The Unexpected Hour

by BOB CASEY, preacher **Cornerstone Church of Christ** 70 Bond Street at Camp Avenue in West Irvine

In <u>Luke 12:35-40</u>, it seems that this passage was spoken at a different time than the verses in Matthew 24:21-44. But, both are given as a warning to the Jews of that generation, but again, in Luke's gospel they not only same manner.

Both were written to encourage all the watchful, prepared, and expectant, regarding to the Lord's coming. If the question were put to you today, and you had to give an honest answer, can you say, "Yes, I believe Iesus could return today." Now, we have to face reality concerning this fact, could your present situation in life support our regarding this point. claim?

There will be several types of people who will stand before Jesus at The Judgment. 2 Corinthians 5:10, says, "For we must all appear before the judgment seat of *Christ;* (Purpose) that every one may receive the things done in his body, according to that he hath done, whether it be good or bad." So, this verse should be very informative unto all. First, it should once again arouse the un-ridicules the words of our Lord when he says, "Behold, <u>faithful</u>, these are persons who once had the light and <u>I come quickly and my reward is with me</u>." Read <u>Rev-</u> knowledge of God's Word, but slowly made improper usages of it, disregarding the commandment to abide faithfully unto death. Hebrews 10:23-31 speaks in a strong, confirming manner regarding the unfaithful.

Secondly, the <u>unbelieving</u> and <u>uncommitted</u> sinner who loves this world more than the future offering from This is why the meeting with the Lord will be a personal God and Christ at the end of this world, we must warn them that those things affected by the world are shortlived and have an end when we die. (Hebrews 11:25).

But, what our Lord offers is forgiveness, security from Hell and a peace that all need in this uncertain world, for what Christ offers is far superior to what the devil offers. Romans 6:23 says, "For the wages of sin is death." Eternal death, what a horrible thought.

Then, there is the self-proclaimed heathen who says, there is no God! When we compare this to the creator of all who says, "The fool hath said in his heart, There is no God." Psalms 14:1, assured there will be no unbelievers or confessed atheists at the coming of the Lord. Romans 14:11-12 says, "For it is written, As I live, saith the cover that time but also extend to our world today in the Lord, every knee shall bow to me, and every tongue shall confess to God. So then every one of us shall give account of himself to God."

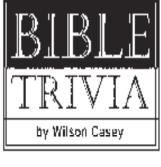
> So, again, there will be no unbelievers on that day, no atheists and no unfaithful that will stand in that holy convocation on that day, for the Lord will have come and call all to justice in one day. Revelations 21:8 is very clear

> Then, there will be the faithful, all who have stood upon the Word of God throughout their lives, have stood all the assaults of the devil and have come out victorious at the end. These are those that have overcome and thereby will inherit all that God has for them.

> In closing, are you one of these now? Do you intend to become one very soon, or are you one that scoffs, elations 22:6-16. Now, back to our beginning statement, "In a day when you think not the son of man cometh."

> What do you think? If he should return today, are you prepared? What a question, and a true reminder. One day you will make a decision based upon your choice. one, face to face. Don't let your life pass you by without making the right choice. Call 1-859-361-4165 any time.

> > Sincerely, Bob Casey



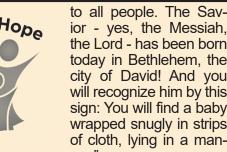
- 1. The main Christmas story is paraphrased from what two New Testament books? Mark/John, Acts/ Romans, Matthew/Luke, Jude/Revelation
- 2. What group received the angels' announcement of the birth of Jesus? Carpenters, Shepherds, Tentmakers, Masons
- 3. From Matthew 2, to what country did Mary,

Joseph and the Baby Jesus flee? Jordan, Syria, Oman, Egypt

- 4. Where was the young child when the Magi came to visit Him to present gifts? Manger, Under the stars, House, Temple
- 5. At the birth of Jesus in Bethlehem, who was king of Judaea? Solomon, Herod, Balak, Belshazzar
- 6. How many times does the word "Christmas" appear in the Bible (KJV)? Zero, 1, 2, 7

Answers on bottom of Page 11

Now available by Wilson Casey! 2017 Bible Trivia box calendar loaded with daily teasers from TouchPointPress.com



Suddenly, the angel of others - the armies of God in highest heaven, pleased."

