

## The Christian Corner : AUGUST 2025

Hope for the Heart: Building on the Rock! \*Lk 6:46-49 \*1Cor.3:11-15 \*Gal. 5:22-25 \*Heb.4:12 \*Ja. 1:22-25  
Jesus illustrates a simple blueprint for us to follow in building our 'life house'. When we hear & obey his words we are wisely choosing the best materials to place on the solid rock which is Christ! We look into the perfect law of liberty-God's Word-living it out in action. Everyone who hears his words but disobeys is a foolish person who uses inferior products-a house on a sandy beach. It is like looking into a mirror, but forgetting what our reflection showed. The strong house could withstand violent storms because it was fixed firmly to the rock. The weak house built on sand collapsed in the waves of a tsunami for it was resting on shifting ground. God's Word is able to pierce our heart with living truth spiritually, physically & mentally penetrating the core of our real life & shaping us into his image. From Genesis to Revelation-prophets, O.T. saints, Jesus' words, & the apostles writings all serve to challenge us to apply eternal truths heard. In Galatians 5:22-25, we find a treasure of wonderful qualities which we can only possess by the Holy Spirit's supernatural power. We can't produce the fruit of Love, Joy, Peace, Patience, Kindness, Goodness, Faithfulness, Gentleness & Self-Control by our efforts at self improvement! We are told that belonging to Christ means we nail selfish passions & desires to the cross where they are crucified through his death. As we follow the Spirit's leading in every part of our lives, we can be free to live according to our new nature; Building on the Rock with jewels.\*Rev.21:19-21

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### Help for the Home : Meatball Recipes by John Wayne

#### **Straight Shootin' BBQ Meatballs -serves 9**

\*4 slices bread, crusts removed, bread torn into small pieces \*1/2c.milk \*2 lb.s ground chuck \*1/2 onion \*1 t.salt \*1 t.pepper \*1 (18oz.) bottle BBQ sauce \*Preheat oven 375.  
Place torn bread into large bowl; pour milk over it. Let sit 5-10 minutes. Add ground chuck, grated onion, salt+pepper. Mix well. Shape into 1 inch balls-place on rimmed baking sheet or 9x13 pan. Bake 25 minutes. Leave oven on. Drain grease. Pour BBQ sauce over meatballs; toss to coat. Return to oven 10 minutes. Serve warm.

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#### **Kicken' Buffalo Chicken Meatballs -serves 4**

\*2 Tbsp.butter \*2 Tbsp. Hot sauce (Frank's) \*12oz. Fully Cooked chicken meatballs  
\*2 green onions, thinly sliced \*2 oz. crumbled Blue cheese  
In pan, over medium heat, combine butter & hot sauce. Cook until melted. Add chicken meatballs, cook 6-8 minutes until heated through. Turn heat to high, cook 1 minutes; stir cook 5 minutes. Put meatballs on a platter & sprinkle with green onions & Blue cheese.

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