

Thanksgiving Turkey Cooking Tips

Marinating: For extra flavor, peel back skin and then rub on seasonings and butter. Put skin back into place, and apply additional seasonings to outside layer.

Carving: Allow turkey to rest for at least 20min before carving, this keep juices from running out and turkey getting dry.

Cooking: First, make sure turkey is properly thawed out. The use of a meat thermometer is best to assure proper internal temperature. Cooking the turkey in a cooking bag locks in the juices and provides tenderness.

Remaining: Turkey leftovers can be used for sandwiches, soups and casseroles.



Bible Related Ministries...

If you are not currently a MONTHLY BRM supporter please pray about becoming one of our "once a month" BRMers. 80% of our support comes from individuals like you who have committed to become a part of our ministry to hurting churches. Come aboard and help us keep Gospel-preaching church doors open!

All gifts are tax deductible and BRM is registered as a not-for-profit corporation.



Bible Related Ministries

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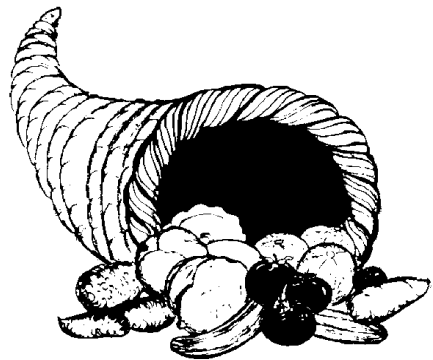
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*Bible
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Ministries
Newsletter*

*Rev. David J. Bauer
Director*

*"Enter into his gates with thanksgiving, and into his courts with praise: be thankful unto him, and bless his name. For the LORD is good; his mercy is everlasting; and his truth endureth to all generations."
-Psalm 100:4-5*



November 2011
POST OFFICE BOX 272
HINSDALE, IL 60522

**Rev. Bauer's
Upcoming
Itinerary:**



NOVEMBER

Sunday, Nov. 6 at 9:30 & 10:30 a.m.

Tiskilwa Bible Church, Tiskilwa, IL

Sunday, Nov. 13 at 10:00 a.m.

Homer Church, Homer Township, IL

And at 6:30 p.m. in Liberty Bible Church, Eureka, IL

Thursday, Nov. 17, 12:00 noon

Pacific Garden Mission, Chicago

Sunday, Nov. 20 at 10:30 a.m.

Waterman Bible Church, Waterman, IL

DECEMBER

Saturday, Dec. 3 at 8:00 a.m.

Parker Road Bible Church, Mokena, IL

Men's B-fast

Sunday, Dec. 4 at 10:45 a.m.

Zion Bible Church, Zion, IL

Sunday, Dec. 11 at 10:45 a.m.

Zion Bible Church, Zion, IL

Thursday, Dec. 15 at 12:00 noon

Pacific Garden Mission, Chicago

Lighten Up...

A doctor examining a woman who had been rushed to the Emergency Room, took the husband aside, and said, "I don't like the looks of your wife at all."

"Me neither doc," said the husband. "But she's a great cook and really good with the kids."

A little boy went up to his father and asked: "Dad, where did my intelligence come from?"

The father replied. "Well, son, you must have got it from your mother, cause I still have mine."

BRM Field Report #Eleven

A month of busy-ness: Dolores and David traveled to a lot of far and near places in a busy preaching schedule. Oshkosh, WI; Mendota, IL; Chicago's East Side; Mokena, IL are each north, south, east and west from our office. We thank God for safety traveling, for an effective preaching ministry, and the opportunity to just catch up with old friends.

Interesting calls to our office keep coming:

A Baptist church on the UP of Michigan looking for a pastor after the previous one brought in an opposing doctrine, and was sent packing. Praise God a church takes a doctrinal stand these days!

A Baptist church in eastern Georgia had a pastor who divided the church over his anti church home schooling beliefs. They are looking for a good man.

A board member, after causing a pastor much grief refuses counsel and reconciliation, but instead decided to leave the church. He typically had problems in other churches where he attended, and has once again chosen to ignore Godly counsel.

