

# 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

## NOVEMBER 2017

*Thankful  
&  
blessed*

**11/7/17**

Facilitator Meeting  
Fall Centerpiece Contest

**11/14/17**

BYOL Potluck  
Special Feature:  
Adoption & Foster Care  
Jailynn Smiley

**11/21/17**

No Life on Life  
Happy Thanksgiving!

**11/28/17**

Workshop:  
Zumba - Nicole Vazquez

### November is National Gratitude Month

Gratitude is more than simply saying "thank you." Gratitude shifts our focus from negative thoughts to appreciating what is positive in our lives. This month, intentionally practice daily gratitude. You'll be grateful you did!



## GRACE ABOUND

By Christen Jacobs

More often than I would like God uses my 3 children's temper tantrums to teach me a lesson about Himself. Just this week I was the recipient of such a lesson: I was reminded of God's

relentless grace towards us as a sinister scene unfolded at the dinner table. If you don't have children or it's been a while, let me remind you that feeding 3 toddlers at one time is an Olympic sport. There is teamwork, cheering, nail-biting tension, tears and surely I believe I deserve a gold medal after its all said and done.

At the end of this particular Olympic game, the children were promised a big piece of warm chocolate cake as their reward. My son sat down to enjoy his spoils and before he had even finished his cake he asked me for another. I quickly told him no and that was the end of that! But what happened next was enough to make a mother's blood boil. Out of the corner of my eye, I caught a glimpse of his little hand going back to the plate as he stole another piece.

While obedience and discipline are important in our home I often like to change it up and surprise my children by offering grace and mercy. My hope is that by doing so, they will be able to better grasp the grace and mercy of our Lord and Savior. So, I summoned him to my side and he edged along timidly expecting to get a tap on his bottom. He drew near me and I told him to come closer even still. This time he had the look of fear and trepidation plastered on his face as he waited to receive his punishment. Instead, I laid my forehead directly against his, I told him that what he did was wrong but I loved him and I forgave him.

## HEARTY SLOW COOKED CHILI

The tension in his stance began to loosen and a smile came across his face. Inwardly I was doing a victory lap for parenting well, but then it all came crashing down! There was that little hand of his inching towards the plate to steal his third piece of cake!

This time I was livid! How could he possibly devalue my grace so much? After having been saved from my wrath, he abused my grace by returning to the same sin! How dare he, I thought as I contemplated my next move. I just couldn't get over the fact that he took my gift of grace and threw it in the corner like an old sack of potatoes.

As I retold this story the next day I felt the anger rising up in me afresh, but it hit me right there like a ton of bricks, haven't I abused God's grace this way? Haven't I been forgiven of a sin only to return to it later?

If this was the type of dejection I felt over a simple cake caper, what could it possibly feel like for Jesus to look down from heaven with holes in his hands and a scar on his side and watch us continually return to the same sins that so easily entangle us?

Now I'm not saying my son didn't get his comeuppance for stealing not 1 but 2 pieces of cake. Yet, I am asking myself and everyone else some hard questions.

How much more value is the life and love of our Lord and Savior? How can we toss His grace aside when we choose to walk in wickedness?



### Ingredients

- 1 1/2 pounds lean ground beef
- 1 onion, chopped
- 1 small green bell pepper, chopped
- 2 garlic cloves, minced
- 2 (16-oz) cans red kidney beans, rinsed & drained
- 2 (14-1/2-oz) cans diced tomatoes
- 2 to 3 tablespoons chili powder
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon ground cumin

### Directions

1. Cook first 4 ingredients in a large skillet, stirring until beef crumbles and is no longer pink; drain.
2. Place mixture in 5-quart slow cooker; stir in beans and remaining ingredients.
3. Cook at HIGH 3 to 4 hours or at LOW 5 to 6 hours.

---

### Missionary Update: Chip & Kim Wolfe



Please pray that we keep our eyes on Jesus, wait on Him and follow His plan for Chip's prostate cancer, tinnitus and sleeplessness. Also, please pray for continued fruitful ministry opportunities.