

# Attend Church Regularly

...and read your Bible daily



## WEEKLY SERMONETTE

### "Give Thanks"

By Pastor Rick Rostek, Immanuel Lutheran Church, Norton

In every thing give thanks: for this is the will of God in Christ Jesus concerning you (1 Thessalonians 5:18). That is such a nice sentiment, that we should give thanks regardless of our situation. At first, that may seem easy since there are so many things for which we can be thankful: family, friends, jobs, church homes, and the like. We know what blessings these are to us, and we know that they are gifts from God. It's also easy to be thankful knowing what a wonderful Fall harvest we had this year. The grain piles north and east of town testify to an excellent growing season.

Perhaps we do a reasonably good job of giving thanks even when things aren't quite so rosy. We haven't had much moisture lately and the wheat sure could use some rain. Still, we are thankful for good health and for the anticipation of joy during the upcoming holiday season. In other words, we can find things for which to be thankful.

But what about those times when nothing seems to be

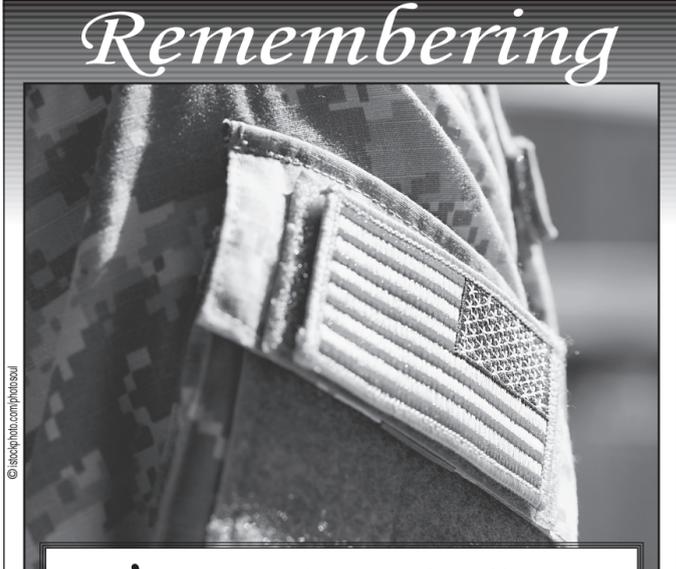
going right? Whether it's several years of drought, family strife, long-term unemployment, a debilitating disease, the death of a loved one, or some other tragedy, how is it that we can still give thanks?

When it seems that there is nothing to be thankful for, how can we still lift thankful hearts to God? Notice that Paul says to give thanks "for this is the will of God in Christ Jesus." Paul was reminding

his readers that no matter what, Jesus would not fail them and that they can give thanks that they are believers in Christ.

Perhaps it is in death where we find out how helpless we humans are. Nothing can prevent our ultimate demise. And yet, even in death, Jesus holds on to those who believe in Him and sees them through to the heavenly realms. Elsewhere, Paul tells us that nothing can separate us from the love of God in Christ Jesus our Lord. To think that even bad crops, unemployment, disease, and death are no match for God's love in Jesus.

It's because of Jesus that we can give thanks in all circumstances. If you are struggling with something that makes it difficult to give thanks, remember that Jesus invites you to believe in Him and to know the peace that comes through His death and resurrection for the forgiveness of sins. Your circumstances might not change, but your attitude will, knowing that Jesus has taken care of our salvation and holds it safe until the day we meet Him. That's why we can give thanks!



## Remembering

Veteran's Day is a time to remember and honor our soldiers. Brave men and women have gone to war, they have fought for us. It is impossible to imagine the price they have paid, the horrors they have seen and experienced.

They remember... battles that brought a bloodstained halt to fast but abruptly fleeting friendships, embraces that could have been their last. They will never forget the pain of war.

This year on Veteran's Day, may we remember those who find their memories too painful to forget. Let us honor our soldiers who fought for us, who fight for us now.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Psalm 144	Psalm 145	Psalm 146	Psalm 147	Psalm 148	Psalm 149	Psalm 150

Scriptures Selected by The American Bible Society  
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## JENNINGS NEWS

By LOUISE CRESSLER

Paul and Kathy Nauer went to Conway, S. C., from Nov. 1-5 to visit her nephew, Doug and Stephanie Ourada. Joining them at Kearney, Neb., was Tony Ourada, a brother of Kathy's. They enjoyed a Boone Hall plantation tour, a "Backstage Tour" at Hard Rock Park, time at Huntington Beach State Park and went crabbing at Murrel's Inlet. They went deep water fishing aboard the Hurricane Fleet at Calabash, N. C., and went sightseeing at Charleston, S. C., before returning home.

