



Garden Grove Seventh-day Adventist Church

Pastor Dan's Communiqué



September 7, 2012

Dear GGSDA Saints!

Tomorrow is the Day! The Launch, as we become a two-service church again!

CONTEMPORARY SERVICE: 9:30-10:30 am.

Have some breakfast on the way in, worship with our new Sanctuary Praise Band, and soak up a great message by Pastor Shiphrah-- "Jesus--ALL!"

SABBATH SCHOOLS: 10:30 to 11:25. All of them. Young Adults in the Fellowship Hall, with a Prayer Wall, Ten-Minute Party, and a great discussion.

DIVINE WORSHIP: 11:30!!! Pastor Garrett and praise team. We are honoring all of the Orangewood Faculty tomorrow, setting them apart in a special way. Audry Railey has a children's story, and we have a terrific young adult, Tricia Lee, getting baptized a week before her wedding to James Shin!

I have the message, from 1 John 5:1-12, asking the question--What would you say to someone who left the church years ago over politics, or something that just didn't measure up to their expectations? And when it says, "**He who has the Son has life**"--**What does it mean to "have" the Son? How do you know when you "have" Him?**

TWO SPECIAL NOTES:

1. \$20 OFFERING FOR TUITION AID: Once a year we ask everybody to bring \$20 for Tuition Aid, beyond our usual Tithes and Offerings. We are helping over 30 young people for Orangewood and college. The total need was about \$30,000, and we still need \$20,000. We have a generous family that has put \$8,000 as a matching challenge grant, if the church can match it. We would love to have 400 people all bring \$20 or more tomorrow, and we could get that match and have \$16,000 done! There will also be a Pledge Card for those of you who would like to make a pledge for Tuition Aid for this school year. You can't invest and get a higher return anymore than giving a kid a chance at a great Christian education. PLUS heaven forever!

2. ROOM: A year ago we voted to hire a Bible worker from the Conference's Full Circle program. Only 3 churches get into this program a year, and we were approved! A young man, trained for 2 years, and with over a year of practical experience, will be coming to our church September 15, and working to give Bible studies and grow our church for 9 months. BUT we need to provide housing. IF any of you have: (1) A room you could let him stay in; (2) a small trailer; (3) A casita--we are open to anything. We are open to a rotation, where he might stay in one place for a month or 6 weeks and then move on. Let us know if you have any solution or ideas for us! 951-236-7262.

POTLUCK: We have our regular potluck tomorrow, PLUS welcoming our Orangewood faculty as our honored guests. Bring out your very best! Here is Earl's note:

"We don't roast pigs or cows at our Fellowship Dinners, but we have toasted a pot luck volunteer or two during summer suppers. So, this time, we thought we would go cold as much as possible this time. It should be fun! Please bring fruits, nuts, veggies, cold pasta dishes, perhaps even cold soup.

**There are a number recipes at the bottom of the Newsletter.

***By the way, everyone: We will sup using our new white table cloths. Many thanks to Donna Ebnit for going out and shopping like crazy to round these up for us, and at a good price. We will have them to enjoy for years to come. Thanks also to the congregation for footing the bill! This is part of our program to update our Fellowship Dinner experience with new items. More to come!" Earl McCoubrey

YOUTH: THE WAY, tonight, 7 pm. "We're continuing our series, "What Am I Worth?" tonight! It's going to be an awesome night tonight, you don't want to miss it! Great music, message, and of course some delicious pizza afterwards! **Don't miss The Way tonight at 7pm."**

SS: And don't forget we will be meeting at 10:30am in the Youth Chapel due to The Sanctuary starting up! Please come out to that as well and support! The launch for The Sanctuary is tomorrow morning at 9:30am! See you then as well as at Youth SS at 10:30!

