



Down by the River

News from the River of Life Christian Church (Disciples of Christ)

From the desk of Cary Green:

We Will Serve The Lord

Our Bible study group is finishing a study of Joshua, and we have learned much about God's faithfulness and holiness from this great Christian leader. We also have seen the Israelites show great faith, and we have seen their faith falter as they tried to serve the Lord. I want to share with the congregation in this month's article the words that Joshua shared with the Israelites near the end of his life. His message is just as relevant to us now as it was to the Israelites then.

In his final speech, Joshua said, "Now therefore fear the LORD and serve him in sincerity and in faithfulness" (Joshua 24:14.) He went on to tell the Israelites that they must choose to either follow the Lord or follow the pagan gods of the Canaanites. He then said, "But as for me and my house, we will serve the LORD" (Joshua 24:15.)

You undoubtedly are familiar with Joshua's inspiring pledge to serve the Lord; it is written on signs, shirts, and bumper stickers. We, too, are quick to pledge allegiance to the Lord and say that we will serve Him. And I think we do so with a pure heart and righteous intentions. The reality is, however, that our hearts are not really pure, and we are not truly righteous. And we may not understand what it means to "serve the Lord."

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The Israelites responded to Joshua's challenge much like most modern believers do, "We will also serve the Lord, for He is our God" (Joshua 24:18). But Joshua replies, "You are not able to serve the LORD, for he is a holy God." (Joshua 14:19).

By telling the Israelites that they are not able to serve the Lord, Joshua is telling them they do not really understand the commitment they are making. Joshua is warning the Israelites to count the cost of being fully dedicated to God.

Jesus makes this same point in the Gospel of Luke: ²⁷Whoever does not bear his own cross and come after me cannot be my disciple. ²⁸For which of you, desiring to build a tower, does not first sit down and count the cost, whether he has enough to complete it?" (Luke 14:27-28).

The point is that being a Christian requires the commitment to abandon our fleshly desires and to put Christ first in our lives.

Gangel (2002)¹ explains:

Christians today need to count the cost of following Jesus. We need to be humble enough to recognize the pitfalls and the potential of our own failures. All pride is sin, but spiritual pride is particularly heinous. We need to be willing to make right, godly, and moral choices for life even if people around us do not. We need to stay faithful in our personal devotional walk with God, even when there are so many distractions and demands upon our time.

Like the Israelites, we can be quick to make a commitment to God, but we may not always live according to that commitment. Please be in prayer and meditation this month and ask God to reveal to you areas in your life where your commitment made be waning and in which you are not truly serving Him. Ask Him to give you the grace and strength to live the life He calls you to live.

Cary J. Green

¹Kenneth O. Gangel, Joshua, ed. Max Anders, Holman Old Testament Commentary (B&H Publishing Group, 2002), 316.



September 2022

BIBLE STUDY: Tuesdays @ 10:00 a.m. led by Cary Green at the Church and on Zoom
(Information for Zoom will be sent out to join)

CONVERSATION & COLORING: Thursday, at 11:00 a.m. at the Church and on Zoom
(Information for Zoom will be sent out to join)

WE ARE NOW COLLECTING, laundry detergent, bleach and cleaning supplies for Emmaus Mission, please bring to church and we deliver to the mission

NEW MINISTRY: Collecting shoes for the needy, please bring your donations to the Church

Serving in September

Praying at the Table:

4 Martha Brown
11 Ken Uchida
18 Ted Jones
25 Julie Jones

Worship Leader:

4 Dennis Kollmar
11 Ken Uchida
18 Connie Kiesling
25 Ted Jones

Greeter:

4 Bonnie & John Minglin
11 Ingrid Minnick
18 Ken Uchida
25 Toni & Howard Lhamon

Coffee

4
11
18 Barb Erickson
25



JOYS:

Iris Ashby will be moving to the Neal Home and is looking forward to the move

We are starting a new ministry of collecting shoes for the needy

Ruth Drake, Connie Kiesling's sister-in-law, is home from rehab and slowly recovering from her

CONCERNS:

