

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

JANUARY 2021



CALENDAR

- 1/12/2021- LOL Semester Resumes
- 1/12/2021- LOL Mentoring Resumes
- 1/19/2021- Start study: It's All Under Control by Jennifer Dukes Lee
- 1/26/2021- Work Shop: Nutrition & Lifestyle Changes with Jackie Johnson

RESOURCE LINKS

- [LOL Prayer Request Form](#)
- [LOL New Attendee Form](#)
- [LOL Comfort & Care Form](#)
- [LOL Communication Form](#)

BE BOLD

In my morning meeting with Jesus, as I meditated on the following verses, I also took note of the words He placed on my heart. I hope they encourage you.

"In Christ we have bold and confident access to God through faith in him." Ephesians 3:12

"On the day I called, You answered me; You made me bold with strength in my soul." Psalm 138:3

Be bold.

(Continued on next page)



Let's Do Life Together...

Share pictures of you and your table groups doing life together. Email them to womensfellowship@ocbfchurh.org to be featured in the LOL Newsletter.



“When I am the Truth on which you stand, your foundation is sure.”

I know you might have concern but walk boldly. I know you might harbor doubts but don't wallow in them. I know that others do not believe in you so bring your fears to Me. When I am the Truth on which you stand, your foundation is sure. When I am the place where you run for shelter, your defense is solid. When I am the Voice that you make time to listen to, your confidence can be real.

Be bold.

Not because you have all the answers or can see the future clearly; Be bold because you trust Me. You can absolutely be brave when your knees want to buckle. You can positively have courage even when you lack confidence. You can certainly be gutsy when you believe that the God of the Universe lives in you and cheers you on.

Don't indulge your fears. Don't rehearse what can go wrong.

Don't give power to those people, places or situations that threaten to bring you down. Focus on Me. BELIEVE that I will go to war on your behalf if necessary. And I always win.

So be bold. Take chances. Don't let anything or anyone intimidate you or make you live your life in fear. Don't let any voice drown out the directions I give you for what steps to take next.

Don't let any uncertainty you may have about your abilities override what I see you are capable of and know that I am here when you

need to stop, catch your breath, refuel, and emerge again ready for battle.

-Chrystal Evans Hurst



Looking For a quick an easy Chili recipe for the winter?

Say less....

Ingredients

- 1 lb. ground beef (at least 80% lean)
- 1 Cup chopped onions
- 2 Cloves garlic, finely chopped, or 1/4 teaspoon garlic powder
- 1 Tablespoon chili powder
- 2 Teaspoons chopped fresh or 1 teaspoon dried oregano leaves
- 1 Teaspoon ground cumin
- 1/2 Teaspoon salt
- 1/2 Teaspoon red pepper sauce
- 1 Can (14.5 oz.) Muir Glen™ organic diced tomatoes, undrained
- 1 Can (19 oz.) Progresso™ red kidney beans, undrained

Steps

- 1 In 3-quart saucepan, cook beef, onions and garlic over medium heat 8 to 10 minutes, stirring occasionally, until beef is thoroughly cooked; drain.
- 2 Stir in chili powder, oregano, cumin, salt, pepper sauce and tomatoes.
- 3 Heat to boiling over high heat. Reduce heat just enough so mixture bubbles gently. Cover; cook 1 hour, stirring occasionally.
- 4 Stir in kidney beans. Heat to boiling over high heat. Reduce heat just enough so mixture bubbles gently. Cook uncovered about 20 minutes, stirring occasionally, until desired thickness.

<https://www.bettycrocker.com/recipes/chili/c7df12894-907a-4309-a7f9-6e6f5a6c730d?p=1&position=RDPToolbarRAIL.Print>