



# CROWD SAILING

Read the Word • Pass the Bread • Share the Recipe

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## RESURRECTION HOPE

by KATE NIUEWSMA



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“FOR I KNOW THAT MY REDEEMER LIVES, AND THAT HE WILL STAND AT LAST UPON THE EARTH.”  
JOB 19:25

I wrestled death in 2019. My then three-year-old daughter had complications of chronic kidney disease, and the days and nights became shadowy and dark cycles of fighting pain, fear, and thoughts of

**WILL YOU COME AND STAND WITH JOB TODAY?**

death. Death came to our door and knocked. God did not let him take my baby girl, but what became so clear was that I was not strong enough to fight death. He was stronger than I



I was. I had no power to hold back the brokenness of this broken world, not even with all of the passion of my mother's love.

This was a moment of absolute defeat in my own power. I lay in the dark with my weeping child, unable to make the pain better, unable to even stop my own tears. I had given all that I had, and still death would win. I could feel this with absolute certainty.

At this dark moment, this verse from Job came to me: "For I know that my redeemer lives, and that He will stand at last upon the earth" (19:25). I had been crawling to Scripture every day with the Bible Reading Challenge, not even sure what I was looking for, but knowing that I would fade away without this food. We had recently read Job, and something about this verse echoed with truth into that darkness.

Job lay in the midst of death---in a stinking pile of it---and in the end, this simple fact was the one thing he really knew: there is only one person stronger than death, and that is the Redeemer.

Either there is hope in Christ, or there is no hope at all.

Do you see death? In your home,

in your body, in your heart? There is no hope for this outside of the power of Christ. Death will win. But! But, my friends, in Christ there is every hope in the world. In Christ, not only will death be stopped, but this whole world will be made new. Every tear will become a seed that grows into a glorious tree of joy. Every moment of pain will be transformed into countless ages of blessing.

The name of this death-turning-to-

**I LAY IN THE DARK WITH MY WEeping CHILD, UNABLE TO MAKE THE PAIN BETTER, UNABLE TO EVEN STOP MY OWN TEARS. I HAD GIVEN ALL THAT I HAD, AND STILL DEATH WOULD WIN.**

life is resurrection, and it is found only in Jesus Christ. He is the only one who faced down death and won. He won! Even death cannot stop Him now.

My reason for coming to the Bible changed in 2019. I started coming to God's Word because I realized in the deepest places of my heart that the Word is where Christ is . . . and outside of Him there was no hope of anything beautiful lasting beyond death. Without Him, death would win. With Him,

all things would be made new.

Which path did I want to walk? The road to endless, hopeless death in which everything I loved would break and die . . . or the path to endless joy where everything I loved would be turned to glory by the resurrected Christ?

With Job, I chose to say that though I knew nothing else in the world, I knew that my Redeemer lives and that in the end, He will stand upon the earth. In Christ, death will die! In Christ, all things will be made new.

And the best thing about this resurrection hope? It can start now. If we lay down our lives and take up Christ, the power of His resurrection will remake our broken lives now. He will take away the fear and darkness and He will turn the moments of dark pain into moments of deep fellowship with Himself. Resurrection hope reaches back from that final day of vindication---the day when the victory is complete and the world is made new---and remakes our world right now, right here, today. This is the glory of resurrection hope!

Will you come and stand with Job today? Will you stand close to Christ in the Word, knowing that in Him all things are being made new? Will you come, and welcome, to Jesus Christ? This is the path of life, and in it are great joys.

This is the way of resurrection hope.

- KATE NIEUWSMA



# BRC TESTIMONIAL



Often when I sit down to read my Bible, I have to remind myself that I'm reading in faith, that I'm being shaped in ways that I'm often not aware of but that are still valuable. The more obscure the passage, the more faith it takes to persevere through it!

One of the most difficult passages for many people (myself included) are the many chapters in Leviticus detailing the tabernacle, the priestly garments, the utensils, the lamp stands, the basins, the altar, the curtains, etc. It can feel less than relevant to our everyday lives. But you never know when something in your life will happen that will cause those mystifying sections of Scripture to suddenly take on new layers of meaning!

