

Lives of Fragrance

2 Corinthians 4:14-17

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What's New

September

Women's Bible Studies begin: Sept. 15th Women of the Word (WOW) and Sept. 9th Sunrise Sisters.

September 26th–27th

Missions Emphasis Weekend

October 3rd

Women's Fall Retreat, Camp Loughridge, Tulsa, Women's Fall Retreat. Holy Hospitality is the theme of this year's retreat. Attend this one-day retreat and learn from Anna Stark, who has demonstrated gracious, godly hospitality in a variety of settings in different areas of the world. This will be a time of great fellowship, with some fun thrown in, as well!



Tulsa Bible Church (TBC) has been a missional church since its founding 70 years ago, obeying Christ's command to go into all the world and preach the Gospel. Jesus ... said, "All authority in heaven and on earth has been given to me. Go therefore and make disciples of all nations, baptizing them in the name of the Father and of the Son and of the Holy Spirit, teaching them to observe all that I have commanded you. And behold, I am with you always, to the end of the age" (Matthew 28:18-20, ESV). In obedience to that call, hundreds of missionaries have been sent out over the past 70 years, serving within the United States as well as in countries around the world.

The TBC Missions Emphasis Weekend is a time to learn more about our current TBC missionaries and to hear from them about how God is working in their ministries. Several of our TBC missionaries have shared favorite recipes and a brief update on their lives and ministries. We are thankful for each of these ladies who took the time to give us this peek into their recipe boxes!

Go, Tell, Disciple

Nancy P. "We (Bud and Nancy) look forward to being at TBC for the Mission Weekend! I'm sending a recipe for Ratatouille. We ate this a lot when we lived in France ... and it's still a family favorite. There are different varieties of the recipe, but I have used this one with the exception of using 1 eggplant and adding 1 zucchini. Ratatouille can be served over rice; sometimes people fry eggs on top of the zucchini. We were missionaries in France for 11 years. We are working together with leaders in India, Myanmar, and Thailand, following Jesus' model of making disciples. These leaders are evangelizing and planting reproducing churches among unreached people-groups. We are currently writing new curriculum based on the seven 'I am' statements and seven miracles in the Gospel of John, for adults and in storytelling form for children."

Ratatouille Niçoise

Aubergines, onions, tomatoes, and peppers stewed in oil.

- 2 large aubergines, wiped
- 6 T olive oil
- 2 large onions, sliced
- 2 red or green sweet peppers, halved
- 2 cloves garlic, crushed
- 12 oz. tomatoes, peeled and chopped
- ½ level tsp dried basil
- salt and ground black pepper

Cut unpeeled aubergines into ½-inch dice, put into colander, sprinkle with salt. Cover, leave to drain for 1 hour. Heat oil in a sauté pan; fry onions until soft. Discard seeds from peppers, cut flesh into strips. Add peppers, drained aubergines and garlic to onions, cover, and stew very gently for 30 minutes. Add tomatoes, basil and seasoning; continue cooking gently, without lid, for 15-20 minutes, until vegetables are soft and surplus moisture evaporates. Serve hot as a separate dish, or cold as an hors-d'oeuvre. Preparation time 20 minutes. Cooking time 1 hour. Serves 3-4.

Jan Crowley: "Here's a different salad, one of my favorites. It is served often in Colombia, and easy to make."

Colombian Red Beet Salad

- 1-2 c. diced cooked beets
- 1-2 c. diced cooked carrots
- 1 medium sweet onion, diced
- 2-3 diced boiled eggs (optional)
- Enough mayonnaise to moisten.

Mix and chill, serve cold and enjoy!

Go, Tell, Disciple *cont.*

Stephanie Ellsbury: "Thank you for the opportunity to share. A simple recipe we use to host many people is Italian Grilled Chicken. This is quick and easy (allows me to teach my children and take care of my home), yet a tasty recipe that all appreciate, whether Muslim (won't eat pork), Hindu (no beef), or African (normal to eat chicken). We minister, sharing the gospel with over 130 nations that send their military to our U.S. training facility in San Antonio, Texas, Military City USA." Jason and Stephanie serve with CRU Military in San Antonio.

