

JUNE 2020 NEWSLETTER
THE FIRST BRETHREN CHURCH OF NEW PARIS

From the Desk of Pastor Jeff Estep

God's family. Seeking God's glory.

"We're back, baby!" How great it was for us to be able to worship together again for the first time on June 7th! It had been a full TWELVE weeks since we had gathered as a church body, thanks to the coronavirus outbreak in our world. But it was so uplifting for us to "lift up holy hands" together, (well-sanitized and socially distanced hands, of course!) I want to thank everyone for their patience, mutual encouragement, and positive attitude over the last three months, and I look forward to what God has in store for our ministry as we press back into ministry!

We can all be glad that churches across our country are opening their doors again. As I write this, it has become increasingly clear how much our world needs the hope of the Gospel of Jesus Christ. Our nation is fractured. Because of the senseless murder of an African American man named George Flynn at the hands of police officers, our nation responded with appropriate anger at the injustice. But in the days since that initial anger we saw protests turn violent, as some in the crowds used the opportunity to loot and burn, destroying the property and the lives of their neighbors. Many police officers and National Guard troops, who have tried to protect the innocent during the unrest, have been targeted, killed, or seriously wounded by rioters. If ever there was an opportunity for the Church to be salt and light, THIS IS IT!

In Ephesians 2, Paul addresses groups of people who had often experienced disunity and mutual distrust. Though he is speaking to a division of Jewish believers and Gentile Christians, his words resonate in our country's current situation as well. He says, in Ephesians 2:13-17, "But now in Christ Jesus you who once were far away have been brought near through the blood of Christ. For he himself is our peace, who has made the two one and has destroyed the barrier, the dividing wall of hostility, by abolishing in his flesh the law with its commandments and regulations. His purpose was to create in himself one new man out of the two, thus making peace, and in this one body to reconcile both of them to God through the cross, by which he put to death their hostility. He came and preached peace to you who were far away and peace to those who were near."

The Jews of Paul's day often looked down on the Gentiles for their idolatry and

for doing things the Jewish law forbade. But the truth was that the Jews (because all have sinned) couldn't keep the Law any better than the Gentiles could have. For this reason, Christ died so that our sin, whether we were aware of its depths or not, would not separate us from God as long as we turn from it and follow Jesus. In this sense, both the Jews and Gentiles were in the same boat. Both groups were in need of grace, and received it through the cross.

How does this speak to our current situation as a nation? There is nothing that divides us that the cross of Jesus cannot reconcile. Prejudice is wrong, whether racial prejudice that sees those made in God's image through a lens of distrust, or whether prejudice towards those in authority because of the actions of a few guilty police officers. We have all been guilty of prejudice, and the antidote to prejudice is the love for our neighbors that we can display through the power of the Holy Spirit. We also must forgive one another, and adopt a culture of forgiveness. That may seem impossible at the surface, especially when there is so much pain in our past. But if we have received the forgiveness of our sins, the Holy Spirit will empower us to forgive others. The Church has the opportunity to proclaim that only through Christ can true forgiveness be experienced. If we do not learn to forgive one another, we will tear each other apart.

And finally, only through the cross of Jesus Christ can we experience the unity we have long sought as a nation. Since 1782, our national motto has been "E Pluribus Unum", or "From many, one." That guiding principle has faced many setbacks, mostly of our own making. Slavery, and the continued discrimination afterward, are certainly examples of how we haven't always lived up to this principle. But we have always embraced the idea that if we worked together, eventually we would get it right. And to this point, our track record bears out that since our nation's founding, we have gotten consistently better over time. What allowed that to happen in the first 200 years of our nation was that we more or less shared a common faith in Jesus.

French political theorist Alexis de Tocqueville, when writing about what made America strong, said this:

"I sought for the greatness and genius of America in her commodious harbors and her ample rivers – and it was not there . . . in her fertile fields and boundless forests and it was not there . . . in her rich mines and her vast world commerce – and it was not there . . . in her democratic Congress and her matchless Constitution – and it was not there. Not until I went into the churches of America and heard her pulpits aflame with righteousness did I

understand the secret of her genius and power. America is great because she is good, and if America ever ceases to be good, she will cease to be great."