That happened to me recently when my college-age daughter asked me to read a section from her architecture textbook that appalled her. It described the postmodern vision for how to make buildings and cities that incarnate meaninglessness through "blandness, blankness, homogenization, endless repetition, immoral lushness, an explosion of beige, a lack of history." The passage was terrifying when read in its entirety.

My mind immediately found relief in recalling all those gorgeous passages in Leviticus that I once viewed as painstaking! What a profound contrast they are to the horrible vision that many universities now have for building a "meaningless" world.

We serve a God who loves not blankness and beige, but richness and detail. He spent chapter after chapter telling us how to make the tabernacle because He exalts in meaning and glory and beauty. Through the tabernacle, God says: "Come here, I have something to show you. Look at this tabernacle, these robes, these lampstands, these tables, this altar, this beauty. Glorious worship is what you are made for." The tabernacle is a picture of heavenly glories, the glories that we will someday enjoy!

Without the detailed and elaborate passages about the tabernacle, I think I would be less alarmed by the postmodern vision for blank cities. That poison can slip into our minds like a spy. But thank the Lord, those "laborious" details about the tabernacle shaped my imagination, my perspective, my appreciation. We need a radically different vision, God's vision, and the Lord in his wisdom gave us each and every chapter in that Bible for just that purpose.

—LESLIE TAYLOR





## DECORATING THE EASTER TABLE

by BEKAH MERKLE

If ever there was a holiday worth celebrating by pulling out all the stops, surely that holiday is Easter! The very center of our faith, the heart of the gospel, the fulfillment of thousands of years of faithful saints waiting, yearning, hoping---this holiday celebrates nothing less than life from the dead! It's a holiday that is both majestically transcendent and incredibly earthy---and we women try to capture that weight of glory in a meal while knowing from the beginning that it is an impossible task. But what a privilege to do it anyway!

Taking time to decorate the table is one simple way of making this feast stand out from the others. Surely this is one meal that is worth pulling the crystal down from the top shelf, worth ironing the napkins, worth hand-washing the china.

And flowers! For the most significant moments of our lives, we all understand that flowers are a must, so Easter dinner needs flowers! If you have room, you could splash out and put a big expensive bouquet on the table . . . but even if there's no room for that on the table or in the budget, there are ways to make flowers a lovely addition to your Easter dinner.

Pull together a bunch of tiny containers---shot glasses, egg cups, perfume bottles, spice jars---and go out for a rummage in your yard. Look for ivy, for vinca, for blooming crocus, snowdrops, aconite. Snip sprigs of branches in bud and tuck together tiny little bouquets to set at every place setting or scattered down the table between the serving dishes. One bunch of grocery store tulips can be spread across a whole table this way, or you could collect a lot of fresh herbs from the produce section to use as greenery in your miniature creations. Or simply buy a bundle of palm branches and lay them down your table like a runner!

Even if you're not trying to do this meal on a tight budget, there's something so lovely and fitting about hunting around outside for signs of spring and bringing that new life in to decorate the Easter table around which we celebrate the ultimate New Life.

IT'S A HOLIDAY THAT IS BOTH MAJESTICALLY TRANSCENDENT AND INCREDIBLY EARTHY

See! The winter is past;  
the rains are over and gone.  
Flowers appear on the earth;  
the season of singing has come,  
the cooing of doves  
is heard in our land.  
Song of Songs 2:11

Happy Easter!

# Easter Crafting

## FELTED EGGS

from CATHLIN SENTZ

This is an easy hands-on project with kids that yields fast results. The littlest ones might need help wrapping the roving around their egg, but so long as they use plenty of roving they won't have any trouble felting.

### Materials Needed

wool roving  
plastic eggs\*  
panty hose or tights

### Process

Wrap plenty of wool roving around an egg, top to bottom then around the middle. (add a little tape on plastic eggs to keep them from popping open)

In warm water soap and rub the roving around the egg, felting the wool. This takes a few minutes, think of it as giving the wool a nice shampoo.

If you want to add stripes or other contrasting colors wrap them around the egg now, then pop them into a piece of panty hose or tights, tying a knot to keep them snug.

Back into the warm soapy water! Felt again for a few minutes, give it a rinse and squeeze, and let dry.

