

The Christian Corner : DECEMBER 2025

Hope for the Heart: Celebrate the Child *Matthew 1-2 *Luke 1-2

On a quiet night in Bethlehem, a miracle occurred in a dark stable behind a busy Inn. God came into our world in a tiny package swaddled in soft cloth. An angel chorus lit up the sky above startled shepherds. A star guided curious magi from afar. Later, at the temple, Simeon & Anna, two godly elderly people gave praise for a Savior! Few at the beginning came to see. These were the ones that listened to God's still small voice speaking to them in their hearts. In our busy, chaotic world, can we even find a silent place to hear amidst the noise of our spinning planet? The only bright light back then was a brilliant star which led the wise men to Jesus. It revealed the secret of God's glorious gift to the world-that he would actually take on the form of human flesh & live among us. The life of God's One & Only Son was not even extraordinary for 30-some years until miracles started happening! Then it turned toward what some would call a bitter end at the Cross which became a stepping stone to victory & Resurrection over death. Christmas opens our hearts with our focus on 'the reason for the season', letting God touch the deep places within us that have been closed, breaking into our everyday routines to bring us joy; giving us a way to seek him in the journey. Even at our place of worship we can wait for our Savior in a new way. So, as we praise God's generosity & kindness given to us throughout the past year, let us truly Celebrate the Child who brings us light & life!

Help for the Home : Philadelphia New York Cheesecake

- *1 cup crushed Graham crackers *3 Tbsp.butter, melted
- *5 pkg. (8oz.) Cream Cheese, softened *1 cup sugar *3 Tbsp.flour
- *1 Tbsp.vanilla extract *1 cup Sour Cream *4 eggs
- *1 can Cherry or Pie Filling
- *Preheat oven 325. *Mix graham crumbs + butter; firmly press into bottom of 9x13 pan. Bake 10 minutes.
- *Beat cream cheese, 1 cup sugar, flour & vanilla extract in large bowl. Add sour cream, mix; add eggs, one at a time; mix . Pour over crust.
- *Bake 40 minutes until center is almost set. Cool completely.
- *Refrigerate at least 4 hours or overnight.
- *Top with pie filling before serving.
- *Add whipped cream if you choose.
- *Makes 16 servings.

* * * Written & Compiled by *Debi Sobotka* * * *