

# Lives of Fragrance

2 Corinthians 4:14-17

November 2023 | Vol. 2, Issue 5



## What's New

November 5<sup>th</sup>

Final turn-in date for Operation Christmas Child shoe boxes

November 11<sup>th</sup> – 12<sup>th</sup>

Missions Emphasis Weekend

November 23<sup>rd</sup>

Thanksgiving

December 16<sup>th</sup>

Women's Christmas Brunch

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## A Harvest of Recipes

The annual Missions Emphasis weekend of Tulsa Bible Church will be held November 11<sup>th</sup>-12<sup>th</sup>. Several of our missionaries have graciously shared favorite family recipes and a brief description of their ministry.

### Fettuccine Alfredo

Stephanie Ellsbury

Stephanie Ellsbury (married to Jason) says, "My family and I serve with Cru in Military City U.S.A. under Military Ministry (Cru's Ministry to International Military). We have the privilege of meeting service men and women, introducing them to Christ, discipling them, and sending them out to their home countries to do the same. There are currently over 130 countries represented that come into JBSA Lackland to brush up on English, go onto further training in the U.S. for a short period of time, and then return to their own country and family.

I have attached one of our favorite recipes: Fettuccine Alfredo. We use it for special occasions and grill Italian Chicken to go with the pasta. We usually add chopped green onions instead of parsley."

- ¼ c. butter
- 1 c. heavy cream
- 1 clove garlic, crushed
- 1 ½ c. freshly grated Parmesan cheese
- ¼ c. chopped fresh parsley
- 4 oz. cream cheese
- 1 c. milk

Melt butter in a medium saucepan over medium low heat. Add cream & milk and simmer for 5 minutes, then add garlic and cheese; whisk quickly, heating through. Stir in parsley and serve.

### Grandma Crowley's Fresh Apple Cake

Jan Crowley

Jan is retired from the mission field in Colombia, but she and her husband, John, maintain a busy schedule by serving in their local church, as well as in other churches. They enjoy frequent visits by family and friends in their home in northeast Oklahoma. Jan shares a special family recipe from John's mother, Crystal.

#### Mix together:

- ¾ c. oil
- 2 c. sugar
- 2 eggs
- 1 tsp. vanilla flavoring

#### In separate bowl, combine:

- 2 c. flour
- 2 tsp. baking soda
- ½ tsp. salt
- 1 tsp. cinnamon

Stir dry ingredients into oil mixture. Batter will be stiff, but the apples will add moisture. (If the mixture is too dry to blend, add ¼ c. milk.

#### Fold in:

- 4 c. of peeled, diced apples (about 4)
- 1 c. chopped walnuts or pecans

Pour into greased 9 X 13 baking pan. If desired, sprinkle top of cake with ¼ c. sugar/1 tsp. cinnamon. Bake at 350° for 45 minutes. Done when toothpick comes out clean.

### Come, Ye Thankful People, Come - Henry Alford

"Even so, Lord, quickly come,  
Bring Thy final harvest home;  
Gather Thou Thy people in,  
Free from sorrow, free from sin,

There, forever purified,  
In Thy garner to abide;  
Come, with all Thine angels come,  
Raise the glorious harvest home."

## Jess's Jambalaya

Jess Ahrend

Jess's husband, Dr. Todd Ahrend, is the founder and director of The Traveling Team, a missions mobilization movement. Jess says that she usually doesn't use recipes, but she wrote this recipe down to share with us. This jambalaya has become her go-to for meal sharing. It's easy, filling, and cozy. Jess serves it with breaded okra and creole seasoning on the side.

### In a large pot:

- Melt butter and sauté chopped yellow onion and 2 diced red peppers
- Add 2 cans of petite diced tomatoes, 3 c. frozen corn, 2 cans of black beans

### Cook separately:

- 1 lb. of chicken, cubed
- 2 links of turkey sausage (brown & slice)

Add meats to the large pot with 4-6 c. chicken broth. When it comes to a boil, add 2 c. uncooked rice and cook. Season with celery salt & smoked paprika.

