

Good Tidings

May 2013 / Monthly Newsletter of Pioneer Bible Church

Mark Your Calendar

5.1

Deacon's Meeting

5.2

National Day of Prayer

Senior Potluck

Awana Awards Night

5.11

Awana Leaders' Dinner

5.12

Missionary Speakers:

Kellen & Becca Hiroto

from African Bible College

5.19

Missionary Speaker:

Marcello Gonzales

The Revolve Tour

What is love? That is certainly not a new question, but sometimes we need to hear it in a new way.

THIS IS LOVE

That is exactly what twenty-one young women from Pioneer Bible Church experienced at the Revolve Tour, held at Bayside Church in Granite Bay on the weekend of April 5th and 6th. The event started Friday evening and the hours were packed with speakers, singers and high-tech presentations of God's unconditional love. One of the theme verses was 1 Thessalonians 3:12- "*May the Lord make your Love increase*

and overflow for each other and for everyone else." It was a rich time.



Most of the girls spent the night at the home of Ryan & Jaycee Huckabee. (Jaycee is the daughter of

Fred & Janet Marsh.) "We appreciated their gracious hospitality

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New Member's Lunch

On Sunday, April 14th, a lunch was held to welcome new members, and to inform them of the history, mission statement, and ministries of Pioneer Bible Church.

The meal began after second service. It was open not only to people who began attending recently, but also to members who, although they may have been attending services for some time, never had the opportunity to attend a new member's lunch before. The church provided a meal of lasagna, broccoli, green salad, and garlic bread, with brownies for dessert.

Pastors Jim and Rob spoke after the meal, then guests were asked to tell a little about themselves. It was a wonderful way for new attenders to connect and feel welcome at PBC!

Revolve Tour Continued ...

that allowed us to sprawl across their living room floor and remain in close proximity to the conference," said Willie June Eggert, one of the adults who accompanied the girls to the event. She adds, "The venue may have been created to target teens but the message clearly embraced all ages. Our teen gals are a great group, it was a blast to be with them."

Kathleen Snyder, another adult chaperone, said, "I liked that the speakers were real. Natalie Grant had just met with the President of the United States that morning, and she said, 'This hair hasn't been washed in several days!' And I thought, she cares so much about sharing with these girls she didn't stop to get prettied up!"

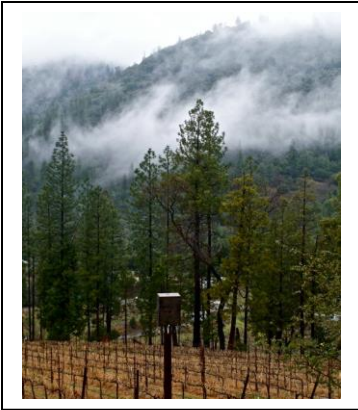
"There was a lot of screaming," said Jada Dawson, 12. "I think it was cool that out of all the screaming, our little church group was the loudest!"

At left: Staff Sergeant Joshua Soelzer (from Sturgis, South Dakota) visited PBC on April 4th. He shared his experiences with our seniors, including Kathy Downer, at the monthly senior potluck. He also shared the meal, the singing, and the fellowship, and thanked our seniors for their ongoing support of our men & women in uniform!



*Every experience God gives us,
every person He puts in our lives,
is the perfect preparation for
the future that only he can see.
-Corrie Ten Boom*

“I Am The True Vine...”



Have you ever stopped on a Sunday morning to wonder, “Where does the juice we share during communion come from?” The answer is: right here in south county!

True Vine Vineyards, owned by members Dennis & Camille Fike, is the exclusive provider of the delicious juice used for communion services at PBC.

The Fikes purchased the property in Happy Valley in 2003. They have 40 acres of land, at an elevation of about 2600 feet, with 11 acres of it used for viticulture. They grow several varieties: 5 acres are

planted in Petite Syrah, 2 acres are growing Viognier, 3 acres grow Syrah, and 1 acre is planted with Pinot Noir grapes.

