

Presented by Women of Wall Highway



MARY AND MARTHA IN THE KITCHEN



From Ginger's
kitchen to yours



Learn to do this at home



“

Practical, fun cooking for everyday life, including devotions to feed your soul

Recipes compliments of Ginger Jordan
Devotions by Julie Greenwalt
and Cheryl Gangl



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Devotion

Cooking terms and additional instructions

Measurement terms

tsp = teaspoon

Tbsp = tablespoon

C = cup

Soups

Potato Cheese Soup

1 frozen bag cubed hash browns
1 medium onion, chopped
1 tsp. Garlic or garlic powder
2+ stalks celery cut in small pieces
Water (enough to cover potatoes, celery and onions)
3 Tbsp oil or butter
3 Tbsp flour
1 quart half and half
8-16 oz cubed Velveeta
Salt/pepper to taste

Sauté onion, celery and garlic in oil or butter until soft. In another pot add hash browns, celery, and onions and cook until soft. Drain water and set potato mix aside. Melt butter and flour to make a roux. Mix well and add half and half; mix well. Add potato mix, garlic, Velveeta and simmer until thick, stirring continuously. Add salt and pepper to taste. Serve hot.

Variations

Spicy Southwestern Potato Soup: add cayenne pepper, can of Rotel diced tomatoes with green chilies, and chives or chopped green onions to make a spicy southwestern potato soup.

Tomato Bisque Soup

1 onion chopped and sautéed until soft then add:
1 large can petite tomatoes
1 family size can tomato soup
1½ c half and half
¼- ½ tsp each: basil, thyme, pepper (or cayenne pepper)

Cook until mixed well. Serve hot.

Note: The original recipe called for smaller cans of soup and tomatoes. I added larger cans because I prefer the fullness of the soup. If you don't have half and half, use evaporated milk (Pet/Carnation milk).

Chicken Noodle Soup

2-3 c chopped [baked chicken](#)

¼ c butter

1 c chopped onions

1 Tbsp minced garlic (or fresh)

1 c chopped carrots

½ c chopped celery

1 tsp poultry seasoning

½ tsp pepper

1 bay leaf

2 Tbsp lemon juice

1 family size can cream of chicken soup

1 box low-sodium chicken broth

Egg noodles (how much?)

[Sauté](#) veggies in butter until soft. Add cooked chicken and seasonings (poultry seasoning, pepper, bay leaf, lemon juice). Simmer until done (30 min-1 hr).

Variations

Creamier Chicken Noodle Soup: add ½ bag egg noodles or 1-2 cups half and half for creamier chicken soup. Also delicious in bread bowls.

Chicken and Dumplings: Make soup recipe until done, adding frozen/homemade dumplings or gnocchi, or get cans of biscuits and cut a biscuit into 4 pieces and cook in the broth.

FYI: fresh garlic and onions are anti-bacterial and anti-viral. And the chicken broth can help thin secretions. Great to eat when you are sick.

Have you heard the saying, “I’m in the soup now!”? It means I’m in trouble with dire consequences, like maybe I said something offensive or didn’t do what I was supposed to. It might be highly entertaining if you and I sat down to share all the times we got “in the soup.”

But let’s look at soup as a metaphor for our lives in a good context. We’re each a complex soup of experiences, emotions, and relationships that create a unique “flavor.” When God becomes the

Master Chef of our life soup, we're going to notice some differences in the final flavor.

Of all the life-changing encounters with God in the Bible, Martha's is my favorite. Unfortunately, the name Martha most often has a negative connotation because she's most often associated with mixed up priorities; someone cares more about getting things done than listening to Jesus. My own children have called me "Martha" more than once, and it's not a compliment.

Luke 10:38-42 Now as they went on their way, Jesus entered a village. And a woman named Martha welcomed him into her house. ³⁹And she had a sister called Mary, who sat at the Lord's feet and listened to his teaching. ⁴⁰But Martha was distracted with much serving. And she went up to him and said, "Lord, do you not care that my sister has left me to serve alone? Tell her then to help me." ⁴¹But the Lord answered her, "Martha, Martha, you are anxious and troubled about many things, ⁴²but one thing is necessary. Mary has chosen the good portion, which will not be taken away from her."

