

The Christian Corner : APRIL 2026

Hope for the Heart: **When God Laid His Isaac Down** *Genesis 22:1-19 *Hebrews 11:17-19
Abraham's life was framed by obedience & faith; & put to a supreme test when God commands him to sacrifice Isaac, dear son of promise. The father immediately sets out on a 3 day journey to Mt. Moriah along with his teen-age son. He told the servants that he would take the boy, go to the place of worship & 'we will return'. In his mind he was thinking that God would be able to resurrect his only son from death. As they are climbing, Isaac asks where the sheep was for the sacrifice? 'God will see to it' Abraham replies, trusting for a miracle. Even so, he builds the altar, with the wood, binds his unresisting son & takes up the knife to kill him. How he felt when looking into the trusting eyes of Isaac! At this point, an angel stops him & God provides a ram in a thicket to be a substitute. Fearless Faith is rewarded as his son is given back to him safely. Sacrifices are repeated year after year to cleanse sin but it is never enough; only a reminder. Until the Father opens heaven's doors to incarnate the body of his dearly beloved Christ child. Jesus lives a sinless life, obedient to pay the price that sin demands: death on a cross; his shed blood brings eternal forgiveness for all who trust in him. The way is open through the curtain. The ram on the altar reflects what happened on the cross as God's One & Only Son died for us. On Golgotha's tree, the hours pass: A lamb is tied to an altar. Jesus is nailed to a wooden cross. Passover lamb is sacrificed. Paschal Ram dies.

'It is Finished!' Resurrection Life restores Hope!

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Help for the Home: **Easter Brunch Lasagna**

*1/2 cup butter *1/3 cup flour *1/4 t. salt *3 cups milk *1/4 cup fine chopped green onions
*1 tsp. lemon juice *1/4 tsp. hot pepper sauce *9 Lasagna noodles, cooked, drained
*2 cups diced fully cooked ham *1 pkg (10oz.) frozen chopped Broccoli
*1/2 cup Parmesan cheese *3 cups shredded Cheddar Cheese
*4 hard-cooked eggs, finely chopped

*In heavy saucepan, melt butter over medium heat; stir in flour, salt, pepper until smooth.
*Gradually add milk; bring to a boil; cook/ stir 2 minutes until thickened; remove from heat; stir in onions, lemon juice + hot pepper sauce; Spread ¼ sauce in greased 9x12 baking dish. Layer 3 noodles, half ham + broccoli, 3 T. Parmesan, 1 cup Cheddar, half eggs, ¼ white sauce. Repeat layers; Top with remaining noodles, white sauce + cheeses. Bake 350, 40-45 minutes.

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