

Christian Corner : SEPTEMBER 2025

Hope for the Heart : The Golden Mean {Fibonacci} *Ecclesiastes12:1 *Isaiah 40:26-27 *Col.1:16 *1 Pet.4:19
There is an eye-appealing sequence woven into nature, human body, art, music, geometry, architecture, astronomy; imaging throughout the universe reflecting a 'Divine Proportion'. Patterned in flower petals, pine cones, tree branches, shells, spiral galaxies, hurricanes.. a signature is written clearly. Embedded in our very DNA molecules, our body parts- is... perfect symmetry. It is imprinted everywhere, within animals of the earth to planets in myriad galaxies. Flowing from the paintbrush of an artist beyond Leonardo DaVinci to great architectural structures-like the pyramids of Egypt. The driving force behind this artistry is Christ's eternal power. A Master Designer commands imagery into beautiful proportion. He who calls out the starry host of heaven by name, knows yours. You are made in his image & for his purpose. He is intimately acquainted with your ways. He cares about your troubles. In Psalm 139, God's searching gaze penetrates beyond physical actions to thoughts & words. He is always present with us no matter where we are at the moment. He formed us in the womb when we were 'fearfully & wonderfully made.' We are precious to Him! We need to turn our hearts toward his Spirit, yield to his leading. 'For we are God's masterpiece. He has created us anew in Christ Jesus, so we can do the good things he planned for us long ago.' Eph.2:10 *He holds the key to everything we see- our story in the Golden Mean.

Help for the Home : Hot Chili Recipes

Chili Steak & Peppers

*2 Tbsp.chili sauce *1 Tbsp.lime juice *1 tsp.brown sugar *1/2tsp.crushed red pepper flakes *1/2t.salt *1 Beef Top Sirloin Steak (1-1/4lbs.) *med onion, sliced *green & yellow bell pepper, cut into strips *2 tsp.olive oil *1/2tsp minced garlic *1/8 tsp pepper *1/4 cup sour cream *Combine chili sauce, lime juice, brown sugar, pepper flakes + salt; brush over steak; Broil or Grill Steak 5-7 minutes; Meanwhile in large skillet, saute onion, green & yellow peppers in olive oil. Add garlic, s+p Slice steak; serve w/peppers & sour cream

Baked Chili – Lime Corn

*1/4cup melted butter *2 Tbsp.lime juice *1-1/2 tsp.lime zest *1 tsp.chili powder *3/4tsp seasoned pepper *1/4tsp salt *4 ears sweet corn, cut in 3 inch pieces *Combine first six ingredients; place corn in greased 9x13 baking dish; brush corn with half butter mixture. Cover/Bake at 400 for 30 minutes. Uncover; brush corn with rest of butter mixture. Bake, uncovered, until tender, about 5 minutes.

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