When the angels had shepherds said to each other, "Let's go to Bethlehem! Let's see this

was the baby, lying in the manger.



And while they were there, the time came for her baby to be born. She was joined by a vast host gave birth to her first child. a son. She wrapped him heaven - praising God snugly in strips of cloth and saying, "Glory to and laid him in a manger, because there was and peace on earth to no lodging available for those with whom God is

That night there were shepherds staying in returned to heaven, the the fields nearby, guarding their flocks of sheep. Suddenly, an angel of the Lord appeared thing that has happened, among them, and the ra- which the Lord has told diance of the Lord's glory us about." surrounded them. They were terrified, but the village and found Mary angel reassured them. and Joseph. And there "Don't be afraid!" he said. "I bring you good news that will bring great joy

to all people. The Savior - yes, the Messiah, the Lord - has been born today in Bethlehem, the city of David! And you will recognize him by this sign: You will find a baby wrapped snugly in strips

They hurried to the

Christmas

Sammie's **Furniture & Appliances**

722 Main St., Ravenna • 723-6562 **Open Mon. -Fri. , 9-6, and Sat. , 9-5**

- Dutch Craft Amish-Made Bedding
- New Bedroom Suites
- New Living Room Suites
- New Recliners & Lift Chairs
- We do Special Orders • Tables & Chairs

Free Delivery & Set Up 12 Months Same As Cash*

*With Approved Credit









The days were completed... and she brought forth her firstborn Son, and wrapped Him in swaddling cloths, and laid Him in a manger, because there was no room for them in the inn.

LUKE 2:6,7

© 2013 by King Features Syndicate, Inc. World rights reserved.

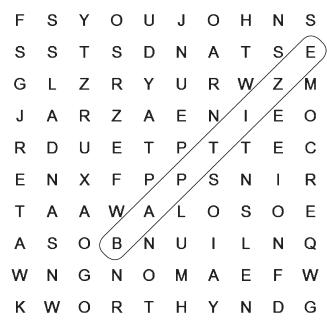
BIBLE WORD SEARCH

by Elie's Spiritual Treasures

JOHN 1:26-27

"I baptize with water," John replied, "but among you **stands** one **you** do not **know**. He is the **one** who comes after me, the straps of whose sandals I am not worthy to untie

NEW INTERNATIONAL VERSION



Find the **bolded/underlined** words in the diagram. They run in all directions — forward, backward, up, down and diagonally.

WWW.SEARCHING-FOR-JESUS.COM

© 2017 King Features Synd., Inc.

Ananias and Sapphira (Acts 5:1-6)

1 But a certain man named Ananias, with Sapphira his wife, sold a possession, 2 And kept back part of the price, his wife also being privy to it, and brought a certain part, and laid it at the apostles' feet. 3 But Peter said, Ananias, why hath Satan filled thine heart to lie to the Holy Ghost, and to keep back part of the price of the land? 4 Whiles it remained, was it not thine own? and after it was sold, was it not in thine own power? why hast thou conceived this thing in thine heart? thou hast not lied unto men, but unto God. 5 And Ananias hearing these words fell down, and gave up the ghost: and great fear came on all them that heard these things. 6 And the young men arose, wound him up, and carried him out, and buried him.

Sponsored by Crooked Creek Christian Church Inc. 1980 Crooked Creek Road, Irvine, Kentucky

Kitchen Diva

Bake Up Something Special for Christmas by ANGELA SHELF MEDEARIS

The holidays are upon us, and it's a long-held custom the world over to mark Christmas with special food. When we think of Christmas baking, we usually think of cookies and cakes, and even the tradition of homemade candies.

In the 1300s and 1400s in Italy, Christmas treats were especially anticipated. In Europe, and especially in Italy, sweet luscious breads -- doughs, enriched with eggs and butter, and loaded with dried fruits and cream -- hold special prominence during the holidays. Wheat was scarce during the Middle Ages, so for the rest of the year bread was made with harder, poorer quality grains. In Milan, controls were so strict that bakers were not allowed to use wheat flour except on Christmas Eve. So it was an extraordinary event indeed when Christmas came and bakers were able to make tender loaves of simple bread using flour made from those soft kernels.