Italian Grilled Chicken

- 4 tsp Garlic salt
- 4 tsp Garlic powder
- 1 large bottle Italian dressing
- 6 lbs raw chicken tenders

Sprinkle and pour over raw chicken tenders. Marinate for at least 4 hours. I like to leave it overnight. Then grill for about 20 minutes, flipping halfway through cooking. We serve it with rice or pasta depending on the nationality of the guests that we have with us. It's also great on salads if we have leftovers.

Liz Flynn: Liz shared a family recipe for Irish Soda Bread. Liz took time to share this recipe in the midst of moving into their house and unpacking. Dave and Liz Flynn serve with Via. Thank you, Liz!

Irish Soda Bread

"Dave's Grandmother's recipe. His Dad made it all the time!"

- 3 c. flour
- 4 tsp baking powder
- 1 tsp baking soda
- Pinch of salt
- A little less than ½ cup sugar
- 1 - 2 T caraway seeds
- 1 c. raisins (cover each one with flour)
- 1 ⅓ c. (dough should not be too wet)

Place all dry items in a mixing bowl and add all the milk at once and knead till it becomes a ball. Use a wooden spoon to help you. Set oven to 350°. Make a flat and round circle, approximately 2" high. With a knife, lightly make a cross and then continue on either side and then turn it around and do it again to make little squares. (Dad's tradition.) Bake in a pie pan. Place in the oven for 40-45 minutes or until golden. If you use a convection oven, it'll take about 20-25 minutes. Use a cake tester to make sure dough is cooked. Enjoy with a cup of tea or coffee!



The Day of Salvation

John F. Walvoord

The Scriptures make plain that now is the day of salvation. Now is the time to receive God's gift of salvation through Jesus Christ. The Scriptures do not promise further opportunity on the morrow. The universal recognition that Jesus Christ is Savior and Lord, which will occasion the shout of triumph and the adoration of the saints, will wring a cry of despair from those who have neglected their day of opportunity. But now it is still the day of grace and the day of opportunity. This is the impelling motive for evangelism, for missions, for translation of the Scriptures into all the languages of the world. It is still true that whosoever will may come.

(John F. Walvoord, <https://walvoord.com/article/190>)

Jesus Saves!

Priscilla J. Owen

We have heard the joyful sound
Jesus saves! Jesus saves!
Spread the tidings all around
Jesus saves! Jesus saves!
Bear the news to ev'ry land,
climb the steeps and cross the waves;
onward! 'tis our Lord's command
Jesus saves! Jesus saves!

Update on Women's Ministry

Karen Krueger

Tapestry, our summer study, has concluded. We had rich times of fellowship around the Word of God, with each woman sharing insights over the topic and the Scripture passages. Happily, however, we look forward to joyously gleaning from the Word this autumn! The fall Bible studies are open for registration; please review the available options and sign up to gather with your sisters in Christ and to learn more about our Lord through His Word. Information and registration are available on the Church Center app and on the TBC website.

Please consider and pray about serving in a women's ministry. Current needs: 1. Assistant to the TBC kitchen ministry leader, Cindy Brookshire, 2. Shower coordinator for bridal and baby showers, and 3. Resources/tablecloth coordinator. If God has gifted you in one of these areas, we would love to have your expertise! Please email womensmin@tulsabible.org to learn more about these needs and to express an interest in serving. Thank you!

Lives of Fragrance is a publication of the Women's Ministries of Tulsa Bible Church. For corrections, comments, or written contributions, please email flnewsandviews@gmail.com.

Editor/Contributor: Karen Krueger

Contributors: Jan Crowley, Stephanie Ellsbury, Liz Flynn, Nancy P.

Editors/Design: Lydia Strobe & CTS