DAISIES & ROSES

(Taken from the book: bouquets of hope)
By Karen Holford

The grass withers and the flower fall, but the word of our God stands forever. Isaiah: 40:8

It was a very special and romantic occasion. Other wives might have received bunches of red roses. My husband, Bernie, however, brought me a bunch of mixed flowers, including some simple yellow-and-white daisies.

At the time we had very little money as we struggled to pay three sets of school fees, house payments, and the mechanic who tried to keep our cars on the road.

Even at our most economically challenged times, Bernie found the occasional bunch of flowers for me in an old-fashioned flower stall at our local English market. Quiet often he will surprise me with a simple bouquet to show his appreciation, and it always thrills my heart.

But on this occasion, even though the flowers were pretty, something in me still felt a little saddened to have daisies and not roses. I wondered how long we would go on struggling to pay school fees and buying clothes in hand-me down charity shops. Bernie found a vase (and even that was broken, so we have to be sure not to fill it above the crack line), and I arranged the flowers. They were certainly very pretty, several different kinds of blossoms with a heart decoration in the middle of
the bouquet. Still, no matter how I arranged them, they would never be red roses.

I thought about the red roses Bernie had sometimes brought me. They might look beautiful for a day or two, but their heads often dropped. No matter what I did to rescue them, and usually the rosebuds never opened up into the flowers. After a few days I would hung them up-side down to dry, saving the petals for weddings, potpourri, or craft projects. But this simple bunch of daisies lasted for five weeks. I kept the vase filled with water, pinched off the occasional dead flower, and still they look almost like new. By the time I finally threw out the flowers, I was more than glad to have been given daisies instead of roses.

How often God gives us something that may seem less than ideal or is not what we had in mind, and yet, as time goes by, we grow to appreciate His loving wisdom more and more. The day will come when we can truly say that even though we hope for roses, God’s daisies were even better!

HAPPY NEW YEAR!

Dearest Ladies,

As we started a New Year, we would like to thank you for the support you gave us in 2014. We feel really privilege to have your support knowing that you have faithfully enjoyed reading the GIGI Gazette Newsletter every month of 2014.

We have so much to share with you this year! There will be many activities, gifts and surprises.
May the Lord bless you and your family as you embark in this journey with us, without your company and support we wouldn’t be able to do anything. Hope you’ll have a wonderful 2015.

*5 Sisters Ministry Team*

**PS:** This December we will be publishing “FOREVER WOMAN MAGAZINE”
We are very excited.

LIMITED COPIES ARE AVAILABLE

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**MEET THE TEAM**

Meet Zorayda, she’s in charge of the Finances, she loves doing all the Paper work & numbers! She also enjoys taking little weekend getaways with her husband or reading a good book. Listening to music is a major part of her life.

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**IN THE KITCHEN**
The Ultimate Twice Baked Potatoes

BY CHRISTY

Ingredients

- 4 large baking potatoes
- 8 slices smoke slices (sanitarium)
- 1 cup sour cream
- 1/4 to 1/2 cup milk
- 4 tablespoons butter
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup shredded Cheddar cheese, divided
- 8 green onions, sliced, divided

Instructions

1. Preheat oven to 350 degrees.
2. Bake potatoes in preheated oven for 1 hour. You can just microwave the potatoes instead because it is way faster and they taste just as good. About three minutes per potato, just check for tenderness. So if you are cooking 4
potatoes in the microwave you will need to cook them for at least 12 minutes. Make sure to poke holes in the potatoes with a fork before microwaving so that they don’t explode.


4. When potatoes are done allow them to cool for 10 minutes. Slice potatoes in half lengthwise and scoop the flesh into a large bowl leaving about 1/4 inch of flesh so the potato maintains its shape; save skins. To the potato flesh add sour cream, butter, salt, pepper, 1/2 cup cheese, 1/2 the green onions, and milk (start adding 1/2 cup of milk but you may not need to add it all depending on the consistency you want. You don’t want them too runny). Mix with a hand mixer until well blended and creamy. Spoon the mixture into the potato skins. Top each with remaining cheese, green onions and smoke slices.

5. Bake for another 15 minutes at 350 degrees.

Yummmmm - enjoy!

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**GIGI RALLY 2015**

Dear girls, Ladies, and friends,

We are very excited to announce that our GIGI RALLY for 2015 is well under way.
Come and join us for a wonderful day of uplifting music, great dramas and wonderful speakers.

Write this event in your diaries.
Saturday: 29th August 2015
Time: 10:00am-12:30pm
Title: MY VALENTINE
PLACE: Meadowlands Community church of the Nazarene
68 Meadowlands Road, Carina
For girls 13+, mums, aunts, and friend- ALL WELCOME
ENTRY FREE

Please don’t forget to bring your offering to continue the support of GIGI magazine.

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BUY 2 SUBSCRIPTIONS & GET A FREE COOK BOOK VALUE AT $ 30.00 (193 pages).

HURRY IS ONLY AVAILABLE FOR THE
MONTH OF FEBRUARY.

ALSO, GREAT SPECIALS OF GIGI WINTER AND GIGI SPRING
ONLY $7.50 each.

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Produced by 5 Sisters Ministry
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