

Sisters for Yah

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Are your sins separating you from Yahweh?

I recently read a sobering passage in Scripture found in Isaiah 59:1-2, which reads, "Behold, Yahweh's hand is not shortened, that it cannot save, or His ear dull, that it cannot hear; but your iniquities have made a separation between you and your Elohim, and your sins have hid His face from you." (RSV)



How many of us have really taken that Scripture to heart? I shamefully admit that I have usually just glossed over it and moved on to more "cheerful" Scriptures! None of us enjoy hearing bad news, of course. But perhaps this particular passage

is actually good news. I say this because it boldly tells us what the problem is and how to remedy it. Most of us want Yahweh in our lives. Yet we sometimes feel disconnected. Could it be that simple repentance can restore our relationships with Yahweh? It appears so, but I acknowledge that it is also easier said than done.

Sin can be very health-destroying. For instance, there is even scientific evidence that holding grudges can cause high blood pressure and digestive issues such as ulcers. Are you willing to really examine every area of your life, and get rid of anything that is not of Yahweh? It can certainly be a painful and time consuming process.

I know an individual who desired to completely cleanse his life from all iniquity. So he grabbed a pen and paper and prayed that Yahweh would show him every area of his life that he needed to change and repent of. Needless to say, his list grew longer and longer to the point he became so broken and discouraged. He continued writing, however, and finally came to what he believed was the end of what Yahweh revealed to him. As he repented of each area, he began to feel like a weight was lifting off of him! His life literally changed from then on. He still struggles with sin, but immediately repents when it is known to him. What a wonderful testimony. I think I will grab a pen and paper and get started....

Simple ways to improve your marriage

1. The most important thing you can do is pray for your spouse.
2. Try using terms of endearment. Calling your partner by an affectionate name will elicit a positive response, no matter what you're about to talk about.
3. Support your spouse during tough times. Never blame or accuse.
4. Everyone needs private time. Don't get angry if your spouse wants some time alone.
5. Try teaming up on household duties. One can load the dishwasher, while the other can take out the trash. This makes for quick work, and then you can spend more time together doing something fun.
6. Be playful. Do fun things together. Couples can't help but become closer when they engage in fun activities.
7. Take care of your spouse. If you know he or she isn't feeling well, offer to do something nice, such as bring them a soothing cup of tea or a bowl of hot soup. Little gestures go a long way towards bringing couples closer together.
8. Go out for dessert. Surprise him or her by suggesting you go out for ice cream or pie. It doesn't cost much, but you'll feel like you had a date night.
9. Watch a favorite movie together. You might find it fun and interesting to watch an old black and white movie! Afterward, you can have a lively discussion about how times have changed.
10. If you have a fireplace, snuggle together by the fire. Many couples find this extremely romantic. Add some candles and soft music, and just enjoy being together.
11. Try to get along with your in-laws. This is difficult sometimes, but nothing can wreck a marriage quicker than conflict. Make an effort to be nice, even if you get nothing in return. The stress caused by bitterness will do nothing to improve your marriage.
12. Always be faithful, in thoughts and actions. You made a covenant before Yahweh when you married your spouse. Never take your vow lightly!

Galatians 2:20 *I have been impaled with Messiah. It is no longer I who live, but Messiah Who lives in me. And the life I now live in the flesh I live by faith in the Son of Yahweh Who loved me and gave Himself for me.*

I John 3:1 *See what kind of love the Father*

has given to us, that we should be called children of Yahweh; and so we are. The reason the world does not know us is that it did not know Him.



Happy New Year? **NOT YET!**



By now, most of us longtime Believers are fairly tired of getting wished, “Happy New Year!” If you are brand new to the faith, you may be wondering why most of us are not cheerfully returning your greeting. Please carefully consider the following: We believe that Yahweh’s real New Year begins in the spring. The Bible does not support a January new year. I remember years ago a man from Africa was asked, “How do you know when a new year begins?” He wisely replied, “We look around us! When we see signs of new growth and green leaves on the trees, it is time for the new year!” We agree with his statement.

The idea of a new year beginning in the dead of winter began in pagan cultures because of sun worship. Life was hard for the ancients, and winter was particularly frightening. The people feared the darkening days, and finding food was difficult. Many people died of disease and starvation during the colder parts of the year. Winter festivals were created to try to encourage the “sun” to come back. So-called new year’s celebrations often became nothing more than an opportunity to engage in sin and revelry.

It is truly life-altering once we learn of Yahweh’s true ways. Here in the Midwest, due to frigid temperatures, we always look forward to spring so we may celebrate Yahweh’s real new year! May we all leave behind the pagan ways of the world and rejoice in the truth.

Creative ideas you may have never heard of!

1. Prevent drafts from under a door! Slice a pool noodle in half and slide it under a door.
2. Spiff up leather without purchasing expensive leather cleaner. Just use an alcohol free baby wipe! But test first in an inconspicuous area.
3. Use a sticky note to clean between computer keys. Yes, your keyboard can get pretty gross. Just fold a sticky note in half and run it between the keys. The adhesive strip will pick up any dust with ease.
4. Another idea is to use an old, but clean makeup brush. The thin bristles can dislodge dirt.
5. Get salt stains off wood floors by mopping with a mixture of 1/4 cup white vinegar, 2 T. dish soap, and one gallon of water.
6. Ever burned your fingers when lighting a candle? Try this: light the end of an uncooked spaghetti noodle. The pasta ignites easily and burns slowly enough to light multiple candles.
7. Speaking of candles, you can double the burn time of candles by storing them in the freezer. It solidifies the wax so that it melts more slowly.



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Luscious Snowflake White Chocolate Drink

2 cups heavy whipping cream
6 cups milk
1 t. vanilla extract
12 ounce pkg. white chocolate chips
Whipped cream or kosher marshmallows,
to top
Crushed peppermint candy, to top
Cinnamon stick (optional)

Place the first 4 ingredients in your slow cooker and cook on low for about 2 1/2 hours. Makes about 9 servings. You can pour it in a jug and store it in the fridge, then simply warm up in individual mugs in the microwave.



Unique Potato Salad

Do you love potato salad, but would like to try a different spin on it? Using sweet potatoes will add an unexpected pop of color and extra nutrition to a classic potato salad!

4 medium russet potatoes, peeled and cubed
2 medium sweet potatoes, peeled and cubed
8 hard boiled eggs, chopped
4 stalks celery, finely diced
1 small onion, finely diced
1 1/2 cups mayonnaise
2 T. regular yellow mustard
2 t. salt,
Black pepper, to taste

Gently simmer the cubed potatoes until tender when poked with a fork. Do not over boil. You want the potatoes to retain their shape. Drain in a colander and allow to cool. Once cool, put the potatoes in a large serving bowl. Gently mix in the rest of the ingredients. Place in fridge for several hours to allow the flavors to blend. Makes about 12 servings. Tastes wonderful as a side dish when serving fried chicken.

