

The Encourager

No Juice?

One spring our family was driving from Fort Lauderdale to Tampa, Florida. As far as the eye could see, orange trees were loaded with fruit. When we stopped for breakfast, I ordered orange juice with my eggs. "I'm sorry," the waitress said. "I can't bring you orange juice. Our machine is broken." At first I was dumbfounded. We were surrounded by millions of oranges, and I knew they had oranges in the kitchen--orange slices garnished our plates. What was the problem? No juice? Hardly. We were surrounded by thousands of gallons of juice. The problem was they had become dependent on a machine to get it. Christians are sometimes like that. They may be surrounded by Bibles in their homes, but if something should happen to the Sunday morning preaching service, they would have no nourishment for their souls. The problem is not a lack of spiritual food--but that many Christians haven't grown enough to know how to get it for themselves.

Leroy Eims, *The Lost Art of Disciple Making*.



Roots Run Deep

A. Parnell Bailey visited an orange grove where an irrigation pump had broken down. The season was unusually dry and some of the trees were beginning to die for lack of water. The man giving the tour then took Bailey to his own orchard where irrigation was used sparingly. "These trees could go without rain for another 2 weeks," he said. "You see, when they were young, I frequently kept water from them. This hardship caused them to send their roots deeper into the soil in search of moisture. Now mine are the deepest-rooted trees in the area. While others are being scorched by the sun, these are finding moisture at a greater depth."

Our Daily Bread.

Shaped for Heaven

A famous evangelist told the following incident: I have a friend who in a time of business recession lost his job, a sizable fortune, and his beautiful home. To add to his sorrow, his precious wife died; yet he tenaciously held to his faith -- the only thing he had left. One day when he was out walking in search of employment, he stopped to watch some men who were doing stonework on a large church. One of them was chiseling a triangular piece of rock. 'Where are you going to put that?' he asked. The workman said, 'Do you see that little opening up there near the spire? Well, I'm shaping this stone down here so that it will fit in up there.' Tears filled my friend's eyes as he walked away, for the Lord had spoken to him through that laborer whose words gave new meaning to his troubled situation.

Our Daily Bread.

FOLLOW ME

When Christ calls us by his grace, we ought not only to remember what we are, but we ought also to think of what he can make us. It is, "Follow me, and I will make you." We should repent of what we have been, but rejoice in what we may be.

It is not "Follow me because of what you are already." It is not "Follow me because you may make something of yourselves" but "Follow me because of what I will make you."

—Charles Spurgeon



QUOTES

Always render more and better service than is expected of you, no matter what your task may be.

Og Mandino

THERE ARE NO TRAFFIC JAMS ON THE EXTRA MILE.

Zig Ziglar

WHOEVER FIGHTS MONSTERS SHOULD SEE TO IT THAT IN THE PROCESS HE DOES NOT BECOME A MONSTER. AND IF YOU GAZE LONG ENOUGH INTO AN ABYSS. THE ABYSS WILL GAZE BACK INTO YOU.

Friedrich Nietzsche

Take the attitude of a student, never be too big to ask questions, never know too much to learn something new.

Og Mandino

CALZONE

These Calzones filled with cheese and toppings. Eat them fresh from the oven!

Ingredients

1 pound pizza dough

½ cup pizza sauce

½ cup yellow onion diced

½ cup green bell pepper diced

½ cup sliced pepperoni

1 cup mozzarella cheese shredded

1 tablespoon olive oil



Instructions

Preheat oven to 425°F and line a large sheet pan with parchment paper.

Divide pizza dough into 4 equal parts and roll each dough ball into a 1/4 inch thick circle.

On half of each dough circle, add equal parts sauce, yellow onion, green bell pepper, and sliced pepperoni. Make sure to leave a little room around the edges so you can crimp the calzone shut.

Sprinkle the toppings with equal parts shredded cheese. Then fold the other half of the dough over the toppings and crimp the edges.

Cut 2-3 air vents into the top of the calzone and place it on to the prepared baking sheet.

Brush with olive oil and bake for about 15 minutes or until the dough is fully cooked and the calzone is golden brown.

Serve with warmed pizza sauce for dipping.

COOK TIME 15 minutes

TOTAL TIME 35 minutes

AUTHOR Holly Nilsson (<https://www.spendwithpennies.com/homemade-calzone/>)

A day in June

And what is so rare as a day in June?

Then, if ever, come perfect days;

Then Heaven tries earth if it be in tune,

And over it softly her warm ear lays;

Whether we look, or whether we listen,
We hear life murmur, or see it glisten;

...Now the heart is so full that a drop overfills it,

We are happy now because God wills it;
Do matter how barren the past may have been,

'Tis enough for us now that the leaves are green;

We sit in the warm shade and feel right well
How the sap creeps up and the blossoms swell;

We may shut our eyes but we cannot help knowing

That skies are clear and grass is growing

—James Russell Lowell, from *The Vision of Sir Launfal*

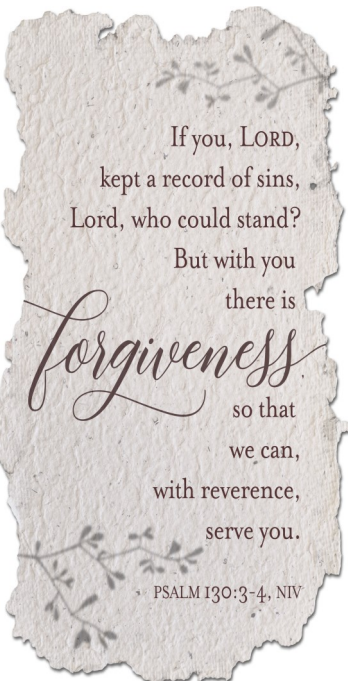


SOWING AND REAPING

Sir Robert Watson Watt, the inventor of the radar was arrested himself for speeding. He had been caught in a radar trap. Shortly after this irony he wrote this poem:

Pity Sir Robert Watson Watt
Strange target of his radar plot,
And this, with others I could mention,
A victim of his own invention.

Brett Blair, *Sermon Illustrations*, 1998.



KINGS OF ISRAEL & JUDAH WORD SEARCH



BiblePuzzles.org.uk

ABIJAH	HOSHEA	MANASSEH
AHAB	JEHOAHAZ	MENAHAM
AHAZ	JEHOASH	NADAB
AHAZIAH	JEHOIAKIM	OMRI
AMAZIAH	JEHORAM	PEKAH
AMON	JEHOSHAPHAT	PEKAHIAH
ASA	JEHU	REHOBOAM
ATHALIAH	JEROBOAM	UZZIAH
BAASHA	JOASH	ZECHARIAH
ELAH	JOSIAH	ZEDEKIAH
HEZEKIAH	JOTHAM	