



HEART LINES

The Heart Life Newsletter • March 2011

UPCOMING EVENTS

Let Them Eat Cake!

April 12, 2011, 6:30 pm.

Speaker: Leila Willis

For those of you who have always dreamed of decorating your family's birthday cakes, here is your chance to learn how. Leila will offer hands-on training that will have all of us donning our baker's hats for the next family birthday party. And the best part? Eating our mistakes!



Heart Life Alaska

Mission Trip

July 13-19, 2011

Our team of ten will be partnering with Alaska Missions to minister during Salmon Frenzy. We will host a beach kids' club, give away water bottles and hot dogs, do beach cleanup prayerwalk, supervise bouncy toys, host a beach chapel, and evening bonfires. Our GO team is filled and we are looking for more volunteers for our PRAY and SEND teams. For more information, please join us on Wednesday, May 16th, 5:15 to 6:00. Grab a meal from the Fellowship Hall and join us in The Loft. Questions? Contact HeartLife@fbc-siloam.com.



Solid Ground Bible Study- March 2011

Taught by Loretta Dismang

This Bible Study is for anyone who would like to learn about what it means to be a Christian, New Christians, or Christians who would like to grow in their faith; however anyone is welcome! The meetings will be 1-2:30pm Wednesdays and will be repeated from 6:30-8:00pm if there are those who can only come to a night session. Bring a Bible if you have one and a notebook for notes and handouts will be provided.

March 2: Salvation and Security—What the Bible Says

March 9: Word Terminology—great words, Justification, Identification etc. How to Grow

March 16: Bibles—Translations and Paraphrases—How to Study

March 23: (Will not meet since school will be on Spring Break)

March 30: Developing a Quiet Time and Prayer—How to Start

Heart Life Carry Out Meal

5 pm Thursday March 10

Get the night off from cooking and also help send our Heart Life ladies to Alaska for their mission trip. \$5 per dinner. Order by 12 pm Monday, March 7. Menu: Tracy Canant's Cowboy BBQ Beef, Baked Beans, Cole Slaw, Roll and Texas Sheet Cake. Look for reservation forms on the Heart Life Ministry table. See Carla Penner or Tracy Canant to place your order.



FBC Bake & Serve Auction for Heartlife Alaska Mission Trip

“... whoever serves must do so with the strength that God supplies, so that God may be glorified in all things through Jesus Christ.” 1 Peter 4:11

Heartlife Women's Ministry is inviting YOU to be a part of this Fantastic Adventure for Christ in Alaska! Can you cook a meal, bake a cake or pie, or clean a home? Please donate one of these talents to our Bake & Serve Auction on Sunday, April 3. The proceeds will go toward assisting FBC Women who will be going to Alaska to serve during the Salmon Frenzy in July. SO... how will God use YOU in this?

May we suggest:

1. Bake a pie, cake, cookies or other dessert to be auctioned
2. Plan a dinner you would cook. The winner of your dinner would plan with you the time that suits you both to receive the meal. We would even pick up and deliver this meal to the winner.
3. Plan a dinner at your home. You choose the date, the # of guests allowed, the menu, everything. The winner just shows up to eat!
4. Clean a member's home. The winner of the house cleaning would work with you to schedule the time you would like to serve.

Please see the sign up sheets on the Heartlife Women's Ministry Table. You may also call or email Julie Davis for questions or more information: 549-7659 or juliedavis@centurytel.net

ANNOUNCEMENTS

Guess Who's Expecting?

Stephanie Hammons in April

Erica Payne in May



ONGOING EVENTS

WMU

10 am | 2nd Tuesday of each month | Rm 247

Led by Loretta Dismag

Heart Life 3D Women's Mentoring

7pm | Wednesdays | Loft

Led by Laura Macfarlan

Heart Life Spring Bible Studies

No Other Gods by Kelly Minter

Led by Laura Macfarlan

Tuesdays, 9-11 am | Fellowship Hall | \$15



Dinners, Dialogue & Devotions Contact

Jeannie Abbott, jabbott@jbu.edu



Revelation: Here and Now, There and Then

Led by Sarah Evans & Cassie Perryman

by Beth Moore | Thursdays, 9:30-11:30am | in the Parlor \$10



Sign up for all Heart Life Bible Studies by emailing HeartLife@fbciloam.com

S.O.S Serving Our Soliders

Linda Brow 479-524-3543



If you would like to encourage our deployed soldiers, bring Girl Scout cookies, cards or letters to the SOS ministry table by Sunday, March 6. Thank you and may God bless you for showing your love for our soliders.



Our **Gifted 2 Glorify** retreat was fun, funny, and insightful! What a joy to learn about the personality types and spiritual gifts God has built into each of us. We want to give all of you an opportunity to complete both a personality test and a spiritual gift test to determine your own divine design. Here are links to help:

<http://72244.netministry.com/images/PersonalityScoreSheet.pdf>

<http://www.churchgrowth.org/analysis/intro.php>

Praying that knowing how we are gifted will challenge all of us 2 Go and Glorify HIM!



Barnabas Bag Testimony

Sheila Reynolds

"I want to share my Barnabas bag experience. My husband had cancer treatment today. 5 hours. At the treatment center, he was asleep and I was drawing in my sketch book. I looked up and there was Debbie Mays with a bag. I was so suprised. She saw I was drawing and said she put a sketch pad in my bag. She had the bag full. Kitchen towels, an oven mitt. Valentine candy, 2 bottles of water (cold). Lots more. Nothing else would have fit. The best gift of all was Debbie. That meant more to me than anything. She even met my sleepy husband. Ha!! Thank you Heartlife for your outreach to women. This is proof that it's all in God's timing, and he picked the perfect person to do the job."



Recipe: Asian Beef Stir Fry



Ingredients

2 cups instant brown rice, uncooked
1 lb. boneless beef sirloin steak, cut into thin strips
2 tsp. minced garlic 1 pkg.
(16 oz.) frozen stir-fry vegetables, thawed, drained
1/4 cup KRAFT Light Asian Toasted Sesame Dressing
1/4 cup lite soy sauce

Directions

COOK rice as directed on package.
MEANWHILE, heat large nonstick skillet on medium-high heat.
Add meat and garlic; stir-fry 2 min.
Add vegetables, dressing and soy sauce; stir-fry 3 min. or until vegetables are crisp-tender and meat is done.
SPOON rice onto platter; top with meat mixture.

Optional: Sprinkle with 2 Tbsp. chopped peanuts just before serving.

prep time 10 min

total time 20 min

makes 4 servings, 2 cups each

http://www.kraftrecipes.com/recipes/asian-beef-stir-fry-107313.aspx?cm_mmc=eml-hh--20110120--2002



And we, who with unveiled faces all reflect the Lord's glory, are being transformed into his likeness with ever-increasing glory, which comes from the Lord, who is the Spirit.

II Cor 3:18

