

Sisters for Yah

March 2007



Volume 1, Issue 3

Get Ready for the Biblical New Year!

Sisters, the Spring Holy Days are almost upon us! Time to start planning! In this issue, you'll find unleavened recipes to help get you started in meal planning for the seven days of the feast. Now is also a good time to start using up products containing leavening so that you won't have to throw away too many items! You'll need to use up yeast, baking soda, baking powder, potassium bicarbonate, self-rising flour, and yeast-leavening (if they contain leavening), and carefully! I cannot stress this enough! Many new believers have asked: Are eggs, pasta, and rice okay to eat during the days of Unleavened Bread? Yes, they are fine to eat, as these items do not contain leavening agents. Rice and pasta do expand when boiled in water but it's only because they absorb water, not because they have leavening additives. Feel free to call us at the assembly if you need more information.



when the feast arrives, throw away too many items containing leavening agents (sodium bicarbonate, potassium bicarbonate, leavening biscuit mixes (if they contain leavening), and yeast-leavening). Read labels carefully! Many asked: Are eggs, pasta, and rice okay to eat during the days of Unleavened Bread? Yes, they are fine to eat, as these items do not contain leavening agents. Rice and pasta do expand when boiled in water but it's only because they absorb water, not because they have leavening additives. Feel free to call us at the assembly if you need more information.

Before Passover, it is a good time to examine ourselves as stated in I Corinthians 11:27-28 so that we do not partake of the Passover unworthily. The following personal questions can help you get started:

—Am I becoming a better servant of Yahweh?

—Am I becoming a better wife and mother to my husband and children as expected by Yahweh?

—Am I living in unrepentant sin? Am I diligently overcoming sinful habits?

(Habits can include, but are not limited to, smoking, eating unclean food, not tithing when you know you should, and sexual sins.)

—Am I praying, fasting, and studying scripture regularly?

—Am I holding any grudges against anyone?

—What kind of entertainment am I choosing?

Let us keep Passover in a worthy manner by showing Yahweh we are willing to live righteous lives!

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Recipes for Feast of Unleavened Bread!

Dutch Bobby

Melt 1/4 cup butter in a shallow glass pan in a 400 degree oven. Beat 3 eggs by hand and add 3/4 cup flour and 3/4 cup milk. Mix and pour into the glass pan. Bake 20 minutes. Serve with syrup or warm canned fruit.

(Jan Meyer)

Brownies

1/2 cup margarine
2 cups white sugar
4 well beaten eggs
4 packets of choco-bake
1 cup flour
1 tsp. vanilla



Mix margarine and sugar together well. Add the 4 eggs and beat well. Add choco-bake and mix. Lastly add flour and vanilla, mixing well. Pour into greased 9" by 13" pan and bake for 20 minutes at 350 degrees. Frost with your favorite chocolate frosting when cool.



(Jan Meyer)



Cottage Cheese Pancakes

3 medium eggs
1/4 tsp. salt
3/4 cup cottage cheese
1/4 cup whole wheat flour



Separate egg whites from yolks, beat whites till stiff, but not dry. Beat yolks until lemon-colored; Stir in salt and cottage cheese, then flour. Fold in beaten whites last. Drop batter onto a medium hot, lightly greased griddle. Cook on both sides til golden.

(Mil Mansager)

Our Favorite Unleavened Bread

- 4 cups flour
- 1 tsp. salt
- 2/3 cup cooking oil
- 1 1/3 cup milk



Sift flour and salt into bowl. Mix oil and milk thoroughly, then pour into the flour and salt; stir into a firm dough. Roll onto wax paper, making it thin as pie crust. Cut into strips about 1 1/2 inches wide. Bake on greased cookie sheet—400 degrees until slightly brown (takes about 13 minutes). You can sprinkle with cinnamon and sugar if you like. Roll thin for crisp bread.

(Mil Mansager)

Viva La Chicken



- 1 lb. cheddar cheese, grated
- 1 dozen corn tortillas, cut into fourths
- 1 baked chicken (remove meat from bone and shred)
- 1 can green chili salsa (7 oz.)
- 1 cup milk
- 1 small chopped onion
- 2 cans cream of chicken soup

Line greased 13 x 9 x 2 inch pan with half of tortillas. Mix all ingredients except cheese in bowl. Put half the mixture over tortillas and put half the cheese over mixture. Repeat all 3 layers. Bake at 350 degrees for 45 minutes or until bubbly. Let cool for 10 minutes then serve.

(Mil Mansager)

Spinach Tomato Pasta

- 1 can Italian diced tomatoes, undrained
- 1 package creamed spinach, 9 oz., thawed
- 12 oz box penne pasta
- Salt and pepper, to taste
- Parmesan or Romano cheese

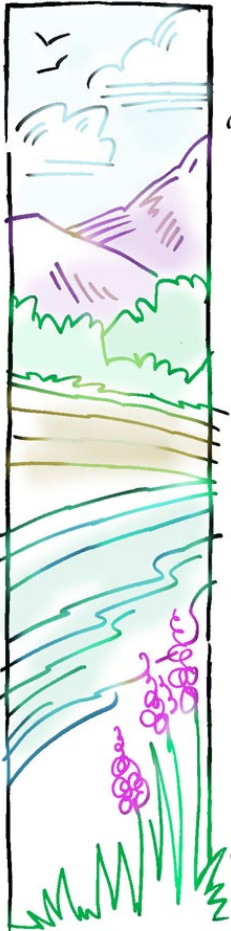


Cook pasta according to package directions. Drain well. Add the rest of ingredients except cheese. Mix well and heat through. Serve while hot and top with the cheese if you like.

(Carrie Brett)

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*We know
that all
things work
together
for good for
those who
love Yah...*

Romans 8:28



The Plan of the Master Weaver

Our lives are but fine weavings that Yahweh and we prepare
Each life becomes a fabric planned and fashioned in His care
We may not always see just how the weavings intertwine
But we must trust the Master's hand and follow His design
For He can view the pattern upon the upper side
While we must look from underneath and trust in Him to guide
Sometimes a strand of sorrow is added to His Plan
And though it's difficult for us, we still must understand
That it's He who fills the shuttle; it's He who knows what's best
So we must weave in patience and leave Him the rest
Not till the loom is silent and the shuttles cease to fly,
Shall Yahweh unroll the canvas and explain the reason why
The dark threads are as needed in the Weaver's skillful hand
As the threads of gold and silver in the pattern He has planned
(Author Unknown)

Everything I need to know, I learned from Noah's Ark

1. Don't miss the boat
2. Remember we are all in the same boat.
3. Stay fit. When you're 60 years old, someone may ask you to do something really big.
4. Don't listen to critics; just get on with the job.
5. Build your future on high ground.
6. For safety's sake, travel in pairs.
7. Plan ahead. It wasn't raining when Noah built the Ark.
8. Speed isn't always an advantage. The snails were on board with the cheetahs.
9. When you are stressed, float awhile.
10. Remember, the Ark was built by amateurs, the Titanic by professionals.
11. No matter what the storm, when you are with [Yahweh], there is always a rainbow waiting.
12. Be sure to share what [Yahweh] shows you with your loved ones.

(Submitted by Ann McFarling)