Heart 2 Heart MINISTRIES
A Wellspring for Women in Ministry



Before We Set Another Table

I have a confession to make: I don't like to be described as a busy woman. It is often said with the best intentions, but every time I hear it, I stop and ask myself, *Am I so busy that people feel I am not available to stop and pray with them, mourn with them, or sit with them in their time of need?*

Yet, the truth is, I am busy. I am busy with work. Ministry is busy. And I am busy taking care of my family. Busy is defined as engaged, occupied, active, or working. Being busy and productive is not a bad thing. Women in ministry are busy. I suspect that, like me, you have spent this year pouring yourself out for your family, your ministry, and the community you serve. Sometimes life keeps us on our feet; I can certainly testify to that.

But I never want to be so busy—even in the work of ministry—or be perceived as so busy that those around me hesitate to reach out when they need someone to talk to. Our relationships with God and with each other reach deeper than our ministry responsibilities.

I am reminded of Mary and Martha (Luke 10:38–42). When Jesus came to visit, Martha stepped into motion and began preparing for Him and His disciples. She expected her sister Mary to help, but Mary sat at Jesus' feet instead.

Frustrated, Martha complained to Jesus that Mary had left her alone to do all the work. Martha probably expected Jesus to tell Mary to go and help her. Instead, Jesus gently reminded Martha that she was worried about many things, while Mary had chosen to sit and listen to Him. Her response reminds us that sometimes the work can wait. We also need to be in the presence of Jesus and be available to Him.

"Now it came to pass, as they went, that he entered into a certain village: and a certain woman named Martha received him into her house.

And she had a sister called Mary, which also sat at Jesus' feet, and heard his word.

But Martha was cumbered about much serving, and came to him, and said, Lord, dost thou not care that my sister hath left me to serve alone? bid her therefore that she help me.

And Jesus answered and said unto her, Martha, Martha, thou art careful and troubled about many things:

But one thing is needful: and Mary hath chosen that good part, which shall not be taken away from her."

Luke 10:38-42

Heart 2 Heart
MINISTRIES
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Anvan Nou Ranje Yon Lòt Tab

Mwen gen yon konfesyon pou m fè: mwen pa renmen lè moun dekri m kòm yon fanm ki toujou okipe. Souvan, yo di sa avèk bon entansyon, men chak fwa mwen tande sa, mwen kanpe pou m poze tèt mwen kesyon sa a: Èske mwen tèlman okipe, moun yo santi yo pa ka aproche-m pou m pran yon ti tan pou m priye avèk yo, kriye avèk yo lè yo nan lapenn, oubyen chita bò kote yo nan moman difisil yo?

Men, an realite, mwen okipe. Mwen okipe nan travay mwen. Travay nan ministè a mande anpil tan ak enèji. Mwen okipe tou ap pran swen fanmi mwen. Mo « okipe » a vle di yon moun ki angaje, ki gen anpil bagay pou l fè, ki aktif ou byen ki ampil travay lap fe. Se pa yon move bagay pou yon moun okipe epi pwodiktif. Fanm k ap sèvi nan ministè yo gen anpil responsablite. Mwen kwè, menm jan avè m, ou pase ane sa a ap bay tout fòs ou pou fanmi ou, ministè ou ak kominote w ap sèvi a. Pafwa, lavi a fè nou toujou ap kouri soti yon kote pou ale yon lòt; mwen kapab temwaye sa ak tout kè m.

Men, mwen pa janm vle tèlman okipe—menm nan travay ministè a—ou byen bay enpresyon mwen tèlman okipe, pou moun ki bò kote m yo ezite kontakte m lè yo bezwen yon moun pou pale. Relasyon nou avèk Bondye ak youn ak lòt ale pi lwen pase responsablite nou genyen nan ministè a.

Sa fè m sonje istwa Marie ak Marthe (Lik 10:38–42). Lè Jezi te vin vizite yo, Marthe te kòmanse fè tout sa li te kapab pou prepare pou Li ak disip Li yo. Li te espere sè li, Marie, t ap ede l, men Marie te chita nan pye Jezi pito. Marthe te vin fristre, epi li te plenyen bay Jezi paske Marie te kite l poukont li ap fè tout travay la. Petèt Mat te espere Jezi t ap di Marie leve pou l al ede l.

