

Lives of Fragrance

2 Corinthians 4:14-17

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The ladies of the Valuable Pearl Bible study have shared hymns which glorify God for his love, his grace, his mercy, and his faithfulness. The purpose of the study is to seek after the Valuable Pearl, Christ, in order to know and love him ever more deeply.

I Will Sing Praises to My God

Marlene Jones: *In the Garden* (by C. Austin Miles). This song is special to me because it speaks of how precious and personal it is to spend time with God through the Word and prayer. The chorus says, "And He walks with me and He talks with me, and he tells me I am His own; and the joy we share as we tarry there, none other has ever known."

Charlotte Driver: This hymn quickly came to mind. *Oh, the Deep, Deep Love of Jesus* (by S. Trevor Francis) "Oh, the deep, deep love of Jesus—Vast, unmeasured, boundless, free—Rolling as a mighty ocean, In its fullness over me! Underneath me, all around me, Is the current of His love—Leading onward, leading homeward, To His glorious rest above."

Rebecca Metcalfe: *Amazing Grace* (by John Newton)! I never get tired of this hymn! The words, "I once was lost, but now am found, was blind, but now I see," speak to how I feel about God's love for me. He gave me a hope and purpose in life, and opened my eyes and heart to the truth of His love through Jesus my Lord and Savior!

Debbie McCoy: *Great is Thy Faithfulness* (by Thomas O. Chisholm) has always been a favorite of mine and is always a good reminder of all God has done for us.

Bobbie Cable: *Amazing Grace* (by John Newton).

Mary Miller: *Trust and Obey* (by John H. Sammis). My favorite lines are, "But we never can prove the delights of his love, until all on the altar we lay."

Judy Susong: One of my favorite hymns is *He Will Hold Me Fast* (by Ada Habershon, adapted by Matt Merker). "Till our faith is turned to sight, He will hold me fast. For my Savior loves me so, He will hold me fast."

What's New

April

Spring Event, Hands of Beauty, Hands of Grace (*date to be determined*). Arts & crafts exposition showcasing God's glory through the gifts He gives. Registration will open soon for those who wish to attend and for those who would be willing to display the work of their hands.

Barbara Rader: *I Surrender All* (by Judson W. VanDeVenter). All to Jesus I surrender, All to Him I freely give. I will ever love and trust Him, In His presence daily live." God gave me this song in 1995 when I was in the hospital with vasculitis. The doctors couldn't figure out what was wrong with me until about a week later and they were not sure if I would pull through this sickness. I remember lying in bed and I heard this song. My friend who was spending the night with me couldn't hear it, but it was as clear as if I was hearing it in church. That night I totally surrendered my life to Christ! I am so very thankful for God's tender mercy towards me!

Jessica Foster: *Just be Held* (by Anne Wilson). "When you're on your knees and answers seem so far away, You're not alone, stop holding on and just be held, Your world's not falling apart, it's falling into place, I'm on the throne, stop holding on and just be held."

But God, being rich in mercy, because of the great love with which he loved us, even when we were dead in our trespasses, made us alive together with Christ—by grace you have been saved—and raised us up with him and seated us with him in the heavenly places in Christ Jesus, so that in the coming ages he might show the immeasurable riches of his grace in kindness toward us in Christ Jesus.

Ephesians 2:4-7, ESV

Recipes

Melanie Specht

This became a tradition for us a few years ago at Christmas Eve. After the church Christmas Eve service, we will come home and make this recipe together. The wonderful smells of the spices and making the Naan bread together make it feel like a really special and different time.

Chicken Tikka Masala

Marinade:

- 1 C of plain yogurt
- 1 Tbsp lemon juice
- 2 tsp ground cumin
- 1 tsp ground cinnamon
- 2 tsp ground cayenne pepper
- 2 tsp ground black pepper
- 1 Tbsp fresh ginger or ground ginger
- 4 tsp salt or to taste
- 3 boneless skinless chicken breasts cut into bite-size pieces

Sauce:

- 1 Tbsp butter
- 1 clove garlic, minced
- 1 jalapeno pepper, finely chopped (optional)
- 2 tsp ground cumin
- 2 tsp paprika
- 3 tsp salt or to taste
- 1 8 oz can of tomato sauce
- 1 C heavy cream
- ¼ C chopped cilantro (optional)
- 1-2 Tbsp brown sugar or to taste

