

The Christian Corner : SEPTEMBER 2026

Hope for the Heart: **Climbing the Mount** *Matthew 5:3-12 *Hebrews 11:26 NIV
Known as the Beatitudes, Jesus describes eight upward steps in the spiritual climb of his disciples. We begin as 'beggars finding bread' as we humbly realize our *Poverty of Spirit*. We can do nothing to be granted entrance into the Kingdom. Jesus gave it all away, becoming poor, so we could be rich. To *Mourn* means to have godly grief or sorrow for one's own sins & for the evil acts in our society; repentance leading to comfort in God's forgiveness which brings no regrets. *Meekness* is a mixture of compassion, kindness, humility, gentleness and patience as we respectfully give an answer for the hope within us-like the humble heart of Jesus inviting guilt-laden people to learn the 'unforced rhythms of grace' for the applause of heaven. *Spiritual/Hunger/Thirst* are satisfied by the living water of His Spirit. *Mercy* is God's great faithfulness beginning afresh each morning, a new start. Jesus' parables depict mercy which triumphs over judgement, The *Pure* in heart escape the world's destructive lust by magnificent promises empowering us to participate in the Messiah's divine nature & glory. As *Peacemakers*, we submit to Christ's peaceful rule in our heart; the Spirit's renewal of our mind. Then we can become ambassadors of the wonderful message for people to be made right with God through Christ! The blessing of *Persecution* for shining the light of the gospel sprinkling the salty savor of God's ways brings us to the Summit of Heavenly rewards.

Help for the Home: **Mexican Spice-Rubbed Rib Eyes with Lime Butter**

*4 T. butter, soft *garlic, minc *1/4t. fine grated lime zest *1 T.fresh lime juice
*sea salt *1-1/2t. sweet paprika *1-1/2t.cinnamon *1t.cumin *1t.chipotle powder
*Four, 12ounce, 1 inch thick boneless Rib Eye Steaks *Oil for Grill
*Light Grill or Preheat Grill Pan. In small bowl, combine butter, garlic, lime zest+ juice pinch salt; in another bowl, mix rest of spices; Rub mixture all over steaks.
*Grill Steaks moderately high heat, turn once, 12 min ; put on plate; top w/Lime butter

Fantastic Grilled Corn on the Cob

*4 ears of corn *1/4c.butter, soft *2 T.grated Parmesan cheese *fresh parsley
*Preheat Grill med/hi *husk corn/remove silk. Rinse. Wrap each ear in foil.
Grill 15-20 min until tender, turn occasionally. remove, unwrap ; mix butter, Parmesan, parsley; spread on corn. (Caesar butter: sub 2T, Caesar dressing for Parmesan cheese/parsley) or (Barbeque butter: sub 2 T.BBQ sauce)

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