



PARKWOOD ECHOES

Community Services / Dorcas

by Mary Ann Green

We are busy in Dorcas each Wednesday and could still use more help. If you could spare some time we would appreciate it gladly.

Our quilting projects are coming along nicely. We have added Monday evenings the first and the third Mondays of the month to teach quilting and do Community Service projects.

Food baskets are always our priority, and please remember to call the office with your request. We will be needing fresh fruits and vegetables for our Thanksgiving baskets. We have been blessed with plenty of non-perishables.

The items we will need are:

- POTATOES
- CARROTS
- CELERY
- MILK
- MARGERINE
- ONIONS
- FRESH FRUIT in season.

Please turn in by November 22nd. Thank you for any help you can give.



From the Pastor

“Therefore by Him let us continually offer the sacrifice of praise to God, that is, the fruit of our lips, giving thanks to His name.”

(Hebrews 13:15, NKJV)

Mary wasn't invited to the dinner party that night, but crossing social etiquette mattered little to her as long as she could lavish her heartfelt love upon her Lord. The expensive expression of gratitude filled the house with a fragrance that could not be hidden. What expressions of gratitude do you and I have to offer to the One who has lavished His love on us?

Unlike ancient Israel, we do not have a literal temple where literal sacrifices can be brought to God “as a pleasing aroma” (Ex. 29:41). But Hebrews 13:15 tells us that the praises and thanks we give to God from our lips qualify as offerings we can continually lift heavenward. What is more, the following verse reveals another dimension of the sacrifices God is pleased with: “But do not forget to do good and to share, for with such sacrifices God is well pleased” (Heb. 13:16).

Here we find that our expressions of gratitude for the good God has done *for us* are actually intertwined with sharing tangible acts
(cont'd from page 1)

Audio Recordings

Did you know you can pick up CD audio recordings of each Sabbath service in the lobby every week? You can also listen to past messages preached at Parkwood online. Go to www.parkwood.adventistfaith.org and click on the "Multimedia" tab.

Want to be a Reporter for our Parkwood Echoes?

Looking for 2 or 3 energetic individuals willing and able to report on what God is doing in our local church, such as:

- Various Ministries
- Community events
- CVCA activities or events
- Evangelistic Outreach

Contact Office (209) 523-5221
myparkwoodchurch@gmail.com



Annual Family Thanksgiving Dinner

by Samantha Rush

All are welcome! Enjoy a Thanksgiving dinner in Bellaman Hall at 12pm on Thanksgiving Day, November 27. Along with a grateful heart, please bring a side dish, bread, drink, or dessert. And remember to bring extra bowls to take leftovers home too.

of love, doing good *to others*. In other words, true gratitude for God's goodness *toward us* will overflow into sharing God's goodness through active service *for others*.

"When the love of Christ is enshrined in the heart, like sweet fragrance it cannot be hidden....Love to Jesus will be manifested in a desire to work as He worked for the blessing and uplifting of humanity. It will lead to love, tenderness, and sympathy toward all the creatures of our heavenly Father's care" (*Steps to Christ*, 77-78).

Oh, that our hearts would be filled with genuine gratitude, with a love for Jesus that demonstrates itself in love for others! What sacrifices of service will we offer today, this week, this month? Once again, what expressions of this kind of gratitude do you and I have to offer, expressions that would fill our "house" with the fragrance of Christ? Let us love like Jesus loved, work as He worked, and find that through our simple acts of kindness God "uses us to spread the aroma of the knowledge of Him everywhere" (2 Cor. 2:14).



OshKosh Bound (part 3)!

Friday – August 8, 2014 This morning we were able to get up at a decent hour – 7:00am. Shaving our total mileage for the day down to about 250 miles, the Oshkosh gang knew there would be no problem accomplishing the task before them.

A couple miles away from our evening stay we found ourselves at the Jewel Caves. While educating ourselves with facts about caves in the visitor's center, anxiety about going into the cave began to build within a few Pathfinders. Hands sweated, lips quivered, and nerves were on edge as we lined up and took the plunge down a couple hundred feet into the longest cave in the world, measuring in at 171.24 miles in length! As we wandered through the underground tunnels with our tour guide and learned more about topics like formations called soda straws which are hollow in the middle, true darkness illustrated when all lights were turned off in the depths of caves and draperies where this cave in particular contained The Grand Chandelier. Pathfinders' mouths watered as the tour guide pointed out the Ribbon of Bacon, or should we say the Ribbon of Stripple. After climbing hundreds of stairs, the Pathfinders and sponsors had completed a decent morning workout.