For generations, our common faith provided us with the guiding principles that forged our strength. Over the last decades we have lost that common faith. It can be seen in surveys that show fewer Americans attend church, or consider themselves Christian. It can be seen in the breakdown of the family and the embrace of sinful behaviors. Our collective heart has gotten further and further from God, and we can see the consequences of that drift.

AMERICA NEEDS JESUS, AND THE CHURCH IS THE ONLY VEHICLE TO BRING HIS MESSAGE TO OUR HURTING NATION. We must preach reconciliation to God through Jesus, and reconciliation to each other through the unity that comes through the Gospel of peace, for Christ has "destroyed the barrier, the dividing wall of hostility". Without Christ, there can be no healing, no forgiveness, no national unity, and no future.

In addition to preaching, we need prayer! 2 Chronicles 7:13-14 is often quoted, and there is good reason for it. It says, "When I shut up the heavens so that there is no rain, or command locusts to devour the land or send a plague among my people, if my people, who are called by my name, will humble themselves and pray and seek my face and turn from their wicked ways, then will I hear from heaven and will forgive their sin and will heal their land." Now is the time to turn to God and to seek His face. As we gather for worship, let us seek His face, and anticipate God to bring healing to the nation we call home! And let us be the salt and light He has made us to be! Our opportunity has never been greater!

Your Brother in Christ, Pastor Jeff Estep

Birthdays:

June: 1- Edna VanDiepenbos & Dawn Yoder 2- Scott Miller 4- Jeff Estep 8- Chad McKeown 16 - Delaney Read 19- Jimmy Gill 26- Doyle Weaver 29- Aaron Estep

July- 6- Randy Riley 7- Keirsten Miller 16- Dean Morehouse 17- Willie Hostetler 18- Bev Faubion 20- Brenda Adams & Linda Geiser 21- Eva Estep

Anniversaries:

June: 4- Chad & April McKeown 18- Bob & Diana Coleman 21- Elmer & Donna Yoder 22- Jimmy & Joyce Gill

July- 5- John & Shannon Wesseler 21- Jim & Teri Read
27- Tom & Edna VanDiepenbos 29- Bob & Tammi Williams

Children's ministry for June:

May was such a long month for our youngest church members. At home, they were finishing up eLearning for their last school quarter. Concerts and programs were replaced with modified events like drive through 6th grade graduations, online student art galleries, and curb side pick up for their personal belongings which had been held captive in school buildings. There was nothing "normal" about how this school year ended for them. There was no closure available for kids or their school teachers. I sat in many virtual meetings where teachers cried as many mourned severed relationships with the kids they love at school. People were experiencing unexpected grief. As a Kids Club staff, we were so sad that we could not "graduate" our 6th Graders on to Youth Group as we have for the past several years. This affected several of our students. Because routine and familiarity are so important for children, we did what we could to keep lessons online as similar as possible to what we would have presented in class. Our Junior Church Quarter was titled "Gross Me Out". How appropriate for a season of life spent "hiding" from a flu bug! We ended the lessons with Jonah, stuck in the belly of the whale. Could we maybe relate a little bit to this stuck, trapped, desperate feeling?

As we look ahead to summer and a truly new SEASON of ministry, we will be doing things differently AGAIN in order to keep kids safe. When families feel comfortable coming into the church building, students will be offered a blue Toucan bag that says "Hope is Ahead". It will have items for doodling, coloring and quiet fidgeting as kids will stay in the sanctuary with their families rather than breaking off for Junior Church. One adult will pick these up from a labeled bin for all of the kids in their family. The bags will have been in quarantine for at least 5 days before the church service. Kids of all ages, through high school, are welcome to these bags. In addition, a mini object lesson will take place on Sunday mornings as a part of the worship service. Kids remain in their seats with parents for this. We hope that if families are at home, they will share that portion of the service with their children from our online audio and video formats. It is my hope that the message on our fidget bags, "Hope is Ahead", is something that we can communicate as we nurture a sense of loving safety and security in our children as we worship.