\* you can also use styrofoam eggs, or felted egg blanks. If using a felted egg blank you can needle felt onto your egg



# EASTER MENU

FROM JANNA SHAW



My family's Easter Sunday meal gets tweaked every year, depending on the ages of all the children and our guests. I love the sounds of a house full of happy, excited folks and the chaos that comes with that. This Easter we will have 35 or so in our home! Sometimes I overfill my house, but that's okay, because this menu is simple and can feed a crowd. I almost always double or triple the recipes.

## APPETIZERS

### STUFFED MUSHROOMS

(I prep these the day before, cook the day of)

#### INGREDIENTS:

24 oz white button mushrooms (20-26 in number).

Choose bite-sized mushrooms!

1/3 lb hot pork sausage

1/2 medium onion, finely diced

4 cloves garlic, minced

4-6 ounces cream cheese

1 whole egg yolk

3/4 C grated Parmesan cheese

Salt and pepper to taste

#### PREP:

-Wipe off mushrooms. Pop off stems, reserving both parts.

-Chop mushroom stems finely and set aside.

-Brown and crumble sausage. Drain and set aside to cool.

-Add onion and garlic to same skillet; cook for 2 minutes over med/low heat. Pour in wine to deglaze pan, and allow liquid to evaporate.

-Add in chopped mushroom stems, cook 2 minutes, add salt and pepper, and set aside to cool.

-In a bowl, combine cream cheese, egg yolk, and parmesan cheese. Mix well.

-Add cheese mixture to mushroom mixture.

-Spoon mixture into mushroom cavities, mounding on top.

\*BAKE at 350 degrees for 20-25 minutes. Cool slightly before serving.

## SAVORY DEVILED EGGS

#### INGREDIENTS:

12 hard boiled eggs, peeled and halved

1/2 C mayo

2 t rice wine vinegar

1 t fresh chopped dill

2 t Dijon mustard

1/2 t chopped garlic

1/4 t salt

Fresh dill for garnish

#### PREP:

-Place eggs yolks and next 6 ingredients in bowl. Mash well and mix together.

-Spoon into egg white halves, garnish with fresh dill.

## ENTREE

I usually serve 2 types of meat, giving guests a choice.

### ROASTED LAMB

Serves 8

#### INGREDIENTS:

2 racks (2-3 1/2 pounds) lamb, Frenched (usually done already)

1 C yellow mustard

2 T salt

2 t pepper

2 C Panko bread crumbs

2 T minced Italian parsley

2 t minced sage

2 t minced rosemary

**PREP:**

- Trim and clean lamb, if needed.
- Rub exterior with mustard and season generously with salt and pepper.
- Combine bread crumbs and rest of seasonings in shallow baking dish.
- Set Traeger to 500 degrees and preheat with lid closed for 15 minutes.
- Place lamb, bone down, directly on grill. Cook for 20-25 minutes until internal temperature is 120 degrees F.
- Remove, let rest for 5-10 minutes, then slice. Serve with sauce of choice.

## SPIRAL HAM

These are so easy. I usually do two.

- 8-10 pound spiral cut ham (Costco hams come with a glaze pack, but I usually make my own glaze)
- ½ C apricot jam (may substitute honey)
- ¼ C light brown sugar
- 2 T bourbon (optional)
- 1 T Dijon Mustard
- ½ t red pepper flakes

**PREP:**

- Preheat oven to 325 degrees.
- Follow package directions....OR
- Place ham in roasting pan with the juices from packaging.
- Pour 2 C water in bottom of pan.
- Mix last 5 ingredients to make the glaze. Pour half of this over the ham. Cover pan tightly with foil.
- Place in oven for 1.5-2 hours, until the ham reaches 140 degrees internal temperature.
- Pour remaining glaze over the ham, allowing glaze to drip into spiral cuts.

## SIDES

### PINK FLUFF

This has been a Shaw family favorite for YEARS! I am not a fan of most Jellos, but I love this one. I usually double this.

**INGREDIENTS:**

- 1 large package strawberry jello
- 1 C boiling water
- 1 C ice water

- 1 C Cool Whip
- 8-10 strawberries, coarsely chopped

**PREP:**

- Dissolve jello into boiling water. Add ice water. Chill till thick, but not solid.
- Whip into fluff. Fold in the Cool Whip and strawberries.
- Chill till firm.