Next stop: the Wind Caves! Just a few more additional miles and we found ourselves in the parking lot of our next destination. Down we went again into the depths of earth.



Flickr: Martin Cathrae

Recipe: Tofu Turkey

Original recipe makes 10 servings

Ingredients

- 5 (16 oz) packages extra firm tofu
- 2 tablespoons sesame oil
- 1 red onion, finely diced
- 1 1/3 cups diced celery
- 1 cup chopped mushrooms
- 2 cloves garlic, minced
- 1/8 cup dried sage
- 2 teaspoons dried thyme
- salt and pepper to taste
- 1 1/2 teaspoons dried rosemary
- 1/4 cup tamari
- 3 cups prepared herb stuffing
- 1/2 cup sesame oil
- 1/4 cup tamari
- 2 tablespoons miso paste
- 5 tablespoons orange juice
- 1 teaspoon honey mustard
- 1/2 teaspoon orange zest
- 3 sprigs fresh rosemary

Directions

1. Line a medium sized, round colander with a cheese cloth or a clean dish towel. Place the crumbled tofu in the colander. Place another cheese cloth over the top of the tofu. Place the colander over the top of a bowl to catch the liquid. Place a heavy weight on top of tofu. Refrigerate the colander, tofu and weight for 2-3 hrs.
2. Make the stuffing: In a large frying pan saute onion, celery and mushrooms in 2 tbs of the sesame oil until tender. Add the sage, thyme, salt and pepper, rosemary and 1/4 cup of the tamari. Stir well; cook for 5 minutes. Stir well; cook for 5 minutes. Add prepared herb stuffing and mix well. Remove from heat.
3. Preheat the oven to 400 degrees F (200 degrees C). Grease a cookie sheet.

(cont'd from page 2)

A formation called “box work” was abundant within the Wind Cave, making it unique to other caves. We found this cave to be massively different from Jewels Cave. Its size was much smaller, and we wound around boulders and rocks edges. Some, like Mr. Herman, felt the hairs on the top of his head brush against the ceiling, forcing him to stoop low most of the way to prevent leaving a blood donation in the cave. Our second workout had been complete for the day. On to MOUNT RUSHMORE!

Originally planning to stop at Crazy Horse, the leaders decided it was too expensive and that the time allotted would be better spent at Mt. Rushmore. We snapped a shot of the Native American’s partially sculpted face and continued onto the all-famous Mount Rushmore!!!

We barreled out of the motorhomes and headed into the main entrance. More pictures were taken as we continued our walk towards the enormous structure. Passing by many other visitors and neighboring Pathfinder groups headed towards the same destination, the sculpture got bigger and bigger. With great amazement, the Pathfinders’ eyes stayed glued to the image. After a bit of time, the Pathfinders had to peel their eyes away from the phenomenal piece of art work and headed down MORE stairs to the “Sculptor’s Studio,” museum, and visitors’ center to find out more history about Mt. Rushmore, along with understanding why the Sculptor never finished his artwork.

After enjoying all the gift shop had to offer, we finally returned to the motor homes where we pulled out sandwiches, the vegetarian version of subway sandwiches, and sat on the sidewalk with a magnificent view of Mount Rushmore while we consumed our evening meal. After a group picture, John treated us all to Ice Cream before going in to get ready for the evening program. They put the lights on Mount Rushmore after dark, and it was awesome. Then Mr. Herman was coaxed by the Pathfinders to join the other veterans who had been called forward, and he retired the flag for the evening. As we welcomed in the Sabbath, we ended our day at the Lazy J RV park for a shower and a good night’s rest. God has blessed us with another day and a restful night.

Saturday August 9, 2014 Though promised to sleep in as a nice Sabbath treat, we had a rude awakening when John and Mr. Herman’s internal clock woke us up early! All was ok. It allowed us to get showers in early and have a gigantic breakfast of oatmeal, fruit, cereal, orange juice, toast, and more!

With full tummies we got on the road and eventually stopped at a rest stop for worship. Beginning with Sabbath School – provided by Marge Brock – we stretched our brains to find 30 bible book names within a clever story. Church began with a vivacious song service, followed by a mind-provoking lesson and closing with prayer. Griller sandwiches were served for lunch. At the end of eating many Pathfinders were lucky enough to help a kind man walk his roping horses, allowing the horses to roll around and stretch.

