

Training for Triumph E-Newsletter Issue 008 September 2005

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new! Website:

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1. Training for Triumph Events and Announcements

*Calendar of Events for TFT

We have been busy this fall speaking to home school groups about our top twenty pieces of home school advice (see below). After the first of the year, when convention season comes around again, we'll be making the rounds speaking about all kinds of things. If you are looking for a speaker for an event, check out our topics at our web site or email us for a complete listing.

*Check out our new web site!

If you haven't checked out our web site yet, we invite you to do so! We have many articles, Frequently Asked Questions, curriculum descriptions, and more. It is filled with links to take you to our English curriculum, our tape sets, our character materials, our speech and debate items, sample essays, and more.

For those of you who purchased the old *CQLA Teacher's Guide*, you will find the Frequently Asked Questions and Character Overviews at the web site for you to print off, so you do not have to purchase the new TG if you would rather not.

Additionally, we have a full one month sample for each of the four levels (Pre A, A, B, and C) of CQLA that you may print off and use with your children for four to five weeks. That's right. One full month of curriculum to try before you buy! Just go to CQLA, then the four levels, then the sample units, and print!

*TFT Fort Wayne Cottage Classes

Our Fort Wayne Cottage Classes are off to a good start, and nearly sixty students, ages eight through eighteen, are being trained in speech, debate, or both! We also have composition classes, research paper class, government, and more. Watch our e newsletter and our web site for announcement of second semester cottage classes to be held in Auburn, Indiana, or call/email to receive the schedule via email as soon as it is available.

2. **Spotlight on One of Our Products:** New Tape for Parents and....Our New and Improved *CQLA Teacher's Guide!!!*

Top 20 From 20----Twenty Pieces of Advice From Twenty Years of Home Schooling (tape)—We are pleased to announce a new tape for parents that has been over a year in the making. We have tossed around (and around and around!) what our absolute most crucial pieces of advice would be to home schoolers from our twenty plus years of home schooling....and we have finally narrowed it down to these twenty! Ray and I have been speaking together on this topic this fall, and we are excited to be able to get it out to home schoolers everywhere. If anyone can learn from our mistakes, triumphs, joys, and tears, so be it! This tape will be developed into our first book of this series---as well as a three tape workshop. But that is sometime in the future. For now, you can order Top 20 From 20 cassette for \$5.00 by emailing Kara (our new secretary/order taker) at our email address above.

CQLA Teacher's Guide!!!---Now I am an English teacher and author, and I know that you are not supposed to use three exclamation marks in a row, but if you knew how challenging this revised TG has been to get out (and how many things I asked my sweet husband to add, subtract, add, subtract), you would agree that the announcement of its availability deserves three exclamation marks!

The new TG is triple in size of the original one and is jam-packed with helps for the CQLA teacher. In addition to its original contents (Overview of the Program, How to Implement CQLA, Book Report Guide/Extra Spelling Practice Guide, Master Checklist Challenge, Usage Handbook for mom, Scope and Sequence of skills taught in Volume I, and Bibliography of sources used and character materials), we have added a complete weekly sample lesson (along with a cassette that takes you through a CQLA week), sample Spelling Notebook pages, dozens of Frequently Asked Question pages, and drum roll please.....for those who have asked.....a Character Quality and Content Area Overview of all of the character qualities, Biblical principles, historical information, literature, government topics, and more recommended for study during each month of CQLA—for all three volumes. This last help will be an aid for those wanting to get supplemental character materials, books to read, etc. for during each month of language arts study using CQLA.

For those who are interested in learning more about CQLA, but not ready to take the plunge from several other language arts curricula to one interwoven program, the TG might be a good place to start. It is a no-risk way to see if CQLA is what you are looking for. Many moms have started out purchasing the TG, then ordering the curriculum after reading all about it in the TG. Now, with all the new helps in the guide, you'll get an even better idea of what CQLA is all about. You may order the new TG, along with the hour long cassette, for \$12.00 by emailing Kara.

3. Frequently Asked Questions About WBLA, CQLA, or Language Arts

What do you recommend if CQLA simply does not work for our family?***

If you have tried CQLA for three or four months, getting additional help from tapes and advice via email from Training for Triumph, it might be that CQLA simply isn't for you. There is not one particular curriculum that fits every family perfectly. If I weren't using CQLA, I would go back to the curriculum materials that CQLA was modeled after combined. Follow these tips:

1. For a very young student, it might just be that your student is not ready for formal language arts. If you suspect this might be the case, focus on building reading fluency, and use something extremely fun to build early language skills, such as *Five in a Row* or the very first *Learning Language Arts Through Literature* (red book?) that does more reading together and discussing the materials than it does actual "grammar and composition."
2. For intermediate students, I would combine *Learning Language Arts*, *Institute for Excellence in Writing*, and *Easy Grammar*. For young students who are ready to write, you can probably omit *Easy Grammar* and just do the grammar built in to *Learning Language Arts Through Literature*. I have not personally used *Spelling Power*, but from what I hear of it, I would use that for spelling. You could also probably get by with just *Institute for Excellence in Writing* and *Easy Grammar* if you were consistent with the writing in IEW.
3. For upper grade level students, I would continue IEW, add *Jensen's Grammar*, and incorporate *Writing for 100 Days* or *Fairfield's Guide to Composition* (which both require a lot of teacher time but are excellent composition books).

The grammar seems so fast in CQLA compared to *Easy Grammar*. Would it work out okay if we only did part of CQLA and parts of other programs?***

First of all, I know that Easy Grammar is a gentle, slow-paced grammar program, and I really enjoyed using it; however, the downside that I have experienced with any separate grammar program still exists: the application step just isn't there.