## OVERNIGHT MAC-N-CHEESE

Serves 8-10.

This has been a favorite in my family for years. The beauty of this recipe is you are SUPPOSED to make it the day before, making the celebration day easier.

Simple, kid-friendly version

- 16 oz elbow macaroni
- 2 cans cream of chicken soup
- 2 C milk
- 2 C grated sharp cheddar cheese, divided (reserve ½ C cheese for topping)
- 4 T minced onion (optional)

Fancier, adults-will-like it version

- 16 oz. elbow macaroni
- 4 C heavy cream
- 2 C milk
- 2 C grated sharp white cheddar cheese, divided (reserve ½ C cheese for topping)
- 4 C grated Gruyere, divided (reserve 1 C for topping)
- ¼ t nutmeg

Prep for both versions:

- Preheat oven to 400 degrees.
- Combine all ingredients, turn into buttered 9 x 13 casserole dish. Cover and refrigerate overnight.
- Topping: 3 T melted butter, ¼-1/2 C bread crumbs, and reserved cheese. Sprinkle over top.
- Bake at 400 degrees for 30 minutes, or until golden brown.



# EASTER MENU

FROM JANNA SHAW



## CELEBRATION POTATOES:

Serves 10-12

- 2 lb cubed hash browns, frozen
- ½ C butter, melted (don't scrimp!)
- 1 t salt
- ¼ t pepper
- 1 small can cream of chicken soup
- 2 C shredded cheese (I used Mexican blend, but any will do)
- 2 C sour cream
- 2 C milk
- ½ C chopped onion

### PREP:

- Preheat oven to 350 degrees.
- Spray/grease 9 x 13 pan.
- Dump hash browns, salt, pepper, onions, and cheese in pan. Pour melted butter over this mixture.
- Mix soup, sour cream, and milk. Pour over all. Stir all ingredients together.
- Bake 45-50 minutes, stirring twice.

## CANDIED PECAN SALAD:

The beauty of this salad is that you can use your favorite nut or fruit or cheese. I like pecans, strawberries or blueberries, and Gorgonzola cheese.

### Ingredients:

- 12 C Romaine lettuce or other mixed greens, torn to bite size pieces.
- 1 C Pecan halves
- ½ C sugar (could use less)
- Fruit choice: 2 large diced crisp apples OR 10 sliced

- strawberries, OR 2 cups blueberries
- 1 C Gorgonzola cheese, crumbled

## DRESSING:

Brianna's Poppyseed dressing or Brianna's Blush Wine Vinaigrette, or combine the two. I like the following vinaigrette.

### HONEY RED WINE VINAIGRETTE:

- 1 C red wine vinegar
- 1 C honey
- 3 cloves garlic
- 2 t Kosher salt
- 2 t coarsely ground black pepper
- ½ C canola oil

Blend the ingredients in a blender.

### PREP:

- Candy the pecans. Put sugar and pecans in a skillet. Cook over medium heat until sugar melts, stirring constantly so that it doesn't burn. When pecans are coated and sugar is a caramel color, pour and spread on waxed paper to cool. Break into pieces.
- Place lettuce in large bowl. Add fruit of choice, Gorgonzola cheese, and pecans.
- Toss with dressing right before serving.

## CHALLAH BREAD

### INGREDIENTS:

- 2 packs dry yeast
- 1 C warm water
- ½ C Canola oil
- 1/3 C sugar
- 1 T kosher salt
- 4 large eggs, room temperature
- 6-7 C flour

### PREP:

- Preheat oven to 350 degrees.
- In a bowl, dissolve yeast in water. Add sugar, oil, salt, and

eggs. Gradually add about 4 C of the flour. Beat till smooth, adding flour until smooth.

-On a floured surface, knead the dough 6-8 minutes. (My recipe used to recommend kneading 300 times.) Add flour if too sticky.

-Cover and let rise 1-2 hours, until doubled.

-Punch down, divide into two balls.

-Divide each ball into 3 pieces, so now you have 6 pieces.

-Shape each piece into a 15 inch rope, approximately.

