

# The Fun House

Crabby Road

11-19-07

Crabby Road

11-20-07



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## Joy Rides

### Amazing Grace!

*O Lord, you have searched me and you know me. You know when I sit and when I rise; you perceive my thoughts from afar. You discern my going out and my lying down, you are familiar with all my ways.... Such knowledge is too wonderful for me, too lofty for me to attain.*

**Psalms 139:1-3, 6**

The legendary British Prime Minister, Sir Winston Churchill, was once asked, "Are you ready to meet your Maker?" In typical pithy response he replied, "I am ready to meet my Maker. Whether he is ready for the ordeal of meeting me is another matter entirely."

But that is the wonder of the gospel. God knows us thoroughly and loves us completely. I think the reason it is so hard for us to embrace this truth is because we have never experienced that kind of love in human flesh. All human love is conditional. We hide from one another, believing (at times rightly so) that if we were fully known we would not be accepted. But that is not true of our heavenly Father's love. He knows all our shadowed places and longs to fill them with his light.

The psalmist proclaims the wonder of the fact that God is familiar with all our ways. David was a man who knew shadows well. His choices resulted in the death of a man as he seduced the man's wife and arranged for him to be lost on the field of battle. Yet here he is able to sing praise to God. He does so not because he takes his sin lightly but because he is confident that his God knows completely, loves totally, and forgives utterly.

Gracious God, thank you that you know all my ways and love me still. Amen.

~ Sheila Walsh (find more devotionals at [www.sheilawalsh.com](http://www.sheilawalsh.com))



# Here's The Scoop November 2008

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There's a German saying attributed to Martin Heidegger: *denken ist danken*. In English that translates to "thinking is thanking." We won't go into Heidegger's existential philosophy (aren't you glad?) but when it comes to this "thinking is thanking" thing, he's on to something.

Even when times are hard there is so much to be thankful for. If you think about it long enough, you'll be able to come up with something even if it's just that things could be worse. The key is actually thinking about it. It's a choice; one you'll have to make for yourself even if everyone around you chooses to be negative. Wondering if the choice to be thankful is the right one? God thinks so. As **1 Thessalonians 5:18** says, *"Give thanks whatever happens. That is what God wants for you in Christ Jesus."*



Look for things to be thankful for (rather than things to complain about) and you'll feel better, look better (fewer frowny-face wrinkles!), and be a lot more fun to be around. Having trouble getting started? Here's a freebie: God knows everything about you and loves you anyway. Isn't that reason enough to be thankful?

Think about it.

**Happy Thanksgiving!**

**May your family be blessed.**

# Imagination Station

## Fun Thanksgiving Activities

### Turkey Pokey (sung to the tune of Hokey Pokey)

You put your right wing in  
you put your right wing out  
You put your right wing in  
And you shake it all about.  
You do the turkey pokey  
And you turn yourself around.  
That's what it's all about.



Add'l verses: Left wing, Drumsticks (legs), Stuffing ( tummy), Wattle (head), Tail feathers (bottom) & Turkey body (whole self)

### Five Little Pilgrims (a finger play)

Five little Pilgrims on Thanksgiving Day,  
The first one said, "I'll have cake if I may."  
The second one said, "I'll have turkey roasted."  
The third one said, "I'll have chestnuts toasted."  
The fourth one said, "I'll have pumpkin pie."  
The fifth one said, "oh, cranberries I spy."  
But before the Pilgrims ate their turkey dressing  
They bowed their heads and said a Thanksgiving blessing."



# Tomorrow Land

## Mark Your Calendars!

Don't forget to make room in your schedule for our special events!

- Tuesday, **December 9th** - MOPS **Birthday Party for Jesus**. Everyone will be bringing something to eat. Make sure to note the week change (2nd Tuesday) for the holidays.
- Tuesday, January 27th - MOPS meeting "**Tunnel of Love**". **Country Fair Cuties** will be the hosts.
- Friday, February 27th - MOPS Parent's Night Out @ 7:00 pm at Zion Ministry Center. Get a babysitter and join us for a great night of silly & sweet. We will have a desert bar (yummy) and comedy (fun)!
- Friday & Saturday, March 6th & 7th - **Cabbage Burger Fundraiser**

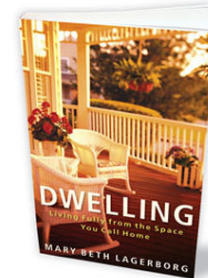
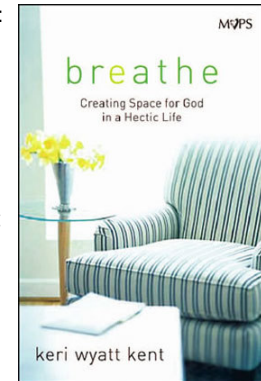


# Our Favorite Thrills

Check out our MOPS library for resources like these:

### Breathe - Creating Space for God in a Hectic Life

Based on Jesus' call "Come to me, all who are weary and burdened, and I will give you rest." Breathe shares true stories and practical examples of how to find the rest Jesus promised. This engaging, down-to-earth book challenges the lie that a mother's value is found in what she does, rather than who she is. Calling women away from the hectic life, Breathe shows the way to a central place of rest ultimately found in one's relationship with God. Softcover.



### Dwelling

TV shows, magazines, books, and websites talk about all the aspects of the place we call home -- but women are looking for more than just storage solutions and trendy paint colors! They are looking for a place where they belong -- and where others can come for refuge from our hectic world.

Discover how moms can look beyond the superficial and into the true heart of home!

# Whip It Good

## Cornbread Stuffing with Apples and Sausage

- 1 tb. olive oil
- 1 lb ground Italian sausage
- 1 med onions, chopped
- 2 stalks celery, chopped
- Salt & pepper
- 1 Granny Smith apple, peeled & chopped
- 1 tsp minced thyme leaves
- 1 tsp chopped sage leaves
- 1/2 cup bourbon
- 1 1/4 lbs cornbread stuffing, store-bought
- 1/4 cup chopped parsley leaves
- 2 cups turkey or chicken stock
- 2 eggs, beaten
- 1/2 cup chopped pecans

Preheat oven to 350 degrees F. Heat olive oil over medium-high heat in 12-inch skillet. Brown sausage for 5 to 7 minutes. Saute onions and celery until softened. Add salt and pepper, to taste. Mix in apples, thyme and sage and saute for another 2 minutes. Add bourbon. Allow to simmer until bourbon is almost evaporated; 1 to 2 minutes.

In a large bowl, add cornbread stuffing, parsley, chicken stock, eggs and pecans. Mix well. Mix in vegetable mixture to bowl. Combine and stir well together. Add to a large casserole dish and bake for 30 minutes.