

WINGS

Women In God's Service

2011 Theme

Sisters of Encouragement

NOVEMBER 2011

Hebrews 10: 24-25 And let us consider how we may spur one another on towards love and good deeds, not giving up meeting together, as some are in habit of doing, but *encouraging one another* – and all the more as you see the day approaching

WINGS Kick-off Luncheon

Please plan to stay after morning services on **January 30th** for some comfort food and fellowship with some amazing women. This is also a time when the WINGS Committee is able to share our plans and what our focus will be for the upcoming year. Please sign up on the bulletin board so food arrangements can be made. Childcare will be provided. We will see you there!

Tuesday Morning Bible Class

The Women's Tuesday Morning Class has resumed on Tuesday mornings at 9:30 a.m. until 11:00 a.m. We have begun the final third of the book of Mark. This is a great time to jump in and look at the gospel from a narrative perspective. As always, the class is full of thought provoking and sometimes some entertaining discussions! Childcare is provided.

Meaning of Encourage

1. To inspire with courage, spirit, or confidence.
2. To stimulate by assistance, approval, etc
3. To promote, advance, or foster

CALENDAR

January

22nd - Hospitality Mystery Night
28th - Scrapbooking Night
30th - WINGS Kick-off Luncheon

February

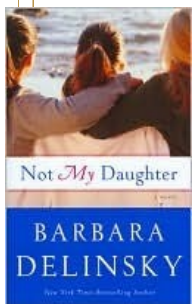
19th - Movie Night
25th - Bunko Game Night



Keystone Opportunity Center
Providing Help • Offering Hope

Thank you to everyone who was able to donate towards the grocery gift cards in December. We were able to give 7 gift cards in the amount of \$25 each totaling \$175. KOC was very thankful for your generosity.

For the month of January, we are collecting peanut butter, jelly, cereal, spaghetti and spaghetti sauce. These items can be dropped off on the table located in the foyer. While you are out shopping, don't forget the people in the North Penn area who have very basic needs. This is an easy way to show God's love for other.



Ladies Book Club

The next book club selection is Not My Daughter by Barbara Delinsky. We will be meeting in March at Karen Webb's house. Date and time to be announced soon.

**Did you hear that the
WINGS Kick-Off Luncheon
is on January 30th?**

Bunko Game Night

Ok Ladies, get ready for some fun. Join us on **February 25th at 7 p.m.** at the church building to play Bunko. Don't worry if you haven't played before. Bunko is a social dice game that requires no skill. It's based on luck. Are you feeling lucky?? It's very important that at least 16 women sign up. So take a chance and join in some fun! Any questions, please see Angel Schulz.

Top 10 Predictions for 2011

1. The Bible will still have all the answers.
2. Prayer will still be the most powerful thing on Earth.
3. The Holy Spirit will still move.
4. God will still honor the praises of His people.
5. There will still be God-anointed preaching.
6. There will still be singing of praise to God.
7. God will still pour out blessings upon His people.
8. There will still be room at the Cross.
9. Jesus will still love you.
10. Jesus will still save the lost when they come to Him.

Isn't It Great To Remember Who Is Really In Control, and that;
"...the Word of the Lord endureth for ever." (1 Peter 1:25)



The Cutting Edge

----- by Kristen Young

As those of you who have been to a scrapbooking night know (and maybe some of you who have *thought* about coming but decided it was just too overwhelming a task to get organized to go, know!), one of the toughest parts about the night is getting it all together. Even if you know what you'll be working on, trying to decide what paper, gadgets and stickers you **don't** need is difficult, so we end up lugging it all with us, in carrying cases, bins and bags. We look like we're staying for a week! So in that light, and because it doesn't appear that our scrapbooking shed in back of the church building has made the church budget for 2011 (ha ha!!), I found some tips on how to pack for a scrapbooking night.

