

# GT<sup>he</sup> Gathering

Connecting Through Faith



**COZYING UP TO  
OCTOBER**

*Can we  
inspire you?*



***Warriors and  
Worshippers***

**WOMEN'S HOLIDAY EXTRAVAGANZA**  
***NOV. 20th 2PM / invite your friends!***



October's flower is  
the marigold! And guess  
what... they are edible.

Reserve your place for  
November 20th at 2PM  
**WOMEN'S HOLIDAY  
EXTRAVAGANZA**

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Birthstone  
**OPAL**



**GT Women's Ministry**



## Marigold Recipes

**Remove the petals** from the stem and cut off any "white (or pale greenish) heels" which are a bit bitter tasting. Add a few marigold petals to your favorite salad to spice it up. Dry and crush them into a powder and use in place of saffron in recipes.

**Flower Butter**

*Ingredients*

1/2 to 1 cup chopped fresh or dried petals  
1 pound unsalted butter, room temp.

*Instructions*

Finely chop flower petals and mix into softened butter. Allow the mixture

to stand at room temperature overnight to allow the flavors to fuse. Edible Marigolds' gold hues give an added touch to salads, teas, stir-fries, soups, or to make the presentation on the plate a feast for the eyes.

**Notice concerning medical entries:**

Articles having medical content shall serve exclusively for the purpose of general information. Such articles are not suitable for any (self-) diagnosis and treatment of individual illnesses and medical indications. In particular, they cannot substitute for the examination, advice, or treatment by a licensed physician or pharmacist. No replies to any individual questions shall be affected through the articles.





## Letter From Pastor Jodiann

Our autumn season might officially start on September 22nd but to me, it starts when I see the splashes of deep green, burnt yellow and crimson leaves on the trees in my neighborhood. Announcing to me, it's time for pumpkins! Pumpkins for decorations and pumpkins in candles, pies and lattes. Warm fuzzy sweaters and scarves time, as we welcome those crisp autumn mornings. Add a sprinkling of crunchy leaves and we start anticipating the coming holidays.

This October's magazine is all about the feeling of cozy. We are excited for what this season will hold for you. So, we have collected great ideas that you can use to cozy up to your friends, family and our Heavenly Father. We are confident you will enjoy our recipes and gift ideas. In addition, we have inspirational articles and devotions to equip you to be the woman of God you have always wanted to be.

*Jodiann  
Schott*

P.s. "I've never met a pumpkin I didn't like..."







*can we inspire you?*







## Perfect Baked Pie Crust

★★★★★

Prep	Total	Servings
25 MIN	1 HR 15 MIN	8



### Ingredients

- 1 cup Gold Medal™ all-purpose flour
- 1/2 teaspoon salt
- 1/3 cup plus 1 tablespoon shortening
- 2 to 3 tablespoons cold water

### Steps

- 1 Heat oven to 475°F. Mix flour and salt in medium bowl. Cut in shortening, using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until particles are size of small peas. Sprinkle with cold water, 1 tablespoon at a time, tossing with fork until all flour is moistened and pastry almost leaves side of bowl (1 to 2 teaspoons more water can be added if necessary).
- 2 Gather pastry into a ball. Shape into flattened round on lightly floured surface. Wrap flattened round of pastry in plastic wrap and refrigerate about 45 minutes or until dough is firm and cold, yet pliable. This allows the shortening to become slightly firm, which helps make the baked pastry more flaky. If refrigerated longer, let pastry soften slightly before rolling.
- 3 Roll pastry, using floured rolling pin, into circle 2 inches larger than upside-down 9-inch glass pie plate. Fold pastry into fourths; place in pie plate. Unfold and ease into plate, pressing firmly against bottom and side. Trim overhanging edge of pastry 1 inch from rim of pie plate. Fold and roll pastry under, even with plate; flute as desired. Prick bottom and side of pastry thoroughly with fork.
- 4 Bake 8 to 10 minutes or until light brown; cool on wire rack.

We're doing it again,  
but with a holiday flair.

The greatest women's  
**EXTRAVAGANZA EVER!**

November 20th at 2PM



# What makes family so cozy?

The change in weather beckons us indoors, the temperature drop calls for warm layers, and the winding down of the year are all cozy things. But what makes family so cozy? Proverbs 17:17 says, "A friend loves at all times, and a brother is born for a time of adversity". Regardless of life-stage, there is comfort in knowing that family always stands with you.

