

Sisters for Yah

AUGUST 2009



Volume 3, Issue 8

His Death Meant More

If one were to ask why Yahshua died, the average person might answer that He died to save us from our sins. This answer, of course, would be true, but is that all there is to it? Most of us like to think in terms of what His death meant for us, but what did it mean to Him?

Take a look at Titus 2: 4, which reads, “*Messiah gave Himself for us, that He might redeem us from all iniquity, and purify unto Himself a peculiar people, zealous of good works.*”

Consider also the following in Ephesians 5:25-27: “*Messiah also loved the assembly, and gave Himself for it;...That He might present it to Himself a glorious assembly, not having spot, or wrinkle, or any such thing; but that it should be holy and without blemish.*”



The above scriptures should motivate us all to seriously look at our lives. Are we striving to become unblemished and without spot? According to the text above, not only did Messiah die to

prevent us from suffering eternal punishment, but to “purify unto Himself a peculiar people”! Paul says, “*For to this end Messiah both died, and rose, and revived, that He might be Master both of the dead and the living.*” (Romans 14:9) He wants a people who will give themselves wholly unto Him.

Also, see 1 Corinthians 5:15, “*He died for all, that they which live should not henceforth live unto themselves, but unto Him which died for them, and rose again.*”

Some final reminders:

Hebrews 9:14, “*How much more shall the blood of Messiah...purge your conscience from dead works to serve the living Elohim?*”

Peter reminds us that Yahshua Messiah “bare our sins in His own body on the tree, that we, being dead to sins, should live unto righteousness.”

Yes, we praise Him for what He has done for us. But let us also praise Him for what He is still doing for us!

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INSIGHTFUL Considerations

1. The person who knows everything has a lot to learn.
2. The reward of a thing well done is to have done it.
3. Our walk talks louder than our talk.
4. One of the greatest faults is to be unaware of our own.



5. To be upset over what we don't have is wasting what we do have.
6. The best preparation for tomorrow is proper use of today.
7. We are never too small for Yahweh to use, but we can be too big.



8. No one can ruin our day without our consent.
9. To get the full value of joy, it must be shared.
10. Let every man be swift to hear, slow to speak, and slow to wrath.
11. The foundation of understanding is the willingness to listen.
12. Forgiveness is better than revenge, and in the long run a lot cheaper.

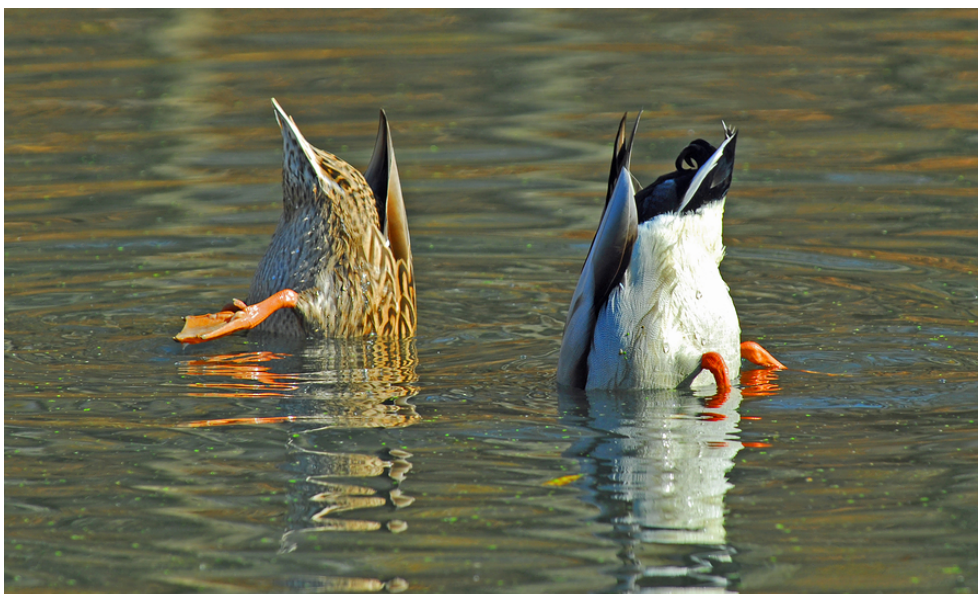
(submitted by Nathan Koehl)

Overcoming Shyness

About fifty percent of all Americans claim that they suffer from excessive shyness. What people may not realize is that shyness is less about timidity and more about self-consciousness. Shy people want to be social but feel as if there are mirrors surrounding them. Often they force themselves to go to social functions, but find it difficult to interact with others because they are so pre-occupied with themselves and worry what others think of them.

