

NEWSLETTER FROM SHIRLEY

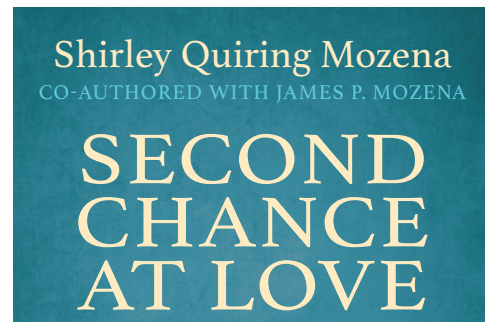
“I’m here to be a messenger of hope, God’s love,



*As the rain hides the stars,
As the autumn mist hides the hills,
As the clouds veil the blue of the sky,
So the dark happenings of my lot
hide the shining of Thy face from me.
Yet, if I may hold Thy hand in the darkness,
It is enough.
For I know that, though I may stumble in my going,
Thou dost not fall.
Gaelic Prayer*

New Edition!

To the right is the 2nd edition of *Second Chance at Love* with a **new** subtitle, *A Practical Guide to Remarriage After Loss*



A PRACTICAL GUIDE TO REMARRIAGE AFTER LOSS

SCM PUBLISHING

While I've been working on re-publishing *Second Chance at Love*, I'm also working on a 30-day devotional I hope to release in 2024. Below is a sample of one of the devotions:



Grab on to the Light

Some time ago a group of us traversed the lava tubes near Mt. St. Helens, the famous mountain that erupted in 1980. I was struck by the total darkness in spite of the flashlights we carried. Our band of intrepid spelunkers scrambled for a mile and a half over walls and rocks, ending at a natural exit. It seemed like it would take forever stumbling along in the darkness. I recall seeing an intense light far ahead. I wondered what kind of light they'd installed in the cave to make it so brilliant, and was surprised when we came closer, that it was merely a tiny crack in the ceiling that let in a small amount of sunlight. At last, we made it to the end and emerged into the parking lot. Blundering around in the darkness was difficult and I was relieved when I could see daylight again.

When Jesus—who was God—walked this earth he made an outrageous claim. “I am the light of the world. If you follow me, you won't have to walk in darkness, because you will have the light that leads to life” (John 8:12 NLT).

In this bleak and shadowy time we are living in, where untold atrocities are happening, Jesus promises light. His light. I observed it in my parents' lives, and then other believers I've been connected with, who trusted in God and experienced His faithfulness. In my own life, I've had opportunities to trust and experience in the dependability of Jesus' claims. We can't bank on our government, our jobs, or our pensions we've worked all our lives to obtain. What we can be assured of is Jesus. And the light He promised.

A favorite passage of mine says, “Trust in the Lord with all your heart; do not depend on your own understanding. Seek his will in all you do, and he will show you which path to take” (Proverbs 3:5-6 NLT).

How do we seek his will and take the right path? Immerse ourselves in his perfect Word, then the direction will be shown to us. I don't have to grope and stumble as I did in the cave's darkness. Just as the sliver of light was an encouraging guide, Jesus is that same guide. He is the light in our dark world.

May you experience hope and assurance while reading God's word in the uncertain days to come.

We have new family members added to Shirley's side of the family:
Top row, Sarah & Russell Fox;
Left middle, Olivia Margaret Jo Wyble (I think she looks like a dolly!);
Lower left, with her proud Gigi;
Right lower, Annabel Sagert, engaged to Andy Honl.



Looking for a paleo, non-dairy, gluten free Thanksgiving dessert?
Here's one we sampled last week at our small group potluck. (Thank you Sabrina!)

Dark Chocolate Paleo Pie

For the crust:

3/4 c unsweetened finely shredded coconut
2 1/4 c almond flour
1/3 c melted coconut oil plus extra for greasing
1/3 c honey

Directions:

Preheat oven to 350 degrees

Grease 9-inch pan with extra coconut oil.

- To make the crust, place the almond flour, shredded coconut, coconut oil and honey in a food processor and pulse until coarse crumbs form.
- Transfer the dough to the prepared pan and evenly press the dough onto bottom and up sides of the pan.
- Bake in center of oven until golden and firm, about
- 15-20 minutes
- Remove from oven and let cool completely

Filling

1 c coconut cream
1 c coconut oil
1/2 cacao powder
1/3 c honey
Almond flakes, for decoration (optional)

Directions

- Place all the ingredients in a sauce pan and heat over low heat and stir until combined.
- Transfer the mixture into a blender and blend 2-3 minutes on high.
- Pour the filling into the cooled crust and refrigerate for
- minimum 4 hours.
- Decorate with almond flakes, slice and serve.

Yield: 12 servings

Happy Birthday Marine Corps! November 10, 1775
Thank You all Veterans, Living or Dead, November 11.
We are grateful.





We give thanks to you, Lord God Almighty,
the One who is and who was...
Revelation 11:17



One last item. Our interview with Ron Deal of Family Life Today/Blended will be broadcast on December 18, 2023. I do not have the link yet, but here's the FLT/Blended link.<https://www.familylife.com/familylife-podcast-network/>

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