Keith and Helen Muirhead flew to Cape Cod to lend a helping hand to their daughter, Mignon and Todd Barry at Wellfleet, Ma. Mignon and Todd are remodeling their home so everything had to be placed in storage. They operate a sea food restaurant for the summer months. Keith and Helen helped clean some of their cottages that house their 30 personnel for the restaurant. All worked hard but also had some fun.

Mike Tacha is in Wesley Rehab Hospital, Wichita. Several weeks ago, Mike was run over by a dual wheel tractor. He is doing quite well.

Glenda Johnson gave an interesting program, "Sustenance of Life", Wednesday at the United Methodist Women's meeting. Roll Call: "What I Am Thankful For" was answered by members:

Rachel Carter, Helen Rhodes, Kay Brown, Kathy Nauer, Glenda Johnson, Pastor Carrie Buhler and Louise Cressler. Helen Rhodes gave devotions. Kathy Nauer was hostess.

On Nov. 18, directly after church, there will be a short congregational meeting where all of the charge conference reports will be presented to everyone. A potluck dinner will follow.

Jennings City Council met Thursday evening. It was reported that Myers Electric will finish wiring at the city shop this week. It was voted to accept bids from Prairie Land Electric to install a new furnace and air conditioning in the main floor of the Community Hall. This will be done as soon as they can get to it. Men from Norton Correctional Facility will be painting the ceiling and walls in City Hall. At a later date, they will refinish the floor.

The City will be helping the Lions Club with Santa sacks and the drawing in December.

A reminder — water meters will be read Nov. 17. If your meter is inside your house, please post the reading on your door so it can be picked up.

Louise Cressler recently visited with her sister, Leotha Bohl, Phillipsburg. She is improving after having a stroke about a month ago. She remains in the hospital at Phillipsburg.

## Save time: cook turkey the day before Thanksgiving

Sometimes it may be easier to prepare your turkey the day before you plan to serve it. If you do, follow these guidelines which apply to roasting your turkey ONE day before your meal.

1. Wait about 20 minutes after removing turkey from the oven to allow the juices to distribute.

2. Slice breast meat; legs and wings may be left whole. Place turkey in shallow containers; limit depth to less than 2 inches. Metal containers cool faster than glass-type pans. Also, refrigerate any broth saved for making gravy in shallow containers.

Note: Wash your hands with soap and warm water for about 20 seconds before you begin slicing your turkey.

3. Refrigerate turkey, loosely covered. You can place loosely covered foods in the refrigerator while still warm; cover tightly when food is completely cooled.

4. When serving your turkey the next day, the USDA Meat and Poultry Hotline advises that cooked turkey may be eaten cold or reheated. To reheat your turkey, USDA gives the following recommendations:

### In the Oven

- Set the oven temperature no lower than 325 degrees F.

- Reheat turkey to an internal temperature of 165 degrees F. Use a food thermometer to check the internal temperature.

- To keep turkey moist, add a little broth or water and cover.

### In the Microwave Oven

- Cover your food and rotate it for even heating. Allow standing time.

- Check the internal temperature of your food with a food thermometer to make sure it reaches 165 degrees F.

- Consult your microwave oven owner's manual for recommended times and power levels.

Note: If you're planning to travel and bring the turkey, it's safest and easiest to travel with it pre-cooked and cold. Carry it in an insulated cooler with lots of ice or frozen gel-packs to keep the cooler temperature under 40 degrees F. Then reheat the turkey

## Home-ed Trand Watts, Extension specialist



at your final destination.

5. If you make your gravy the day before, refrigerate it in a shallow container. Bring gravy to a rolling boil when reheating it.

6. After your meal, either freeze leftover turkey or plan to eat it within 3 to 4 days of the day it was originally prepared. Eat gravy within 1 to 2 days of original preparation date.

Note: Be aware if you freeze leftover gravy, it may tend to separate when it thaws. Stirring gravy - especially with a whisk during reheating - will help it recombine.

In general, gravy made with flour may reheat better than gravy made with cornstarch.

7. Once removed from the oven, the reheated turkey shouldn't set at room temperature longer than 2 hours TOTAL time. For best safety and quality, avoid reheating and cooling turkey multiple times.

Note: Discard any turkey, stuffing, and gravy left out at room temperature longer than 2 hours; 1 hour in temperatures above 90 degrees F.

Note: It is recommended that dressing be made as a separate dish and not stuffed in your turkey. Heat dressing until the center reaches 165 degrees F. Eat dressing within 1 to 2 days of preparation.

If you have further questions about turkey preparation, please feel free to contact your local K-State Research and Extension Office.

Tranda Watts is Kansas State University extension specialist in food, nutrition, health and safety for Norton, Decatur, Gove, Sheridan, and Trego counties.

Call her at 785-443-3663 or e-mail twatts@oznet.ksu.edu. For more information, contact the county extension office, 877-5755.

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