Have you ever "got it wrong?" Publicly? How would **you** like to be identified forever by that single less-than-stellar moment of your life? Besides being chided by the Lord of the universe, Martha's mistake was recorded by Dr. Luke for all time.

Can you imagine how that would feel? After that, it wouldn't have been surprising if Martha believed her life soup had lost its flavor. Next to her sister Mary's devotion to Jesus, Martha's gift of cooking might have suddenly seemed pathetic. If she had disappeared from the biblical narrative completely, we might assume a sad ending to her story. But wait, there's more:

²⁰So when Martha heard that Jesus was coming, she went and met him, but Mary remained seated in the house. ²¹Martha said to Jesus, "Lord, if you had been here, my brother would not have died." John 11:20-27

After Mary and Martha's brother Lazarus died, who was the first to dart out to meet Jesus? Not to disrespect Mary, but for some reason she remained in the house until Martha came to tell her the Teacher was asking for her.

Then let's notice: When Martha and Mary encountered Jesus separately, both greeted Him using the exact same words: "Lord, if you had been here, my brother would not have died" (John 11: 21 and 32). But Martha is the one who added, "But even now I know that

whatever you ask from God, God will give you” (verse 22). We can’t hear her tone, but her words convey:

- **Respect** – for His power and His position as the Son of God
- **Submission** – to His authority and will; she acknowledged that He could call on God but did not insist that He do so
- **Hope** – although the worst had happened (Lazarus had died four days before), the words “even now” convey the hope Martha held

Even as Martha’s heart was breaking with grief, she was **brave** enough to ask Jesus questions, **confident** enough to express her belief in His deity, and **submissive** enough to defer to His will.

Finally, it was to Martha that Jesus proclaimed, “*I am the resurrection and the life*” (John 11:25). What a gift! He entrusted her with the information that He held ultimate and absolute power over life and death.

From these clues, it seems that Martha’s life soup was not made up of self-disgust, defeat, and derision. Instead, she seems to have understood that, in spite of her earlier error, she was valued and accepted by “*the Christ, the Son of God*” (John 11:27). Jesus didn’t turn away from her, and He will not turn away from you and me.

We all have those moments—probably more than one!—when we choose “the lesser thing” or even the wrong thing to add to our soup of life. Being reprimanded for those choices just doesn’t taste good. But instead of giving up, we can hear Jesus saying, “Come” and see His open arms no matter what we’ve done.

Here’s the truth: Jesus is in the business of making tasty soup from our lives.

Breads

White bread

1¼ c hot water
1 egg
¼ tsp oil
1 Tbsp yeast
½ c Sugar
1 tsp salt
3½ c flour

Mix in bread machine or mixer. Shape into loaf and let rise double. Bake at 375F for 15-20 min. or until done. Can also use this recipe to make bread bowls for soup, or rolls.

Bread Bowls

Use one-hour rolls; make big rolls. Cut out middle for bowls

Rosemary Thyme Bread

1 c hot water
1-2 Tbsp olive oil
1 Tbsp sugar
1 tsp Italian seasoning
1 tsp salt
1 Tbsp rosemary
¼ tsp thyme
2½ c flour
1 Tbsp yeast

Mix together; shape into loaf and allow to rise double size. Cook at 450F for 15 min. Baste with olive oil. Bake another 5 min or until crust is done. Serve hot; dip in olive oil and fresh ground black pepper.

Did you know that God talked about “bread” when He spoke the curse after Adam and Eve’s sin in the Garden of Eden? *By the sweat of your face you shall eat **bread**, Until you return to the ground, Because from it you were taken; For you are dust, And to dust you shall return.* Genesis 3:19

Bread has always been a staple of life, from the first man and woman to today. The need for bread brought Jacob's family to Egypt, where his son Joseph had stewarded grain during seven good years so everyone had enough to make bread through seven years of famine. Unleavened bread was commanded by God to be eaten during Passover and the Feast of Unleavened Bread. And God rained bread from heaven (manna) during the 40 years of wilderness travel for the Israelites.

