

Shepherd's Staff

September 2026

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. ~ Church School 10:45 a.m



Bible Survives 9/11 Attack at the Pentagon

<https://www.wspa.com/news/psalm-91-pentagon-attack/>

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ANDERSON COUNTY, S.C. ([WSPA](https://www.wspa.com/news/psalm-91-pentagon-attack/)) — Twenty-five years after the Sept. 11 terrorist attacks, a retired serviceman is reflecting on what helped him survive inside the Pentagon when American Airlines Flight 77 struck the building: his faith.

Lt. Col. Mark Onsei said a conversation moments before the attack led him to read Psalm 91, a passage he believes stayed with him throughout the chaos that followed.

“A civilian who used to be a first sergeant said, ‘Hey Colonel, what’s your favorite Psalm?’” Onsei recalled. “I told him, ‘Psalm 91.’ I was in Vietnam for a year. I prayed it every morning and didn’t lose a single soldier. Why don’t you read it?’ So I sat down and I read it.”

Not long after, Flight 77 struck the Pentagon, killing 184 people at the site and aboard the aircraft, according to the Pentagon Memorial Fund.

Onsei said the impact was immediate and overwhelming.

“I was in the building when it hit,” he said. “Out of the corner of my eye, I saw a flash so big it looked like an explosion. The next thing I knew, I was on the other side of my desk.”

Witness Chuck Watts, who also had an office inside the Pentagon, said he saw the aircraft moments before impact.

“I was on the interstate about a quarter to a half mile from the Pentagon,” Watts said. “I watched the airplane fly over the top of me and fly into the building.”

Watts described the aftermath as chaotic.

“Huge explosion... and then utter pandemonium. Everybody was screaming, ‘Oh my God.’”

In the days following the attack, Watts returned to the damaged building as recovery efforts began.

“We were told not to walk in step because the cockpit was actually below where we were walking,” he said. “We had to go back in and retrieve anything that was salvageable.”

During that process, Watts said he was stunned to find that a Bible taken from his office had survived the destruction.

“Everything on his desk was ruined,” he said, referring to a colleague’s workspace. “But this Bible was sitting on the top shelf. I reached up to grab it, and it was basically untouched.”

“He handed it to me and said ‘This is yours.’ I said ‘What do you mean it’s mine?’ Onsei said ‘I took it off your desk.’ I didn’t believe it at first because I saw the devastation... the fire... everything scorched. I’m amazed it came out. Amazed, but not really.”

Looking back, Onsei said he and others in the building had independently turned to the same passage that morning.

“I read the 91st Psalm that morning because of Pat,” he said. “A couple of other people who heard the conversation said they read the 91st Psalm that morning too.”

For Onsei, the experience remains deeply personal and spiritual.

“It was kind of like we had this protection,” he said. “I think the ending message is that God is there for us.”



We come together today to affirm our conviction that God cares for us, whatever our ethnic, religious, or political background may be. The Bible says that He’s “the God of all comfort, who comforts us in our troubles.” No matter how hard we try, words simply cannot express the horror, the shock, and the revulsion we all feel over what took place in this nation on Tuesday morning. September 11 will go down in our history as day to remember. Today we say to those who masterminded this cruel plot, and to those who carried it out, that the spirit of this nation will not be defeated by their twisted and diabolical schemes.



-Billy Graham, days after 9/11



9/2 Kellen Reints
 9/3 Joshua Haan
 9/7 Deb Prier
 9/8 Mike Ascher
 9/9 Mark Kramer
 9/12 Carol Watters
 9/15 Savannah Ascher
 9/16 Laura Edeker
 9/24 Larry Johnson
 9/26 Ellie Reints
 9/26 Kenneth Meester



9/7 Marlyn & Marcia Allspach
 9/13 Mike & Stacy Ascher
 9/15 Frank & Patricia Pott



Apple Pie by Grandma Ople

This amazing apple pie recipe belonged to my grandmother. I have never seen another one quite like it! It will always be my favorite and has won several first place prizes in local competitions. It makes the perfect dessert for family dinners or during the holidays.