CQLA uses the "Teach, Practice, Apply" approach to learning and teaching. Basically, that means that a grammar item is taught in CQLA (using rhymes, jingles, mnemonics, sentences from the reference materials, etc.), then the student "practices" his grammar--through practice sentences taken from character-related materials, recitation of the grammar items, making Grammar Cards, etc.. Finally, he applies it. This is the step that disjointed grammar programs miss. The student needs to take his newly-learned grammar skill and apply it in his own life. Thus, the Checklist Challenge!

As far as pacing of grammar in CQLA, each grammar item is taught at each level in which it is taught, two times per year. Because of the "unit study" approach in CQLA---and the fact that the grammar is based on the passages at the beginning of each week---and those passages are based on the character qualities, grammar is not presented in a nice, simple package like it is in Easy Grammar. Because grammar is learned in the grammar lessons as well as through the Checklist Challenge, it will seem like you are just "jumping in" to grammar at first. You will wonder how in the world your student is supposed to know what subordinate clauses are when he doesn't know what a noun is yet! However, because the grammar is taught *in context* and because each grammar item is repeated twice each year and because he *applies* it in his writing, it will all fit together by the third or fourth month.

I have always encouraged home schooling moms to do whatever works. I would be a hypocrite to change that advice now---just because I love CQLA! I would like to encourage moms to try CQLA in its entirety (after gently beginning, of course) for three full months before taking away parts and adding in other things. At that time, I say, "Do whatever works for you!"

The benefits of CQLA are based on doing it in its entirety. For example, you will lose any of the following by dropping or adding to it:

a. Dropping grammar and adding another grammar program--You will lose the "oneness" of the all-inclusive language arts program that I desire for moms to have. I want things to be easy for all of you! I want you to love school. I want your children to love school, love CQLA, love learning, love writing---and love Aunt Donna! Adding another program can be stressful, but if it's more stressful than doing the grammar in CQLA, then it's not worth doing. Also, here you would lose the benefit of "applying" the grammar items to his writing via the Checklist Challenge since whatever is taught in grammar each week is included in that week's Checklist Challenge.

b. Skipping the writing parts of CQLA---CQLA is first and foremost a writing program. Spelling, vocabulary, and grammar are taught in it simply because they are tools for students to learn/refine to become excellent writers. If I could only recommend one part of CQLA, it would be the composition sections! Writing (and reading) is so crucial to learning and becoming a life-long learner. Students need to write, write, write and read, read, read!

c. Using a different spelling program—Spelling is the one area of the four taught in CQLA that can be most easily skipped and another program implemented. Obviously, I think learning the spelling words in context, learning them in a word family approach, categorizing them in the *Spelling Notebook*, etc. are the best ways to learn spelling; otherwise I would have written a different type of spelling program than what is in CQLA! However, many moms who want CQLA are satisfied with two very popular spelling programs---*Spelling Power* and *Alphabet Zoo* (?). Doing a separate spelling program (and skipping CQLA's spelling portion) is not out of the question since spelling is not as dependent upon the other language arts components as grammar, vocabulary, and composition are to each other. Again, do whatever works best for your family.

4. Tips for Home School Moms: Servant Day

After twenty plus years of training children to be diligent workers, I have a house full of diligent workers. (Most of the time!) From previous newsletters, you have probably deduced that we teach our children to do all kinds of things to help the family---and others---before the time that many people think children are able to do those things. It is our experience that when you train a child, affirm him, show him his importance in the larger scheme of things, praise him, provide accountability, retrain when necessary, and praise again, a child will rise to the occasion. Obviously, that all takes a lot of time and patience, but when you see big projects come to fruition as a result of all of that hard work (and you see your older teens take on huge responsibilities like teaching thirty elementary children speech each week, writing a curriculum, ministering to disabled children and their families, or teaching adults the Bible), you realize how worth it it really is.

One of the “mom ideas” I have tried implementing to various degrees throughout the years has been the idea of a servant day. If you have three or four children ten or twelve years old and up, servant day is a wonderful way to see that the daily ins and outs are taken care of, let children have full responsibility for something (as opposed to micro-managing them), teach servanthood, and instill in children an appreciation for each other.

At this time, in our “servant day,” each child (except Kayla who is in the school of ministry at our church and attends IPFW for nursing) is responsible to be the servant for the day. That servant day person calls for room to room and jurisdictions (see our earlier newsletters at our web site) twice a day, takes care of the dog all day, packs his sisters’ lunches for college, is in charge of kitchen clean up (though the littlest one in the family does dishes all day), and makes the evening meal. (Obviously, there are a lot more things that need done in a given day, but those items are already divided up via two chore times and jurisdictional areas.)

In the past, “servant day” has meant different things---like fixing lunch and cleaning it up (now breakfast and lunch making are alternated between the two children who have the least amount of school), doing a special activity with each of the little kids, doing thirty minutes of the weekly cleaning (as opposed to just daily chores), doing the trash in all rooms, helping Mom with the evening meal (including setting the table, etc.—which now is a daily job of the littlest one), and more. It has looked different throughout the years based on the ages and stages of our children, but it always involves doing above and beyond what one would do in the regular daily school schedule. (In the past, I have eliminated a few daily academic exercises on the children’s servant day; thus, some of their “drill type” activities the servant day person would only do four days a week---and not do them on their servant day. Now the servant day does not take that much time away from their schedule (unless they cook an elaborate evening meal, which they do not do every day as they use meals we have put in the freezer a lot—or have the boys peel potatoes while I read aloud to them in the afternoon!).

