

IMPORTANT TIMES

Service Times

- Sabbath School
Sabbath 9:20 AM
- Worship Service
Sabbath
10:50 AM
- Bible Study
Wednesday
7:00 PM

Sunset Times

- May 6: 8:15 PM
- May 7: 8:16 PM
- May 13: 8:21 PM
- May 14: 8:22 PM
- May 20: 8:28 PM
- May 21: 8:29 PM
- May 27: 8:34 PM
- May 28: 8:34 PM



Oak Grove News

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Babysitting Class by Flo Reed

The first Babysitting Instruction Class was held on April 20 and 27, 2011. There were twelve young ladies originally registered for the class on the first night but we had two additional participants giving us a total of fourteen young ladies ages 11 to 14. The instructor was Melody Rockefeller from Shawnee Mission Medical Center. They were taught the responsibilities involved in caring for infants and small children, awareness in safety and emergency action principles, to become more effective in basic child care

methods, the various stages of child development, and to learn the importance of acquiring from the parents necessary information about the child and



following directions closely. These young ladies have now been given the confidence and

assistance to make them better babysitters. They received a certificate from Shawnee Mission Medical Center for the completion of the class.

We are encouraged because we have already been contacted by other young ladies who are interested in taking these classes, we hope with your prayers and financial assistance we could make these classes available again to the community with in the next few months. May God richly bless all who financially assisted and your prayers.

Dorcas Society by Colgene Gilbert

The Dorcas Society met for our monthly meeting on Sunday April 17th, 2011, at 1pm with eight women in attendance. After opening our meeting with prayers, the minutes were read and the treasurer's report given.

Our tie quilt project was inspected and ideas given on materials and appliqué. The ladies were instructed to choose an individual project to work on at home.

A dandelion brunch was served, which included dandelion salad and dandelion flower pancakes, along with Joyce Epple's most delicious hot chocolate and was enjoyed by all.

Stop Smoking Class by Flo Reed

We have started our first Stop Smoking Classes on April 25, 2011. There are three enrolled in the class. These classes will last for nine sessions giving the participants time and assistance in stopping this deadly habit. The Goals of the class is to

successfully stop smoking, to understand and master smoking urges, relapse behaviors and develop effective coping strategies and support systems, learn appropriate stress management techniques, to make healthy eating choices, and to

begin a reasonable and regular exercise routine. With your prayers and continued financial assistance these people and hopefully others to follow will become free of the effects of nicotine toxicity.

Lamb's Quarters by Colgene Gilbert

Lamb's Quarters (*Chenopodium Album*) is a worthy substitute for lettuce in a tossed salad. Like most greens Lamb's Quarters shrinks in cooking so gather about three times the amount needed. Cook for about an hour in a small amount of water, season with salt, pepper, butter, vinegar or lemon juice, or chopped onion and garlic.

In the fall the seeds can be gathered by cutting off the seed spikes, pouring back and forth to winnow away the chaff, and getting the seeds for cereal, or to add to breads or muffins.

Lamb's Quarters Quiche

1 pie crust
2 Tbsps. butter/margarine
4 Cups lamb's Quarters, rinsed and chopped
1/4 Cup Onion, chopped
1/2 tsp. salt to tast
3 eggs
1 3/4 cups milk
2 cups grated swiss cheese

1. partially bake the pie crust in a 450°F oven for about 5 minutes, until it is slightly browned. Remove from oven and reduce heat to 350°F
2. Melt the butter in a saucepan, add the Lamb's Quarter and Onion. Cook until the leaves are limp and the Onion

tender.

3. Mix in the flour and the salt.
4. In a large bowl beat together eggs and milk, add the cooked Onions and Lamb's Quarters.
5. Sprinkle the grated cheese on the bottom of the pie crust, then pour in the egg-vegetable mixture.
6. Bake in the pre-heated oven for 40-45 minutes.

The filling should be firm and custard-like.

Cool 10 minutes before serving.

Sunnydale Academy by Flo Reed

The Sunnydale Academy was a great help to us and our community! They passed out 4,559 bible study cards in Grain Valley and Oak Grove. They were a joy to have in our midst for a few days.

I wish to say a great big THANK YOU to those who opened their homes for a night and housed them: Gary & Connie Maasen, Colleen Vest, Colgene Gilbert, Brian & Bailey Mills, Mark and Teresa Cromwell, Tonja &

Louie Milam, Kay Milam.

A BIG THANKS goes out to those who volunteered their time and automobiles to transport them around the area: Ken McFee, George Godfrey, Jim Steffens, Colleen Vest, Gary Maasen, Bob Hon. Forgive me if I have excluded anyone from these lists you are greatly appreciated too.

THANKS to EVERYONE who assisted in the kitchen and Will

& Margie Ring for the singspiration. It was a wonderful time and everyone enjoyed it greatly.

I had been informed that some of the young people wanted to stay a couple of more days to enjoy our food and the hospitality they found here. Some of them even wanted to stay with their host families longer. Praise God for giving this church such a loving and kind heart!