And **BROOMBALL: 9-10:30 KHS Ice Arena! Bring \$10 and a helmet** and you're ready to rock! If you have never played broomball before, it will blow your mind with how awesome it is. If you have, you know you won't want to miss it! **The address is - 1000 E Cerritos Ave. Anaheim, CA 92805.**

YOUNG ADULTS:

9:00am Breakfast

9:30am Sanctuary Worship

10:30am Prayer Experience & 10min Party

10:45am Sanctuary Study

11:30am Divine Worship

ADVENTURERS: CLUB MEETING THIS SABBATH (September 08, 2012) at 2:00 pm, after potluck.

We are meeting for opening exercise at Kindergarten Sabbath School Room. Parents, you have to be with your child to register.

Registration is required every year.

The Staff are looking forward to see you.

VIETNAMESE FELLOWSHIP: 4 pm, Youth Chapel.

SPORTS NIGHT: Saturday night, Fellowship Hall, right after sundown, so about 7:10!

THIS WEEK:

SUNDAY: Financial Peace University, 4 pm, Fellowship Hall

MONDAY: GRACE UNIVERSITY, 7 pm, Fellowship Hall

TUESDAY:

Worship Committee, 6:30 pm, Boardroom

Council, 7:30 pm, North Room

WEDNESDAY: Nominating Committee, 6:30, Boardroom

THURSDAY: Choir, 7:30, Fellowship Hall

God bless you all!

Pastor Dan

POTLUCK RECIPES: There are some recipes attached, and more at <http://vegansoulpower.blogspot.com/2011/02/50-vegan-sandwiches.html>. Here are some more:

Mexican Salad

Submitted By Virginia Easley

1/2 cup chopped onion 1 (16 ounce) can kidney beans or vegetarian chili with beans 1 tablespoon chili powder 1 cup water 1/2 c French dressing 4 cups shredded lettuce 1/2 cup green chopped onions 1 chopped ripe tomato 2 cups shredded cheese

Instructions:

Sauté onion in small amount of oil until tender. Add vegetarian burger (Morning Star products are excellent and can be purchased at most grocery stores.) and sauté a few minutes longer. Stir in beans, French dressing, water and chili powder. Simmer uncovered for 15 minutes. Serve over shredded lettuce, onion, and tomatoes. Top each serving with cheese or cheese substitute. Good with a side dish or tortillas or Doritos or chips of your choice.

Vegetable Garden Salad By Cora White

2c. broccoli flowerets 2 c. cauliflowerets 2 green onions, thinly sliced 1/2 c. frozen peas, thawed and drained 3/4 c. mayonnaise or salad dressing

1/2 c. dairy sour cream 1/2 tsp. Garlic powder 1/2 tsp. Salt 1/4 tsp. Pepper

1/2 c. Baco's imitation Bacon

Mix broccoli, cauliflower, onions and peas. Mix mayonnaise, sour cream, garlic powder, salt and pepper. Pour over vegetable mixture and toss gently. Refrigerate at least 2 hours before serving. Stir in imitation bacon just before serving.

Vegan Tofu Mayo

This has been my go-to vegan mayo for years. I like it because it's simple and uses less oil, due to the thickening power of the tofu. I make this with regular tofu because that's what I tend to have on hand. It can be made with silken tofu but be sure to eliminate the water and start with 4 tablespoons of oil.

Makes about 1 cup

12 oz firm tofu

4-6 tablespoons water

4-6 tablespoons vegetable oil

2 T lemon juice

1/2 teaspoon salt

optional:

1 teaspoon sweetener like agave or a little sugar, or to taste

Whirl all ingredients together in a blender, starting with the lesser amounts of oil and water, adding more if needed until smooth. Taste and adjust seasonings. More lemon juice will bring out the tang and more sweetener will obviously up the sweet. I prefer no sweetener at all.

More Cool Summery Eats and Treats for Pot Luck and for Living!

IOM - (Instead of Mayonnaise)

This is economical and tasty.

Plop an entire 10-ounce package of silken tofu into your blender.

Add a quarter cup of lemon juice.

Add one-eighth teaspoon of garlic.

Push one of the buttons on your blender, such as Puree, or Blend or Obliterate, for about 15 seconds. Put this in your frig to chill it, or just gobble it up now! Better yet, use it in your sweet potato salad recipe rather than that store-bought mayo.