Later, a sweet, buttery, yeasted "cake" began to appear in the same city. Legend has it that Panettone is named after a creative, quick-thinking kitchen attendant to the 13thcentury Duke of Milan named Toni. He combined leavened dough with butter, sugar and raisins to replace a dessert that had burned. Pan del Toni, the unmistakable yeasty, fruitstudded, heaven-scented bread, has become the Panettone we relish today. During the holiday season, tender, moist loaves of Panettone are shipped to us from across the sea.

The traditional way of making of Panettone is a drawnout affair and involves using a natural yeast and a two-day dough fermentation process. The extended fermentation of the yeast gives the bread a long shelf-life. This complex process is why preparing and eating Panettone is a seasonal

This recipe for Cranberry Panettone Muffins reflects the unique flavors and opulent tastes of traditional Panettone, but is more accessible to the home cook.



CRANBERY PANETTONE MUFFINS

Makes 24 (1/4 muffin) servings

2 packages dry yeast (about 4 1/2 teaspoons) 1 1/4 cups warm water (100-110 degrees F)

5 3/4 cups all-purpose flour, divided 3/4 cup sugar

7 tablespoons butter

1 tablespoon finely chopped fresh orange rind 1/2 teaspoon salt

2 large eggs

2 1/2 cups sweetened dried cranberries 1/4 cup finely chopped crystallized ginge Cooking spray

2 tablespoons almonds, chopped finely

1. Dissolve yeast in water in a large bowl; let stand 5 minutes. Lightly spoon 1 1/4 cups flour into a dry measuring cup; level with a knife. Add to yeast mixture, stirring with a whisk to combine. Cover; let rise in a warm place (85 degrees F), free from drafts, for 1 hour.

2. Combine sugar, butter, rind and salt in a large bowl; beat with a heavy-duty stand mixer at medium speed until light and fluffy (about 3 minutes). Add eggs, beating until combined; beat in yeast mixture.

3. Lightly spoon 4 cups flour into dry measuring cup; level with a knife. Add to egg mixture, beating at medium speed until smooth. Turn dough out onto a floured surface. Knead until smooth and elastic (about 3 minutes); add enough of remaining flour, 1 tablespoon at a time, to prevent dough from sticking to hands (dough will feel sticky). Knead in cranberries and ginger until well incorporated.

4. Place dough in a large bowl coated with cooking spray, turning to coat top. Cover and let rise in a warm place (85 F), free from drafts, for 1 hour or until doubled in size. (Gently press two fingers into dough. If indentation remains, dough has risen enough.)

5. Coat 6 (1 cup) muffin cups with cooking spray. Cut 6 (5 by 12-inch) strips of parchment paper; place paper in muffin cups to extend 3 inches from the top of the cups. (Lining the muffin cups with strips of parchment makes it

easy to remove the Panettones after baking.) 6. Divide dough evenly among the muffin cups. Lightly spray each muffin with cooking spray; sprinkle evenly with nuts. Let rise in a warm place (85 F), free from drafts, 1 hour

or until doubled in size. 7. While muffins rise, preheat oven to 375 F.

8. After muffins have doubled in size, bake at 375 F for 25 minutes or until muffins are lightly browned.

9. To store muffins, line the bottom of an airtight container with paper towels, place muffins inside and add another layer of paper towels on top of the muffins to absorb any moisture. Seal the lid. The muffins will keep up to four days. Reheat muffins in the microwave for 30 seconds before serving.

TIP: You also can prepare this recipe in traditional muffin tins for a yield of 18; trim the parchment paper for the muffin cups to 2 1/2 by 6 inches, and shorten the baking time to 20 minutes.

Angela Shelf Medearis is an award-winning children's author, culinary historian and the author of seven cookbooks. Her new cookbook is "The Kitchen Diva's Diabetic Cookbook." Her website is www.divapro.com. To see how-to videos, recipes and much, much more, Like Angela Shelf Medearis, The Kitchen Diva! on Facebook. Recipes may not be reprinted without permission from Angela Shelf Medearis.

(c) 2017 King Features Synd., Inc., and Angela Shelf Medearis