January 5, 2022, Volume 20

## 20 Years!

Has it been 20 years already? For 20 years I've been putting together this newsletter and it really doesn't seem that long ago. There have been many changes, different mastheads, numerous recipes, changes to layouts, quotes, quotes and more quotes, funny stories and serious, pointed illustrations. I haven't yet decided if this will be the last year or if I will try for another 20!

In the meantime due to a rather hectic December I didn't get the last two weeks of December put together. I always enjoy the December editions because I get to use all my cute Christmas fonts and graphics and every year for the last several years I get to laugh once again at my all time favorite Christmas cartoon. No, it isn't a Peanuts cartoon. For those of you who have read this newsletter for a few years you know what is coming, but for you who are new to the newsletter I will include it. Christmas has past but humor me I had a rough Christmas and need a laugh because Chippie doesn't sing much anymore! (that's another

favorite story I'll include again soon!)

Thanks for all your encouragement these many years. Over the years I would sometimes think about just ending the newsletter and it never failed someone out of the blue would tell me how much they enjoyed reading it or give me some quotes, recipes or stories to include. So thanks again! I really appreciate the encouragement which is what I try to share each week with each of

you. Sometimes life just stinks and it just isn't what we expected our life to be and if you read something in this newsletter that gives you a moment of joy and peace my work is worth it.

Thanks a bunch!

"Therefore encourage one another with these words."

-Teresa

I MAY NOT BE A "WISE MAN," BUT AT LEAST I NEVER GOT SO LOST I HAD TO ASK HEROD FOR DIRECTIONS.





With trials, we grow stronger in faith.

With faith, we move closer to God.

With God, we can do all things.

Unknown

## GIVE THANKS TO THE LORD. FOR HE IS GOOD! HIS FAITHFUL LOVE ENDURES FOREVER.

Psalm 118:1

We know how God would act if he were in our place. He has been in our place.

A.W. Tozer

What are we to make of Jesus Christ? The real question is not what are we to make of Christ, but what is He to make of us?

C. S. Lewis

The difference between the atonement, as set forth in the Old Testament and as presented in the New, is that in the former case the sheep died for the shepherd, and in the latter the Shepherd died for the sheep.

C. I. Scofield



## To A Mouse

By Robert Burns

Small, crafty, cowering, timorous little beast, 0, what a panic is in your little breast! You need not start away so hasty With argumentative chatter! I would be loath to run and chase you, With murdering plough-staff.

I'm truly sorry man's dominion Has broken Nature's social union, And justifies that ill opinion Which makes you startle At me, your poor, earth born companion And fellow mortal!

I doubt not, sometimes, but you may steal; What then? Poor little beast, you must live! An odd ear in twenty-four sheaves Is a small request; I will get a blessing with what is left, And never miss it.

Your small house, too, in ruin! Its feeble walls the winds are scattering! And nothing now, to build a new one, Of coarse grass green! And bleak December's winds coming, Both bitter and keen!

You saw the fields laid bare and wasted, And weary winter coming fast, And cozy here, beneath the blast, You thought to dwell,

Till crash! the cruel plough passed Out through your cell.

That small bit heap of leaves and stubble, Has cost you many a weary nibble! Now you are turned out, for all your trouble, Without house or holding, To endure the winter's sleety dribble, And hoar-frost cold.

But little Mouse, you are not alone, In proving foresight may be vain: The best laid schemes of mice and men Go often awry, And leave us nothing but grief and pain, For promised joy!

Still you are blessed, compared with me! The present only touches you: But oh! I backward cast my eye, On prospects dreary! And forward, though I cannot see, I guess and fear!

## CHERRY WHITE CHOCOLATE CHIP COOKIES

INGREDIENTS

1 cup butter

1 cup brown sugar packed

1 cup sugar

2 eggs

1 tablespoon vanilla

3 cups all-purpose flour

1 teaspoon sea salt

3/4 teaspoon baking soda

3/4 cup white chocolate chips

1 cup dried cherries or cranberries

1 cup of pecans or walnuts

INSTRUCTIONS

Preheat oven to 350 degrees Fahrenheit.

Cream butter then add sugars and mix until light and fluffy.

Add eggs and vanilla. Mix until well-combined.

Add flour, sea salt, and baking soda to the butter mixture.

Mix well and then stir in white chocolate chips and dried cherries.

Scoop cookie dough onto a baking sheet spacing well apart to allow room for the cookie to spread lightly.

Bake for about 10-12 minutes or until lightly browned.

"Confidence is going after Moby Dick in a rowboat and taking the tartar sauce with you."

WHEN OBSTACLES ARISE, YOU CHANGE YOUR DIRECTION TO REACH YOUR GOAL: YOU DO NOT CHANGE YOUR DECISION TO GET THERE.

Attitude, not Aptitude, determines Altitude.