“Servant day” is not without its benefits to the server, which have included throughout the years: getting to sit up front in the van if we went anywhere that day, not having to clean up after the evening meal, having one-on-one time with Mom or Dad, getting an extra long “blessing” during blessing time, and more. Of course, there are other “less noticeable” (at the time, anyway) benefits to the servant, such as learning responsibility, seeing his importance to the family, gaining appreciation from siblings and parents, learning servanthood, and more.

One caution that I have about implementing “servant day” is having someone take on more than he can handle at his age. I mentioned earlier that children can be taught to do so much more than we think they can---and this is true; but when it comes to “overseeing” others’ work (“Alright everyone, it’s time for room to room clean up and jurisdictions”), that responsibility can be overwhelming---and cause a lot of discord if not handled properly. I made the mistake early on with servant day of thinking that if I can tell everyone to stop whatever they’re doing and do their jurisdictions, anyone can. This simply wasn’t true. However, it did show us where there were weaknesses in relationships, respect towards each other, etc.!

Right now, I would say that I am heading into the “honeymoon” of servant day---except for the fact that my late teens are gone to college a lot of the time. Basically, I have four children ages ten through seventeen (when Cami is home) who know how to work, prepare meals, manage their time (most of the time!), and more---and only one little one (first grader) who cannot do those things but everyday does two loads of dishes, one load of laundry, sets the table, cleans up after meals (with others), and more. When it is someone’s servant day now (and it is the same day each week), it is not a big struggle or difficulty. Oh, of course, they forget things (“How many times did you take the dog out today??? ☺). Of course, they don’t stir the soup often enough, and it sticks to the bottom of the pan (but usually only one time!). Of course, they still sometimes bicker when it’s time to work together on a project. After all, they are children---and they’re still in training to be servants of our Lord. ☺

5. Book Review Just for You

Since we are including an article/testimony by Cami about her experiences serving at Joni and Friends Family Retreats, I had her write up a little something about one of the books that meant a lot to her during her preparation for serving at the retreats---and in her preparation to start a disability ministry in our church this fall.

Title: *Special Needs, Special Ministry* (for children's ministry)

Authors: Jim Pierson, Louise Tucker Jones, and Pat Verbal

Publisher: Group Publishing

"One child is worth it all." That's the theme of this heartwarming book about Disability Ministry. This book is packed with information and helpful tips on how to start your disability ministry, or how to expand the one you have. You'll laugh and cry as you read the wonderful and true stories of other people who have worked with kids with disabilities for years. This book is a good reminder that each child is precious in His sight, and truly is worth it all!

6. To Make You Laugh; To Make You Cry; To Make You Smile; To Make You Ponder...Prose, Poetry, and Anecdotes

“I’ll Never Be Selfless Like Dad”

With Joshua and Lisa just celebrating their first anniversary (see “Courtship Notes” below), I have thought so much lately about what a sweet, attentive husband Joshua has become. I love to see how he and Lisa are learning to be selfless towards each other, and it reminds me of the dozens of times during junior high and high school when Joshua would get reprimanded for something (usually selfishness; he had his younger sisters wrapped around his finger!), and he would end up in tears saying, “I know I’ll never be a selfless man like Dad. I know I won’t. I never will be. I just don’t know how he can be that way all the time.” And I would comfort him and tell him that someday, if he listened to our instruction and correction and truly sought to die to himself like Daddy does, he could be a selfless man someday. Of course, the true tests of Joshua’s selflessness are yet to come---when he has a house full of children, and everyone has constant needs, and he has to put them all above his own wants and desires. But in the meantime, it’s been wonderful over the last year to see him developing into a selfless husband---and know that selflessness has been the desire of his heart ever since I can remember.

“We Hope You Won’t Be Sicken From All of Our Chicken”

Speaking of mega cooking (see below), Ray and I had a surprise waiting for us when we came back from taking Kayla away for the weekend in August to celebrate her completion of the curriculum she was writing for ATI. Freezer meals! And lots of them.

I knew Cami (age 17) and the four younger children had surprises waiting for us as whenever we would call them, the kids would always say, “I have to get off the phone. Slave-driver Cami is calling me back to work!” And we would laugh and say, “You must be getting a lot done!”

However, when we got settled in the house, we discovered they had done much more than what was apparent—mowing, trimming, cleaning the porch, doing all the laundry, cleaning the house, etc.. They handed me a homemade card and all started laughing even before I opened it. The conversation went something like this:

Kara: I'm not responsible for the card. Cami wrote that.

Boys: Yeah. We didn't write the card either...we just did the work.

Kara: There's definitely something wrong with the iambic pentameter of that poem (as if she knows what an iambic pentameter is!). Keep in mind when you read it that I didn't write it. Cami did. (The only perfectionist in the family; I don't know where she got it.)

Cami: Okay, I wrote the poem, but everybody did the work.

Mom: (reading the poem aloud):

Mom and Dad!
You are so rad!
We hope you won't be sicken,
By all of our chicken.
All of them will be easy to fix,
Our freezer meals of twenty-six!
Casseroles here; casseroles there,
Casseroles are everywhere.
We could barely shut the freezer lid...
With all our love...your dear kid(s).

P.S. We are not poets, and we definitely know it.

Of course, I teared up, and they teared up, and Ray was already teared up, and they went on to tell me how it went, all of them completely beaming.

Jakie: Cami made us work and work and work!

Cami: We have everyone's names on each casserole, so you will know who picked out the recipe, and who did most of the work on that one.

Jonathan: You mean so they'll know who to blame when they get sick.

Kara: Mine turned out right. I followed each step exactly. The boys just poured stuff in and hoped for the best.

Cami: Everyone worked hard all day.

Josie: You mean everyone slaved all day. But it's worth it for the best Mom and Dad in the world.

Mom: Did you get the chicken cycle out of my recipes and do it?

