Dialogue From Deb...

Here in Sarnia, we are fortunate enough to experience four seasons. It is a feast for the eyes as we move from the new growth of spring through summer and into the dawning of the fall colours; what a blessing! Eventually those colours are ushered out with a gentle blanket of fresh snow to begin our winter. With each of those seasons, the wind direction influences the temperatures we experience. In winter, the cold harsh north and east winds come at us forcefully. In the summer, typically we get those tropical feeling south and west winds. God has designed it that we benefit from every wind direction. This summer in particular, we’ve enjoyed winds from every direction, south, west, east and yes, even north! This was unusual perhaps, but not unnecessary; God always has a reason. With each direction of the wind comes something we need, but maybe we just don’t know it. For instance, the south wind brings us warm temperatures, making perfect growing seasons for our vegetation. On the west wind rides the jet stream, so it’s conducive to bringing us rains to water. North winds bring us colder temperatures. and with them the promise of snow. This snow is needed for the land to replenish and to protect it for the coming spring. It also ushers in a time of rest for many plants and animals to allow them time to rejuvenate before the spring thaw. I’ve always believed our east winds bring change. It’s our least experienced wind, and to me, usually precedes something different in the air.

The winds of change happen in our lives as well. The winds of change begin to blow as young people stand before God and a crowd of witnesses proclaiming those two very small yet life altering words “I do”. The winds of change are prevalent in the lives of the those parents who’ve just become empty nesters or what about the winds of change we experience as a loved one is ushered into eternity? All these are things that bring a change of season to our lives.

The winds of change gently blow across the pews at People’s Church as we search deeper for our Saviour and seek to follow His leading to run that race He has mapped out for us. Those gentle winds are welcomed because, although it usually means we’re going to be stretched, we can look back and see that change was the best thing for us all traced back to the hand of a gentle nurturing Heavenly Father.

Change also happens across many ministries in our church as programs start up. Schedules change, programs change and even the leaders change; all because of Gods direction. This change is occurring in the Ministry of Women as well. Although I’ve served on this committee for several years, I have been your Ministry Steward for over 3 years now and I’m sensing the gentle winds of change. It’s time for us to grow! We are planted where we are for a season, then, after some time has passed and we’ve grown in that spot a bit, it’s time for us to move. The winds of change are moving me out of the stewardship role but into another area in that same ministry. It’s a new venture for us, so I can’t give it up just yet, but I’m excited to be involved with it (please note: we should have more information to release to you at our Women’s Event in September).

It has been said that “change is as good as a rest” and through my illness this past year, I’ve experienced lots of rest. Now change looks pretty inviting!

Blessings,

~ Deb

Busy Hands Help & Yarn Wanted

The Busy Hands sewing group meets twice a month on the second and fourth Thursdays from 9:00 a.m. to 3:00 p.m. While previous experience is not necessary, the Busy Hands group is in need of a few ladies with sewing skills to join. Speak to Pat Mensinga or Linda Taylor if you have any questions, or just come out on the next Busy Hands day.

Also, if you have yarn that is just sitting around, please consider donating it to the Busy Hands ministry and it will be used to make baby and full-size afghans. Thank you!
Caramel-Apple Cheesecake

**Thanks to Erin Campbell for sharing this recipe**

- 1 1/2 cups Honey Maid Graham Crumbs
- 1/4 cup butter, melted
- 3/4 cup sugar, divided
- 3/4 tsp. ground cinnamon, divided
- 4 pkg. (250 g each) Philadelphia Brick Cream Cheese, softened
- 4 eggs
- 3 Gala apples, chopped (about 4 cups)
- 15 Kraft Caramels
- 1 Tbsp. water

1. Heat oven to 350°F. Mix graham crumbs and butter; press onto bottom of 13x9-inch pan.
2. Mix 2 Tbsp. sugar and 1/2 tsp. cinnamon; reserve for later use.
3. Beat cream cheese with remaining sugar and cinnamon with mixer until well blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.
4. Toss apples with reserved sugar mixture; spoon over cheesecake batter.
5. Bake 45 min. or until centre is almost set.
7. Microwave caramels and water in microwaveable bowl on HIGH 45 sec. or until sauce is smooth when stirred.
8. Drizzle over cheesecake just before serving.

(I add a touch of nutmeg to the graham crumbs as well as to the cheesecake part with the cinnamon. Also, for the caramel drizzle the recipe says to put it on right before serving, and I recommend that you follow that because last year I put it on awhile before I served it and the caramel hardened up.)