God commanded that bread called the Bread of the Presence be made and regularly placed on a table in the Tabernacle, and later the Temple. In Deuteronomy 8:3 Moses explained the role of bread in God's economy: *And He humbled you and let you go hungry, and fed you with the manna which you did not know, nor did your fathers know, in order to make you understand that man shall not live on **bread** alone, but man shall live on everything that comes out of the mouth of the Lord.*

Bread is recognized the world over for its ability to provide sustenance. Have you ever received a homemade loaf of bread as a gift? It's like a warm hug. When my daughter Jennifer hosted a women's gathering where she lives in the Middle East, the women painted hearts on tote bags. Jennifer asked the ladies what makes them feel loved. Everyone said the same thing: When someone makes them warm bread. She was surprised by that answer, but culturally, she said it makes sense. Food is important, she said. And people are important. And it takes a lot of work to make their food each day. They love people through food and hospitality. And guess what? The ladies came back the next week and one of them had made warm bread. And Jennifer felt so loved.

Jesus lived in the Middle East, too. When He called Himself "The Bread of Life," everyone listening could understand His meaning: He offers life and relationship, just as a gift of bread does.

No wonder, then, that Satan couldn't successfully tempt Jesus by suggesting He make bread for Himself. No wonder Jesus included "give us our daily bread" in His model prayer. And no wonder He chose to feed bread, not salad or soup or dessert, to 5,000 and later to another 4,000 people.

Finally, during the Last Supper, Jesus compared the bread to His body, broken for our sins. To "break bread" meant to share it.

Everyone who accepts the gift of Jesus' broken body shares in His resurrection to an eternity spent with Him in heaven.

One final epiphany involving bread occurred when two men met a third man (Jesus) during a seven-mile walk to Emmaus. This was resurrection day, although the first two men didn't seem to know that yet. When Jesus asked what they had been discussing, they described the events of the past few days, including the fact that Jesus' body was missing from the tomb. The Gospel of Luke tells us, *Then Jesus took them through the writings of Moses and all the prophets, explaining from all the Scriptures the things concerning himself*" (Luke 24:27 NLT).

Did those two guys have any idea how privileged they were to be given all that insight into the Scriptures? How I wish I'd been traveling with them that day.

But the "bread" epiphany didn't happen until all three men were resting from their travel that evening. *As they sat down to eat, he took the bread and blessed it. Then he broke it and gave it to them. Suddenly, their eyes were opened, and they recognized him. And at that moment he disappeared! They said to each other, "Didn't our hearts burn within us as he talked with us on the road and explained the Scriptures to us?"* (Luke 24:30-32 NLT). What a moment that must have been!

Next time you see, smell, or make bread, think of the Bread of Life and feel your heart "burn within" you with the knowledge of the Truth.

Canning

Water bath	Wash and heat appropriate jars, lids, and rings. Can according to recipe	Cover jars in water and bring to a rolling boil for the amount available.
Pressure canning	Wash and heat appropriate jars, lids, and rings. Can according to recipe OR if jars and lids are very hot, you may invert the jars for 24-36 hours and lids will seal on their own.	Fill jars and attach lids. Put in a pressure cooker or pressure canner at the pressure number in the recipe.

Grape Jam

3 lbs 12 oz grape juice
2 lbs 3 oz granulated sugar
3 Tbsp lemon juice
1 box Sure Gel

Simply follow the directions on the Sure Gel box.

Ginger is an expert, isn't she? An expert is someone who has comprehensive and authoritative knowledge of or skill in a particular area. And it's obvious Ginger is an expert in cooking and canning, jamming and baking.

Maybe you're more like me, a amateur. Yes, that's what an amateur jam canning person is called. Or maybe I made that up. In any case, an amateur is someone who lacks experience or skill in a particular activity.

But now we've seen, right in front of our very eyes, that canning jam is actually not difficult. And now that we've watched Ginger and learned how to can jam, we're experts, too, right? Well...