- ✂ Before you start, be realistic about the number of projects or pages you can get done. It is also good to choose something you can work on while you chat with others, something that may not need a lot of focus.
- ✂ Keep your most-used tools in a caddy that is easy to reach and transport. Having everything in one place will make it easy and save time.
- ✂ Take along some scrapbook magazines and/or your inspiration journal to give you ideas for when you get "stuck".
- ✂ Only bring your die-cutting tools if you have a specific use in mind.
- ✂ Put the supplies and photos for each project in a page protector or a large zip lock baggie, keeping all needed items together.
- ✂ Only take the special tools or stamps that you think you will be using on your project.
- ✂ Remember extra blades for your cutting tools and extra adhesives, so you don't run out.
- ✂ Pack a variety of stickers and embellishments with you in basic colors.
- ✂ Tuck a small pack of wipes or tissues in your bag for quick cleanup after snacking, stamping or adhering.
- ✂ Bring plenty of supplies for journaling and titling, such as pencils, markers, stickers, labels and rub-ons.
- ✂ **DON'T FORGET THE PHOTOS!** This has happened more than once, and you can't get too far without the photos!!

Now you're ready!! So make sure to mark your calendars for our next scrapbooking night, **Friday, January 28th from 7:00 p.m. until midnight-ish.**

No excuses now! J

A Great Resource This Month:

I have come upon an amazing new idea for those who love to craft and who also have a heart for others. It is called "Craft it Forward", by Scrapbooks, etc. magazine. Essentially, it is an opportunity to encourage others through the crafts we do. Every month a new challenge is posted on www.craftforward.com with instructions of what projects are possible and what charities can be contacted with whom you can work. It sounds like a really neat idea and a unique opportunity to serve.

Need a Chocolate Fix (*cough* Donna)??
Here are a few recipes you might enjoy.

Chewy Fudge-Almond Bars

1 (19.8 oz) package chewy fudge brownie mix (Duncan Hines)
3 Tbs. vegetable oil
1 cup sweetened condensed milk
14 miniature dark chocolate coconut candy bars, chopped (Mounds)
3/4 cup chopped almonds, toasted

Directions:

Prepare brownie mix according to package directions, reducing vegetable oil to 3 tablespoons; pour into a lightly greased 13x9 inch pan.

Pour sweetened condensed milk over batter, sprinkle with chopped candy bars and almonds.

Bake at 350 degrees for 36 to 38 minutes.

Cool completely in pan on a wire rack. Cut into bars. Yield: 2 dozen.

Hot Fudge Sundae Cake

From Darlene Brown
(co-worker of Donna Jones)

Spray inside of 2-3 qt Crock pot with Pam. Mix the following together and pour into crock pot:

1 cup all purpose flour
1/2 cup granulated sugar
2 Tbs. baking powder
1/2 tsp salt
2 Tbs. oil
1/2 cup milk
1/2 cup chopped nuts

Mix the following all together and pour over batter:

3/4 cup firmly packed brown sugar
1/4 cup baking cocoa
1 1/2 cup hot water

Cover and cook on high 2-2 1/2 hours till toothpick comes out clean. Turn off cooker. Uncover and let cool 30-40 minutes before serving. Serves 6.

Chocolate Nachos

Source: Better Homes and Gardens

1/4 cup sugar
1/4 tsp ground cinnamon
8 6-inch flour tortillas
1/4 cup butter (no substitutes), melted
1 cup semisweet chocolate pieces
2 tsp shortening

Directions:

Combine sugar and cinnamon in a small bowl. Brush one side of each tortilla with melted butter; sprinkle with sugar mixture. Cut each tortilla into eight wedges. Arrange half of the wedges in a single layer on a 15x10x1-inch baking pan. Bake in a 350 degree oven for 10 to 12 minutes or until edges are lightly browned (wedges will crisp upon standing).

Meanwhile, melt chocolate pieces and shortening in a small saucepan. Remove wedges from oven. Spread in an even layer on a serving platter; cool slightly. Drizzle with half of the melted chocolate mixture. Arrange remaining wedges in a single layer on the same 15x10x1-inch baking pan. Bake as directed above. Spread in an even layer on a second serving platter; cooling slightly. Drizzle with remaining melted chocolate mixture. Serve warm or cool. Make 64 wedges.