"Jezi al fè wout li ansanm ak disip li yo. Li antre nan yon ti bouk kote yon fanm yo rele Mat resevwa l' lakay li.

Mat sa a te gen yon sè yo rele Mari. Mari te chita nan pye mèt la, li t'ap koute pawòl li yo.

Mat menm t'ap fatige kò l' ak tout travay ki te pou fèt nan kay la. Lè sa a, li vini, li di: Mèt, sa pa fè ou anyen pou ou wè sè m' lan kite m' ap fè tout travay la pou kont mwen? Manyè di l' ede m' non.

Jezi reponn li: Mat, Mat. W'ap trakase tèt ou, w'ap bat kò ou pou yon bann bagay.

Men, se yon sèl bagay ki nesesè. Se li Mari chwazi, yo p'ap janm wete l' nan men li."

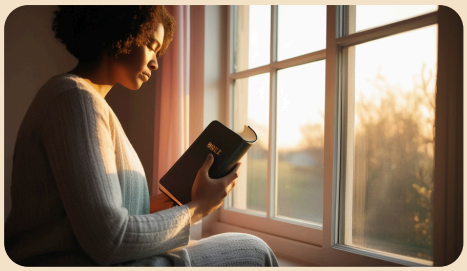
Lik 10:38-42

Many times, when I read this account, I say to myself, I don't want to be a Martha; I want to be a Mary. But when I look at Martha, I see a woman with a servant's heart, full of hospitality and care. She welcomed Jesus into her home and wanted Him and His disciples to feel cared for. Her challenge was one many of us understand: she became so occupied with serving that she felt worried, overwhelmed, and alone. Jesus' loving response invites us to continue serving while also making time to sit in His presence. Like Martha, we can bring Him both our service and our honest feelings.

Thanksgiving gives us a reason to pause and ask: **As we prepare a place for others, are we making room to receive from Jesus?**

As women in ministry, we are all too familiar with the importance of being hospitable. We carefully plan gatherings, welcome guests, and care for our families. These acts of love and service matter. But in the midst of preparing for everyone else, we can sometimes forget that we, too, need to be cared for. Ask yourself:

- Who poured into me this year?
- What am I carrying into this season that I need to bring to Jesus?
- Am I navigating grief, family changes, or loneliness?
- Have I made room for God's care and grace in my life?



As we pause in His presence, we can give thanks —not because everything is perfect, but because God is faithful. First Thessalonians 5:18 reminds us to "give thanks in all circumstances." Whether this year has brought joy, challenges, weariness, or a mixture of all three, we can take a moment to remember how God has been with us.

Before we set another table, let's pause and sit at the feet of Jesus. We can bring Him our gratitude, but we can also bring Him our weariness, our worries, and even the frustration we may feel when we have been doing so much. We don't have to pretend that everything is all right. We can come just as we are and allow His presence to restore us.

If you are facing an empty chair, illness, distance from family, or change this Thanksgiving, I want to remind you that gratitude and grief can share the same table. God sees you, and He cares for you.

And as we prepare our Thanksgiving tables, let us remember that the people gathered around them matter more than a perfectly prepared meal. There may be someone who needs us to put down the serving spoon, sit beside them, and listen. There may also be someone at the table who can listen to us.

This Thanksgiving, I am asking God to help me make room for both: time to sit in His presence and time to be present with others. I want to take time to look back over the year and recognize how God sustained me through people, provision, and moments I almost overlooked (Psalm 103:1–5). The work will still be there, but I don't want to miss the moments of connection He has placed right in front of me.

Before we set another table, let us pause, give thanks, and receive what Jesus has for us. "O give thanks unto the Lord, for he is good: for his mercy endureth for ever."—Psalm 107:1, KJV

Thanksgiving gives us a reason to pause and ask:
As we prepare a place for others,
are we making room to receive from Jesus?

