

## The Christian Corner : MAY 2026

Hope for the Heart: Two Olive Trees \*Romans 11 (NLT) \*John 15:5 (ESV) \*Ephesians 2:11-22  
The people of ISRAEL are God's chosen ones. He has not rejected them even though they have stumbled in unbelief. There is still the hope of recovery in their salvation! The Orchard Olive tree portrays the Jewish remnant who have remained faithful because of God's gracious favor. Most of them have struggled to earn God's grace by religious works which hardened their proud hearts. Disobedience severed them from the tree; leaving room for those who would obey & have faith to be grafted in—branches from a Wild Olive tree offered a chance at salvation from sin! It is God's clever plan to bless the rest of the world & cause Israel to regret turning away from his wonderful gift. Most now slumber; blind & deaf to a great inheritance; yet someday they will be awakened from death into life eternal. In the meantime, we who have been blessed by undeserved favor at their expense should not brag about it! Based on belief or unbelief we become saved! We have received kindness for contrary to nature, we were taken from a wilderness tree & grafted into a cultivated one. Even so, God can restore the branches that he broke off to the place where they belong when they believe again! A new covenant assures that Israel's hearts will turn back to him 'when the full number of Gentiles come to Christ', he will take away their sins. We all have fallen in sin, so we can all experience God's mercy for us. It is impossible to understand the wisdom, knowledge, thoughts, love, power & glory of our God illustrated in the Two Olive Trees!

### Help for the Home: **Strawberry Streusel Loaf Cake**

For Streusel Topping: \*2 T.butter \*2 T.flour \*1 T.sugar \*1 T.chopped Almonds  
For Cake: \*1-1/2 sticks butter, room temp. \*3/4cup + 3 T. fine sifted sugar  
\*2 large eggs \*2 cups + 3 T.self-rising flour \*3/4t.salt \*finely grated lemon zest  
\*3 T.milk \*8oz.Strawberries, hulled, quartered

Heat oven to 350. Lightly coat loaf pan with cooking spray; line with parchment paper; leave overhang on 2 long sides. Make topping: bowl, using fingertips, rub butter into flour; press in sugar & almonds to make large clumps; set aside. Make Cake: Beat butter & sugar until light & fluffy, 3 min. beat in eggs, one at a time; reduce speed; beat in flour, salt, lemon zest; don't overmix; beat in milk; batter will be thick; Spread 1/3 of bater into bottom of loaf pan. Scatter 1/3 of strawberries over batter; repeat twice, then scatter Streusel on top. Bake until toothpick comes clean, 1 hour + 10 minutes; Lift out with parchment. Cool.

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