

Taylor Ames

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Grandparents Ministry

Volume 23

December 2024

Areawide Grandparenting Conference Comes to College Park Church!

Have you heard who some of the speakers are? This is so exciting!

Billy Graham's daughter Anne Graham Lotz and her daughter Rachel-Ruth Wright will be keynote presenters. Speaker and author Dr. Crawford Loritts and Trudy Cathy White, who has family ties to Chick-fil-A, will bring messages of wisdom and direction for grandparents. Topping the conference off at the end, James Banks will share encouragement and hope for families with prodigals.

These are just a sampling. Check out the rest of the speakers on the [Legacy Coalition website](#). Current registration fee is \$34.



REGISTER



Holiday Baking Recipes

(from leaders of our church)

To share with your grandkids



Sarah & Dale Shaw and
grandkids

Irene's Coconut Squares

Contributed by Sarah Shaw

Crust layer
(9x13" pan/ 350°)

1/2 C. Butter softened
1/2 C. Brown sugar
1 C. Flour
Mix and press in pan, bake for 10 min

Meanwhile, in bowl, combine:

1 C. Brown sugar
2 eggs
1C. Coconut
1C. 'Rice Krispy' cereal
1/2 C. chopped Pecans
1 t. Vanilla
1/2 t. Salt

-Spread mixture atop hot crust and bake all for 20 min or until golden brown on top
-Sprinkle with powdered sugar when cool. Doubles well!) ☺



Scandinavian Almond Bars

Contributed by Karen Pourcho

1 ¾ c flour
¼ t salt
2 t baking powder
½ butter
1 c sugar
1 egg
½ t almond extract
Milk
½ c sliced almonds

Icing:

1 c powder sugar
¼ t almond extract
3-4 t milk



Preheat oven to 325. Stir together flour, baking powder and salt. In a large bowl beat butter till softened, Add sugar and beat till fluffy. Add egg and the ½ t of almond extract and beat well. Add the flour mixture and beat till well mixed.

Divide the dough into fourths, form each portion into a 12 inch roll. Place 2 of the rolls 4-5 inches apart on an ungreased cookie sheet. Flatten each roll till it is about 3 inches wide. Repeat with remaining rolls. Brush each flattened roll with milk and sprinkle about 2 T of almonds each. Bake in a 325 oven for 12-14 minutes or till edges are lightly brown.

While still warm, cut crosswise on the diagonal into 1 inch strips. Cool completely on a wire rack. Stir together the powdered sugar, the almond extract and enough of the 3-4 t of milk to make a drizzling consistency. Drizzle over the cool bars.

Yield: 48 cookies Enjoy!



Karen Pourcho and
grandchild

Peanut Butter Sheet Cake

Contributed by Sarah Vroegop

½ cup peanut butter
1 cup water
1 cup Margarine
2 cup flour
2 cup sugar
1 tsp salt
1 tsp baking soda
2 eggs
½ cup buttermilk

Frosting

½ cup margarine or butter
½ cup peanut butter
6 tsp buttermilk
2 cups powdered sugar
1 tsp vanilla

Bring peanut butter, water, margarine to a boil. In a separate bowl mix together flour, sugar, salt, baking soda together and add to boiling mixture.

Add in eggs and ½ cup buttermilk. Bake in sheet cake pan at 350°

Frosting: bring butter, peanut butter, buttermilk to a boil. Then add powdered sugar, vanilla and mix together and pour over the baked cake.



Mark & Sara Vroegop
and grandkids



Nate & Marty Irwin

RED CURRENT THUMBPRINTS

Contributed by Marty Irwin

1 cup butter, softened	¼ tsp. salt
¾ cup sugar	1 ¼ tsp. ground cinnamon
2 large eggs, separated	1 ½ cups finely chopped pecans
1 tsp. almond extract	Red currant jelly
2 cups all-purpose flour	

Beat butter at medium speed with an electric mixer until creamy. Gradually add sugar, beating well. Add egg yolks and almond extract (you can also use ½ tsp. vanilla or ½ tsp. almond extract), beating until blended.

Combine flour, salt and cinnamon. Add flour mixture to butter mixture, blending at low speed. Cover and chill dough for 1 hour.

