

The Christian Corner : NOVEMBER 2025

Hope for the Heart : A Place at the Table *Luke 14:12-24 *Matthew 24:37-39

Jesus presents a paradigm of what a truly gracious dinner should look like. Most people gave a feast for only those in their circle of friends, family or familiar acquaintances; ones who would surely extend a responding invitation in exchange. No one even thought to include the outcasts tucked away in the hidden street alleys-those who were poor or physically imperfect. They were mere beggars, better forgotten. The rich host seemed to be entrenched by earthly advantages of gaining the favor of guests who wanted the best seats; even though expressing compassion would bring heavenly reward. Jesus tells a story of a great banquet preparation with reservations & invitations sent out. But as in the days of Noah, people were busy with everyday business as usual; their own celebrations both private & personal. In the face of these excuses, the Master is insulted, deciding to revoke the initial summons to the great supper. Instead, he throws the net wide out into city streets & country lanes to compel the common people to take a place at the table. The efforts to find those most willing to attend are doubled when it is discovered that there is still room for more! The Jews Jesus spoke to rejected his claims to be their Messiah. They were blinded by pride in religious heritage, snubbing their noses at those who were ordinary. The wedding feast of the Lamb will have room for the true Bride being seated at the table with the Bridegroom in the heavenly realms. *Revelation 19:7-8

Help for the Home : Quick Turkey Ala King

*1/3 cup butter *1 large green bell pepper, cut into bite-size pieces *1/3 cup flour
*2 cups milk *4 cups cubed, cooked Turkey or Chicken *2 jars whole mushrooms/liquid
*1 jar pimentos, drained *1 envelope chicken-flavored bouillon

In a large skillet over medium heat, in hot butter, cook green bell pepper until tender. Stir in flour. Gradually stir in milk, Cook/ stir until thickened. Add Turkey or Chicken, mushrooms w/ their liquid, pimentos & bouillon. Heat to boiling, stir/ simmer for 5 minutes. Serve over Refrigerator Biscuits, Cooked Hot Rice or Noodles.

Sky Room Hot Turkey Salad

*2 cups diced cooked Turkey or Chicken *2 cups diced celery *1/2 cup slivered almond
*1 Tbsp.diced onion *1 Tbsp. freshly squeezed lemon juice *1/2cup grated cheddar
cheese *1 cup mayonaise *1 cup crushed potato chips

*Preheat oven to 400. In large bowl, combine turkey(or chicken), celery, almonds, onion, lemon juice, cheese, mayonaise. Transfer to baking dish; top with crushed potato chips.
*Bake until bubbly, about 15-20 minutes. Serve hot!

* * * Written & Compile by *Debi Sobotka* * * *