None of us starts out as an expert in anything, but we can learn and practice until we're experts. So what would make us more comfortable as budding experts? Maybe a step-by-step process, carefully

written out and explained? I'm glad you thought of that. Because that's exactly what God gives us for becoming expert Christians: His instructions written out, explained, and available for reference any-time.

So let's define what an expert Christian is. Wait, no, let's start with what an expert Christian is not. An expert Christian is not someone who has memorized the books of the Bible and all the vital verses. It's not someone who has attended Bible college and seminary. It doesn't have to be someone with certain spiritual gifts like teaching, evangelism or prophecy. And it doesn't have to be someone who has successfully left behind all their bad behaviors and habits.

No, those descriptions fall short of what an expert Christian is. The definition is actually much simpler. **An expert Christian is someone who's learning to align herself with God with all her heart, over and over.** She's striving to know God better. She practices repenting because she falls short. She's becoming more and more aware of her need for God. She's learning to appreciate His character, His master plan, His love and comfort, His wisdom—all the attributes that make Him God and make Him worthy of worship. What she's not is perfect. But wait—yes, she is perfect because of Jesus' sacrifice that removed all her sin finally, fully, and forever.

You and I may not be expert jammers. In fact, we may think we're not experts at much of anything. Yet from the moment we choose to make Jesus the Boss of our life, God's number one purpose is to make us more like Jesus (2 Corinthians 3:18). The Bible says we become "new creations" in Christ at the moment of salvation (2 Corinthians 5:17). From then on we can look forward to God's gracious gift of an eternal future in heaven with Him.

But while we continue life on earth as strangers waiting to go home, the struggles begin. Real life is full of decisions, large and small, which contribute to the person we're becoming. You and I goof up, ignore God, and revert to former selfish behaviors. I'm fond of saying that God works on us even when we aren't paying attention, which is true. But when we practice alignment with God, His transformation work in us takes place more powerfully and quickly, developing the character traits He most desires in us. C.S. Lewis called this process becoming "little Christs."

That's what an expert Christian is: someone who is striving with all her heart to know God and align with Him. Every one of us can be an expert Christian starting today.

Easy Desserts for Sharing

Tiger bites

1 lb white almond bark
16 oz peanut butter
12 oz chocolate chips
Optional: 1 Tbsp vanilla

Melt almond bark in microwave or double boiler. Add peanut butter until smooth. Add 1 Tbsp vanilla if desired. Pour into a cookie sheet. Sprinkle chocolate chips while hot. When chips have melted, swirl a fork through the mix to make a pattern. Cool in refrigerator, cut in squares and serve.

Hershey Pie

8 oz Cool Whip
6 Hershey chocolate bars
1 graham cracker crust

Melt Hershey bars and fold in Cool Whip. Pour into graham cracker crust and freeze.

Ice Cream Sandwich Dessert

1-2 boxes ice cream sandwiches
Chocolate sauce
Cool Whip

Layer 3 levels:
Ice cream sandwiches
Cool Whip
Chocolate sauce
Repeat

Old Fashioned Fudge

4 Tbsp Hershey's cocoa
1 stick of salted butter
5 oz can evaporated milk

Mix together over low/medium heat until the temperature of the mix equals "soft ball" or 250 degrees on a candy thermometer. Once it reaches the temperature, remove from the heat and pour into container or molds.

Have you ever wondered why we don't have to learn to like sweet foods? I remember the first time my daughter and her cousins, all toddlers, had their first taste of cake frosting. Their eyes got wide and they immediately wanted MORE! Isn't it interesting how we are instinctively drawn to sweets? I mean, if I'm given the choice of carrot sticks versus chocolate chip cookies, I'm going to choose the cookies every time.

While it's wonderful to share a sweet treat with a friend, we can also share sweetness in another way—with our words. Years ago, 30 years to be exact, my best friend and I went to a Christian Writer's and Speaker's Conference in California, and one of the topics was kind speech based on Florence Littauer's book *Silver Boxes: The Gift of Encouragement*. I still have the little gift book I received at the conference. In the book, Florence gives analogies for our words – that they should be like gift boxes, mailboxes, and silver boxes. Or in other words, our speech should be like giving someone a gift, the gift of encouragement, whether spoken or written.