*Therefore brothers and sisters we have an obligation—but it is not to the flesh... for those who are led by the Spirit of God are the children of God. Romans 8:12, 14*

Not only is there spiritual purpose for the believer, there is an overall exhortation to be the family of God.

Being adopted into His family, you can be assured that nothing can separate you from His love. In fact, a whole family awaits to embrace you—all of you—in His love,

*and what's cozier than that?  
by Nicole Cortez*





**book review**

# COZY

**Design Tips**  
by Isabel Gillies



**Small dining tables**—round or rectangular

**Pillows of just about any size or shape**—down feather, if possible

**Bookcases**—in just about any room

**Surfaces**—not hard

**Stools and small chairs**—Have a small chair in your house or apartment. Any four-year-old who comes to visit will make a beeline straight to it and sit happily, feeling paid attention to while to grownups do what they do. And stools. Wonderful to have something to put one's feet on.

**Kitchens**—not too big

*"Our spaces are a blank canvas for us to express our personal experience and identity."*



# Rustic Farmhouse Pumpkin Patterns

**1 Ball makes 2 small pumpkins or 1 large**  
**\*You may use any super bulky weight yarn or hold 2 strands of worsted weight yarn together**

## 2 SIZES

3×5" (S) & 5×7" (L)

Crochet Hook Requirements:

US L/11 (8mm) or size needed to obtain gauge

## ADDITIONAL SUPPLIES

Yarn needle

Twine

Cinnamon Sticks

Polyester Fibrefill

Gauge:

9 sts and 7.5 rows equal to 4" with 8mm crochet hook in pattern

## INSTRUCTIONS

### Notes:

Pumpkin is worked from the side across. Large rectangle is made as pictured below. Piece is then seamed and bottom closed. The pumpkin is then filled with polyester fibrefill and seamed closed. A cinnamon stick and twine is added to finish the look. Pattern is worked for small size with larger size in parenthesis i.e "Pumpkin: Small (Large)".

**Row 1:** Ch 16 (22), work 1 hdc in the 3rd ch from the hook and in each ch across, turn—14 (20) sts.

**Next Row 2 (RS):** Ch 2 (not included in st count here and throughout), work 1 hdc in the 3rd loop of each st across, turn—14

(20) sts.

**Row 3:** Ch 2, work 1 hdc in the first loop of each st across, turn—14 (20) sts.

**Rows 4-19 (27):** Rep Row 2 & 3 [ 8 (12) times]—14 (20) sts.

After last row fold rectangle in half with RS facing. Sl st edges together. Flip seam to the inside. Ch 1, work 1 sc in every other



row along edge. Sl st in the first sc to join. Fasten off leaving a long tail. With yarn needle, \*weave through front loop of next 2 sts together; rep from \* around. Pull pumpkin closed. Weave end, then weave back in the opposite direction. Don't trim end.

### Finishing:

Stuff pumpkin with polyester fiberfill. Weave end up through the bottom of the pumpkin pushing through the stuffing. Weave through every other row along the top edge of the pumpkin. Pull tight to close, leaving a small hole open for the cinnamon stick. Weave end, then weave back in the opposite





direction. Don't trim the end. To give the pumpkin more definition and shape, weave ends down through ribbing. Push yarn needle through the pumpkin's bottom and back up through the top hole pulling to tighten (this will indent the pumpkin). Rep 4-6 times evenly around. Weave end and trim. Place a cinnamon stick in the top hole of pumpkin. Tie a piece of twine in a bow around the base of the stick. Trim ends.

## MATERIALS

Worsted Weight Yarn  
Poly-Fil / Stuffing  
Darning Needle  
Hot Glue Gun  
Glue Sticks  
Cinnamon Sticks Cut in Half  
Twine  
Scissors

Recommended Needle Size on Band of Yarn  
16" circular needles / Knitting Machine

## Size

Depending on how much you stuff your pumpkin, it ends up being roughly  
4" D x 2.5" H

## Notes:

The pumpkin is "double lined" by folding a tube in half to help reduce the chance of stuffing sticking out of the sides for both hand knit and machine knit.