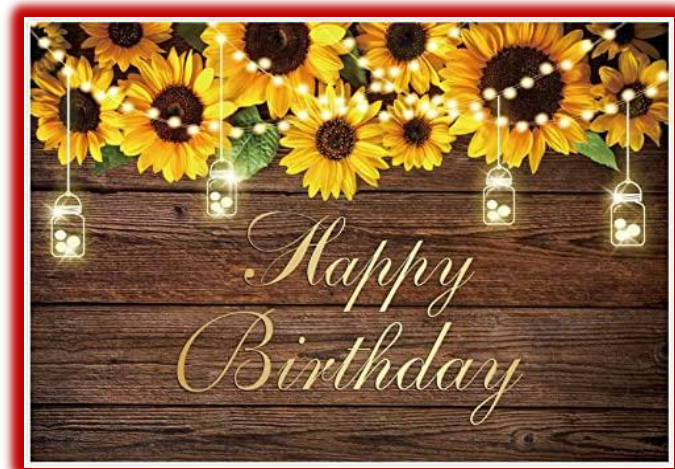
Betsy Arnold
Rita Uchida Family, Ken & Bonnie's sister-in-law
Shannon Minglin
Eva Logan
Deb Britt, having surgery this week again (Jim & Martha's neighbor)
The victims of flooding in Kentucky
Rita Messersmith, wife of a childhood friend of Skip Perry
Steve Erickson,
Beth Chapman
Gavin Morgan & Ryker
Family of Kirk Medland
The Abbot Family
The family of an 18-year-old who committed suicide.
Cyndy Gentry
All who are struggling with depression and anxiety
Our Church Board and Church Members as we face a challenging opportunity
Nieta Green, Cary's Mom
Mary Jean Shanks
Daryl Lane
Greg Bush, son of Donna Bush, has Cancer and in rehab in Lafayette
Donna Bush, is home but under a lot of stress because of her son's diagnosis, she has a very low sodium
The Snider Family in your prayers
Wesley Corbin, a young newlywed whose Cancer has returned
Dorinda Hylton
Chuck Minglin
Gloria Santee
Gail Truax
The family of Ben Ashby, especially his mother, Iris, in the wake of Ben's passing
Prayers for Marsha Iles Family
Winnie and Max Landes
Bob Rihel (Ted Jones' brother-in-law)
Skip Perry
Jose Santigo, will start Chemo this week
Alice Snider, Kenny, and Tia Denny
Kathi, Cary Green's cousin's wife
Marlene Moore
Beth Chapman's uncle, Danny
Jason Crittendon
Bonnie Uchida
Sandy Dalton
Kamryn Kollmar
The families of all the people who have died from Covid-9 (Over a million in the U.S. alone)
All who are struggling with health, work, grief, and loss.
All who are holding their pain privately

SHUT-INS:

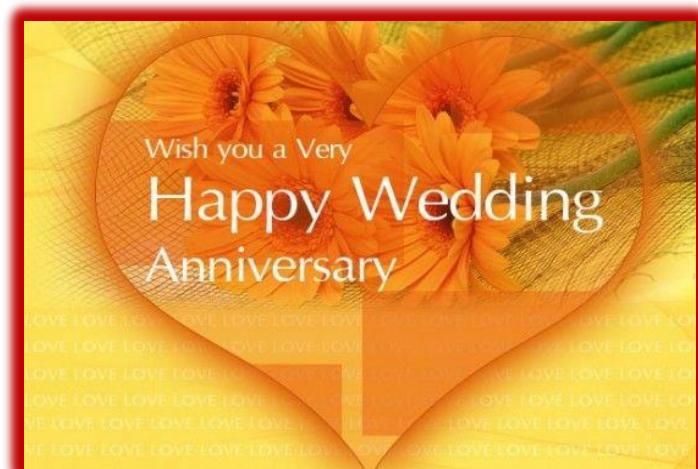
Joan Hipsher (Woodbridge Rm 203)
Marlene Moore (home)
Iris Ashby (Neal Home)

Cyndy Gentry (McKinney Place)
Dorinda Hylton (Home)

BIRTHDAYS



ANNIVERSARIES



Roslyn Morgan
Chloe Iles
Gwen Frank
Ken Uchida

September 11
September 19
September 23
September 30

Chuck & Barb Erickson
Mac & Lucy Martin

September 14
September 20

If I have missed anyone's Birthday or Anniversary, please let me)



YIELDS:14 servings

PREP TIME:0 hours 15 mins

TOTAL TIME:1 hour 35 mins

INGREDIENTS FOR THE DOUGHNUTS:

2 c. apple cider
1/2 c. apple butter
1/3 c. unsalted butter
4 c. all-purpose flour, plus more for rolling
3/4 c. granulated sugar
2 tsp. baking powder
2 tsp. apple pie spice
3/4 tsp. kosher salt
1/2 tsp. baking soda
2 large eggs
Canola or peanut oil, for frying

FOR THE SPICED SUGAR:

- 1 c. granulated sugar
- 2 tsp. apple pie spice

DIRECTIONS

1. For the doughnuts: Bring the apple cider to a boil over medium-high heat in a small saucepan. Boil, stirring occasionally, until reduced to about 3/4 cup, 16 to 20 minutes. Remove from the heat and add the apple butter and unsalted butter. Stir until the mixture is smooth and combined. Set aside to cool for 5 minutes.
2. Whisk together the flour, sugar, baking powder, apple pie spice, salt, and baking soda in a large bowl. Whisk the eggs into the apple cider mixture until well combined. Add the apple cider mixture to the flour mixture and stir until all of the dry ingredients are incorporated. Cover and chill the dough for 1 hour.
3. For the spiced sugar: Stir together the sugar and apple pie spice in a large bowl; set aside.
4. Heat 1 1/2-inches of oil over medium heat to 350° in a large Dutch oven. Turn dough out onto a generously floured surface and pat into a 1/2-inch thickness with floured hands. Using a 3-inch round cutter, cut the dough into about 14 circles, re-rolling the scraps as needed. Using a 1-inch round cutter, cut a hole in the center of each dough circle; reserve for doughnuts holes, if you like.
5. Working in batches, fry the doughnuts and doughnuts holes, turning occasionally, until golden brown, 3 to 4 minutes for doughnuts and about 2 minutes for doughnuts holes. Using a spider or large slotted spoon, transfer the fried doughnuts and doughnuts holes to a paper towel-lined baking sheet to drain for 30 seconds. Toss the hot doughnuts and doughnuts holes in the spiced sugar to coat. Serve warm or let cool to room temperature.