There are several beautiful descriptions of encouraging words in the book of Proverbs. Proverbs 10:11 compares beautiful words to a "fountain of life," Proverbs 10:20-21 describes encouraging words as "choice silver," Proverbs 25:11 compares timely words as "apples of gold in settings of silver," and Proverbs 16:24 tells us good words are like a honeycomb, "sweet to the soul and healing to the bones."

Which word picture speaks most to you? Do you prefer a fresh flowing fountain with clean water which provides eternal refreshment? Or choice silver, a treasured precious metal? Perhaps a beautiful gold and silver centerpiece that brings joy to all those who look

upon it? Or a honeycomb which is a sweet treat and a healing medicine?

Think about your most recent conversations. Do the majority of your words come across as precious gifts to others? What kind of box would your words best be delivered in? Would your words appropriately fit in a neatly wrapped silver box with a pretty bow? Or would they be more appropriate in a crumpled box with no wrapping paper much less a bow?

When we consider our written and spoken words, let us think about how we can use them to encourage others and bring a little sweetness to their life. Here are a few suggestions:

- Give a sincere compliment.
- Say “Hello” to people you pass.
- Write a note to someone to encourage them, thank them or tell them you’re thinking of them.
- Be honest. No one appreciates a liar.
- If you love someone, tell them so.
- Speak up for those who need it.
- Talk to someone who is lonely.

Remember that words have power, so use your words for good rather than evil. When we do this, our words become beautiful gifts to others. And when we honor others above ourselves, we bring glory to God.

Maybe you could use an encouraging word. Perhaps you need one of those silver boxes with a beautiful bow on top today. Turn to God’s word. It is his love letter to us. You will find that God loves you so much. Read and consider his wonderful heartfelt notes to us in the verses below and remember that you are a precious treasure to the Lord, dear friend, and He has a special plan just for you!

For God so loved the world that he gave his one and only Son, that whoever believes in him shall not perish but have eternal life. For God did not send his Son into the world to condemn the world, but to save the world through him. John 3:16-17

That is how much God loves you!

If you declare with your mouth, “Jesus is Lord,” and believe in your heart that God raised him from the dead, you will be saved. For it is with your heart that you believe and are justified, and it is with your mouth that you profess your faith and are saved. Romans 10:9-10

If you don't know Jesus yet, you can pray right now for forgiveness of your sins and accept him as Lord and Savior of your life. There is nothing you have done that cannot be forgiven. God loves you that much!

If you've already trusted Jesus for eternal life but you're feeling down about yourself, consider what Ephesians 2:10 says about the way that God sees you.

For we are God's handiwork, created in Christ Jesus to do good works, which God prepared in advance for us to do. Ephesians 2:10

And, finally, if you are uncertain about your current life situation, remember that God will never give up on you!

... being confident of this, that he who began a good work in you will carry it on to completion until the day of Christ Jesus. Philippians 1:6

So let us accept and open these gift boxes that God has given and pass them on to others!

Make Your Own

Baby wipes

1 c glass measuring cup

Tape measure

Pencil

Sharp knife

Container (about 4.5" W x 4.5" L x 5" H)

1oz witch hazel

½ Tbsp liquid baby unscented castile soap

10-15 drops lavender Essential Oil

1 oz witch hazel

Paper towels

These homemade baby wipes are easy to make, super cheap, and so much better for tiny heinies. No harsh or toxic chemicals or fragrances that cause irritation.

Boil some water (at least one cup). Measure and mark the paper towels at about 3 11/16" and 7 5/16". Cut paper towels into thirds. Place one-third roll into wipes container. Add witch hazel to glass measuring cup.

Add in castile soap. Add essential oil. Add boiling water up to the 1 c mark and stir gently. Pour solution over paper towels in wipes container. Pinch cardboard core and remove.