Pastor Jeff Estep & Jamie Estep

Hope you all enjoy the Puzzle



Names of Jesus in Revelation

D N V A D O G F O N O S D M K
T S A L K F E H J E T K R T L
C S O P M U S N E N I B O S I
P Y W H E X Q T C N L U L Y V
H R P A O F D H G L E L N T I
I D Q M D L R O W O O P G H N
N N O R A I F M L R C N I G G
L A P M S K D N D D L J E I O
J T B T I R U O I G F V R M N
F M X N V V F Q O O O X E L E
A I G Q A L J G U D J K V A I
Q S G E O T S R I F N W O R O
D G O R A M Z O M E G A S X S
U Q D B E G I N N I N G C Q V
Y S B M G E D N E M P P E G J

**ALMIGHTY
ALPHA
BEGINNING
CHRIST
END**

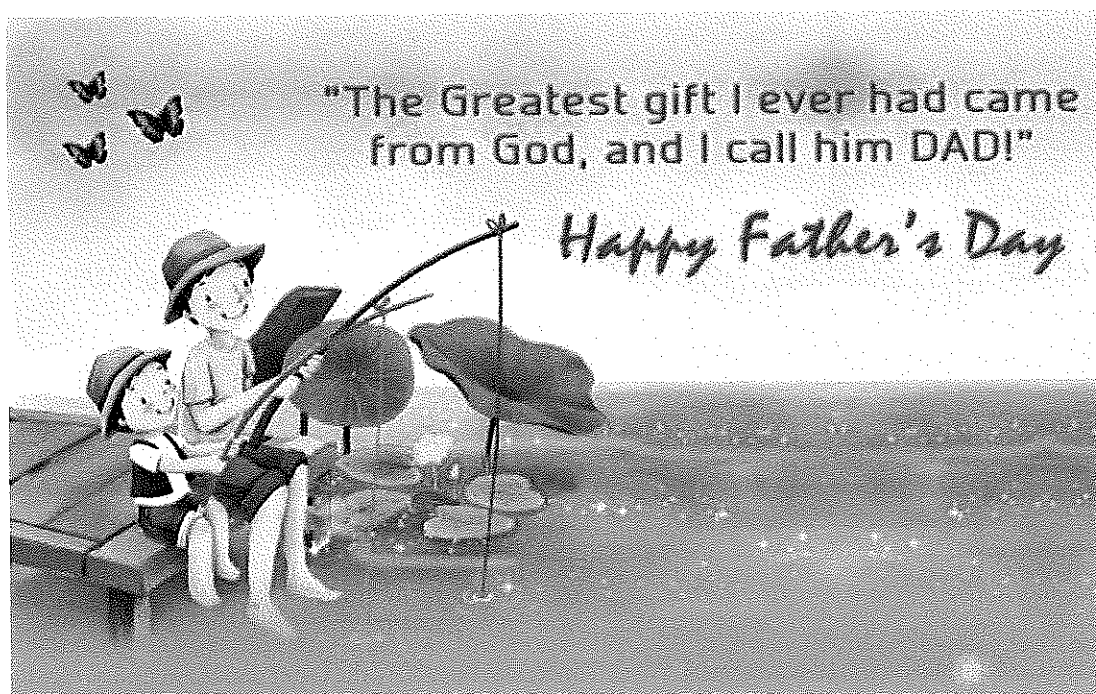
**FIRST
KING OF KINGS
LAMB
LAST
LIVING ONE**

**LORD GOD
LORD OF LORDS
OMEGA
SON OF GOD
SOVEREIGN LORD**

FATHERS DAY POEM

God took the strength of a mountain,
The majesty of a tree,
The warmth of a summer sun,
The calm of a quiet sea ,
The generous soul of nature,
The comforting arm of the night,
The wisdom of the ages,
The power of the eagle's flight,
The joy of a morning in spring,
The faith of a mustard seed,
The patience of eternity,
The depth of a family need,
Then God combined these qualities,
When there was nothing more to add,
He knew his masterpiece was complete,
And so he called him Dad.

HAPPY FATHERS DAY TO ALL YOU DADS



Baked Chicken Tenderloin Casserole

By: Peggy Miller

Use boneless chicken breast or chicken tenderloins (I use the frozen boneless tenderloins)

I have made this recipe with chicken breasts (fresh and frozen) with good results. I like the tenderloins because they are smaller and they puff up a bit when they are browned.