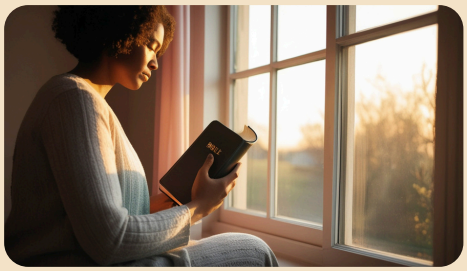
Men, olye Jezi fè sa, Li te raple Marthe avèk dousè li t ap enkyete l pou anpil bagay, tandiske Marie te chwazi chita pou l koute Li. Repons Jezi a fè nou sonje pafwa travay la kapab tann. Nou menm tou, nou bezwen pase tan nan prezans Jezi epi rete disponib pou Li.

Anpil fwa, lè m ap li istwa sa a, mwen di tèt mwen: Mwen pa vle fe tankou Marthe; mwen vle fe tankou Marie pito. Men, lè m gade Marthe, mwen wè yon fanm ki gen kè yon sèvant, ki renmen akeyi moun epi pran swen yo. Li te resevwa Jezi lakay li, epi li te vle pou Jezi ak disip Li yo santi yo byen akeyi epi jwenn bonjan swen. Defi Marthe la se yon bagay anpil nan nou kapab konprann: li te tèlman okipe ap sèvi, sa te fè l enkyete, santi l depase pa responsablite li yo, epi santi l poukont li. Repons Jezi te ba li avèk lanmou an envite nou kontinye sèvi, pandan n ap pran tan tou pou nou chita nan prezans Li. Menm jan ak Marthe, nou kapab pote sèvis nou ak santiman sincere nou devan Li.

Fèt (Thanksgiving) Aksyon de Gras la ban nou yon okazyon pou nou pran yon ti poz epi poze tèt nou kesyon sa a: Pandan n ap prepare yon plas pou lòt moun, èske n ap fè plas tou pou nou resevwa sa Jezi vle ban nou?

Antanke fanm k ap sèvi nan ministè a, nou byen konnen enpòtans pou nou akeyi moun ak lanmou. Nou planifye rasanbleman avèk anpil swen, nou resevwa envite, epi nou pran swen fanmi nou. Tout aksyon sa yo se bèl prèv lanmou ak sèvis. Men, pandan n ap prepare tout bagay pou lòt moun, pafwa nou bliye nou menm tou nou bezwen pou yo pran swen nou. Poze tèt ou kesyon sa yo:

- Kiyès ki te ankouraje m epi ede m grandi espirityèlman ane sa a?
- Ki chay m ap pote nan sezon sa a mwen bezwen depoze nan men Jezi?
- Èske m ap fè fas ak lapenn, chanjman nan fanmi mwen ou byen solitid?
- Èske mwen fè plas nan lavi mwen pou Bondye pran swen mwen epi fè m benefisye favè Li?



Lè nou pran yon ti poz nan prezans Li, nou kapab di Bondye mèsi—pa paske tout bagay pafè, men paske Bondye fidèl. Premye Tesalonisyen 5:18 raple nou pou nou « di Bondye mèsi nan tout sikonstans ». Kit ane sa a te pote lajwa, difikilte, fatig ou byen yon melanj tout bagay sa yo, nou kapab pran yon ti moman pou nou sonje kijan Bondye te rete avèk nou.

Anvan nou ranje yon lòt tab, ann pran yon ti poz pou nou chita nan pye Jezi. Nou kapab pote rekonesans nou ba Li, men nou kapab pote fatig nou, enkyetid nou, e menm fristrasyon nou santi lè nou gen twòp bagay pou nou fè. Nou pa oblije pran poz tout bagay anfòm. Nou kapab vin jwenn Li jan nou ye a epi kite prezans Li renouvle fòs nou.

