

July 2020

We gather to worship, we go to serve our Lord.

"You will be my witnesses... to the ends of the earth!"

Parkersburg Christian Reformed Church

Sunday Worship 9:30 a.m., 6:00 p.m. ~ Church School 10:45 a.m. ~ Life Plus Wed., 6:30 p.m.

#### **Temptations**

Temptations come in many forms. Our dog has the temptation to bark whenever the package delivery driver goes by. It doesn't matter if the driver stops at our house or not, the frequency of stopping has conditioned Marley to pick up on the sound of the truck that is driven. What sets Marley off is the fact that the driver sounds his horn on arrival and then rings the doorbell after leaving the package on the steps. All this announcement and no visit is more than Marley can take. Thus we have the temptation to bark at enemy number one, who is no enemy at all.

This propensity to bark is not just at the delivery driver though. I sometimes come home to a dog making a fuss for another reason. The idea that I am home simply to play ball or to make a certain dog's life better is not my life's purpose. It does not change the reception I get at the door, only the time of joy that the anticipation brought about. While the exercise is good for Marley, he does need to control his excitement level and not get his way all the time. There is a time for everything but also a time to refrain.

Of course the bark of a dog at the arrival of an intruder is what we would expect from one who is supposed to be a watchdog. So how is a dog to understand what is good and what is bad for the family it is a part of? We can be sure that the happy bark is always welcomed when we come home and the danger bark is appreciated when we have a stranger to our home come knocking. So how can a dog know which is which? This is something we also must work on as we too must decide if matters that come to us are useful or harmful in our lives.

The subtle approach that is used by sin in our lives is easily misread as we may not see harm in the initial look, but just like Marley knowing the sound of the truck we can become wise to the sound of things that do not do us good. Practice being aware of what is happening through past experience of what we have learned from the past is a great teacher. We learn from our past that not all things are beneficial and that comes from trial and error. It also comes from learning from the book God gave us so we don't need to learn the hard way every time.

Spending time in the instruction manual for life will help us to navigate the temptations of life in such a way that we can live a life that is pleasing to God and brings honor to the Holy One. This is the life that we are called to live in this world so we can be ready to live in the next. Of course we don't earn our way by our effort but by claiming Christ as our Savior. We live to please God by living according to his will. We still have the experience that we have in life to show us the folly of trying to find our own way so that we are more willing to follow God's way.

This is the life we must live in a world of temptations so that we can live as the children of God, for this is who we are. Living out our true potential is what we do when we follow what God says and teaches in the Bible.

**Pastor Rus** 



# Cherry-Blueberry Pie

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Prep	Total	Ingredients	Serving
15	3 HR 10	9	8
MIN	MIN		



# Ingredients

#### Crust

 box Pillsbury™ refrigerated pie crusts, softened as directed on box

#### Filling

- 1/2 cup sugar
  - 2 tablespoons cornstarch
- 1/4 teaspoon ground cinnamon
  - 1 can (21 oz) cherry pie filling
- 1 1/2 cups frozen blueberries

#### Garnish

- 1 egg white
- 1 teaspoon water
- 2 teaspoons sugar

#### Steps

- 1 Make pie crusts as directed on box for Two-Crust Pie using 9-inch glass pie pan.
- 2 Heat oven to 425°F. In large bowl, mix 1/2 cup sugar, the cornstarch and cinnamon. Stir in pie filling and blueberries. Spoon into crust-lined pan. Top with second crust; seal edge and flute. Cut slits in several places in top crust.
- 3 In small bowl, beat egg white and water with fork until blended. Brush over top crust (discard any remaining egg white mixture). Sprinkle crust with 2 teaspoons sugar. Cover crust edge with strips of foil to prevent excessive browning.
- 4 Bake 45 to 55 minutes or until crust is golden brown, removing foil during last 10 minutes of baking if necessary to brown edges of crust. Cool 2 hours before serving.



# July Birthdays/Anniversaries

### Happy Birthday

7/3	Darrell Druvenga	7/
7/3	Janet Johnson	7/
7/8	Clarence Karsjens	

7/14 Curtis Kalkwarf7/14 Michael Mulder

7/20 Frank Pott

7/20 Marcia Allspach7/21 Marjorie Aswegan

7/22 Luke Edeker7/25 Lola Stirling

7/26 Kenneth Johnson

7/26 Mary Vry

7/26 Kamie Shepard

7/26 Amy Swanson-Haan

7/27 Gene Venenga

7/28 Joy Kneppe

## Happy Anniversary

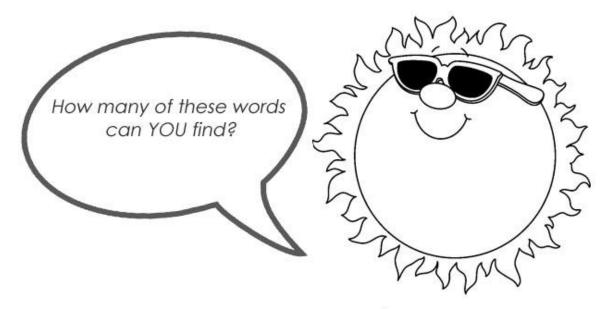
7/5 Dale & Angie Meester7/23 Dennis & Sharon Schipper



**Reminder:** If you have anything you'd like included in the Shepherd's Staff, please try to have it to Wendy Armstrong by the 20<sup>th</sup> of the month. The goal is to have the newsletter in your mailboxes on the last Sunday of the month.



# Summer Word Search



WSUNSHINENYUEL MGAGWCSLADNASS NTAAIXFXADLXT KTELCISPOP MHLEHOL IDAYSG MTARZGBVQCPMT M I M M O S Q U I T O S WR QEUCINCIPPG TLVAC ATIONO UWTOBGZOBJOQM BFMNPOHFIPUFZ HOTVWTQQGNIYAL SUMMERDESCLAV AECI REWOLFNUS DYYBEACHWR BEACH WARMTH
CREAM WATERMELON

HOLIDAYS

HOT

ICE

MOSQUITOS

PICNIC

PLAYING

POPSICLE

SANDALS

SUMMER

SUNFLOWER

SUNSHINE

SWIMMING

VACATION