I prefer to soak the chicken overnight or for several hours in a mixture of beaten eggs and whole milk or half and half (I have used both and I have also used skim milk). I do not have a measurement but I think 4 eggs to 1 cup of milk would work. I season the egg mixture. Use the type of seasoning you like best. I normally use a blended spice which has dried garlic, basil, peppers and cumin.

The chicken does not have to soak but it seems to be tenderer after it marinates.

Heat a skillet with an ample amount of cooking oil or butter. (I use canola oil and add a couple of tablespoons of butter to the oil)

Roll the chicken in bread crumbs (I usually used the seasoned kind). You can also use finely crushed cracker crumbs (a butter type of cracker works well).

Brown the chicken on both sides. This usually does not take long. You do not want to cook the chicken all the way through. If you are cooking a large amount, you will need to add more oil to your pan after about two fryings.

I have another dish with paper towels lining the bottom for the browned chicken. After it has sit on the towels long enough to soak up the excess grease, I layer the browned chicken in a casserole dish.

Top with your favorite cheese (sliced or shredded). I usually use a sliced smoked provolone or a shredded Italian blend of cheeses.

Brown chopped onions, celery, and red pepper (green or yellow would work depending on your taste) in butter or oil and add a can of cream of chicken soup and one can of milk or half and half to the mixture (I try to make sure the soup is not real thick because the sauce will thicken up when it bakes with the chicken). If you are making a large casserole, you may need a large can of soup or two cans and the appropriate amount of milk or water. I suppose you could use water or skim milk. Pour the soup mixture over the cheese.

CHICKEN CASSROLE CONTUIED

Bake at 375 degrees for about 45 minutes to an hour. I normally cover the casserole dish with foil or used a glass covered dish for the first 30 minutes and then take off the cover so the cheese can brown up a bit.

SHARON STACKER

RHUBARB CAKE:

1 box of yellow mix

(prepare as directed on box put in 13x9x2 pan)

1 cup sugar

4 cups diced rhubarb

1 cup whipping cream

Put the Rhubarb on top of cake pour sugar over top then pour the whipping cream over all . Bake at 350 for 40 to 50 minutes.

(Optional) Serve with cool whip on top. Enjoy

Ruby Thompson

Tater tot Casserole

1LB.of Hamburger fried and crumbled & drained

1 can green beans drained

1 can cream of Mushroom soup

Tater Tots enough to cover top

1 cup shredded cheese

mix green beans hamburger and soup together then

put in casserole dish top with Tator Tots sprinkle with cheese

Bake at 375 30 to 45 minutes. Enjoy

**Hey don't forget to bid on the tie blankets the kids made
we need your support to help the camp.**

Taste of Home: Easy Fresh Strawberry

BY: Peggy Miller

Ingredients

- ☑ 1 sheet refrigerated pie crust
- ☑ 3/4 cup sugar
- ☑ 2 tablespoons cornstarch
- ☑ 1 cup water
- ☑ 1 package (3 ounces) strawberry gelatin
- ☑ 4 cups sliced fresh strawberries
- ☑ Whipped cream, optional

Directions

- ☑ Unroll crust into 9-in. pie plate. Trim edge. Line unpricked crust with a double thickness of heavy-duty foil or parchment. Bake at 450° for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.
- ☑ In a small saucepan, combine the sugar, cornstarch and water until smooth. Bring to a boil; cook and stir until thickened, about 2 minutes. Remove from the heat; stir in gelatin until dissolved. Refrigerate until slightly cooled, 15-20 minutes.
- ☑ Meanwhile, arrange strawberries in the crust. Pour gelatin mixture over berries.

Refrigerate until set. If desired, serve with whipped cream. Love Baking? Join Bakeable , Taste of Home's community dedicated to the joy of baking. Subscribe to the Bakeable newsletter and join the Facebook group where you'll find recipes, tips and monthly challenges.

Test Kitchen Tips

- ☑ Create a braided crust by cutting a second refrigerated pie crust into 3/8-inch strips. Braid strips, pressing pieces to seal to make strip fit the perimeter of the pie crust. Adhere to crust with lightly beaten egg.
- ☑ For a different presentation, use whole fresh strawberries and arrange them pointed side up in the pie crust. This is also a smart time-saver because you don't have to slice the berries.
- ☑ Check out 40 irresistible strawberry desserts.