So what's the best way to overcome shyness? Simple, keep the spotlight on the people you're with! If you are at a social gathering, ask others about themselves. People love to talk about themselves and you may find much in common with the person you're communicating with. Also, plan to arrive early at social functions, not late, as arriving early will prevent the need to force yourself into already-formed groups. The trick to dealing with shyness is to learn to distract yourself from your own self-consciousness. You'll also get more practiced at socializing.

In addition, adversity can be a valuable teacher, allowing us to emerge stronger than before. Many painfully shy people have reported that they felt so much better after making the effort to overcome their shyness using the above techniques. Consider how a butterfly is trapped in its own cocoon. It must literally



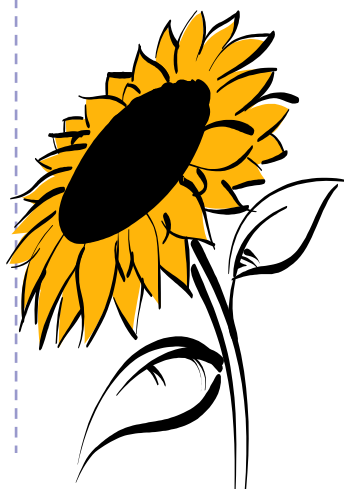
force its way out into the world by beating its wings against the inside of the cocoon. If someone were to "help" the butterfly by cutting a hole in the cocoon, the butterfly would not have gained the necessary strength and could die. Consider the same for your shyness. You'll emerge a stronger person, and because you know what it's like to feel shy, you'll also be able to help those who suffer from the same feelings of self-consciousness.

The following was published in an old newspaper. Author unknown:

"Love makes you feel special. It changes everyone for the better. It is the one commodity that multiplies when you give it away. The more you spread it around, the more you are able to hang on to it because it keeps coming back to you. Where love is concerned, it pays to be an absolute spendthrift. It cannot be bought or sold, so give it away! Throw it away! Splash all over it! Empty your pockets! Shake the basket! Turn it upside down! Shower it on everyone! Even those who don't deserve it. You may startle them into behaving in a way you never dreamed possible. Not only is it the sweet mystery of life, it is the most powerful motivator known to human-kind."

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Blueberry Streusel Coffee Cake

2 cups flour
3/4 cup sugar
2 teaspoons baking powder
1 egg
1/2 cup milk
1/2 cup butter, softened
1 cup fresh or frozen blueberries
1 cup chopped pecans

Streusel topping:

1/2 cup sugar
1/3 cup flour
1/4 cup cold butter



In a large bowl, combine flour, sugar, and baking powder. Whisk the egg, milk and butter; stir in dry ingredients. Fold in blueberries and pecans. Spread in greased 9 inch square baking pan.

For topping, combine flour and sugar in bowl, cut in butter until crumbly. Sprinkle over batter. Bake at 350 degrees for 35 minutes or until a toothpick inserted near center comes out clean. Cool on a wire rack. Serves 9.

Rhubarb cake

1/2 cup softened butter
1 1/2 cups sugar
1 egg
1 cup sour milk
2 cups flour, un-sifted
(reserve 2 tablespoons
to mix with rhubarb)
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon vanilla extract
2 cups diced rhubarb, fresh or frozen



Cream together butter, sugar, and egg; add sour milk, alternatively with combined flour, soda and cinnamon. Mix until smooth. Add vanilla. Toss rhubarb with reserved flour, add to mixture; spread in greased and floured 13 inch by 9 inch by 2 inch cake pan. Bake at 350 for 35 minutes. Serve plain or with whipped cream. Serves 10 to 12.