Si pandan Fèt Aksyon de Gras sa a w ap fè fas ak yon chèz vid bò tab la, yon maladi, separasyon ak fanmi ou ou byen yon gwo chanjman nan lavi ou, mwen vle fè w sonje rekonesans ak lapenn kapab chita bò menm tab la. Bondye wè ou, epi Li pran swen ou.

Pandan n ap prepare tab nou pou Fèt Aksyon de Gras, ann sonje moun ki chita bò tab la pi enpòtan pase yon repa ki prepare san okenn defo. Gen dwa gen yon moun ki bezwen nou mete kiyè pou sèvi manje a sou kote, chita bò kote l epi koute sa li gen pou l di. Gen dwa tou gen yon moun bò tab la ki kapab koute nou.

Nan Fèt Aksyon de Gras sa a, map mande Bondye ede m fè plas pou tou de: pran tan pou m chita nan prezans Li epi pran tan pou m prezan nan lavi lòt moun. Mwen vle pran tan pou m gade dèyè sou ane a epi rekonèt kijan Bondye te soutni m atravè moun Li te mete nan lavi m, pwovizyon Li te ban mwen, ak moman mwen te prèske pa remake yo (Sòm 103:1–5). Travay la ap toujou la, men mwen pa vle rate moman koneksyon ak lòt moun Bondye mete dirèkteman devan mwen yo.

Anvan nou ranje yon lòt tab, ann pran yon ti poz, ann di Bondye mèsi, epi ann resevwa sa Jezi gen pou nou. « Di Seyè a mèsi, paske Li bon; paske lanmou Li p'ap janm fini. » — Sòm 107:1

A Prayer Before We Set Another Table



Adoration: Heavenly Father, we praise You for who You are. You are loving, faithful, and always present with us. Thank You for inviting us to come and sit in Your presence.

Confession: Lord, forgive us for the times we have become so occupied with our responsibilities that we have neglected our time with You. Forgive us when worry and frustration have distracted us from the people and moments You have placed before us.

Thanksgiving: Thank You for our families, our ministries, and the opportunities You give us to serve. Thank You for sustaining us through this year and for loving us even when we are tired and overwhelmed

Supplication: As we prepare our tables and welcome others this Thanksgiving, help us first make room for You. Restore our hearts, quiet our worries, and help us to be present with those around us. Remind us that we can bring our needs to You and allow others to care for us, too. In Jesus' name, amen.

"Bless the Lord, O my soul: and all that is within me, bless his holy name.
Bless the Lord, O my soul, and forget not all his benefits:
Who forgiveth all thine iniquities;
who healeth all thy diseases;
Who redeemeth thy life from destruction;
who crowneth thee with lovingkindness and tender mercies;
Who satisfieth thy mouth with good things;
so that thy youth is renewed like the eagle's."

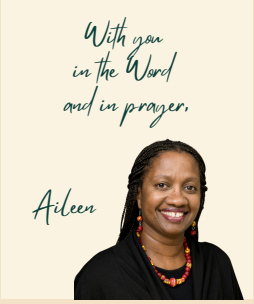
Psalm 103:1-5 KJV

Reflection Questions

1. What has kept me on my feet this year?
2. When was the last time I paused to receive from Jesus?
3. Is there someone who needs my presence more than my preparation?
4. Who can I reach out to when I need someone to sit and listen?
5. What can I set aside this Thanksgiving so I can be more present with God and others?

A Question for the Table:

"Who helped you grow in faith this year?"
or
"What ordinary blessing have you learned to appreciate?"



* Note: This article was co-worked and edited with Generative AI.

Yon Priyè Anvan Nou Ranje Yon Lòt Tab



Adorasyon: Papa nou ki nan syèl la, nou fè lwanj pou Ou poutèt kiyès Ou ye. Ou se yon Bondye ki gen lanmou, ki fidèl, epi ki toujou prezan avèk nou. Mèsi paske Ou envite nou vin chita nan prezans Ou.

Konfesyon: Seyè, padonnen nou pou chak fwa nou kite responsablite nou yo okipe tout tan nou, jouk nou neglije pase tan avèk Ou. Padonnen nou lè enkyetid ak fristrasyon distrè nou epi anpeche nou bay moun ak moman Ou mete devan nou yo atansyon yo merite.

