

Community Newsletter



Auburn

SEVENTH-DAY ADVENTIST CHURCH

January, 2025

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Christmas 2024



The PHAA Choralaires blessing us with special music



The closing song included the Jr High and High School Choralaires



Chelsea singing "Mary Did You Know"



Bethany playing "We Three Kings"



The Youth Praise Team leading out in Christmas songs

The Bethlehem Market was a great success with 250+ people attending. We couldn't have done it without the countless hours of volunteer work preparing for the event.



Group photo at the end of the 1st Auburn Church Bethlehem Market.

More photos can be found on the back page.

INSPIRATION CORNER

Salt Your Delivery

In Biblical times salt was used
To pay many soldiers wages
It is still very valuable to us
Even though it's been ages

Salt is the origin of the word salary
And I can't imagine food without salt
If you are served a meal without it
You won't be able to say it's my fault

We should mix with people
Like we mix salt on our food
Salt is no good all by itself
But it enhances what's chewed.

Love thy neighbor the good book says
And if you love them your interaction
Should be pleasing to both of you
Add a little spice to ensure satisfaction

If you are a good cook with talent
Don't hide your light under a basket
Let it shine to friends and neighbors
tell them before they have to ask it

Our heavenly mandate to spread the word
Need not alienate others needlessly
If you dispense it with a grain of salt
It may very well be welcomed eagerly

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Upcoming Events

Dec 31 - New Year's Social
Jan 4 - Communion Sabbath
Jan 6 - Classes Resume at Pine Hills
Jan 17-24 - Church Week of Prayer 6-7pm Nightly
Feb 22 & 23, March 1 & 2 - PHAA Performing Arts "Music Man"

Church Birthdays

Matthew Stokes.....Jan 01
Todd Reese.....Jan 02
Mark Porco.....Jan 07
Cherie Blasquez-Tracy..Jan 09
Kaia Taaffe.....Jan 13
Nancy Fowler.....Jan 18
Rafael Ojeda.....Jan 21
Christiana Teff.....Jan 25
Trevor Spieth.....Jan 25
Cara Roderick.....Jan 30
Delaina Jewkes.....Jan 30

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Sermon Notes



Jan 4: Pastor Adam

Jan 11: Pastor Mel

Jan 18: Pastor Mel

Jan 25: Pastor Mel



Seek Out Support

Seeking support is crucial during times of grief. Support can come from friends, family, grief support groups, grief counselors and online support options. Community resource guides and local listings are often the ideal places to locate support groups.

Jan's Healthy Recipe

New Year's Meal



Black-eyed Peas Soup

Ingredients:

- 16 oz. black-eyed peas
 - 2 cups leftover turkey leg (or vegetarian substitute)
 - 6 cups collard greens (or kale)
 - 1 onion (chopped)
 - 2 carrots (diced)
 - 2 celery stalks (diced)
 - 1 cup sliced mushrooms
 - 2 cups whole cherry tomatoes
 - 2 cloves of garlic
 - 1 bay leaf
 - 1 tsp. Italian seasoning
 - 1/2 tsp. pepper
 - 1/4 tsp. red pepper flakes
 - 4 cups vegetable broth
 - 4 cups water
 - salt to taste
 - 2 Tbsp. olive oil (divide)
1. Pick through the beans, check for small rocks, and blemished beans, and remove them. Prepare the beans by following the product directions After soaking, pour out the water the beans have been soaking in and rinse the beans well.
 2. In a large stock pot, heat 2 tablespoons olive oil over medium-high heat. Add the meat, onion, carrots, celery, garlic, and greens to the pot. Season and sauté until tender, about 6-8 minutes.
 3. Add the beans back to the pot. Add the broth and water. Cover and increase the heat to high and bring to a boil. After it comes to a boil, reduce the heat to medium-low and continue to cook on a slow bubble until the beans are tender
 4. When the beans are tender, and they are cool enough to handle, carefully remove the meat from the bone and add it back to the soup.

Lastly, check the seasonings. You may need a touch of salt. Enjoy

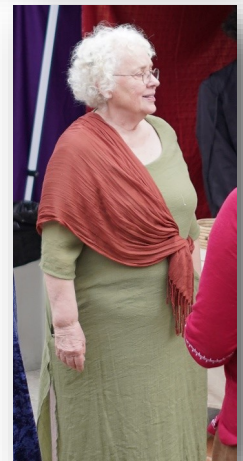
There are many explanations why black-eyed peas are a staple on a lot of tables on New Year's Day. Their appearance resembles coins that swell when cooked which reminds the consumers of having lots of money throughout the year. Black-eyed peas are said to be lucky for those who eat them on the first day of the year. This dish is extremely popular in the South and among African-American communities just like collard greens. People have been told that eating black-eyed peas on New Year's Day will bring good luck all year long.

Explanations of the Tradition

1. During the Civil War, black-eyed peas were thought to be food for animals because they were not good enough for General Sherman's Union troops. When the soldiers raided the Confederates' food supplies, they took all the food but left behind only the peas and salted pork. The Confederates considered themselves lucky to be left with those meager supplies because they survived the winter by eating plenty of black-eyed peas. Peas became symbolic of good luck and prosperity for those who eat them.
2. Another explanation is that slaves celebrated the Emancipation Proclamation with black-eyed peas on the first day of January 1863. From that day, black-eyed peas have been eaten on the first day of January.
3. Others say black-eyed peas were the only crop that was available during the winter months. They were plentiful and cheap.
4. During the time of the Pharaohs in Egypt, it was believed that eating meager food like black-eyed peas showed humility before the gods, and blessings would follow.



Bethlehem Market



The dream of Susan Excell having Auburn Church host a Bethlehem Market came true! Big thanks to her and team!