A pastor recently exited from a prominent Bible church, but not until he pretty much disintegrated the Elder board of the church.

Praise for answered prayer: Sutter Salem Bible Church welcomed in a new pastor with an installation service on October 16. Congratulations Rev. Brian and Kim Kelly family, and we pray that your ministry will be a long and fruitful one! -Psalm 100:4

Blessings in His Name,

Rev. David J. Bauer, Director of BRM



“Thank You Lord”

Rev. David J. Bauer



Rev. David J. Bauer
BRM Director

Rudyard Kipling at one time was so popular that his writings were getting ten shillings per word. A few college students, however didn't appreciate Kipling's writings; they facetiously sent him a letter enclosing ten shillings. It read, "Please, send us your best word." They got back a letter from Kipling with but one word, "Thanks."

A word of “Thanks,” or a kind grateful, “Thank you” is an appropriate response for those who are truly grateful for the kindness of a loving benefactor. And there is no one more loving and kind than the one who *“spared not His own Son... (and) will with Him freely give us all things!”* –Romans 8:32. Yet we are so slow to recognize the many things God has done for us. What if God returned us the favor?

What if God couldn't take the time to bless us today because we couldn't take the time to thank Him yesterday?

What if God decided to stop leading us tomorrow because we did not follow Him today?

What if we never saw another flower bloom because we grumbled when God sent the rain?

What if God didn't walk with us today because we failed to recognize it as His day?

What if God took away the Bible tomorrow because we would not read it today?

What if God took away His message because we failed to listen to His messenger?

What if the door of the church was closed because we did not open the door of our heart?

What if God stopped loving and caring for us because we failed to love and care for others?

What if God would not hear us today because we would not listen to Him yesterday?

What if God answered our prayers the way we answer His call for service?

What if God met our needs the way we give Him our lives?

“O Lord, help us to be thankful that you have ‘not dealt with us after our sins; nor rewarded us according to our iniquities’” (Psa. 103:10). We can all be glad that our God to whom vengeance truly belongs (Romans 12:19), is much more gracious, kind, merciful and patient than we ever are. These are indeed sobering thoughts when we consider how we grumble and complain, concentrating on our personal shortcomings. However, even these failures and limitations of ours are blessings from our God that we should be thankful for.

Be thankful that you don't already have everything you desire. If you did, what would there be to look forward to?

Be thankful when you don't know something, for it gives you the opportunity to learn.

Be thankful for the difficult times. During those times you grow. Be thankful for your limitations, because they give you opportunities for improvement.

Be thankful for each new challenge, because it will build your strength and character.

Be thankful for your mistakes. They will teach you valuable lessons.

Be thankful when you're tired and weary, because it means you've made a difference.

“In everything give thanks, for this is the will of God in Christ Jesus concerning you” –1 Thess. 5:17

Quotes from Rev. Charles Svoboda



“God’s Sustaining Grace”

“The sustaining grace of God is that which God gives you to put up with others who can’t put up with you.”

Note God’s Word: 2 Corinthians 12:9
“And he said unto me, My grace is sufficient for thee: for my strength is made perfect in weakness. Most gladly therefore will I rather glory in my infirmities, that the power of Christ may rest upon me.”



Butternut Squash Casserole

- 3 butternut squash, peeled, seeded and cubed
- 1 onion, chopped
- 3 large eggs
- 1/2 cup coconut milk
- 1 1/2 teaspoons curry powder
- 1 teaspoon salt
- 1/4 teaspoon cracked black pepper
- 1/2 cup raisins
- 1/2 cup sweetened flaked coconut

Directions:

Preheat oven to 350 degrees. In a large Dutch oven, combine squash and onion; add water to cover. Boil for 10min or until squash is tender. Spoon the squash mixture into a large bowl. In a small bowl, whisk eggs, milk, curry powder, salt, and pepper. Add to squash mixture. Beat at medium speed until smooth. Spoon into prepared baking dish; sprinkle evenly with raisins and coconut. Bake for 40 minutes. -Paula Deen