Aksyon de Gras: Mèsi pou fanmi nou yo, ministè nou yo, ak opòtinite Ou ban nou pou nou sèvi. Mèsi paske Ou soutni nou pandan tout ane sa a epi Ou kontinye renmen nou menm lè nou fatige epi nou santi responsablite nou yo twòp pou nou pote.

Siplikasyon: Pandan n ap prepare tab nou epi resevwa lòt moun nan Fèt Aksyon de Gras sa a, ede nou fè plas pou Ou an premye. Renouvle kè nou, kalme enkyetid nou yo, epi ede nou rete vrèman prezan avèk moun ki bò kote nou yo. Fè nou sonje nou kapab pote bezwen nou yo ba Ou epi kite lòt moun pran swen nou tou. Nan non Jezi, amèn.

Se yon sòm David. Kite m' di Seyè a mèsi! Kite m' di Seyè ki pa tankou tout moun lan mèsi ak tout nanm mwen!
Wi, kite m' di Seyè a mèsi. Mwen pa dwe janm bliye tout byen li fè pou mwen.
Li padonnen tout peche m' yo, li geri tout maladi m' yo.
Li wete m' nan bouch twou a. Li beni m', li fè m' wè jan li renmen m', jan li gen pitye pou mwen.
Li kouvri m' ak benediksyon pandan tout lavi m', li fè m' rete jenn ak tout fòs mwen, tankou malfini.

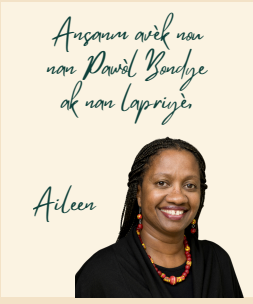
Sòm 103:1-5

Kesyon pou Refleksyon

1. Ki sa ki te fè m toujou ap kouri pandan ane sa a?
2. Ki dènye fwa mwen te pran yon ti poz pou m resevwa sa Jezi te vle ban mwen?
3. Èske gen yon moun ki bezwen prezans mwen plis pase tout preparasyon m ap fè yo?
4. Kiyès mwen kapab kontakte lè mwen bezwen yon moun pou chita avèk mwen epi koute m?
5. Ki sa mwen kapab mete sou kote pandan Fèt Aksyon de Gras sa a pou m kapab pi prezan avèk Bondye ak lòt moun?

Yon Kesyon Pou Tab la:

« Kiyès ki te ede w grandi nan lafwa ane sa a? »
« Ki benediksyon nan lavi chak jou ou te aprann apresye? »



Nòt: Yo te travay sou atik sa a ansanm avèk entèlijans atifisyèl jeneratif, epi yo te revize li pou amelyore kalite li.

A Taste of Thanksgiving

Roasted Sweet Potatoes with Apples and Cinnamon

Aileen Reid

Serves 6 as a side dish

Ingredients:

3 medium sweet potatoes, peeled and cut into 3/4" cubes
2 firm apples, cored and cut into 3/4" pieces
2 Tbs. olive oil
1 tsp. ground cinnamon
¼ tsp. salt
¼ C. chopped pecans, optional

Directions:

1. Preheat the oven to 400°F.
2. Toss the sweet potatoes with the olive oil, cinnamon, and salt. Spread on a large rimmed baking sheet in a single layer.
3. Roast for 20 minutes.
4. Add the apples, stir, and roast for another 15–20 minutes, until the sweet potatoes are tender.
5. If using pecans, sprinkle them over the mixture during the last 5 minutes of roasting.

Source: ChatGPT Recipe

Cranberry Orange Sauce

Jo'nette Gailey

Ingredients:

12 oz. fresh cranberries
½ C. granulated sugar
⅓ C. water
⅔ C. fresh orange juice
2 Tbs. orange zest

Directions:

1. Rinse the cranberries, then add to a medium saucepan. Add the sugar, water and orange juice.
2. Bring to a boil over medium-high heat, then reduce the heat and let simmer for 10-15 minutes, stirring occasionally, until most of the berries have burst and the mixture is slightly reduced.
3. Remove from heat and stir in the orange zest.
4. Transfer the cranberry sauce to a bowl or glass container and let cool for 30 minutes at room temperature. Transfer to the refrigerator and let chill for at least 2 hours before serving. It will thicken as it cools.