Submitted by **MOSHAMAMA** Tested by [Allrecipes Test Kitchen](#)

Prep Time: 30 mins

Cook Time: 1 hr

Total Time: 1 hr 30 mins

Servings: 8

Yield: 1 (9-inch) pie

Ingredients

- 8 small Granny Smith apples, or as needed
- ½ cup unsalted butter
- 3 tablespoons all-purpose flour
- ½ cup white sugar
- ½ cup packed brown sugar
- ¼ cup water
- 1 (9 inch) double-crust pie pastry, thawed

Directions

1. Gather the ingredients. Preheat the oven to 425 degrees F (220 degrees C). Peel and core apples, then thinly slice. Set aside.
2. Melt butter in a saucepan over medium heat. Add flour and stir to form a paste; cook until fragrant, about 1 to 2 minutes. Add both sugars and water; bring to a boil. Reduce the heat to low and simmer for 3 to 5 minutes. Remove from the heat.
3. Press one pastry into the bottom and up the sides of a 9-inch pie pan. Roll out remaining pastry so it will overhang the pie by about 1/2 inch. Cut pastry into eight 1-inch strips.
4. Place sliced apples into the bottom crust, forming a slight mound. Lay four pastry strips vertically and evenly spaced over apples, using longer strips in the center and shorter strips at the edges.
5. Make a lattice crust: Fold the first and third strips all the way back so they're almost falling off the pie. Lay one of the unused strips perpendicularly over the second and fourth strips, then unfold the first and third strips back into their original position.
6. Fold the second and fourth vertical strips back. Lay one of the three unused strips perpendicularly over top. Unfold the second and fourth strips back into their original position. Repeat Steps 6 and 7 to weave in the last two strips of pastry. Fold and trim excess dough at the edges as necessary, and pinch to secure.
7. Slowly and gently pour sugar-butter mixture over lattice crust, making sure it seeps over sliced apples. Brush some onto lattice, but make sure it doesn't run off the sides.
8. Bake in the preheated oven for 15 minutes. Reduce the temperature to 350 degrees F (175 degrees C) and continue baking until apples are soft, 35 to 45 minutes.
9. Serve and enjoy!

Cook's Note

This pie is delicious served warm, topped with whipped cream, ice cream, or more caramel sauce. I personally love it alongside a slice of Cheddar cheese.

Nutrition Facts Per Serving Calories 373; Total Carbohydrate 52g; Dietary Fiber 3g; Protein 2g; Total Fat 19g; Saturated Fat 9g; Cholesterol 31mg; Vitamin C 5mg; Sodium 124mg; Calcium 23mg; Iron 1mg; Potassium 156mg

Name: _____

Date: _____

DIRECTIONS:
Find and circle the
vocabulary words
in the grid. Look
for them in all
directions including
backwards and
diagonally.

An Apple a Day

Word Search

I	T	G	V	U	F	L	J	F	L	L	M	R	B	S	Y	U	Q	V
S	T	R	U	D	E	L	Z	F	J	A	R	E	A	A	L	G	D	J
G	I	A	A	B	M	N	G	N	I	L	P	M	U	D	K	N	Q	F
N	P	Q	G	J	V	H	O	T	D	K	N	J	G	T	Y	E	R	M
I	T	H	D	C	H	I	P	S	C	T	W	Q	G	C	T	I	D	J
D	U	V	W	N	U	K	K	A	D	O	F	H	E	R	T	O	E	E
D	R	P	N	S	U	R	J	N	V	U	Z	Z	A	T	E	W	Z	Y
U	N	C	L	N	Q	E	C	J	M	N	S	T	E	N	B	Q	I	Z
P	O	P	N	Y	L	R	A	F	W	L	B	R	F	Y	N	R	L	N
S	V	K	E	P	I	M	S	D	P	Y	M	H	N	K	W	E	E	M
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S	A	U	C	E	Z	U	D	N	C	J	U	I	C	E	D	O	A	P
N	I	T	A	T	E	T	R	A	T	C	Q	N	S	J	O	C	C	E
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M	B	L	O	O	K	A	K	J	E	S	Z	K	Y	R	B	G	X	A

Applejack
 Baked
 Brown Betty
 Butter
 Cake
 Candied
 Caramelized
 Chips
 Cider
 Cobbler
 Crisp
 Danish
 Dried
 Dumpling
 Eve's Pudding
 Fritter
 Juice
 Pie
 Sauce
 Soda
 Strudel
 Tarte Tatin
 Turnover

