The Business of the Lord

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

celebration of the holidays. So, it is our wish for you that you will have a healthy and safe time with your family.

As we began this article, many have said to me through the years, "So, you folks do not celebrate the birthday of Jesus." My answer is always, "Yes, we do, as we study, as we meet together, and as we pray and worship; this we do many times a year, but to set aside one day out of 365 and make that a more important day than all the ing believers in the authority of the Godhead and for the rest, no we do not do that. But, this we do, we meet together 52 times a year to celebrate, not the birth, but his death, burial and resurrection from the grave, because his birth would have been meaningless if he had not been crucified, buried, raised from the dead. We eat the *in you, which was also in Christ Jesus: Who, being in the* communion meal every Lord's day in order to be obedi- *form of God, thought it not robbery to be equal with God:* ent and mindful of his great sacrifice for us all." This our But made himself of no reputation, and took upon him the Lord commands us to do in Luke 22:14-20, saying, form of a servant, and was made in the likeness of men: "... this do in remembrance of me." And, in Acts 20:7, the And being found in fashion as a man, he humbled himself, apostles were continuing to this every first day of the and became obedient unto death, even the death of the week. <u>So, then</u>, this we are commanded to do, but, to set *cross.*" Three times Jesus said to the Apostles, that his a day aside to celebrate the birth. <u>Again</u>, we do not do business was to become the sacrifice for the sins of the this, for there is no such commandment to do so.

ness to attend unto while he lived here on this earth. At the tender age of 12, our Lord already reckoned that he was sent here for a divine purpose and even now knew that his true father was God himself. Read all about it in to begin. Start off the coming year by keeping the prom-Luke 2:41-52.

So, when he reached the age of 30, he began to conduct his father's business by being baptized in the River Call 1-859 (local) 369-4160. Jordan by his cousin, John. (Matthew 3:13-17).

So, here our Lord began to conduct his business, and this included baptism in water, not for the remission of sins, for he had none, but to teach all of mankind this was the plan of his father who sent him. Saying unto John in Matthew 3:15, "for thus it becometh us to fulfil all righteousness." So, at the close of his earthly ministry he said that baptism was in the authority of God As you read this, most of you will be engaged in the the Father, and of the Son, and the Holy Spirit (Matthew 25:15-12 and Mark 16:16). He said it was necessary to be saved. And the Holy Spirit said through the 12 apostles that it was for the remission of sin. Also, on verse 47, he said it was also for entry into the church (Acts 2). So, our Lord and his servants were active in conducting the Lord's business of converting souls unto himself. So, we conclude that preaching the Gospel must involve baptizremission of sins. <u>So, we also are convinced</u> that there is also no alternative plan to save one than this. Acts 4:12 confirms this.

Paul wrote in **Philippians 2:5-8**, "Let this mind be world. Mark 10:32-34 is a good place to read all about it. But, to illustrate our lesson's title, our Lord had a busi- The Apostle Paul, in Romans 5:6-10, he writes so vividly and true concerning this act of death and what it was for. So, Friend, if you have not been celebrating the life, death, resurrection of Jesus, this would be a great time ises unto yourself to obey our Lord and then become engaged in sharing the Lord's business before it is too late.

Sincerely, Bob Casey

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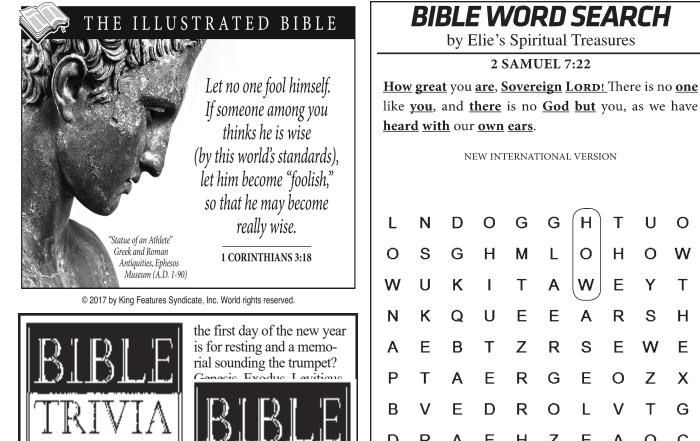
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Kitchen Diva Add Dash to Your Diet by ANGELA SHELF MEDEARIS

With the New Year come new promises to eat better, lose weight, exercise and improve our health and well-being. The gluttony of the holidays combined with our good intentions for a new year have us redoing our grocery lists, our pantries and our diets. Some people are disciplined enough to eat modest amounts of whole foods. Others, however, appreciate more guidance, and that is when a structured meal plan can be of great value.

The DASH Diet (which stands for "Dietary Approaches to Stop Hypertension") was developed through research funded by the U.S. National Institutes of Health as a way to lower blood pressure and reduce the use of medications. Studies dating back to its start in 1993 show that it's an effective way to lose weight and reduce the risk of many diseases.

My recipe for The Kitchen Diva's Detox Soup is a nutrition-packed bowlful of goodness that's based on a DASH diet recipe. This soup has a high amount of potassium, iron and calcium, and is wonderful for cleansing your digestive system and flushing out toxins to kick start a healthier new year. It contains plant-based proteins, antioxidants and healthy fats, and best of all, you can eat it several times throughout the day, if desired.



KITCHEN DIVA'S DETOX SOUP

Soaking the chia seeds in water makes them easier to digest, and their nutrients are better absorbed and assimilated in your body as they "sweep" through your intestinal system to eliminate the buildup of waste.