Cami: Oh no. We got out cookbooks, and everyone chose a recipe; we put the chicken breasts in the cooker overnight; then we timesed each recipe by four; then we made our ingredients list; then we went to the store; then we came home and cooked.

Mom: Wow! That consumer math you three oldest kids did all summer must have really helped if you timesed each recipe by four, then made the master shopping list from all of the converted recipes.

Kara: Well, to tell you the truth, all three of us had our consumer math books in front of us while we were converting the recipes. Those books really came in handy.

Jonathan: And anything we couldn't figure out, we just guessed.
Kara: I didn't guess! I multiplied my ingredients carefully.
Cami: Well, we got close anyway.
Mom: Where did you get the money for the groceries?
Cami: Dad gave us the MAC card before you left.
Kara: Oh, and tell Dad that it wasn't fifty bucks like we thought it would be.....
Mom: Cami, guess what? I am putting your home ec credits back on your transcript after you did all of this cooking! (I had just revoked ten years of cooking credits from her school records the week before this when she put a styrofoam take out container in the oven!)
Kids: Way to go, Cami! You don't have to cook for the next two years to regain your credits now!!!
Each one: Actually, it wasn't that long or hard, and it was even kind of fun.

And they each told me what recipe they picked and how you bake "their" recipe. And how much we would like it; and on and on. What a homecoming! Twenty-six chicken entrees in the freezer to start school.
Now that makes me smile (and cry!). ☺

Note about letting your children surprise you: When our older children were little and Ray and I (and usually the baby!) would go away for business or for the weekend, I would often have the oldest children (as Grandma or Grandpa was there to take care of the toddlers and preschoolers) do special jobs for the family, such as clean out the garage or organize a closet). Anyway, Ray really discouraged me from doing that all the time. He felt that I was "micromanaging" them---and not giving them the opportunity to serve and surprise us on their own. I felt that they would waste the entire weekend without my constant supervision (!), so I wanted to leave them lists. I vividly remember the first time Ray, the baby, and I went somewhere for the weekend or on business that I did not leave the kids a list. Joshua was around twelve years old, and Ray's mom stayed with the kids. When we came home, Joshua had deep cleaned and organized the school room (which had been a disorganized wreck), taping up game boxes, shelving books in order, and much more. Ray's mom said that he was down there working nearly every waking moment. From then on, I would often not leave any lists at all (other than their regular charts and school lists and menus). The children have nearly always surprised us with special jobs and projects (in addition to doing surprises for each other and even grandparents---once the girls prepared a special dinner and invited out-of-town grandparents to it!). Children want to please their parents (or someone; if their parents do not affirm and encourage them, they'll find someone who will---usually peers). Let's give them the opportunity to do so!

7. In the Kitchen---Freezer Meals, “Mega Cooking,” or “Once a Month Cooking”

When my older kids were little, we would always have between one hundred and two hundred entrees, soup starters, etc. in the freezers at one time. I had quite a system going that made those days of five kids in school, along with a baby and toddler much easier for all of us during those busy school days. We even had regular times of hospitality!

Nowadays, I don't have every fifth week off from school (and writing and editing!) to put dozens and dozens of meals in the freezers. Thus, I worked toward putting some meals in the freezers with the kids this summer---in much smaller amounts.

In order for the eight (or nine, if we cook with Ray) of us to be able to put a dozen or so freezer meals in the freezer within two to three hours, I have chosen four simple recipes containing one type of meat for one quick “cycle.” In a short morning, we can have the meals in the freezer, and be on to our next “to do” item.

These are adjustable recipes according to amount of ground meat you have—either 24, 30, 36, 42, or 48 lbs. of meat to make each recipe once (or doubled as shown in parentheses). The steps are listed below. The recipes are beneath the overall steps. The shopping list is before all of that. This is an easy freezer meal start for newbies. Try it with another gal for a fun time of fellowship.

New Crumbled Ground Beef/Turkey Cycle for 8, 10, 12, 14, or 16 Meals Feeding Twelve People Each

Tips for this cycle:

1. Decide if you will be doubling any of the recipes ahead of time. We rarely make any of these recipes once only!
2. Keep all of your workers busy! When I run out of things for the youngest ones to do, I have them gather all the trash, start on dishes, go do a load of laundry, sweep the porch, etc. so everyone is busy the whole time.
3. Always think in terms of the youngest person who can do each job when cooking with your children. I give the youngest children the jobs of putting the labels on the bags, spraying all the foil pans with PAM, opening cans, putting everything I put in front of them in the huge mixing bowl, measuring out dozens of cups of cooked meat, getting out ingredients, putting away ingredients, doing dishes, etc.

4. I like to have one person keep the frying going (and clean up messes in the kitchen while he fries). Then he drains all of the meat and transfers it into a huge bowl/pan/tub. Every pound of cooked ground meat is 2 ½ cups. (Thus, when we need six pounds of cooked meat for a dish, I have them measure out fifteen cups.)
5. I cut and paste the info for the label directly from the recipe into an address label WORD program and print them on address labels. When the older kids were younger, I would spend a couple of hours the afternoon before big cooking day just making labels for the pans and labeling ziplock bags.
6. I now use one gallon bags for meat only entrees (taco meat, meat loaves, swiss steak, sloppy joes, etc.) and two gallon bags for soups and casseroles (unless the casserole is layered and is in a foil pan). When I had less adults eating (considering ten year old boys (!) and up as adults), I used quart bags for meat only dishes and one gallon bags for complete entrees.
7. I use foil pans for layered casseroles only. I try to put as many things in bags as possible as they take up less space in the freezer. Thus, even though I transfer the food to a casserole dish to bake it, it starts out in a bag.
8. I used to use glass baking dishes all the time, but that was when I used freezer meals almost exclusively. Now that we cook from scratch fairly often, I use foil pans for the layered dishes only. (They're deeper and hold more than the 9 x 13 glass pans, too.)
9. Do not use the zipper style bags with the little zipper pull across the top. My experience with these has been that they rip easily near the zipper seam when full.
10. I have made most of my recipes into twelve serving entrees, so that we have enough for the eight or ten people we will be feeding on a "normal evening"---and so we have leftovers for lunches. This means that if you only need entrees that feed six, you will have twice as much/many as each "recipe yield" says, so take that into consideration if you are tempted to do everything "double."
11. Have fun!