# WARRIORS versus *Wimps*

by Pastor Fran Huebert

The world is experiencing challenges like never before, baffling intellects alike even the clergy. The question on most people's minds is, "Are we in the last days?" So many signs are pointing in that direction. "Is the second coming of Jesus upon us?" Jesus asks in Luke 18:8 "When the Son of Man comes, will He really find faith on the earth?"

Matthew 24:36-37, 39 "But of that day and hour no one knows, not even the angels of heaven, but My Father only. But as the days of Noah were, so also will the coming of the Son of Man be..." Noah's time is explained in Genesis 6:5, 11-13, "...the wickedness of man was great in the earth... thoughts of his heart were only evil continually. The earth was corrupt before God, and the earth was filled with violence."

*Violence is the prime topic of our daily news broadcasts.*

Jesus spoke of the "Kingdom of heaven suffering violence", and the violent taking it by force". This is a graphic statement of the enthusiasm of the people who were hungry for the truth and would not be kept away, nothing could hold back the flood of people pressing into the kingdom.

It also sounds like a battleground (The Kingdom of God) requiring warriors. Who

will join forces with the powers of heaven and see the Kingdom of God come to earth as it is in heaven?

My question is as Malachi asked in chapter 3:1(a), 2(a) "'Behold, He is coming,' says the Lord of Hosts. But who can endure the day of His coming? And who can stand when He appears?"

*Will we wimp out or become a warrior?*



An ineffectual person is a wimp. Giving up because it's too hard, they miss out on experiencing God at work in us and in the lives of others. Trial and tests do come. However, we can draw strength from these scriptures. "Be strong in the grace that is in Christ Jesus our Lord." 2 Timothy 2:1 and "I can do all things through Christ who strengthens me." Philippians 4:13



# Let's Go Deeper...

Notice the parallels of the natural soldier and a warrior in the Kingdom of God. The Apostle Paul outlines them 2 Timothy 2:3-4, "You therefore must endure hardship as a good soldier of Jesus Christ. No one engaged in warfare entangles himself with the affairs of this life, that he may please him who enlisted him as a soldier. (Warrior in the Kingdom of God)."

**SOLDIER: When a soldier enters the army, he leaves his old life behind. He is awarded a new set of clothes: a uniform, a cot and 3 meals a day. He must think about becoming a soldier. The commander is not interested in making the soldier happy.**

**GOD'S WARRIOR: Embraces the spiritual training necessary to be effectual in God's Kingdom.**

*Journaling prompts below.*

**1. Leaves the old life behind and is not entangled with the cares of life.**

Write out 2 Peter 1:3 \_\_\_\_\_

**2. Old things have passed away.**

Write out Corinthians 5:17 \_\_\_\_\_

**3. We have the full provision of God.**

Write out Matthew 6:25-34 \_\_\_\_\_

**4. Seeks to please and trust the Commander by obeying the commands.**

Write out Isaiah 58:11 \_\_\_\_\_

**5. Asks no questions. (Why God?)**

Write out Psalm 28:7 \_\_\_\_\_

**6. Focuses on the reward. (I get to go into the battle).**

Write out Matthew 25:21 \_\_\_\_\_

**7. I can do all things.**

Write out Philippians 4:13 \_\_\_\_\_

Many wimp-out in their walk with God because the flesh says it's too hard. And miss the excitement of seeing God Himself do mighty exploits through us.

**Warrior or wimp, what will you choose?**



# Make Your Guests Feel Special!



## Entry Footies for Guests

When we open our homes to our friends and families, we want them to feel comfortable. However, when they enter our homes we still want them to *take their shoes off*. Here's an idea; why not provide cozy footies to keep their toes toasty... and make it a gift!

Nicole and I gathered leftover supplies from the children's ministry and took a trip to the Dollarstore. We thought, "How fun would it be to have a basket-full of footies ready at your door for the coming holidays?" Just another way to say, "Welcome to our home!"





**This pumpkin foot scrub** gets its help from a few other benefit boosting buddies: a scoopful of brown sugar provides exfoliating alpha-hydroxy acids (AHAs), a dash of cinnamon and nutmeg gives anti-inflammatory properties, coconut oil moisturizes both the skin and nails, and honey provides a smooth cleanse.

So, without further adieu, here's how to make your very own pumpkin foot scrub, the ultimate seasonal treat your feet will thank you for — from now, all the way through the holiday season.