Yon ti Gou Fet Aksyon de Gras

Patat jaune kwit nan fou ak pòm ak kannèl

Aileen Reid

Kantite: 6 pòsyon kòm akonpayman pou manje a

Engredyan:

3 patat jaune mwayen, kale epi koupe an kib apeprè ¾ pous
2 pòm fèm, retire grenn yo epi koupe an moso apeprè ¾ pous
2 gwo kiyè lwil doliv
1 ti kiyè kannèl an poud
¼ ti kiyè sèl
¼ tas nwa pekan koupe, si ou vle

Preparasyon:

1. Chofe fou a a 400°F (apeprè 200°C).
2. Melanje patat yo avèk lwil doliv, kannèl ak sèl. Gaye yo sou yon gwo plato pou fou, an yon sèl kouch.
3. Kite yo kwit nan fou a pandan 20 minit.
4. Ajoute pòm yo, brase tout bagay ansanm, epi kite yo kwit ankò pandan 15–20 minit, jiskaske patat yo vin mou.
5. Si w ap itilize nwa pekan yo, voye yo sou melanj lan epi melanje dousman.

Sèvi l cho kòm yon bèl akonpayman pou repa Fèt Aksyon de Gras la!

Source: ChatGPT Recipe

Sòs Kranbè ak Zoranj

Jo'nette Gailey

Engredyan:

12 ons kranbè fre (cranberries)
½ tas sik blan
⅓ tas dlo
⅔ tas ji zoranj fre
2 gwo kiyè po zoranj rape fen

Preparasyon:

1. Rense kranbè yo byen epi mete yo nan yon chodyè mwayen.
2. Ajoute sik la, dlo a ak ji zoranj la.
3. Pote melanj lan bouyi sou difè mwayen-wo. Apre sa, bese difè a epi kite l mitone pandan 10–15 minit. Brase detanzantan jiskaske pifò kranbè yo pete epi sòs la kòmanse vin pi epè.
4. Retire chodyè a sou difè a epi ajoute po zoranj rape a. Brase byen.
5. Vide sòs la nan yon bòl oswa yon veso an vè. Kite l refwadi pandan 30 minit nan tanperati chanm.
6. Mete l nan frijidè pandan omwen 2 èdtan anvan ou sèvi l. Sòs la ap vin pi epè pandan l ap refwadi.

Sèvi sòs sa a frèt kòm yon akonpayman pou kodenn griye, janbon oswa lòt manje fèt la.

Sweet Potato Casserole

Silvia House

8 Servings | Prep Time: 15 Minutes | Total Time: 1 Hour | Calories/Serv: 504

Ingredients:

Cooking Spray
2 ½ lbs. sweet potatoes, peeled, cut into cubes
4 Tbs. unsalted butter, softened
2 large eggs
½ C. milk, preferably whole
½ C. packed light brown sugar
1 tsp. kosher salt
½ tsp. ground nutmeg
¼ tsp. pure vanilla extract

Topping:
1 C. chopped toasted pecans
½ C. all-purpose flour
½ C. packed light brown sugar
4 Tbs. unsalted butter, melted
½ tsp. kosher salt

Directions:

Step 1: Preheat oven to 350° and grease a medium baking dish with cooking spray. Place potatoes in a large pot and cover with water. Bring to a boil, then reduce heat to medium-low and simmer until potatoes are tender, about 15 minutes. Drain and let cool slightly. Transfer to a large bowl.
Step 2: Add butter to potatoes. Using a potato masher or 2 forks, mash potatoes to desired consistency. Add eggs, milk, brown sugar, salt, nutmeg, and vanilla, and stir until smooth. Transfer to prepared dish.