Shopping list:

3 (6) foil pans (if putting stew into bags instead of pans)	2-4 two-gallon freezer bags
4-8 one-gallon freezer bags	1 1/3 tsp (2 2/3) chili powder
24-48 lbs ground meat	24 oz tom sauce (48 oz)
4 onions (8) or 2 c minced	6 TBSP brown sugar (12 TBSP)
6 TBSP vinegar (12 TBSP)	6 TBSP lemon juice (12 TBSP)
6 TBSP mustard (12 TBSP)	6 TBSP worcest sauce (12 TBSP)
6 TBSP sugar (12 TBSP)	6 quarts (12 qts) spaghetti sauce
3 tsp salt (6 tsp)	120 oz cottage cheese (240 oz)
4 (12 oz) pkgs lasagna (8)	3 tsp pepper (6 tsp)
12 eggs, beaten (24)	3 cups parmesan cheese (6 c)
12 TBSP parsley (24 TBSP)	9 cans tomato soup
4 lbs shredded mozzarella cheese (8 lbs)	1 1/2 cups milk
5 1/2 cups beef broth	6 lbs frozen mixed vegetables
6 c cubed hashbrowns (or 3 cans potatoes)	
6 bay leaves	

Steps for cooking day:

1. Clear off all surfaces.
2. Get out the following items:

Huge trash can	foil pans
Lasagna pans (other than foil)	two huge skillets
One huge pan for cooking noodles	
Recipes	huge spoons
Measuring cups	glass measures
Measuring spoons	all ingredients

3. Start frying ground meat in two huge skillets. If using ground beef and ground turkey, alternate the two so that the first recipe you make doesn't have all one type and the last one all another type. Keep draining and adding more as it is cooked. Once fully drained, transfer it to HUGE bowl.
4. One person should mix the cottage cheese mixture for lasagna in huge bowl.
5. Another person should mix the sauce and meat for lasagna together in another huge bowl.
6. Once you have six (or twelve, depending on whether doubling) pounds fried, one person (or two) should begin assembling the lasagnas.
7. Meanwhile, another person may begin assembling the hamburger stew.
8. When the next to the last twelve pounds (or six, if not doubling sloppies) is ready, assemble sloppies and begin cooking down.
9. When last twelve pounds (or six, if not doubling taco meat) is ready, assemble taco meat and begin cooking down.

Recipes:

Sloppy Joes

This has been my favorite sloppy joe recipe for twenty years. It's a sweet recipe, which our family enjoys. **Single recipe yields two one-gallon sized bags (not full) serving twelve each.** We always double this one for four entrees. Be sure to push out all of the air, lay them flat (pushing the sloppies to each corner of the bag) on a freezer shelf, and zip fully. Once frozen, they will stack easily.

6 lbs (12 lbs) ground meat
2 1/3 onions (4 2/3)
6 TBSP vinegar (12 TBSP)
6 TBSP mustard (12 TBSP)
6 TBSP sugar (12 TBSP)
3 tsp salt (6 tsp)

1 1/3 tsp (2 2/3) chili powder
24 oz tom sauce (48 oz)
6 TBSP brown sugar (12 TBSP)
6 TBSP lemon juice (12 TBSP)
6 TBSP worcest sauce (12 TBSP)
2/3 cup water (1 1/3 cup)

1. Brown meat and drain. (If browning large amounts of meat together for several dishes, remember that 2 ½ cups fried and drained meat is equivalent to 1 lb of raw.)
2. Combine all ingredients and simmer for one to two hours on medium heat until liquid is absorbed and flavors are well mixed.
3. Cool until able to be handled before freezing.
4. Freeze in 2 (4 if using 12 lbs. of meat) one-gallon sized bags labeled:

Sloppy Joes

To use: Thaw. Heat and serve.

(Fully cooked)

3 lbs or 7 ½ cups plus

Serves 12+

Taco Meat

I have experimented through the years with making my own taco seasoning mixes (from *Make a Mix* that I recommended in an earlier newsletter and other “homemade” sources), and none of them were that outstanding. I just buy the huge taco seasoning mix container at the wholesale club and use it for beef tacos, chicken tacos, various dips, etc. **Single recipe yields two one-gallon sized bags (not full) serving twelve each.** We always double this one for four entrees. Be sure to push out all of the air, lay them flat (pushing the taco meat to each corner of the bag) on a freezer shelf, and zip fully. Once frozen, they will stack easily.

6 lbs (12 lbs) ground meat
water

taco seasoning mixes

1. Brown meat and drain. (If browning large amounts of meat together for several dishes, remember that 2 ½ cups fried and drained meat is equivalent to 1 lb of raw.)
2. Combine water, cooked meat, and taco seasoning mix in large pan and simmer for one to two hours on medium heat until liquid is absorbed and flavors are well-mixed.
3. Freeze in 2 (4 if using 12 lbs. of meat) one-gallon sized bags labeled:
Taco Meat
To use: Thaw. Heat and serve.
(Fully cooked)
3 lbs or 7 ½ cups plus
Serves 12+

Lasagna

We have been making our lasagnas without precooking our noodles for years now. It is SIMPLE! Some recipes with uncooked noodles suggest adding more water to the sauce. We prefer to squirt water directly onto the noodles in the pan since our sauce/meat bowl gets so full. You'll make lasagna more often once you try this method! **This recipe yields three deep lasagnas (be sure to use lasagna or roasting pans).** It's not that difficult to make six, though!