In a large bowl, combine yogurt, lemon juice, cumin, cinnamon, cayenne pepper, black pepper, ginger and salt. Stir in chicken, cover and refrigerate for at least 1 hour. Cook chicken in large pan in butter until nearly cooked. Then add the garlic and optional jalapeno and finish cooking the chicken. Add in the cumin, paprika and salt. Stir in the cream and tomato sauce. Simmer on low heat until the sauce thickens, about 20 minutes. Serve over rice and garnish with optional cilantro. I also serve it with steamed rice or other vegetables.

Naan Recipe

- 4 C flour
- 1 tsp baking powder
- 1 tsp salt
- 2 C plain yogurt

Mix together flour, baking powder and salt. Stir in the yogurt till the dough is too stiff for a spoon, then knead it in the bowl till it holds together well, adding more flour if necessary. Turn it out on a floured surface and continue kneading for about 5 minutes till the dough feels smooth and elastic. Form the dough into a ball and put it in an oiled bowl, covered with a towel, to rest for an hour or longer. Take the dough out and cut it into 10 equal pieces. Form each into a ball and press the balls into round discs. Heat a large frying pan or griddle, either seasoned cast iron or a good non-stick finish. Take 1 piece of dough at a time and roll it out on a floured surface till it is about 8-10 inches across and less than 1/4 inch thick. Lay it on the hot griddle and cook it over a medium heat for 4-5 minutes.

Fudgy Cocoa Brownies

- ½ C butter or margarine
- ½ C Cocoa
- 1 C granulated sugar
- 2 eggs
- 1 tsp vanilla extract
- ½ C all-purpose flour
- ¼ tsp salt
- ½ C nuts, chopped

Preheat oven to 350°F. Grease one 8-inch square baking pan. In a medium saucepan melt butter over low heat (or melt in microwave in a one-quart container). Remove melted butter from heat, add cocoa, and stir until well-blended. Add sugar and mix well. Add eggs, one at a time, beating well after each addition. Stir in vanilla, flour and salt. DO NOT OVERBEAT. Fold in nuts. Spread in prepared pan and bake 25 to 30 minutes, or until wooden toothpick tests done.

Incomprehensible Love

Karen Krueger

The love of God is beyond our powers of description. We sing about the riches, the depth, and the incomprehensible extent of God's love. We read in the Scriptures about God's love and mercy; we see his lovingkindness and longsuffering demonstrated. We learn and know these as facts, but we also must grow in our intimate knowledge of Christ and his love for us.

When we trust in Christ as our Savior, we are often immediately filled with joy to know on a personal basis that He loves us and that we, in turn, have been enabled to love him! This new love must be nurtured, and so we spend time in the Word learning more of God and growing closer to him (Hebrews 4:12, James 1:22, 1 John 2:5).

Just as with the excitement and joy of a new human love, with the more time and thought we expend and express on the object of our affections, the more our love grows. Our love for a spouse or child or friend may continue to grow, despite the fact that we are sinners, with the need to forgive one another.

How much more should we be enraptured with our Savior's love, so that we would desire to know him ever more closely and deeply? Unlike our human loves, Christ loves us always with an unending, immense love. A rift in our relationship with Christ is always because of our sin and failure. He is unchanging in his love, and he is faithful to forgive us when we acknowledge and confess our sin (1 John 1:9).

Songs that exalt God, whether sung in unison with other believers or by oneself, turn our thoughts and affections toward God. An old Welsh hymn, *Here is Love* (by William Rees, translated by William Edwards), was used by God in the Welsh Revival of 1904-1905. It begins, "Here is love, vast as the ocean" and proceeds to the second verse, "On the mount of crucifixion, Fountains opened deep and wide, Through the flood-gates of God's mercy, Flowed the vast and gracious tide; Grace and love, like mighty rivers, Poured incessant from above, And God's peace and perfect justice, Kissed a guilty world in love."

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: Melanie Specht, The Valuable Pearl Bible study

Editors/Design: Lydia Strope & CTS