

Hope for the Heart :The Scarlet Rope *Josh 2; 6:22-23 *Matt.1:5 *Heb. 9:12-15; 11:28, 31 *James 2:25
Rahab was a widow/innkeeper/harlot living in a house built into the outer wall of Jericho. She had been married to an Egyptian ambassador who died. She resorted to prostitution; offering lodging & favors to travelers. She was a Canaanite who would later join the Israelites' faith. When the Israelite spies came into town, they chose her home as a place of information & received protection. She told the king's men that they had been there earlier but diverted the chase down a different road; a ruse to lead them away. Meanwhile she had hidden the men under piles of flax on the rooftop. She extended a peaceful & trustworthiness earned her a promise of safety for her & her family. They told her to welcome; believing in the God of Israel. She expressed faith/awe: 'the Lord your God is Supreme God of heaven & earth! Her recognition of God's powerful miracles & deliverance gave her boldness in asking them to rescue her when they attacked the city. Her secrecy safely to a place near the Israelite camp. In the midst of a city of disobedient & unbelieving They hang a scarlet rope outside the window as a sign that she was to be spared from death. reported to Joshua, informing him of Rahab's help; she & her family were brought out people; Rahab was obedient; placing her faith in God shown by her kind reception of his messengers. The Scarlet Rope was like the Passover blood spread on the doorposts to deter death's angel; our Saviors blood shed for our sin; giving us hope for a new life!

Help for the Home : Buttermilk, Potato, Chicken & Cheddar Casserole

*4 cups chicken stock *2 (10oz.) bone-in-skin-on chicken breasts *1 (12oz.) pkg broccoli florets *5 cups mashed potatoes *1 cup fat free buttermilk *1 tsp.garlic powder *1 tsp.onion powder *fresh ground black pepper *2 eggs, lightly beaten *5oz. Cheddar shredded, divided *cook spray *Preheat oven to 400. Bring stock to boil in large saucepan add chicken, simmer 15 minutes; drain; remove skin + bones; discard; shred chicken; cook broccoli; combine chicken, broccoli + next 5 ingredients. In large bowl, stir in eggs + 1/2 cheese; spoon mixture into 9" square baking dish coated w/ cooking spray. Bake 15 minutes; Top with 3/4 cheese. Bake 10 minutes until bubbly; cheese melted.

Bayrischer Hof Jagerkohl (Hunter's Cabbage)

*1 head cabbage *1 large onion, thin sliced *1 cup diced bacon *1-1/2 pound ground pork *3 cups diced potatoes *1-2 cups beef stock *wash cabbage; slice thinly; shred; peel onion, slice thinly *In large fry pan (with cover) fry bacon; add onions; saute'; add pork; cook until no longer pink; add potatoes, cabbage & beef stock. Cover/cook 30 minutes.

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