6 lbs. (12 lbs.) ground meat	6 quarts (12 qts) spaghetti sauce
4 (12 oz) pkgs lasagna (8)	120 oz cottage cheese (240 oz)
12 eggs, beaten (24)	3 tsp pepper (6 tsp)
12 TBSP parsley (24 TBSP)	3 cups parmesan cheese (6 cups)
4 lbs mozzarella cheese (8 lbs)	
4 cups water (8 cups) mixed sauce	
(if not boiling noodles or using squirt bottle method)	

1. Brown meat and drain. (If browning large amounts of meat together for several dishes, remember that 2 ½ cups fried and drained meat is equivalent to 1 lb of raw.)
2. Mix water and sauce if using uncooked noodles. (Omit this step if using uncooked noodles or if you spray each layer of noodles with squirt bottle—our preferred method to keep the meat/sauce bowl from being way too full.)
3. Add sauce to meat.
4. Combine cottage cheese, parmesan, eggs, pepper, and parsley.
5. Grease 3 9 x 13 (6) baking dishes or foil pans.
6. Place small amount of meat sauce in bottom of dish.
7. Place one layer of noodles (if desired, cook noodles before this step).
8. Place ½ the cottage cheese mixture over all pans evenly.
9. Place ½ the mozzarella over all pans evenly.
10. Place ½ the remaining meat sauce over all pans evenly.
11. Repeat.
12. End with sauce.
13. Label and freeze:

Lasagna

To use: Thaw. Bake at 375' convection

For 30-40 mins (40-50 regular)—

Covered.

Serves 10-12

Hamburger Stew

This is some of my kids' favorite winter casserole; for others, it's not so high on the list. We still make it frequently as it is inexpensive, easy, and one-dish! **This recipe yields three entrees that feed twelve people each.** (We put them into two-gallon bags.)

Note: We use extra beef base to give it a beefier taste as opposed to a tomato-ey taste.

6 lbs. (12 lbs) raw ground turkey	9 cans tomato soup
5 ½ cups beef broth	1 ½ cups milk
6 c cubed hashbrowns (or 3 cans potatoes)	6 lbs frozen mixed vegetables
6 TBSP minced onions	6 bay leaves

1. Precook any fresh veggies that you substituted for the frozen (i.e. carrots, green beans, potatoes, etc.)---only if using substitutions.
2. Brown meat and drain.
3. Mix all other ingredients together.
4. Place heaping amounts of stew in 3 9 x 13 foil pans or two gallon bags.
5. Freeze and label:
Hamburger Stew (Fully cooked)
Serves 12+
Thaw. Bake covered at 350' for 45 – 60 minutes convection; 60+ mins regular.
6. May also place in freezer bags and label, then place in casserole dishes at baking time.
7. May also simmer on stove top for under an hour on medium, stirring frequently.

8. Get Connected: Joni and Friends Ministry

Since we are running Cami's article/testimony about her work with the Joni and Friends Family Retreats this summer, I thought we would include their website, so you can learn more about the wonderful work this ministry does for families with disabled children. Connect with it at www.joniandfriends.org.

9. This and That: Thoughts from TFT

“Courtship Notes”

With the arrival of our son and daughter-in-law’s one year anniversary---and friends’ children starting to court and prepare for marriage---I have been having lots of “courtship conversations” lately. Now, I am no expert on courtship, helping our young people find their life mate, etc.---notice that these “Courtship Notes” are under “Thoughts From TFT,” not under “full length article” or “new book release”! However, after going through our first courtship with Joshua and observing the whole dating/courtship/betrothal/engagement trends in home schoolers, I have noted several things.

First of all, the whole courtship idea is running so similarly to how the home school movement ran, it is almost comical. You see, at first, twenty to twenty-five years ago, home schooling was rather new. We really didn’t know what we were doing when my mom agreed to let my younger sister come to our house everyday for school instead of going to school. Actually, nobody knew what they were doing. We all just knew that we had found a superior way to educate our children academically and to train our children Biblically.

That is the same way courtship seemed to come about. Many years ago (during Josh Harris’ young teen years or before!), home schoolers (and others, I understand) decided that there had to be a better way to secure mates for their children besides the “try them before you buy them” approach of dating. Probably none of them knew what they were doing---or what this courtship model should look like, but they knew it had to be better than the alternative.

Then, with home schooling, several years passed, and we started branching out and letting others help us, deciding that the Bible does not say that the parents have to teach every subject; they were just to govern it all. So we began hiring piano teachers, foreign language teachers, and art teachers. Before long, parents began using video teachers (from Christian school classrooms) to teach their children academics. Then, the waters started muddying. Were these people really home schooling? They weren’t working as hard as those of us teaching our children all of their subjects, were they? The home school model was shifting, and some people didn’t like it---and didn’t think it was true home schooling.

So it has been with courtship (or betrothal, or whatever model you follow). Some people got an exact idea of what they thought courtship should look like. For many of these, it was completely parent-controlled and managed. Thus, when a couple who was courting went anywhere without one of the parents, some people thought it was no longer courtship! (Kind of like the home schooler who used videos or outside teachers.)

