Dear Center For,

Happy Holidays!

No Vespers

There won’t be any vespers this Friday night. Everyone is gone except for a few college students and the staff. AFCOE graduated several weeks ago, and the HEALTH and College graduation was this past weekend. The vespers graduation for HEALTH went well and these medical missionaries are off to work around the world. As Weimar sits quietly awaiting a new semester, the Christmas season is felt near. The trees have lost their leaves, the wind is chilled and crisp and you can see your breath. Many neighbors are beginning to put up Christmas lights and Christ’s presence seems closer yet amidst the peace and quiet of the winter. We hope you will take some time to enjoy the moments with family and to reflect on what God has done for us. We have included for you a Christmas story; we hope you enjoy it and have a wonderful week.
Herman and I locked our general store and dragged ourselves home. It was 11:00 p.m., Christmas Eve of 1949. We were dog tired. We had sold almost all of our toys; and all of the layaways, except one package, had been picked up. Usually we kept the store open until everything had been claimed. We wouldn't have been happy on Christmas knowing that some child's gift was still on the layaway shelf. But the person who had put a dollar down on the package never returned.

Early Christmas morning we and our twelve-year-old son, Tom, opened gifts. But I'll tell you, there was something humdrum about this Christmas. Tom was growing up; I missed his childish exuberance of past years. As soon as breakfast was over Tom left to visit his friend next door. Herman mumbled, "I'm going back to sleep. There's nothing left to stay up for." So there I was alone, feeling let down.

And then it began. A strange, persistent urge. It seemed to be telling me to go to the store. I looked at the sleet and icy sidewalk outside. That's crazy, I said to myself. I tried dismissing the urge, but it wouldn't leave me alone. In fact, it was getting stronger. Finally, I couldn't stand it any longer, and I got dressed. Outside, the wind cut right through me and the sleet stung my cheeks. I groped my way to the store, slipping and sliding.

In front stood two boys, one about nine, and the other six. What in the world? "See, I told you she would come!" the older boy said jubilantly. The younger one's face was wet with tears, but when he saw me, his sobbing stopped. "What are you two doing out here?" I scolded, hurrying them into the store. "You should be at home on a day like this!" They were poorly dressed. They had
no hats or gloves, and their shoes barely held together. I rubbed their icy hands, and got them up close to the heater.

"We've been waiting for you," replied the older boy. "My little brother Jimmy didn't get any Christmas." He touched Jimmy's shoulder. "We want to buy some skates. That's what he wants. We have these three dollars," he said, pulling the bills from his pocket. I looked at the money. I looked at their expectant faces. And then I looked around the store. "I'm sorry," I said, "but we have no --" Then my eye caught sight of the lay-away shelf with its lone package. "Wait a minute," I told the boys. I walked over, picked up the package, unwrapped it and, miracle of miracles, there was a pair of skates! Jimmy reached for them. Lord, let them be his size. And miracle added upon miracle, they were his size.

The older boy presented the dollars to me. "No," I told him, "I want you to have these skates, and I want you to use your money to get some gloves." The boys just blinked at first. Then their eyes became like saucers, and their grins stretched wide when they understood I was giving them the skates. What I saw in Jimmy's eyes was a blessing. It was pure joy, and it was beautiful. My spirits rose.

We walked out together, and as I locked the door, I turned to the older brother and said, "How did you know I would come?" I wasn't prepared for his reply. His gaze was steady, and he answered me softly. "I asked Jesus to send you."

The tingles in my spine weren't from the cold. God had planned this. As we waved good-bye, I turned home for a brighter Christmas.

- Author unknown

Story taken from Downey Church stories

**PAC Weeks**

Students have been on PAC this week and will be through next week, then they'll have several weeks for Christmas break and will return in early January.

**Mexican Pizza with Black Bean**
Puree

1. Preheat oven to 450°.
2. In a medium saucepan, steam the onion and garlic in 1/4 cup water until soft.
3. Add chili powder and cumin and continue to cook 1 minute.
4. Stir in the beans and heat until warm, stirring often. Add more water if needed for spreading.
5. Place tortillas on a pizza pan or baking sheet and spread bean mixture, dividing among the tortillas and smoothing it to the edges.
6. Spoon Melted “Cheese” Sauce over beans on each tortilla.
7. Bake about 10 minutes until topping is hot and tortilla edges are crisp.
8. Remove from oven and top with cabbage. Cut into wedges if desired and serve.

Serves 2.

Quote of the Week

“As the teacher awakens in the minds of his pupils a realization of the possibilities before them, as he causes them to grasp the truth that they may become useful, noble, trustworthy men and women, he sets in motion waves of influence that, even after he himself has gone to rest, will reach onward and ever onward, giving joy to the sorrowing and inspiring hope in the discouraged. As he lights in their minds and hearts the lamp of earnest endeavor, he is rewarded by seeing its bright rays diverge in every direction, illuminating not only the lives of the few who daily sit before him for instruction, but through them the lives of many others.”

- Counsels to Parents, Teachers, and Students 104.2
We love hearing from you! We hope you enjoy reading about what God is doing at Weimar. If you have a comment, story, or question, please email us at content@weimar.org.

Have a blessed Sabbath and a happy new week.

Weimar Media Department
Mexican Pizza with Black Bean Puree

Ingredients

- 1/2 c. finely minced onion
- 1 tbsp. minced garlic
- 1 tsp. mild chili powder
- 1 tbsp. cumin
- 1 16 oz. can black refried beans
- 6 large corn tortillas
- 1 c. Melted “Cheese” Sauce
- 2 c. finely shredded cabbage

Instructions

1. Preheat oven to 450°.
2. In a medium saucepan, steam the onion and garlic in 1/4 cup water until soft.
3. Add chili powder and cumin and continue to cook 1 minute.
4. Stir in the beans and heat until warm, stirring often. Add more water if needed for spreading.
5. Place tortillas on a pizza pan or baking sheet and spread bean mixture, dividing among the tortillas and smoothing it to the edges.
6. Spoon Melted “Cheese” Sauce over beans on each tortilla.
7. Bake about 10 minutes until topping is hot and tortillas crisp on edges.
8. Remove from oven and top each with cabbage. Cut into wedges if desired and serve.

Serves 2.
Melted “Cheese” Sauce

Melted “Cheese” Sauce

Ingredients

- 2 c. water
- 1/4 c. raw cashews or blanched almonds
- 2 oz. jar pimientos
- 3 tbsp. Yeast Flakes
- 2 tbsp. cornstarch
- 1 tbsp. lemon juice
- 1 1/2 tsp. salt
- 1/2 tsp. onion powder or 1 shallot
- 1/4 tsp. garlic powder

Instructions

It’s hard to believe, but this is a sauce that will remind you of cheese – and without the cholesterol and animal fat to boot! A delicious sauce to be used anywhere you need melted cheese.

1. Process all ingredients in a blender until very smooth.
2. Add remaining water and process.
3. Pour into saucepan and simmer until thickened, stirring frequently.

Yields 2 1/2 cups.

Tags: Sauces  Diabetic Friendly  Oil Free  Soy Free  Wheat Free  American

Sally Christensen

Sally Christensen is a retired cooking instructor at the NEWSTART Lifestyle Program. She has been teaching others how to cook healthfully at NEWSTART, Reversing Diabetes seminars, and local college classes for almost 20 years. Sally was a major contributor and editor of the well regarded NEWSTART Lifestyle Cookbook. She has also done cooking shows for television, reaching audiences across the world.

View Recipes by Sally Christensen

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