1/2 cup water 2 tablespoons chia seeds

- 2 teaspoons extra-virgin olive oil or coconut oil
- 1/2 medium onion, peeled and diced 2 tablespoons poultry seasoning
- 1 teaspoon cumin
- 1/4 teaspoon cayenne pepper
- 2 cloves of garlic, chopped
- 3 cups broccoli (fresh or frozen and thawed) 1/4 pound spinach leaves (fresh or frozen and thawed)
- 1 bell pepper, chopped
- 2 carrots, trimmed and chopped
- 2 ribs of celery, trimmed, chopped
- 1 handful fresh flat leaf parsley, roughly chopped
- 1 tablespoon lemon or lime juice or organic apple cider vinegar
- Spiced Roasted Chickpeas for topping, optional, see recipe below
- 1. Pour the water into a jar with a tight-fitting lid or a

by Wilson Casey

1. For possible new year's resolutions, Proverbs 16:3 says, "Commit thy works unto the Lord, and thy thoughts shall be ..."? Resolved, Established, Directed, Bountiful

2. Likewise, Psalm 37:5 instructs us to, "Commit thy way unto the Lord; trust also in him; and he shall bring it to ..."? Nurture, Pass, Action, Light

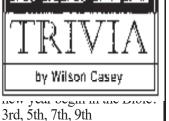
3. Which book proclaims



Not long ago a student came into my office and asked, "Dr. Guido, will you do a favor for me?"

favor the student wanted, it was obvious that I had a certain amount of power over him and could do something for him that he could not do for himself. He literally was at my mercy.

Moses concluded Psalm 90 with a gracious reminder of God's power and our need to work for His favor. "May the favor of the Lord our God rest upon us," he wrote. And then he described how we could know that God's favor was on our work: God Himself would establish the work one place to another of our hands. "Establish without seeing someone the work of our hands who has some need. Our for us - yes, establish the work of our hands.'



6. From James 1:5, what may one lack and if they ask God, it shall be given? Love, Wisdom, Truth, Goals

Answers on bottom of Page 11

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When Moses added the "for us" he underlined the fact that God Himself is the one who established our work, not us. Whatever we do is temporary. Whatever God does through us is eternal. How, then, can we

work with God to establish works that are eternal? Paul gives us a clear answer: "Stand Without knowing what firm. Let nothing disturb you. Always give yourselves fully to the work of the Lord because you know that your labor in the Lord is not in vain."

But just what is "the work of the Lord?" we ask

Jesus answered that: "Love the Lord Your God with all your heart - and love your neighbor as yourself." And "who is my neighbor" someone asked? His answer: "Anyone who has a spiritual, emotional or physical need."

It is difficult to go from work? Meet it. **PS 221**

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Find the bolded/underlined words in the diagram. They run in all directions — forward, backward, up, down and diagonally. WWW.SEARCHING-FOR-JESUS.COM									

Ananias and Sapphira (Acts 5:7-11)

7 And it was about the space of three hours after, when his wife, not knowing what was done, came in. 8 And Peter answered unto her, Tell me whether ye sold the land for so much? And she said, Yea, for so much. 9 Then Peter said unto her, How is it that ye have agreed together to tempt the Spirit of the Lord? behold, the feet of them which have buried thy husband are at the door, and shall carry thee out. 10 Then fell she down straightway at his feet, and yielded up the ghost: and the young men came in, and found her dead, and, carrying her forth, buried her by her husband. 11 And great fear came upon all the church, and upon as many as heard these things.

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drinking glass. Add the chia seeds and shake the jar or still the seeds with a spoon around in the glass for about 5 minutes. Set the seeds aside to soak and proceed with the recipe.

2. Using a large pot, add the oil and heat over medium high heat. Add the onions, poultry seasoning, cumin and cayenne pepper to the stockpot and stir to combine. Cook the onions for 1 to 2 minutes, and add the garlic, broccoli, spinach, bell pepper, carrots and celery. Cook for 3 minutes, stirring occasionally.

3. Stir in the chia seeds and water, and turn the heat to high. Bring the soup to a boil and then turn the heat down to a simmer, stirring occasionally, for 8 to 12 minutes, until the vegetables are soft. Stir in the parsley and the lemon, lime or apple cider vinegar.

4. To pure the soup, remove the lid completely from the blender. Start the blender on low with nothing in it. Slowly add the soup, one ladleful at a time to the uncovered, running blender on the lowest setting, until the blender jar is half full and that batch of the soup is smooth.

5. Pour the pureed soup into a large bowl and repeat the pureeing steps until all of the soup is a smooth consistency. Pour the soup back into the pot to re-heat, if needed. Top with Spice Roasted Chickpeas, if desired.

SPICE ROASTED CHICKPEAS

Chickpeas are high in protein and seasoning, and roasting them adds a spicy, crunchy texture for this soup or as snack.

- 2 (15-ounce) cans chickpeas
- 2 tablespoons olive oil
- 1 teaspoon Spanish smoked paprika
- 1 teaspoon ground cumin
- 1/4 teaspoon cayenne pepper

1/4 teaspoon Kosher salt

1. Heat oven to 400 degrees F.

2. Rinse and drain the chickpeas, and dry by rolling them around in a kitchen towel. Combine the paprika, cumin, cayenne and salt in a large bowl. Add chickpeas and the oil; toss or stir to coat evenly.

3. Transfer chickpeas to a parchment-lined baking sheet and spread them out in a single layer. Bake 15 minutes, and then shake the tray so chickpeas will bake evenly.

4. Continue to bake chickpeas for another 10 to 12 minutes or until crunchy. Sprinkle some of the chickpeas on each bowl of soup. Allow any remaining chickpeas to cool on the pan and transfer them to a resealable plastic bag.

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.

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