#### **INGREDIENTS**

½ cup of cooked, pureed pumpkin (canned or self made)  
A handful of raw pumpkin seeds  
½ cup brown sugar  
1 Tbsp of ground cinnamon  
1 Tbsp of ground nutmeg  
1 Tbsp of coconut oil  
1 Tbsp of honey

#### **INSTRUCTIONS**

**POUR** all of the ingredients into a blender and blend until smooth. If desired, **ADD** another ¼ cup of brown sugar to give your mix extra exfoliation power, or extra coconut oil to give it extra hydrating power.

#### **METHOD**

**SCOOP** out just enough of your pumpkin foot scrub mix to cover both feet and place in a small bowl. Use the mixture to **SCRUB** your feet, being sure to pay special attention to dry

patches and your heels. **RINSE** off with warm water and pat dry. **REFRIGERATE** any unused pumpkin foot scrub and use within 3 to 4 days.

**AUTHOR: KAMBRA CLIFFORD**





# The Language of God is Faith

by Angela Zhou

***“And without faith it is impossible to please God, because anyone who comes to him must believe that he exists and that he rewards those who earnestly seek him.”***  
**Hebrews 11:6**

When we call our friends and families living abroad, we speak to them in their native tongue. If we try to hold a conversation in English – a language unfamiliar to them – it might not go so smoothly. If we ask them for something, they may not respond the way we anticipated because they hadn't understood us. If we express words of love, the message may not be conveyed.

In the same way, when we approach God, we want to communicate with Him *in His language* – which is the language of faith. We don't have to worry that God will not understand us or that God will not help us when we approach Him with little faith. The truth is: faith of our hearts will move Him. When we make a plea to

a friend, she will get up and move to help us because she has heard our plea and understood it. When we approach God, we want to speak His language.

*Sisters, the faith of your heart can move God.*

***“In Him and through faith we may enter God's presence with boldness and confidence.”*** **Ephesians 3:12**

Approach God boldly in faith with the longings of your heart, because your faith will move God. Because the language of God is **FAITH**.





# Simple Truths

by Pastor Kayy Gordon



The simple truth about prayer is that God wants us to continually pray. Ephesians 6:8 And pray in the Spirit on all occasions with all kinds of prayers and requests. With this in mind, be alert and always keep on praying for all the Lord's people. We must be vigilant in prayer to keep flowing in the Spirit. Rehearsing these following concepts will help you to be more efficient in your prayer life.

• **MAINTAIN INDIVIDUAL PRAYER.** Psalms 5:3 "O LORD, you hear my voice...I lay my requests before you and wait in expectation."

• **LITTLE THINGS STAY LITTLE IF WE PRAY,** instead of growing. Philippians 4:6 "...by prayer/with **thanksgiving.**"

• **DELIGHT YOURSELF IN PRAYER.** Psalms 40:8 "I delight to do thy will O Lord." Man puts the heaviness in prayer, but David says, "I delight of the Lord in our Prayer time." Psalm 16:11 "You make known to me the path of life; in your presence there is fullness of joy; at your right hand are pleasures forevermore. We can be joyful in prayer, Isaiah 56:7 "Even them I will bring to My holy mountain, and make them joyful in My house of prayer. Their burnt offerings and their sacrifices will be accepted on My altar; For My house shall be called a house of prayer for all nations." (Joy is faith in action).

• **BEGIN YOUR PRAYER TIME WITH PRAISE** and a special emphasis in Faith. Psalm 100:4 "Enter his gates with thanksgiving, and into his court with praise." It is a higher place.

Praise and prayer go together so if you

want to delight in prayer, then praise.

• **WE NEED PRAYER TO BRING REVIVAL** and even more prayer to maintain it. Psalm 85:6 "Will You not Yourself revive us again, That Your people may rejoice in You?"