-On a greased baking sheet, form a braid with 3 strands, turning the ends of the braid under.

-Repeat with the last 3 strand.

-Let rise until doubled, about 1 hour.

-Beat an egg and add a bit of cold water. Brush this over bread. Sprinkle with sesame or poppy seeds.

-Bake 30-40 minutes until golden brown. Cool on wire racks.

-Bake for 45 minutes. Cool on wire rack.

-Open springform pan, bringing foil up to wrap around cake tightly. Add more foil if needed. Place in fridge 4 hours or overnight.

-To glaze, unwrap cake and place upside down on cake plate.

-Melt 1 C chocolate chips, 2 T butter. Add half-n-half and corn syrup. Mix till smooth and shiny.

-Pour over top of cake, allowing to spill over sides.

Serve skinny slices with raspberries and blueberries and a dollop of whipped cream or ice cream.

## DESSERT

### FLOURLESS CHOCOLATE TRUFFLE CAKE:

Serves 12+. Make this the day ahead and store in fridge. The glaze can be done the day of.

#### CAKE INGREDIENTS:

16 oz. Bakers semisweet chocolate bar (found in baking section)

1 ½ C butter

1 C sugar

½ C half-n-half

6 large eggs

1 t vanilla

#### GLAZE INGREDIENTS:

1 C chocolate chips

2 T butter

3 T half-n-half

2 T corn syrup

#### PREP:

-Preheat oven to 350 degrees.

-Line springform pan with foil, grease bottom and sides with butter (don't scrimp).

-Heat chocolate, butter, sugar, and cream over low heat until smooth and shiny. Set aside to cool slightly.

-Beat eggs and vanilla till frothy. Whisk into chocolate mixture. Pour into prepared pan.





# EASTER CELEBRATION

MEREDITH WILSON

There are lots of Holidays we celebrate and I love them all for different reasons.

The timing of Easter is perfect. We have conquered winter and have slogged through February, starting to dream of planting seeds, redoing flower gardens, vegetable gardens etc.

The timing is amazing. "Up from the grave He arose!" Up from our Winter sleep we awake. The birds are returning, the snow drops have bloomed. Depending on where you live, the hyacinths will be up. All of it is just glorious. I have memories of driving to church in Lynchburg with the Azaleas in bloom.

When the kids were little we were in Virginia, where spring comes early, so there were always plenty of flowers to choose from. They had beautiful flowering Dogwood, Redbud, Bradford Pear, Azaleas and more. I used to fill the house with flowers. We would read the Easter Story. We always attended the Good Friday Service. We would always color Easter eggs and do an Easter egg hunt a few days later. Things have morphed over the years but generally we begin Easter morning with an Easter Brunch

## BRUNCH IDEAS:

- Sausage Brunch Bread
- Great Uncle Quiche Lorraine
- Sweet Potato Goat Cheese Quiche
- Cinnamon Rolls
- Mimosas

**WE DO A TOAST TO THE LORD: "HE IS RISEN, HE IS RISEN INDEED. SING AND PRAY.**

For the Easter Feast, we always have special candy for the kids. Usually it is on their plate if they are old enough to wait for it.

We begin with some appetizer (Goat Cheese Tarts by Ina Garten). We do a toast to the Lord: "HE is Risen, He is Risen indeed. Sing and Pray.

## EASTER FEAST IDEA

- Plated Salad followed by passing Fig/Date Challah bread
- Leg of Lamb (grilled or roasted) or better yet, both
- Roast Potatoes
- Roasted Balsamic Asparagus
- Cheesecake
- Grapefruit curd pistachio crust
- Chocolate moose

## SAUSAGE BRUNCH BREAD

- Saute on medium heat.
- 12 oz of sausage
- ½ C chopped red onion
- ½ C chopped red peppers
- 4 garlic cloves chopped

- Drain excess fat and add...
- 3 oz cream cheese
- 2 T green onion
- 2 T parsley

Unroll puff pastry crescent rolls. Press together perforated edges and roll out to 12x10. Place on a baking sheet and put sausage mix on center. Cut dough into 3/4in strips and fold them alternatingly across the sausage mix. Brush down with a beaten egg. Bake at 300 F for 20-25min.