You can also use distilled or very well filtered water, but I prefer boiling water to sterilize it first because hot water absorbs into the paper towels better. If you use tap water, the wipes will probably get moldy, but when I use boiled or distilled water, they don't get moldy. Remember to put the lid on when not in use or they will dry out.

Laundry Detergent

½ c Epsom salt

1 ½ c sodium bicarbonate (baking soda)

1 ½ c sodium carbonate (washing soda)

¼ c sea salt

20-25 drops Essential Oil (optional)

Mix well and be sure to incorporate all ingredients, including essential oils, if using. Store in a Mason jar or other glass jar of choice with a lid. Use approximately 1-2 Tbsp per load.

Homemade Play Dough

1 c all-purpose flour

1 c water

2 Tbsp cream of tartar

1 drop food coloring

1/3 c salt

1 drop Essential Oil

1 Tbsp vegetable or canola oil

6 c water

Mix together all the ingredients in a 2-quart saucepan. Cook over low/medium heat, stirring. Continue stirring until the mixture is thickened and begins to gather around the spoon. Remove the dough onto wax paper or a plate to cool. Store in zip lock bags in the refrigerator. stays soft for months. (Recipe from Pinterest.)

Bubbles for children

5 c water

2 c dish soap

¾ c corn syrup

Lidded container for mixing/storing the bubbles

Combine all ingredients. (Make sure kids don't drink the bubbles.)

Coffee Cream

8 c whole milk

1 can sweetened condensed milk (14 oz)

2 tsp pure vanilla extract

In a large bowl, whisk together sweetened condensed milk, vanilla extract, and milk until thoroughly combined. Transfer to a container with a lid. You can use whatever flavoring you want. Look at the expiration on the milk—that's how long you can use this batch. Store in the refrigerator. (Recipe from Pinterest.)

When it comes to practicality, some of us excel at it (sometimes to a fault) and others see it as a foreign language. We all know someone who can plan well, make ends meet on a shoestring budget, or fix anything with whatever happens to be lying around. They see things clearly and aren't frivolous. In fact, they're so practical that they might be labeled stingy. On the other hand, we probably know people who spend money like there's no tomorrow, don't bother to plan and might even be labeled as dreamers. No matter where you fall on the practicality spectrum, it's important to remember that our very differences are part of what makes us unique. God gave us each our own personality and temperament so that we can confidently use them to serve him. We're not all called to be alike, but we are called to work together and honor one another, no matter what our individual personalities happen to be. According to Romans 12:10, we are to "Be devoted to one another in love. Honor one another above yourselves."

Getting along with opposite personalities can be a challenge. But remembering that we are all God's children can help. Knowing the strengths and faults of your own temperament is useful and understanding the strengths and faults of other temperaments is vital. Why? Because when we realize that others act according to their temperament, not merely to annoy us, we gain the freedom to let other people be themselves rather than making them feel that they have to be just like us.

While there are many temperament/personality models, the Four Temperaments is an age-old model I've enjoyed using to inspire me to

appreciate all of God's unique creations. According to this model, there are four main temperaments: Sanguine, Choleric, Melancholy, and Phlegmatic. People are usually a blend of two of these, and on occasion an extreme of just one temperament.

Can you relate to any of these descriptions?

The Sanguine is the true people person. She can talk with 20 people for three minutes each at a party and is most likely the person to dance on the table. Sanguines are the life of the party! While they have the ability to make people feel welcome and feel good, they are unreliable, egocentric, and emotionally unstable. The Choleric, on the other hand, is a reliable natural-born leader. This temperament is practical and decisive. That said, when Cholerics focus on the task at hand and forget the people they are working with, they can be cold, cruel, and domineering. They are often the boss who says, "It's my way or the highway!" Melancholies are the most loyal friend you will ever have. They are industrious, self-disciplined, and often love the arts. The Melancholy struggles with self-centeredness, negativity, and moodiness. Their whole day is ruined the moment something doesn't go exactly as planned. And lastly, the Phlegmatic is the true peace-maker, striving for harmony at all costs in their relationships. They are easy going, practical, and humorous, especially with dry humor. They also have a tendency toward procrastination, indecisiveness and worry.