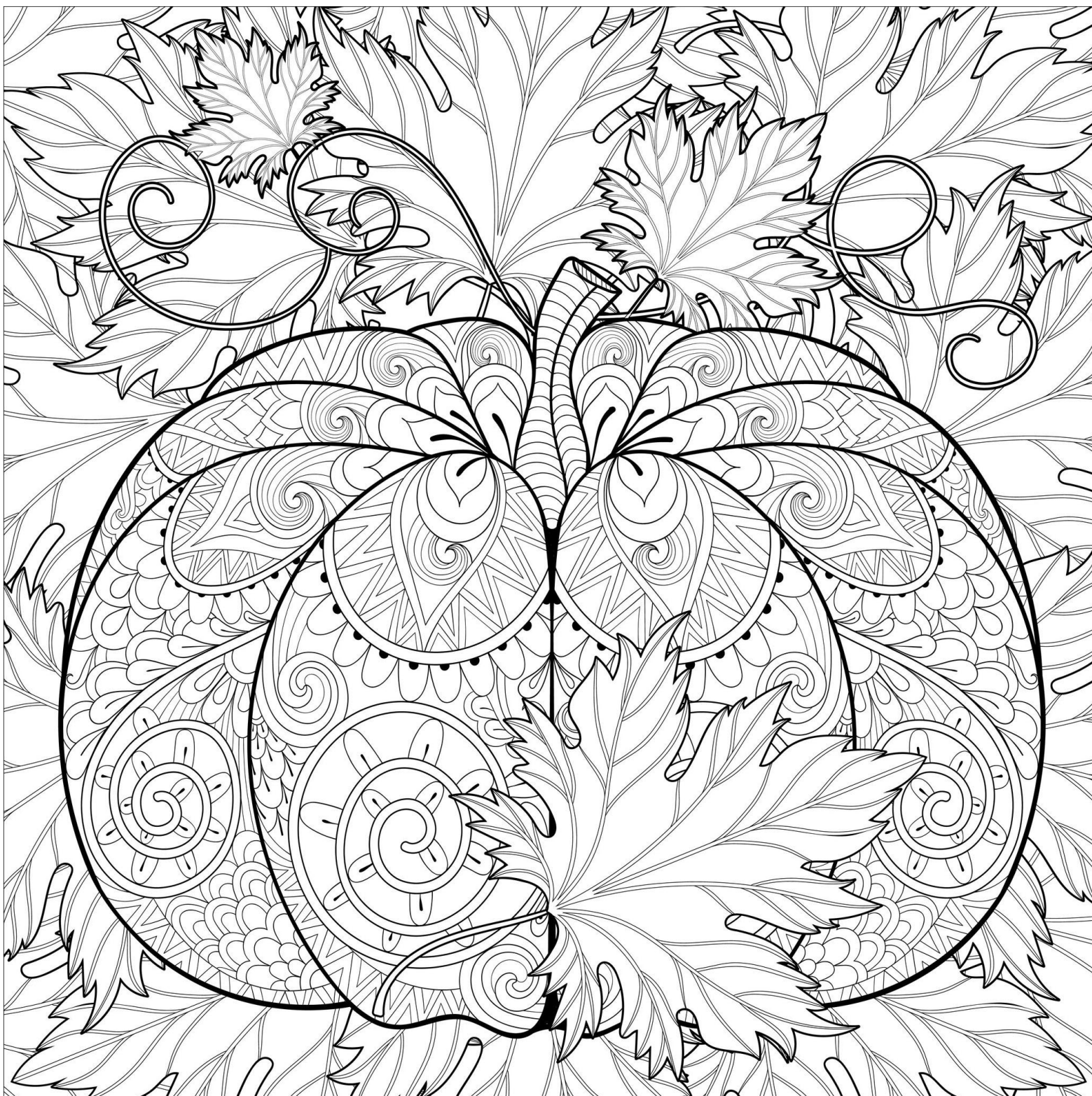
• **WE CAN PRAY LONGER** by mixing praise and prayer together while you pray. Your prayer time is longer but doesn't feel as long. Matthew 26:40 "What! Could you not watch with Me one hour?" Consider cutting your hour of prayer into 3-20 minute intervals. Morning, noon and night.

• **PRAY IN THE SPIRIT.** I Corinthians 14:13 "So what shall I do? I will pray with my spirit, but I will also pray with my understanding; I will sing with my spirit, but I will also sing with my understanding." (With tongues).

• **TAKE ADVANTAGE OF CORPORATE PRAYER.** Acts 4:31 "And when they had prayed, the place where they had gathered together was shaken, and they were all filled with the Holy Spirit and began to speak the word of God with boldness." Acts 2:42 "They were continually devoting themselves to... prayer."



*Galatians 6:9*  
*And let us not grow weary of doing good,*



*for in due season we will reap, if we do not give up.*