## Raspberry Salad

Charlotte Driver (in honor of her mother, Irene Power)

"This recipe is a bit more like a dessert and has been enjoyed almost every Christmas and occasionally, Thanksgiving. Hal and I serve with Cru/FamilyLife, the marriage and family ministry of Cru. Hal serves as an Event Planner and the Tech Manager for the Weekend to Remember marriage conferences in multiple locations around the U.S."

- 1 (12 oz) pkg frozen (thawed) or fresh raspberries
- 1 (6 oz) pkg raspberry Jello
- 2 c. boiling water
- 1 pt. vanilla ice cream
- 1 (6 oz) can (pink if desired) lemonade

Drain raspberries; save syrup. Dissolve Jello in water. Add ice cream; stir until melted. Stir in lemonade and raspberry syrup. Chill until partially set and add raspberries. Opt: Add nuts.

## Glorious Harvest

Karen Krueger

A farmer views the ripened crop with memories of sowing the seed, tending the growing plants, removing weeds, and praying for rain in good season. He has invested time, effort, and money into this crop. As the wind ripples the drying stalks, the farmer plucks, then cradles, a handful of grain and assesses the ripened fullness and dryness of the grain berries. Harvest too soon, and yield will be low. Wait another week to harvest, and the approaching storm season may cause grain to drop and to be lost, never to be gathered. Under the brim of his cap, he sees the beauty of the ripened grain heads gently tossed by a soft breeze, but he knows the urgency of harvest. When the golden grains lie safely within his granary, then he can relax and rejoice in the harvest.

Christ calls for workers to enter his field. Now is the day for the lost to hear the good news of Christ's redemption; the task of harvest is urgent. "And he said to them, 'The harvest is plentiful, but the laborers are few. Therefore pray earnestly to the Lord of the harvest to send out laborers into his harvest.'" (Luke 10:2) In answer to this call, missionaries share the Gospel in the United States and in countries around the world, serving with passion for God and with a deep love for the millions waiting in darkness. Count Nicolaus Ludwig von Zinzendorf, in the 18th century, articulated it well, "I have but one passion: It is He, it is He alone. The world is the field and the field is the world, and henceforth that country shall be my home where I can be most used in winning souls for Christ."

## Butternut Squash Casserole

Sophie Donegan

Sophie's husband, Shawn, is the Director of Retreats at New Life Ranch. Sophie said that she tried this recipe recently and really likes it! (For the unabridged version of this recipe see <https://thecozyapron.com/butternut-squash-casserole/#recipe-bookmark>)

### Ingredients:

- 2 pounds butternut squash, peeled and cubed into medium-size chunks
- 2 Honeycrisp apples, peeled, cored and cubed into larger chunks (to match the squash)
- Olive oil
- Salt and black pepper, 2 generous pinches
- 2 tablespoons pure maple syrup, divided use
- ½ teaspoon ground, dried sage
- 1 ½ teaspoons *Herbes de Provence*
- ½ pound sweet Italian sausage, casings removed and crumbled
- 2 small fennel bulbs (stalks/fronds removed), cut in half lengthwise, cored, and thinly sliced
- 1 onion, quartered and thinly sliced
- 1 cup grated Gruyere cheese
- Fresh sage leaves (fresh or fried), for garnish

### Instructions:

Preheat oven to 425°. In large bowl: Add squash, apples, 2 T. of oil, seasonings, maple syrup; toss to coat. Turn the mixture onto baking sheet (foil-lined, lightly misted with cooking spray). Roast for about 35 minutes, stirring occasionally.

Meantime, place a large (cast-iron) skillet over medium-high heat; add a small drizzle of olive oil. Once the pan is very hot, add the crumbled sweet Italian sausage & brown. Remove to a bowl.

Add a small amount of oil to skillet; add the sliced fennel & onion. Caramelize 10-12 minutes (deeply golden & a bit jammy). Place in bowl with sausage.

Turn the roasted butternut squash/apples into a large bowl; add the sausage mixture & 1T. maple syrup. Toss to combine, adding salt & pepper. Place in 9X13 baking dish. Top with grated Gruyere cheese. Broil 3-4 min. (cheese melts, golden-brown).

**Lives of Fragrance** is a publication of the Women's Ministries of Tulsa Bible Church. For questions, corrections, or comments, please contact Karen at [flnewsandviews@gmail.com](mailto:flnewsandviews@gmail.com).

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