The grapes are processed using a neighbor’s hand press. (No, no-one stomps them in a barrel with their bare feet!) The juice is then frozen to prevent fermentation.

Their winery takes its name from scripture, John 15:1: *I am the true vine, and my Father is the husbandman.* It has won several awards for the quality of its wines, including a Double-Gold Best in Class (the highest award given) in 2006, its first release!

Dennis tells us, “Comparing Welches’ grape juice to [ours] is like tasting something that is mass made, without loving care, vs. hand cared-for vines, with grapes that make gold-medal wines.”

www.truevinewinery.com

Marsha Ferguson’s Stuffed Bell Peppers

“I first saw this recipe on America’s Test Kitchen,” Marsha says. “I’ve made it several times and it’s great.”

4 bell peppers, ½ inch trimmed from top,
stemmed & seeded
½ cup long-grain white rice
2 tbsp olive oil
1 onion, chopped fine
¾ pound ground beef (85% lean)
3 garlic cloves, minced
14.5 oz can sliced tomatoes (reserve juice)
1¼ cup shredded Monterey Jack cheese
2 tbsp chopped parsley
¼ cup ketchup
salt & pepper

Bring 4 quarts of water + 1 tsp salt to boil. Add the bell peppers and cook about 3 minutes, remove from pot & place on paper towels. Using the same water, cook rice until tender, about 13 minutes. Drain & transfer to a bowl.

Meanwhile, heat the oil in a 12”skillet over medium-high heat. Add the onion, cook until softened. Stir in the ground beef & brown it, then stir in the garlic for about 30 seconds. Transfer the mixture to the bowl of rice, add the tomatoes, 1 cup of the cheese, and the parsley and stir to combine. Season with salt & pepper to taste. In a separate bowl, combine the ketchup and reserved tomato juice.

Adjust oven rack to the middle position and heat the oven to 350 degrees. Place the peppers, cut side up, in a 9x9 baking dish. Divide the filling evenly among the peppers. Spoon the ketchup mixture over the tops of the peppers, then sprinkle them with the remaining ¼ cup of cheese. Bake until the cheese is browned and the filling is heated through, about 30 minutes.

Meet the Congregation: Jean Christ

Jean Dagmar Christ is a native Californian: she was born in San Francisco. Except for her time in Europe, she has lived her whole life in this state.

Jean received her master's degree in Education from San Jose State University in the early 1950s. She taught three years at a school in Redwood City, before teaching overseas, in southern Germany. She first taught in Ulm (home of the tallest gothic cathedral in the world), then Munich, for a combined six years.

When she returned to the US, she taught at a school in Fremont for a year, then in Menlo Park for the rest of her teaching career, which spanned four decades. She retired in 1991.

Jean used many creative approaches with her students, "I would have my children in the upper grades—6th, 7th, & 8th—write a play with characters. Then we would also compose our own music,

and I would teach them to play it on the autoharp."

She remembers one student especially: "One of the operas we put on was Hansel & Gretel. We would chose a cast by spinner; not according to ability, but by the spin. One year, a little Vietnamese boy wanted to be Hansel, and he was chosen. We had him up there in lederhosen! He grew leaps & bounds in his English."

Jean, who has been single all her life, moved to Plymouth in 1961. She has lived in the same house ever since, currently with her little dog Muffy. She spends much of her time in her orchard, which has over thirty trees, and her large garden, where she grows vegetables and flowers. For many years, she would can her produce, and savor it during the winter months. Jean also enjoys music (her favorites are German lieder songs, which she owns on records) and photography.

Jean's advice to younger people is to "always try your best, and try to do even better next time. And if you've done your best, rejoice in it."

Jean Christ



Pioneer Bible Church

P.O. Box 36/6851 Mount Aukum Road
Somerset CA 95684

www.pioneerbiblechurch.org

email: office@pioneerbiblechurch.org

phone: (530) 620-4859

fax: (530) 620-1627