Dear Center For,

Happy Thanksgiving!

On behalf of the entire Weimar family, we would like to wish you and your family a happy Thanksgiving and share a few words of wisdom with you that we have found to be quite a blessing during this season of reflection, gratitude and thanksgiving. By the way, you may also enjoy reading Psalms 100!

"The year that is drawing towards its close, has been filled with the blessings of fruitful fields and healthful skies. To these bounties, which are so constantly enjoyed that we are prone to forget the source from which they come, others have been added, which are of so extraordinary a nature, that they cannot fail to penetrate and soften even the heart which is habitually insensible to the ever watchful providence of Almighty God... No human counsel hath devised nor hath any mortal hand worked out these great things. They are the gracious gifts of the Most High God, who, while dealing with us in anger for our sins, hath nevertheless remembered mercy." - Abraham Lincoln

"Gratitude deepens as we give it expression, and the joy it brings is life to soul and body." - Christian Service 80.2

"Gratitude, rejoicing, benevolence, trust in God's love and care—these are health's greatest safeguard." - MH 281.3

"We are all heirs to a society of freedom and plenty that most of us did absolutely nothing to earn. It just fell into our laps. We can be proud of our accomplishments yet simultaneously realize that they would have been impossible without help from others and from the Creator God. This realization is the soil that permits gratitude to germinate." - Ben Stein

Gratitude & Health

The Best Things in Life Are Free
When we count our many blessings; It isn’t hard to see that life’s most valued treasures are the treasures that are free.

For it isn’t what we own or buy that signifies our wealth.

It’s the special gifts that have no price: our family, friends and health.

Cornbread Stuffing

Using canned or packaged vegetable broth for stuffing imparts a special flavor. If it is not available, chicken-style vegetable broth seasoning will work well, too. One-half inch bread cubes allow the flavors to blend nicely.

1. In a large bowl, mix the bread cubes, nuts, salt, sage and thyme.
2. Steam the chopped vegetables in vegetable stock for 10 minutes.
3. Add the steamed vegetables and stock to the bread, mixing until all the bread is moistened.
4. Place in a shallow 2 qt. casserole and bake covered for 30 minutes at 350° F. Remove lid and continue baking 15 minutes more until top is slightly browned.

Serves 12

NOTE: May use 2 cups water and 2 heaping teaspoons chicken-style seasoning. Add more water if needed to moisten to your personal preference.

Quote of the Week

"I think we have something to be thankful for. We ought to be glad and rejoice in God, for He has given us many mercies... We want this Thanksgiving to be all that it implies. Do not let it be perverted, mingled with dross; but let it be what its name implies—giving thanks. Let our voices ascend in praise. Would it not be well for us to observe holidays unto God, when we could revive in our minds the memory of His dealing with us? Would it not be well to consider His past blessings, to remember the impressive warnings that have come home to our souls so that we shall not forget God? The world has many holidays, and men become engrossed with games, with gambling, smoking, and drunkenness... Shall not the people of God more frequently have holy convocations in which to thank God for His rich blessings?"

- Adventist Home 476.1

We love hearing from you! content@weimar.org
Happy Thanksgiving. We hope you have a wonderful time with family!

From your friends at the Weimar Media Department
Dean, Richard, Pablo, Cavell, Jesse, Brandon, Kyle, and Jaron.

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Weimar Center of Health and Education
PO Box 486
Weimar, CA 95736

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Ingredients
- 4 c. cornbread, cubed
- 4 c. whole wheat bread, cubed
- 1/2 c. coarsely chopped cashews, walnuts, pecans or chestnuts
- 1 tsp salt
- 2 tsp sage
- 1 tsp thyme
- 2 c. vegetable stock
- 1/2 c. chopped parsley
- 1 c. chopped celery
- 1/2 c. chopped green pepper
- 1 c. chopped onions
- 1 bunch green onions, chopped

Tags: Entrées Oil Free Soy Free American