On the road again – eventually finding ourselves at Jellystone Resort! The night was special and filled with fun! Some jumped on a bouncy pillow, and many swam in the pool or relaxed in the hot tub. Many had fun diving into the pool, creating a huge wave with multiple Pathfinders doing cannon bombs at one time. A nice warm dinner was served and songs were sung as we closed the Sabbath and a worship thought was shared with the rest of the Pathfinders. Another surprise for the Pathfinders as marshmallows were handed out to roast. S’mores were devoured and the campfire was enjoyed by all. A volunteer laundry crew was put together and stayed up until the early morning hours at 2:45am to complete the Pathfinder’s mountain of laundry. The clean clothes would be appreciated by owners and nearby noses alike. Sunday – left at 5:00am.

(cont'd from page 3)

4. Combine 1/2 cup sesame oil, 1/4 cup tamari, miso, orange juice, mustard and orange zest in a small bowl; mix well.
5. Remove the weight from the tofu. Hollow out the tofu so that there is one inch of tofu still lining the colander. Place the scooped out tofu in a separate bowl. Brush the tofu lining with a small amount of the miso seasoning. Scoop the stuffing into the center of the tofu shell. Place the leftover tofu on top of the stuffing and press down firmly. Turn the stuffed tofu onto the prepared cookie sheet. Putting the leftover tofu side of the "turkey" (the flat side) down. Gently press on the sides of the "turkey" to form a more oval shape. Brush the tofu turkey with 1/2 of the oil-tamari mixture. Place the sprigs of rosemary on top of the tofu. Cover the "turkey" with foil.
6. Bake for one hour. After one hour, remove "turkey" from the oven and remove the foil. Baste the "turkey" with the remaining tamari-oil sauce (reserving 4 tablespoons of sauce). Return "turkey" to oven and bake another hour or until the tofu turkey is golden brown. Place the tofu turkey on a serving platter, brush with the remaining tamari-oil mixture and serve hot.



Upcoming Events

- November 19, 12:30pm – Parent & Child Thanksgiving Lunch
- November 27-28 – Thanksgiving Weekend (School closed)

Happy Birthday's

- November 13 - Jake
- November 27 - Dylan

Parkwood Christian Preschool

A Time to be Thankful

"O give thanks unto the Lord, Call upon His name: make known His deeds among the people." Psalm 105:1

Hello, church family and friends, Happy Thanksgiving. We are the Preschool, and we are proud. Hear us shout it right out loud. We raise our hand so quietly and treat our friends respectfully. We take turns and share our toys. We are the greatest girls and boys. We listen well as we are told. We are the Preschool, as good as gold.

Our nation celebrates Thanksgiving once a year, but we at Parkwood Christian Preschool give thanks to God everyday. It is such a delightful and heart warming experience to hear a child pray and tell what they are thankful for. "I thank God for birds," by four year old Jack. "I thank God for my family and my birthday," by five year old Alexander. "I thank God for my food," by four year old Elliott. "I thank God for my friends," by four year old Emma. "I thank God for the sun," by four and a half year old Obinna. "I am thankful for my mommy," by 3 year old Javier. "I thank Him for the wind," by 3 year old Aidan. "Thank you God for water," by 4 year old Jack C. "I am thankful for my daddy," by 3 1/2 year old Kaitlynn. "Thank you for daddy," by 2 year old Leilani. "Thankful for my mom," by 4 year old Gali. "Thank God for mommy," by 2 year old Aliza.

It may seem that all we are doing is having fun at Preschool. Well, learning is fun, we do it everyday. If you don't know how to do it get out of my way. We learn in the morning, we learn at night. Jesus made us smart so we do it right

We are very thankful for the progress that the Beginner's (2's & 3's) are making in learning the alphabet, colors, shapes, numbers and many other skills through arts and crafts, painting, coloring, tracing and songs, finger plays, Bible and fun stories, which also enhance their cognitive, language, problem solving, fine/gross motor skills.

The Pre-K1 & Pre-K2's are developing readiness skills for Kindergarten and First grade in writing, memory verses, math, and counting to 100 by 1's, 2's, 5's and 10's. November is also Focus on the Family month, and we recognize that we are part of individual families as well as the world wide family of God. You can come from Mexico, you can come from Japan, It really doesn't matter, you can join our clan. Africa, Europe, El Salvador. We are all one when you walk through Parkwood's door.

Yours in Service for Christ
Ms. Margie, Ms. Irene, Ms. Mary, Ms. Salyna, Ms. Eva

