

# Life on Life

## Women's Bible Study

*Learn the Word, Live the Word, And Love Each Other.*

Tuesdays @ 9:30 am • Education Center Youth Room A

## LOL CALENDAR APRIL 2018

- 4/3/18 Facilitator Meeting
- 4/10/18 BYOL Potluck
- 4/17/18 Hat Parade
- 4/24/18 Special Feature/  
Workshop

## OTHER OCBF EVENTS

- 4/7/18 **Healthy, Wealthy & Wise:** for widows and widowers
- 4/21/18 Victorious Marriage Summit
- 4/28/18 Spring Financial Workshop

**For more info on events, visit [ocbfchurch.org/events](http://ocbfchurch.org/events)**

## Rough Road by Gwen Hughes



To say that the months of September 2017 until January 2018 were a journey is an understatement. I was faced with an inevitable outcome that I was sure would be the worst day of my life. My Dad had been in a battle with Alzheimer's Disease since 2008. It was a battle that I had been through with my grandfather, but this time I found myself IN the fight, not just going through it. This was different. I am a Daddy's girl, and this was a fight that I knew would end in his death.

As time went on and the effects of the disease continued to blur the edges of the Dad that I once knew, I was sure of one thing: it was time for me to put on the FULL ARMOR of God. It was clear that I would not be victorious in this battle by leaving any part of that armor on the shelf. My father's ultimate death would not be a determining factor in whether I could claim the victory, though. How I came out of this battle would! If I emerged in defeat because of the outcome, then the battle would have been for naught. I had to summon the Power that works within me to help me through.

As I mentioned before, I had been through the process of this disease before with my Grandfather. This time though, more was required of me. More sacrifices would have to be made, in order to reap the blessing that this experience had in store for me. YES, there was a blessing that I could not foresee! I was going to go through a process that took me across some rough terrain: potholes, speed bumps, and detours. Each time I encountered a situation that "slowed me down"; it was always accompanied by a lesson that I will never forget. Pastor Evans has a saying that goes something like this, , "If all you see is what you see then you have not seen all that there is to see.". In my situation, truer words had not been spoken before.

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I was privy to a front row seat to Romans 8:28 playing out before my eyes. I was able to connect things that occurred in 1994 to what was happening in 2018. Talk about ALL things working together! WOW!!! Had I not taken care of my Grandfather, I would not have been prepared for what was happening to my Dad. Had I not been familiar with the effects of Alzheimer's on its victim, I would not have been able to understand the nuances of the changes in my Dad. Had I not recognized early in his disease that I would have to sacrifice, at some point, time to help care for him, I would not have been prepared with the eleventh hour requirement to relocate to New York for six months, leaving "my life" behind. Had I not responded to the call of the Holy Spirit and God's command to honor my mother and father, I would not have reaped the blessing of seeing how God does everything with excellence, no matter how rough the road may look on the surface. I would not have learned the lesson to look deeper than what my eyes could see. I would not have been able to bear the death of my father with the joy that he was released to a realm of perfection in mind and body, dwelling in the presence of the Most High.

Although the road was not one that I would have chosen to travel, it was exactly the path that God had determined for me. The fact that I was able to recognize that He was the one driving, made the journey one that I would not trade for anything. The passenger side gives you the opportunity to soak in and enjoy the scenery along the way. I pray that, like me, you are able to SEE God's Word play out in your life. It is worth the trip.

**A quick fact as we countdown to our hat parade:** *During and after slavery, black women who worked as maids and servants broke away from their uniforms on Sunday and wore decorated hats to service. The hat, no matter what material it was made from, was adorned with ribbons, bows and flowers. It was the black woman's one day of individualism. Since then, church hats have gotten bigger and bolder.*

Excerpt from **Little Known Black History Fact: Church Hats** on [blackamericaweb.com](http://blackamericaweb.com)

## DEEP SOUTH OLD FASHIONED TEA CAKES



### Ingredients

- ¼ cup unsalted butter, room temperature
- ¼ cup butter-flavored shortening
- 1 cup granulated sugar
- 1 egg, room temperature
- lemon zest (1 small lemon), ½ vanilla bean, scraped
- 2 cups flour, 2 teaspoons baking powder
- ½ teaspoon salt, ¼ teaspoon nutmeg
- ¼ cup buttermilk

### Instructions

1. In a large bowl cream together butter and shortening until creamy.
2. Mix in sugar until well combined.
3. Mix in egg.
4. Mix in lemon zest and vanilla bean paste. Set aside.
5. In a medium bowl, sift together baking powder, salt, and nutmeg.
6. Mix the dry ingredients into the wet ingredients, alternating with the buttermilk.
7. Turn dough onto a smooth surface and knead until dough is soft.
8. Shape into a disk and cover with plastic wrap.
9. Refrigerate for 1 hour (or freeze for 30 minutes)
10. Preheat oven to 350 F.
11. Line a large baking sheet with parchment paper. Set aside.
12. Remove dough from fridge and plastic wrap.
13. Knead dough to soften it.
14. Roll dough to ¼-inch thick. (I roll the dough on parchment to prevent sticking)
15. Use a round cookie cutter to cut out circle shapes.
16. Place cookies on prepared pan about 2 inches apart. (see note)
17. Bake for 8-10 minutes until bottoms are lightly golden. (see note)
18. Remove from pan and place on cooling rack to finish cooling.
19. Once cooled store in airtight container.

### Notes

1. The dough should be cold when going into the oven. So if needed pop the cut cookies into the fridge to chill it again.
2. Do not over cook the cookies! They will not get golden on the tops and will continue to cook as they cool.