Shape dough into 1-inch balls. Lightly beat egg whites. Dip each ball in egg white, roll in pecans. Place 2 inches apart in ungreased baking sheets. Press thumb in each cookie to make an indentation.

Bake at 350 degrees for 15 minutes. Cool 1 minute on baking sheets. Remove to wire racks until warm. Press centers again with thumb while cookies are still warm, fill center of each cookie with jelly. Cool completely. Yield: about 2 ½ dozen.



Keeping the Holidays as Holy Days

by Joyce Vickery



Joyce Vickery is a teacher and composer on a lifelong journey to create music anchored in beauty and truth. She is an alumna of the International Hymn writing Collective, where she studied with Matt Merker and Keith Getty. She has also studied choral writing with Howard Helvey and Dan Forrest, publishing choral anthems with Beckenhurst Press and GIA. She has a BM in composition from Indiana University, where she met her husband Peter Vickery, who is currently Assistant Concertmaster of the Indianapolis Symphony Orchestra. Peter and Joyce homeschool their eight children in community with The Master's Study. You can enjoy their family hymn album "Arise O Church" on any streaming platform.

What is the first word that pops into your mind when you hear the word “holiday”? Family, tradition, gifts, food, decorations, and maybe even stress (!) are often our first reactions, but the purpose of holidays goes so much deeper to a sacred simplicity: Holy–Day. Holy. Sacred. Set apart for God. This is the intention of holidays--to pause our routines of labor and gather together in celebration of a Holy God who invites us into his family.

Physical preparations for holidays so often take over, but how can we make spiritual preparations so that our homes become a sacred space of worship this holiday season? I would encourage you not to panic or overthink this! You don’t need to take a crash course in theology, prepare a sermon, or buy a dozen devotional books. Simply plan a time in your holiday gathering to **PAUSE, PRAY, and PRAISE.**

This routine may already be more natural than you realize: do you already pause before a family meal to thank God? Simply add praise by singing the doxology or another song after the prayer! Dessert is another sweet opportunity to pause, pray, and praise--reading a short Scripture while young children eat pumpkin pie hardly ever goes wrong--just make sure everyone has swallowed before singing! Around a cozy fire at Thanksgiving or the Christmas tree in December are other beautiful places for family worship.

Practical Tips & Ideas

Pray & Prepare: Prayerfully consider your family's needs. If you have family members in a busy or exhausting season, select a short Scripture with only 1-2 corresponding songs. Less is often more! Consider printing out physical copies of Scripture, lyrics or hymns (hymnary.org is a great resource) to have in a nearby basket. (Younger souls can always decorate lyric sheets if they aren't ready to sing.) For families with a larger musical appetite, you can always include more songs or even borrow hymnals for extended worship, but consider choosing one hymn/song as your central theme.

Simplify & Savor: Pick a theme song/hymn with rich lyrics that you can read aloud before singing. It's amazing how beautiful poetry can be overlooked when we rush into singing a familiar song! Consider tying worship to the family meal experience by singing a musical verse before the meal or reading a Scripture together as a family blessing. Don't be afraid to think outside the box--your worship theme doesn't have to be a Thanksgiving or Christmas hymn. It could also be a song that was especially meaningful to you over the past year or one that represents a prayer for the upcoming year.

Offer Opportunities: Pray that God would help you involve other family members in creative ways. Do you have a musical child or grandchild? Maybe they could help lead a song or bring an instrument. Do you have an aspiring artist? Maybe they could create a placemat for the table with Scripture or musical lyrics. Do you have some reluctant relatives, or perhaps YOU feel nervous about leading worship? Pray especially for the Holy Spirit to provide and protect this special opportunity to worship together as a family.

Humble & Human: In a culture where our ears are trained to studio-produced music written for professional singers, we are often uncomfortable, perhaps even embarrassed, when we sing and make music in our home. But this is the very beauty of worship! Embrace the holy humility of the family choir, which may not always be perfectly in time or tune. Cherish each voice God placed in your home this holiday season, for every soul was created to worship the Father in spirit and in truth.

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College Park Church
2606 W 96th St | Indianapolis, IN 46268
317.875.0282