Garbanzo Goo (Garbanzo Bean Spread)

I've had more fun with this stuff. It makes lots of things yummy, like baked potatoes, whole wheat bread, raw veggies, chips... even a paper napkin would be yummy with this on it. A nice feature is that you fill up faster and stay full longer with it. With store-bought dips and dunks, there is just no stopping and that's what adds the pounds. Ok, here's how to make it:

Boil the dickens out of enough garbanzo beans to make two cups cooked. (*It takes a little while to get them all the way done. You can shorten up the time by letting them soak in water over night or during the day.*) **Note!** Be certain to save the boil water; don't throw it out.

6 tablespoons of tomato sauce (*Consider sweetening this with a teeny tiny smidge of stevia powder, just enough to take away the bitterness of the tomatoes. Stevia is totally fab, but you do have to watch it because too much is not yummy because it's 200 times sweeter than sugar. So, just a teeny tiny smidge.*)

1/8 teaspoon of onion powder

1/8 teaspoon of sweet basil

1/8 teaspoon of garlic powder

Dump the cooked garbanzos into your blender. Don't turn it on yet, because your motor will overheat unless you thin this out a little. So, pour some of the water you boiled the beans with into you blender. Now turn it on full blast until you see a thick puree, then turn it off. Scoop this into a double boiler, and then add all the other ingredients. Cook until it's hot all the way through, mix it all together, and chill in the frig. (*If you don't have a double boiler, fret not. Use a regular pot on super low heat, and stir it a lot. The double boiler prevents burning, but then so does stirring a lot over a low flame. You can discuss a double boiler with Santa Clause in about three months.*)

Eat!

TCDBTBSB (Tortilla Chips Done Better Than Store Bought)

1) Empty a fresh new package of corn tortillas onto your cutting board.

2) Take a pastry brush (or something) and paint each one with a light covering of olive oil or grape seed oil.

3) Stack the tortillas back into a nice neat pile, as you used to do with phonograph records in the record player. (*Too young to remember record players? Look it up in Wikipedia.*)

4) As if you were cutting a pizza, cut the stack into eights.

5) Spray your cookie sheets with non-stick spray, and arrange the chips so they don't overlap.

6) Dust them with a mixture of garlic powder, onion powder, and a bit of salt.

7) Slide them in the oven, and roast them until crunchy.

8) Turn on your TV to 3-ABN

9) Get your bowl of chilled garbanzo bean spread from the frig.

10) Take the chips from the oven, and arrange them real pretty in a serving thing.

11) Take the chips and the chilled garbanzo spread over to the TV, sit down, and EEEEEAT!

12) Repeat steps 1-10, and bring the chips and the spread to pot luck September 8. They are even yummiier when you share them.

Strawberry Jam

1) Prepare mind (Minds have been blown with the taste of this. Be strong!)

2) Get 1 cup of chopped up dates, with the seeds removed.

3) Gather 4 cups of frozen strawberries.

4) Buy a 20-ounce can of pineapple chunks (*Read labels; get the one with no sugar.*)

5) Half a cup of water.

6) Dump the dates, pineapples, strawberries, and the water into your blender, and push a moderate speed button such as "Pulverize" or "Anialate." Run it until the mixture is smooth. Pour this whole concoction into a pot, and get some gentle fire under it stirring it from time to time so it doesn't burn. Add some water to 3 tablespoons of cornstarch. With luck, the pot is boiling now, so pour some corn starch mixture in the boiling mass until it thickens up as if it were jam. Turn off the fire, and start the cooling. Then, chill it in the frig.

7) Go to the store and get some whole wheat bread and some Trader Joe's or Hollywood peanut butter (*Just peanuts, nothing added*).

8) Fashion the bread, peanut butter, and jam into a peanut butter and jelly sandwich, and cut it in half catty-corner.

9) Get a 9-year-old kid, and feed the sandwich to him/her.

10) Make and eat one yourself.

11) Repeat Steps 1-7, and bring it to pot luck.