Happy Thanksgiving, everyone! I'm sure the vast majority of you will not be reading this until after Thanksgiving (at least the cooks in the house), but I'm going to go ahead and fill you in on what's happening.

AGAPE FEAST REPORT:

Agape Feast soup

We have heard from many of you that the Agape Feast last Friday night was a real blessing to you. Praise the Lord! It is indeed a lot of work to prepare, decorate, cook, and clean up for an event like this. So, I want to take this opportunity to thank **everyone** who helped in any way for your sacrifice of time and talent. A special mention of gratitude goes to Rute Zorzin! Rute made all the fabric table overlays and created the rustic vibe table settings. She also created the menu and made all the food herself! Wow! This event would definitely not be the same without her talent and passion for giving her best gift to honor God! And let's not forget about Carlos who made all the wooden centerpieces by hand and always supports Rute in her ministry. We are indeed blessed to have you both as members of our church family.

Several of you have asked for Rute's soup recipe and she has graciously shared it:

Ingredients: 1 zucchini 3 large potatoes 2 large carrots (or 4 small) 1 small onion 2 tomatoes 1 cup dehydrated vegetable flakes 3 tbsp smoked paprika 2 tbsp olive oil 1 tsp garlic powder Salt to taste 2 cups milk (sub with heavy cream for a creamier soup)

- Slice vegetables and place in a large pot, add enough water to submerge vegetables and bring it to a boil. Cook until vegetables are tender.
- Blend vegetables until the desired consistency. Adjust the consistency by adding some of the cooking water if necessary.
- Put the blended vegetables back into the pot.

1/2 cup parmesan (optional)

- Add dried vegetable flakes, spices, olive oil, and salt to taste. Let boil until dried vegetables are tender.
- Add milk or heavy cream, and parmesan (optional)

Feel free to text me anytime with any questions you might have. I will be glad to help!

(For those who are wondering about the dried vegetables flakes, here is the link to the one I usually buy. One bag lasts a long time!

2 Pound Big Bag-Vegetable Soup Blend Dried Dehydrated Vegetable Flakes To Make Ramen Noodle or Simple Vegetable Soup

https://a.co/d/h1QPnMu

Here are some pictures of the event, courtesy of Ana Smith;









































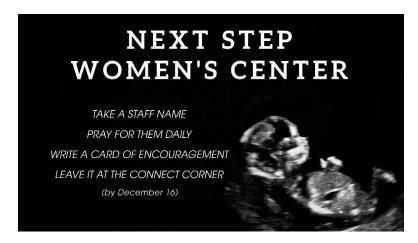
THIS SABBATH:

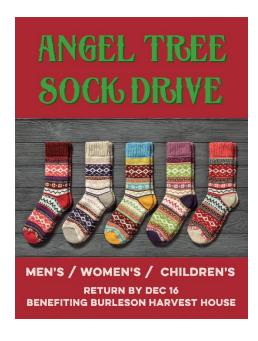
Our tradition at the Burleson Adventist Church is that the Sabbath after Thanksgiving is Testimony Sabbath. Each year, in lieu of a sermon, we hear from various members how the Lord has blessed and led in their lives. Thank you to those who will courageously share their testimony!

The offering emphasis this week is for Texas Vision, which supports things like church planting, Lake Whitney Ranch, education, evangelism, and more.

NEXT STEP WOMEN'S CENTER:

As you know, we have been asked to pray for the staff at Next Step Women's Center by name, interceding for them as they do the emotionally draining work of counseling women who are experiencing an unplanned pregnancy. About half of the names have been taken, but we want all of them covered by prayer, so Pastor Kevin will be coming around to the adult Sabbath School classes this Sabbath to promote this. All it entails is regularly praying for this individual and writing a card of encouragement and affirmation. Leave the card in the basket at the Connect Corner by December 16 and they will be receiving them at their office Christmas party. Thank you for being a blessing to this wonderful ministry.





ANGEL TREE SOCK DRIVE:

Since we added the Harvest Tree this year, our Angel Tree initiative is going to be simple and straightforward. There will be nothing to take off the tree; just pick up some socks for men, women, or children, and leave them under the tree by December 16. This benefits the Burleson Harvest House and is one of the items they request the most.

PATHFINDER ENCHILADA FUNDRAISER:

Let's help the Burleson Bears get to the International Camporee this summer; and save some time in the kitchen to boot! Order enough enchilada dinners for the whole family by Nov 29 and pick them up at the church on Sunday, Dec 3. You can click on this LINK to place your order and even pay for it.



FROSTY FIESTA WINTER SOCIAL:

Our next church social is coming up! Bring your friends and family to our Frosty Fiesta as we enjoy a hot chocolate bar, ugly sweater runway (I've got a real gaudy one!), games and much more. See you at the Burleson Church Fellowship Hall on December 9th at 6 pm.



That wraps it up for this week. I sincerely hope you are able to spend the Thanksgiving holiday with family or friends. If not, take comfort in the promise that as a believer, we can say with King David, "In your presence there is fulness of joy; at your right hand there are pleasures forevermore." Psalms 16:11 Blessings! ~ Liz ~



We are wary for good reasons. We've had too much of hurt, of wounds, of promises that didn't deliver. Nothing "too good to be true" should ever be believed.

But grace presents us with impossibly good things—all backed up by the God who cannot lie and never exaggerates. "As far as the east is from the west, so far He removes our transgressions from us" (Ps 103:12). "A new heart I will give you, and a new spirit I will put within you" (Eze 36:26).

Was there ever better news? Can the God we've so much offended be the same who offers us a rich, forgiven, guilt-free life when we believe in Jesus? "In Him every one of God's promises is a 'Yes'" (2 Cor 2:20).

Grace is the gift we'll never earn from Him whose love we'll never lose. What once we thought impossible is true and free and good—and ours.

So stay in grace.

-Bill Knott

THANKSGIVING FUNNIES: Whether turkey graces your Thanksgiving table or not, these should bring a smile to your face.









"Of course it's alien abductions! How else would you explain the, 'November Phenomenon'?"