Do any of these temperament sketches resonate with you? Do they make you think about people with whom you struggle to keep harmony? Did you notice that each temperament has its own strengths and challenges? No personality is better than any other. And just when you think your personality is the most amazing of all, you hear its weaknesses and cringe, right?

God made each of us with these special temperaments. And while they are not an excuse for poor behavior, they do give us insight into how we can manage our weaknesses and appreciate the differences in others.

Romans 12:10 says we should love and honor others above ourselves. That means we have to appreciate, rather than belittle, those who are different from us. This can help us in our friendships, work relationships and marriages. For example, when my sanguine-melancholy husband retells a story with the right sentiment but not necessarily all the right details, the fact-checking melancholy-choleric in me

needs to let it go. When I appreciate my husband's uniqueness, I am honoring both him and God.

While the four temperaments aren't mentioned anywhere in the Bible, they do paint a pretty accurate picture of people in general. Consider the twelve disciples. We know by their actions – and conflicts – that their personalities weren't all the same. And yet Jesus called each of them to join him in his ministry. There is room for each of us in Christ's kingdom and we should embrace our uniqueness and the uniqueness of others as we carry out his work.

So, wherever we stand on the practicality spectrum – whether we make our own laundry detergent from scratch or simply swing by and pick up a box of Tide at the store – let us remember that we are each “fearfully and wonderfully made” (Psalm 139:14). So, let us work together as we strive to understand and appreciate each other's differences.

Reference links:

[Why You Act the Way You Do by Tim LaHaye](#)

[The Four Temperaments Assessment](#)

Easy Homemade Gifts

Snowman Soup

Mug

Pkg hot chocolate mix

Peppermint stick

Handful of small marshmallows

Several Hershey kisses or spoon dipped in chocolate

Wrap in tissue paper or cellophane with ribbon

Spiced Tea mix

Decorative container

½ tsp ground allspice, ground

2 tsp ground cinnamon

1 tsp ground cloves

1 c unsweetened instant iced tea mix

2 c Tang orange drink mix

1 c sweetened instant lemonade drink mix

Mix together and store in a decorative jar or container.
Label: Add 1-2 tablespoons of mix to a mug of boiling water.

Mocha Coffee Mix

1 c dry powder milk

¾ c sugar

2/3 c powdered non-dairy creamer

½ c unsweet cocoa

1/3 c instant coffee (pressed through a fine sieve)

¼ c brown sugar

1 tsp cinnamon

¼ tsp salt

¼ tsp nutmeg

Mix together and put into decorative container. Make label: ¼-¾ c mix to 1 cup boiling water

Candy Bouquet

Vase

Bamboo skewers

Individual pieces candy ribbon

Put candy on bamboo skewers and arrange in the vase until full. Add ribbon/bow

Gift in a Jar: Pedicure

Jar, loofah sponge, soap/scrub, lotion, nail file, heel scraper, nail clippers, ribbon

Gift in a Jar: Chocolate chip cookies

$\frac{3}{4}$ c stick shortening wrapped well (put on top)

Layer in jar:

1 $\frac{1}{4}$ c brown sugar

1 tsp salt

1 tsp baking soda

6-12 oz chocolate chips

2 $\frac{1}{4}$ c flour

Make recipe card stating "need to add" ingredients:

2 Tbsp milk

1 Tbsp vanilla

1 egg

Cool in refrigerator 30 min to 1 hr after mixing. Use cookie scoop to put on cookie sheet. Undercook cookies a bit. Bake at 375F for 13-14 min. Cool and put in decorative box.

Gifts are meant to make the heart glad, and they can benefit both the recipient and the giver. When I think of gift-giving, one of my favorite verses comes to mind. Proverbs 11:25 tells us that "A generous person will prosper; whoever refreshes others will be refreshed." Generosity is one of those curious things that defies math. How is it that the more we give, the more we gain? In the world's economy, when you give away two of four things, you only have two left. But according to God's math, when you give away two, you gain two or maybe more.

