

The Christian Corner : MARCH 2026

Hope for the Heart : **Jesus is God's Ultimate 'Yes'!** *Rom.8:18,29 *2 Cor.4:6,17 *1 Pet.1:7
'The yes to all God's promises is in Christ, and through Christ we say yes to the glory of God.' 2 Corinthians 1:20 (NCV) *Prophecy in the O.T. is realized in the birth, life, death & resurrection of Christ. The eternal Word became flesh as a baby, born in obscurity while the world slept. Jesus said yes to the Father's call to enter earth's atmosphere. When Adam's rebellion shouted a defiant no to God; Jesus' whole life echoed a definite yes to God's plan. One response resulted in death; the other choice redeemed life! {*Romans 5:12-21; 2 Cor.5:21} In an olive grove, Jesus bows to the Father's will; humbling himself by his obedience to death on a cross. Jesus' sacrifice satisfied the wrath of God against sin; a voluntary yes to save all who believed. Christ didn't stay in the tomb; He rose with a triumphant yes to prove that there is ultimate victory through Him! As the disciples gazed into heaven, watching Jesus ascend, angels promised His return: 'Yes, I am coming quickly!' *Rev.22:20 Our purpose on earth is to glorify God. It radiates from within our hearts to reveal God's glory 'displayed in the face of Christ; as 'we are transformed into his image.' God's Spirit achieves glory in our sufferings (momentary troubles), producing perseverance: character, hope and love. The 'proven genuineness' of our faith is refined into imperishable gold, as we come to know the rich and glorious secret- 'Christ Himself, who is in us – our only hope for glory & redemption!

Help for the Home ; **Chicken Bacon Ranch Layer Salad**

*Avocado Lime Ranch Dressing OR Garlic Herb Buttermilk Dressing

- *9 cups roughly chopped green leaf or Romaine lettuce *BACON!!! cooked, crumbled
 - *large red bell pepper, seeded diced *large green bell pepper, seeded diced
 - *12oz. Frozen corn, steamed, cooled *6 med.tomatoes (5 c.chopped; 1 sliced wedges)
 - *1 med.red onion, thinly sliced *2-1/2 cups shredded sharp cheddar cheese
 - *4 cups Roasted chicken, roughly chopped
 - *3 green onions thin sliced *2 large hard-boiled eggs, cut into wedges
- In Large Trifle or Glass Bowl, Layer:
- *1/3 Lettuce *1/2 Red Pepper *1/2 Green Pepper *1/3 Corn *1/2 Tomatoes
 - *1/2 Red Onions *1 cup Cheese *1/3 Bacon *1/2 Chicken
 - *Drizzle 1/2 cup Dressing *Repeat Above Layers!
 - *Top with : *1/3 Lettuce *1/3 corn *1/2cup Cheese *1/3 Bacon + Sliced Green Onion
 - *Drizzle 1/2 cup Dressing around edges!
 - *Arrange Eggs & Tomatoes for Garnish.
 - *Chill 4 hours. Serve with more Dressing on side.

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