the people.

**Amendment IX.**

The enumeration in the Constitution, of certain rights, shall not be construed to deny or disparage others retained by the people.

**Amendment X.**

The powers not delegated to the United States by the Constitution, nor prohibited by it to the States, are reserved to the States respectively, or to the people.

**Amendment XI.**

Passed by Congress March 4, 1794. Ratified February 7, 1795.  
(Note: A portion of Article III, Section 2 of the Constitution was modified by the 11th Amendment.)  
The Judicial power of the United States shall not be construed to extend to any suit in law or equity, commenced or prosecuted against one of the United States by Citizens of another State, or by Citizens or Subjects of any Foreign State.

**HUMOR FOR THE SOUL**



**HOPE WORDS**  
God can turn your ordinary into extraordinary.



**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) Shem, Ham, Japheth
- 2) That Abram would have more descendants than the number of stars in the sky.
- 3) Ishmael
- 4) Deborah
- 5) Build a tower to reach heaven.
- 6) Potiphar, captain of Pharaoh's guards.

**True/False Answers:**

1. True
2. False It was made out of camel hair
3. False Saul was the first King, then King David was the 2nd king of Israel
4. True Acts 7: 59- 60
5. False He was a fisherman Matthew was the tax collector Matt 4:18
6. True Genesis 25:7

K rsh# rugv#  
When it is out of control,  
it is simply out of your control.