Now, I know that many people say they are courting who are not courting at all. I once had a sixteen-year-old tutoring student come to class to tell me she was courting. Suspicious that a sixteen year old who was still in high school was ready to get married (which is the goal of courtship), I asked if she knew him very well, she responded that yes, she knew him well as they had courted when she was eleven too! Something is definitely wrong with that courtship picture.

At the same time, I have had parents tell me that their daughter was all for courtship, starting out courting a young man, and everything seemed to be going fine until the couple began “dating”—going somewhere together! Something feels very weird about both of these situations.

To me, courtship is not violated when the courting couple goes somewhere without Mom and Dad! However, courtship is not courtship when it is something you do over and over and over again throughout your teenage years! (Funny, that sounds just like dating!)

Courtship is a lifestyle---much like home schooling. Yes, we home school. We are fully responsible for our children’s education. We also use other sources to help us—our senior daughter is in ministry school at our church (as a satellite of a university) while she finishes up her senior year home schooling; our freshman daughter goes to voice lessons, piano lessons, debate camp, and drama camp; our seventh grade son goes to Royal Rangers (yes, it’s part of our home school) and media classes; and on and on. Our daughters have had a biology teacher, a Spanish teacher, and a sewing teacher. And yes, I am still a full-time home schooler.

When our son began courting a home schooled girl who also had never gone to school, both sets of parents (and the young people) had ideas about what this courtship would look like. We all had preconceived ideas from books, watching others, conversations, our own past experiences, and our desires for their futures. (None of that was bad; I heartily recommend reading Josh Harris’ book to help you define your courtship standards.) Once Lisa’s father and Lisa agreed that this relationship was one they wanted to pursue (after Joshua met with her dad and her dad talked to her), the six of us sat down and hashed out the details of the courtship.

We already knew from parenting for many years, reading multitudes of parenting and home schooling books, attending dozens of seminars, and making a gazillion mistakes that we needed to release our young adults gradually into life (see our teen tapes)---and that while this relationship majorly needed our oversight, we could not and should not dictate their every move.

We decided that courtship meant that they were getting to know each other (and the families getting to know each other) to determine if the couple should be married. In Joshua and Lisa's case, they were already good friends from our families being in speech and debate together, going to church together, and their doing accelerated distance college together, so they pretty much knew that each one was the one for the other (though neither had told the other or indicated anything romantic as we have told our children over and over that you do not show romantic intentions toward anyone unless you are officially seeking that person as a marriage partner (officially as in your parents and theirs have agreed to it!). So, during the courtship stage (which was extremely short for J and L), they spent time together at each others' houses with their families—nearly everyday alternating between the two homes.

After they (and their parents) agreed that marriage was for sure (i.e. she accepted his proposal), we considered them engaged, and a ring followed shortly thereafter. Then they went all kinds of places—took their siblings to the movies and to concerts, went out to eat with their parents, went shopping for wedding things, went furniture looking, went apartment searching, etc. They saw each other nearly every day---and talked on the phone constantly. After all, they were in love---and about to become husband and wife!

Were they no longer courting because they went hunting for an apartment? Did they violate our courtship rules because they went furniture shopping? That's silly. Of course, they didn't.

Did we just say, "Okay, now you're engaged, so you can do whatever you want?" Did we allow them to spend time alone where temptation would surely abound? Absolutely not! The Prentices and Reishes had not spent their children's entire lives investing in them, training them, mentoring them, disciplining them, affirming them, loving them, protecting them, and teaching them to just suddenly say, "You're on your own now!"

We spent a ton of time with J---especially Ray—discussing their future, their relationship, physical intimacy, boundaries before marriage, safeguards for their relationship, his heart, and more. We gradually released him to be a husband and grown adult. I know that Kathy (and I'm sure Blake, too) spent a lot of time talking about these things with Lisa too. We kept close tabs on the relationship, talking nearly daily about it and their futures. We welcomed Lisa into our family—and talked with the two of them about their future constantly too.

The courtship lifestyle is not just something you do when your son or daughter wants to marry someone. Since we decided to follow the courtship lifestyle because it seemed more consistent with Scripture than dating (i.e. the “one anothers” are not being adhered to when you like someone, break up with him, like someone else, break up with him, etc; dating around usually results in defrauding someone; etc.) and is definitely safer emotionally for our young people, we evaluate everything in terms of this courtship lifestyle.

Now we have three teenage daughters—and in spite of a successful experience with J and Lisa, quite frankly, I am scared to death. We talk with the girls everyday about the Lord, their relationship with Him, their relationships with each other (and their other siblings and their parents), their relationships with others that they are in ministry and school with, etc. Keeping our teenagers’ and young adults’ hearts until it is time for them to give them to their mates can feel like a full time job. And even though the girls are committed to courtship (and do not want to do anything in any area of life that does not have our blessing), they are still young and vulnerable. They are not world-wise when it comes to young men’s intentions. Part of the courtship lifestyle is staying close enough to their hearts to keep them from getting hurt and close enough to protect them from situations that they might not even know could be detrimental.

Home schooling is a way of life---a mindset that the parents are one hundred percent responsible for every aspect of their children’s lives---and can decide who will help them raise, train, and teach them (church, pastors, friends, relatives, teachers, etc.). Courtship is a way of life---a mindset that I not searching for companionship or romance from the opposite sex until I am ready to get married (i.e. age appropriate/maturity/vocational, etc.). Then I will stay under my parents’ authority and supervision in finding that person---and will follow their and my future in-laws’ guidelines for the developing relationship.

The worst thing we can do for our fellow home schoolers is to put them down because they are not home schooling just like we are (i.e. video home schooling, hiring help, workbook learning, unit study approach, or any other preconceived ideas of how it “should be done”). The worst thing we can do for our young people is build a courtship model based on someone else’s “perfect courtship” and insist that theirs will be exactly like that---or it won’t be “real courtship.” Or micromanage them in such a way that they are not even ready to make decisions for themselves concerning marriage.