TOPPING:
Step 1: In a medium bowl, mix pecans, flour, brown sugar, butter, and salt until combined. Sprinkle topping over potatoes.
Step 2: Bake casserole until warmed through and golden brown on top, about 25 minutes. Serve warm.

Source: By Lauren Miyashiro, Delish Test Kitchen

Baked Beans

Karen Miller

Ingredients:

1 gallon can pork and beans (Winn-Dixie brand)
1 box (or half bag) dark brown sugar
1 C. ketchup
1 Tbs. mustard

Directions:

Mix and place in your baking pan (I use a blue roaster pan)
Place bacon across the entire top of beans
Bake at 400 degrees for 1½ hours
Enjoy!

A little Thanksgiving encouragement:
As your dish roasts, take a moment to thank God for the everyday blessings of food, fellowship, and a place at the table.

Gratine Patat

Silvia House

Kantite: 8 pòsyon Tan preparasyon: 15 minit Tan total: 1 èdtan Kalori: 504 pou chak pòsyon

Engredyan pou patat yo:

Cooking Spray
Espre pou grese plat pou fou a
2½ liv patat jaune, kale epi koupe an kib
4 gwo kiyè bè san sèl, adousi
2 gwo ze
½ tas lèt, de preferans lèt antye
½ tas sik mawon klè, byen chaje nan tas la
1 ti kiyè sèl
½ ti kiyè miskad an poud
¼ ti kiyè ekstrè vaniy natirèl

Engredyan pou kouch ki sou tèt la:
1 tas nwa pekan griye epi koupe
½ tas farine
½ tas sik mawon klè, byen chaje nan tas la
4 gwo kiyè bè san sèl, fonn
½ ti kiyè sèl

Preparasyon:

1. Chofe fou a a 350°F (175°C). Grese yon plat mwayen pou fou ak espre pou kwit manje.
2. Mete patat yo nan yon gwo chodyè epi kouvri yo ak dlo. Pote dlo a bouyi, apre sa bese difè a nan nivo mwayen-ba. Kite yo bouyi dousman pandan anviwon 15 minit, jiskaske yo vin mou.
3. Vide dlo a epi kite patat dous yo refwadi yon ti kras. Mete yo nan yon gwo bòl.
4. Ajoute bè a epi kraze patat yo ak yon zouti pou kraze pòmdetè oswa avèk de fouchèt, jiskaske yo rive nan konsistans ou vle a.
5. Ajoute ze yo, lèt la, sik mawon an, sèl la, miskad la ak vaniy la. Brase tout bagay ansanm jiskaske melanj lan vin lis.
6. Vide melanj lan nan plat ou te grese a.

Preparasyon kouch ki sou tèt la:
1. Nan yon bòl mwayen, melanje nwa pekan yo, farin lan, sik mawon an, bè fonn lan ak sèl la jiskaske tout engredyan yo byen melanje.
2. Gaye melanj sa a sou tèt patat dous yo.
3. Kwit nan fou a pandan anviwon 25 minit, jiskaske graten an byen cho epi kouch ki anlè a vin dore. Sèvi l cho.

Pwa Kwit nan Fou ak Bekonn

Karen Miller

Engredyan:

1 galon pwa nan sòs ak vyann kochon (pork and beans), mak Winn-Dixie
1 bwat oswa mwatye yon gwo sachè sik mawon fonse
1 tas sòs tomat (ketchup)
1 gwo kiyè moutad
Tranch bekonn pou kouvri tout sifas pwa yo

Preparasyon:

1. Chofe fou a a 400°F (200°C).
2. Mete pwa yo, sik mawon an, sòs tomat la ak moutad la nan yon gwo bòl. Melanje tout bagay byen.
3. Vide melanj lan nan yon gwo plat pou fou.
4. Ranje tranch bekonn yo sou tout sifas pwa yo.
5. Kwit nan fou a pandan 1 èdtan 30 minit.
6. Sèvi cho epi pran plezi nan manje a!

Remak: Kantite sik mawon an pa presize egzakteman nan resèt orijinal la. Ajiste l selon gou ou.