My twist on this pie is to use a large graham cracker crust. I mix an 8 oz pkg of cream cheese with a small container of marshmallow fluff then spread the mixture on the bottom of the crust before adding the strawberry mix on top.

Virginia Salsa By Edna V.

1 can black beans drained

1 can garbonzo beans drained

1 can red beans drained

1/2 medium onion chopped

1 green pepper chopped

1 finely chopped jalapeno pepper

2 cloves of garlic minced

2 chopped Tomatoes

Marinate in 8oz. Of Italian dressing for several hours.

Drain , Add 8– 12 oz. of salsa the juicy kind works best.

Let set over night for best flavor.

Refrigerator Pickles By Edna V

1 Cup white vinegar

1 Cup sugar

1 Cup water

2 tsp. celery seed

1 tsp salt

3 cup Sliced cucumbers

3 small onions thinly sliced

Refrigerate covered

when cucumbers and onions are all ate just add more pickles and onions

Helping Hands

Helping hands will not be meeting this month or next .

Edna V.

**Ruby Thompson's
Easy Baked Macaroni and Cheese**

Ingredient's

2or 3 containers of Bob Evan's Macaroni and Cheese (Six Cheese Flavor)

1 lb. of Smoke Sausage cut up

BBQ Potato Chips crushed

Put all the Macaroni and Cheese in Baking Dish then mix in the smoked sausage

Put the BBQ Chips on top . Bake at 375 for 30 minutes.

**Bonnie Reagan's
Peanut Butter Fudge**

Ingredients

4 cups sugar

2 sticks butter

3 T karo light corn syrup

1 cup evaporated milk

2 cups smooth peanut butter

7 oz marshmallow cream

1 t vanilla

Prepare milk- karo syrup combination by placing 3 T syrup in measuring cup. Add enough evaporated milk to make 1 cup of mixture. Set aside for next step

Melt butter in sauce pan, add sugar and milk/syrup combination

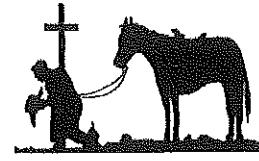
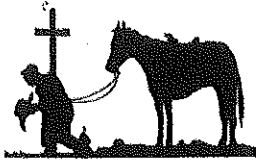
Bring to boil , reduce to medium heat, cook and stir 5 minutes

Remove from heat, add peanut butter, marshmallow cream, and vanilla

Beat by hand until smooth

Pour into a buttered 9x12 pan

**NORTHERN INDIANA COWBOYS FOR CHRIST
WILLIE AND KIM HOSTETLER**



**NORTHERN INDIANA
COWBOYS FOR CHRIST**

TRAIL RIDE

JUNE 20TH

@ 11:00AM

**RUSS FOREST PARK
20419 MARCELLUS HWY
DECATUR, MI 49045**

We will gather for lunch and a message after the ride. We ask that each person be responsible for bringing their own lunch during this time.

**Follow us on Facebook at
Northern Indiana Cowboys for Christ**

Contact for questions:

Willie at 574-575-0451 or Alex (260)463-1266

MINISTRY OF FIRST BRETHERN CHURCH OF NEW PARIS

JUST A NOTE.

I WOULD LIKE EVERYONE TO KNOW HOW WONDERFUL IT WAS TO SEE THEM ALL IN CHURCH ON SUNDAY. I sure missed you all. Also I want to remind everyone to bid on a blanket to help out the camp. I forgot to put this in the box for prayer request so here it is lets all pray for our shut –ins I'm not sure of all of them but I do know of Bev Faubion, Bea Puro, Shawna Brovont, Art Baer, Mary Rheinheimer ,Carol Burrige and Sarah Morris I'd like to ask for prayer for Charlie he is going in for shoulder replacement June 23 please keep him in your prayers. To all of you who wasn't there hope to see you soon. It was so awesome to hear the praise team play again.

**HAPPY FATHERS DAY TO ALL OF YOU FATHERS,
GRANDFATHERS AND GREAT GRANDFATHERS
LOVE TO YOU ALL.**