

The Christian Corner : FEBRUARY 2026

Hope for the Heart : Rekindle the Light of Your First Love *Rev.2:1-7 *2 Cor. 5:14 *John 21
The church in Ephesus 'had everthing but the greatest thing.'*Swindoll They had a rich history of spiritual leadership (Paul, Timothy, John & Onesimus); they were energetic in serving God; persevering against cultural pressure; & they were doctrinally discerning; opposing the false prophets & the teaching of Nicolaitans. Ephesus was a major trade city thriving economically; a center for both political power & religious cults & Artemis (Diana) the fertility goddess. The church was caught in the stream of ungodly influences, fighting to survive in a pagan world. The glorified Jesus stood among the 7 golden lampstands (churches) & 7 stars (messengers) as he commended & critiqued the Ephesian church. They had 'left their first love for him & for each other. He instructs them to **Remember** how it was before they drifted away from a close relationship with him. He urges them to **Repent** of their self-sufficient service apart from him. He tells them to **Return** to the things they did at first to nourish a faith in God's One & Only Son. Have we fallen away from our first love of Jesus? Do we no longer sit at his feet because we are too busy serving & trying to please God by our own efforts? Has spiritual pride been a motivation for what we do in front of others? Do we let the love of Christ compel us as we die to self & live for eternity? Jesus stands with open arms to welcome us as we **Remember, Repent, Return**. Jesus will feed us from the tree of life in paradise so we can Rekindle the Light of Our First Love!

Help for the Home : Cashew Chicken

*4 skinless, boneless chicken breasts, cut in cubes *1 onion, diced *3 cups sliced mushrooms *1 cup uncooked regular long-grain rice *2 tsp ginger *3 chicken bouillon cubes *1-1/2 cups boiling water *2 cups broccoli pieces *1 cup cashew nuts *soy sauce *carrot shavings *Preheat oven to 375. In 2-1/2 quart round baking dish; add onion, chicken +one crushed bouillon; cover; microwave at 70% for 5 minutes; stir once; add mushrooms, rice, boiling water, ginger, one bouillon; cover/Bake 30 minutes; stir ; add broccoli; make sure rice is covered with liquid; Bake 10 minutes; remove. Stir in 1/2 cup cashews, salt + pepper + soy sauce; top with rest of cashews & carrot shavings.

Beef Chow Mein

*1 pound ground beef *1-1/2 cup sliced celery *1 can bean sprouts, drain *1 can sliced water chestnuts; drain *1 can mushrooms or fresh *1-1/2cups beef broth *1 jar pimentos *2 Tbsp.soy sauce *1/2tsp ginger *2 Tbsp.cornstarch *2 Tbsp.water *Hot Rice *Chow Mein noodles *Brown ground beef; drain; add celery, bean sprouts, water chestnutss, mushrooms, broth, pimentos, soy sauce + ginger; mix. Simmer 15 minutes. In small bowl, blend cornstarch + water until smooth; Stir in. Cook until bubbly, & thickened. *Serve with Rice & Noodles.

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