Yon Ti Ankourajman pou Fèt Aksyon de Gras
Pandan manje yo ap kwit nan fou a, pran yon ti moman pou di Bondye mèsi pou benediksyon nou jwenn chak jou: manje sou tab la, fanmi ak zanmi nou kapab pataje moman avèk yo, ak yon plas kote nou kapab rasanble ansanm.

NOVEMBER BIRTHDAYS

Birthday Prayer

Heavenly Father,

Today we celebrate the gift of Your servant. Thank You for her faithful heart, her commitment to Your calling, and the many lives she has touched through her ministry. As she begins another year, fill her with renewed strength, wisdom, joy, and peace.

May Your favor surround her, Your presence sustain her, and Your grace empower her for every assignment You have prepared. Bless her family, her health, her leadership, and her walk with You. Let this new year be marked by spiritual growth, divine opportunities, and abundant blessings.

May she continue to shine as a reflection of Your love and faithfulness.

In Jesus' name, Amen.

Lapriyè pou Anivèsè Nesans

Papa nou ki nan Syèl la,

Jodi a, nou selebre kado lavi sèvitè Ou yo. Mèsi pou kè yo ki fidèl, pou angajman yo genyen anvè apèl Ou, ak pou tout lavi yo touche atravè ministè yo. Pandan y ap antre nan yon lòt ane nan lavi yo, ranpli yo ak fòs ki renouvle, sajès, lajwa ak lapè.

Se pou favè Ou antoure yo, se pou prezans Ou soutni yo, epi se pou gras Ou ba yo fòs pou chak misyon ak chak travay Ou prepare pou yo. Beni fanmi yo, ba yo sante, mache avek yo pandan yap kondwi lot moun ba Ou. Se pou nouvo ane sa pote kwasans espirityèl, opòtinite ki sot nan syel, ak anpil benediksyon.

Se pou li kontinye klere tankou yon refleksyon lanmou ak fidelite Ou.

Nan non Jezi, Amèn.



1 Wendy Baggett
1 Rosalind Thomas
2 Marie Philippe
4 Libnis Lazo
5 Verna Jackson
7 Kimberly Vanterpool
7 Marsha Walters
9 Ivencia Etienne
10 Annette James
10 Pam Parker
17 Pauline White
18 Teresa Beauchamp
18 Silvia House
19 Doreen Dixon
28 Sherry Miller

"The Lord bless you and keep you; the Lord make his face to shine upon you and be gracious to you."
Numbers 6:24–25 (ESV)

“Se pou Senyè a beni ou epi pwoteje ou; Se pou Senyè a fè fas Li klere sou ou, epi se pou Li fè gras pou ou.”
Nonb 6:24–25 (ESV)

PRAYER CORNER KWEN LAPRIYÈ



As you read the names below, take a moment to lift each person before the Lord. Some needs may be known to us; others may not. God knows every situation. Let's stand together in prayer for one another, trusting Him to provide strength, comfort, healing, and peace.

Pandan n ap li non moun ki ekri anba yo, pran yon ti moman pou leve chak moun devan Senyè a nan lapriyè. Gen kèk moun nou konn bezwen yo; gen lòt nou ka pa konnen. Men Bondye konnen chak sitiyasyon. An nou kanpe ansanm nan lapriyè youn pou lòt, pandan n ap fè Bondye konfyans pou Li bay fòs, rekonfò, gerizon ak lapè.

Jacqueline Davis (Ormond Beach)
Ruby Dean (Miami #1)
Linnette Christian (Labelle & Pahokee)
Forbes Family (Tallahassee & Tampa)
Sylvia Foskey (New Bayview)
Tiffany Hughes (Miami – Ridgeway)
Mullings Family (Tallahassee & Tampa Forest Hills)
Vierge Simon (Ft. Myers – Glorious COGOP)
Lula Thompson (Miami #1)
Paula Wilson (Miami – Sure Foundation)
Rosalie Wilson (Sunrise)
Wilma Whitten (Mascotte)