According to Proverbs 11:25, though, generosity brings refreshment to the giver. Can you relate to this? Have you ever experienced a

time in which your generosity brought you great joy? There is truth in Paul's exhortation in Acts 20:35 which tells us that "It is more blessed to give than to receive."

Have you ever been the recipient of someone else's generosity? Generosity comes in many forms – through materials, time, and emotions. In recent months, my family has experienced unexpected generosity from strangers. The people in front of us in the Slim Chickens drive-through paid for our lunch one Sunday. Then, right before Christmas while I was grocery shopping, a retired policeman gave me an envelope with \$5 for my daughter. He said his two greatest joys in life were putting criminals behind bars and putting a smile on children's faces. He told me that, while he couldn't do the former anymore, he could still do the latter, so he looked for parents with children still at home to give away Christmas money envelopes.

These two acts have prompted me to think about how I can be more generous to people I don't know. Generosity is an amazing way to bring our Lord's love to those who may not know him yet. To practice this kind of generosity, consider those things about which you are the most passionate. Do you have a heart for the homeless, people in nursing homes or Hospice, foster children, the divorced or widowed, children with autism, victims of hate crime, people living in poor conditions? The list could go on.

If something speaks to your heart, consider how you can use that motivation to begin a personal ministry. It doesn't have to be carried out on a grand scale, it just has to be sincere. I think about how the retired policeman gives a simple gift of \$5 to 20 children. I can imagine how a small boy or girl might get a little toy or candy from the cash. Our daughter was so touched by the gift that she decided to keep the \$5 as a reminder of generosity instead of spending it. An unexpected gift can warm the heart and open doors to evangelism.

When people receive kindness from a stranger, they often want to know what compels that kindness. As Christians, we know kindness is a fruit of the Holy Spirit who dwells within us as a result of our faith in Christ. With all the hypocrisy that exists in the Christian world, this sort of kindness is needed more than ever to shine the true light of Christ.

One example of a personal ministry in the Bible can be found in Acts 9 where a woman named Dorcas used her gift of sewing to make beautiful clothes for widows. When she died, a roomful of women mourned her and showed Peter all the clothes that she had made for

them. Her story is so well-admired that there are ministry groups today called Dorcas Societies.

Even Mary and Martha had a ministry when they opened their home to Jesus and the disciples. Martha shared her talents of cooking and cleaning to make a comfortable space for people while her sister Mary shared the gift of time by sitting at Jesus' feet and listening to him.

We are at the beginning of a new year. So, as you assess your life and what you'd like to accomplish in 2025, consider embarking on your own personal generosity ministry.

If you are worried about finances, remember generosity doesn't have to take the form of money or material items. Jesus was being generous when he spent time with people. Often, just setting aside time to visit with someone or to help a person with a household chore means so much. The old adage that love is spelled T-I-M-E is so true.

Over the past six weeks, we have learned several simple recipes for things that we can share with others. We all love a good cup of soup, bread, and dessert! We also love homemade gifts that come from the heart of the giver. Maybe one of these items can fit into your own personal ministry.

How will you refresh others, as Proverbs 11:25 encourages us? If you don't have an idea yet, to discover your own personal generosity ministry:

- Pray for wisdom.
- Consider your talents and discover where those can be used with what you are passionate about.
- Look for a person, group or association about which you are passionate.
- Set a goal (what do you want to do; what is doable?).
- Determine how often you can engage in your ministry (once a week, once a month, twice a year).
- Try it out!
- Pray, pray, pray.

Blessings to you as you find ways to share with others what you've learned in the Mary and Martha in the Kitchen class. May God bless you and others through you as you share the gift of generosity.

Cooking terms and additional instructions

Saute – Cook in skillet until softened, usually with butter or oil.

Roux – In a skillet on medium heat, mix equal parts oil or butter and flour. Slowly add liquid (milk, broth), continuously stirring until it thickens.

Bake chicken – Heat oven to 400 degrees. Put chicken on a greased 9x13 aluminum pan or bakeware (I use a stone cookie sheet) and cover with aluminum foil (I like to use a mix of breasts and legs/thighs). Bake 1 hour. Shred however much is needed for soup.