Releasing our children into adulthood is a gradual process that may or may not result in marriage. But if it does, we want to help them be sure that they find the right person. Our children’s relationships (and eventually their marriages) should honor the Lord. Courtship is a way that we have found to be able to do that.

10. Article from Training for Triumph

“What It Meant to Me to ‘Serve the Least of These’”

by Cami Reish

Editor’s Note: Cami, a senior in high school this year and freshman in the school of ministry at our church (a satellite of Southwestern Assembly of God University), spent the summer serving at camps for disabled children and deaf people. This article is her story about her two weeks at Joni and Friends Retreat for disabled children and their families. (Maybe another time she’ll tell us about her deaf camp and sign language/deaf retreats.) If you think of Cami, please pray for her in the coming months as she and a special education teacher in our church start a disability ministry in our church in Fort Wayne, Indiana (**One Heart Ministry**...The Disability Ministry of First Assembly...One heart is worth it; One child.....One family touched by the love of Christ expressed through a caring church)

Driving past the Oakwood Inn in Milford, Indiana on this hot June day, you might just have to take a double take on the scene you see. A live nativity? Around seventy people dressed in Bible costumes? And why does everyone seem so happy to be here? You are curious, so you decide to park your car and check this out further. Three young men greet you all dressed up like wise men. As you get closer, you see the hotel isn’t a normal hotel with bellhops serving you, but rather a team of people all dressed in nativity costumes unloading people’s vans. You have just got to see what’s going on, so you keep walking.

As you get to the building, you realize you’ve come just in time. A van with a handicap sticker pulls up to the hotel lobby. A team of people come and greet the people in the van and ask what their names are. Once all of the luggage is unloaded, the family finishes getting out of their van and unloads a young girl in a wheelchair. The whole family is smiling from ear to ear. What’s so exciting, you ask yourself.

As the family enters the lobby an announcement is made that the “Bethlehem Inn needs to welcome another family.” This family receives a standing ovation as the people clap and cheer and yell, “Merry Christmas!” There isn’t a dry eye in the place as you see the young girl in the wheel chair squeal with excitement! A young woman dressed up as Mary, the mother of Jesus, comes out of the crowd and introduces herself to this family and tells them that she is going to be their volunteer for the week. She kneels down and starts talking to the young girl in the wheel chair and promises to be her buddy for the week. It seems to be a good match.

Someone comes and takes a picture of this family as their luggage is transported to their room. Someone else gives the dad the key to their room and they make their way up the stairs. You thought that was pretty cool, but what's so special about this family? You turn to ask someone who the important VIPs were, but you don't have enough time; next thing you know, another family comes in and the cheers begin again. This family has a little boy with Down Syndrome. What's going on here?

You find a seat in the lobby and decide just to watch for a little bit. Within two hours over fifty families arrived at what the folks who look like leftovers from the cast of *Lawrence of Arabia* call the Bethlehem Inn. Some families are small. Others are large. Some of them are shy and not sure what's going on. Others have done this before and are excited to see their friends again. Even though there are many differences, all the families have this in common: They are all affected by a disability in some way.

So where were you and what's going on? You just found yourself at the first day of Family Retreat put on by Joni and Friends (ministry of Joni Ereckson Tada) for families affected by disabilities. I was blessed to be a volunteer at two of these retreats over the summer. Each retreat is a week long, starting on Monday afternoon when the families arrive and are welcomed by the rest of the staff; the event ends on Friday morning (though the volunteers come earlier for training and leave later for clean up time). The theme of this year's retreats was "Shine," and it was based on John 12:46-- "I have come as a light to shine in this dark world, so that all who put their trust in me will no longer remain in darkness."

I can honestly say that it was a life changing experience for me. I learned so much! I can't begin to tell you all that happened. From the day and a half of training before the families arrived, to the commissioning services Monday morning, to the loud cheers when the families arrived, to the birthday party for Jesus, to the puppet shows, and the talent show. I can't begin to tell you all about it. So, I would like to just share ten things the Lord taught me from my time serving at Joni and Friends:

You will find value in giving yourself away in service.

The pastors for my weeks at Family Retreat were amazing, and one of them made this comment about finding value before the families arrived. I found it to be so true! Serving isn't always easy, and especially serving people affected by disabilities, but when it was hard, it made me go to the Lord even more. I didn't always know what to say or what to do, but God was always there and always had the answer. I know why Jesus said if you want to be great in His Kingdom, you must be the servant of all. It's because that's where you find your value and your worth, in being the hands and feet of Jesus and serving others.

Jesus became a victim, so I can be a victor.

I didn't fully understand what this meant until I found myself eating dinner on Sunday night with a disability. The day before the families arrived, we were assigned a disability to have at dinner and try to eat our meal with. Although my disability doesn't really compare to what my family deals with because I was able to "take off" the disability in two hours, it made me really think. I understood a little more what these families go through everyday. It was also a little picture of what Jesus did when He came to the earth and became man and died, so we can live forever.

Life is about one person making a difference.

It's easy to see a problem and be overwhelmed and do nothing about it. I think a lot of people do that with families affected by disabilities. Like they think it's too big, so let's just give up. But what about the family? The stress that you felt when you were with the family for one hour---the family deals with 24-7. Life is all about one person making a difference, you doing what you can to brighten up someone else's day. I saw this over and over again at the Retreat. One instance that stands out in my mind was when on Wednesday nights when the parents got to spend some time together and have a night a night out while we watched the kids. One dad was sharing that he was getting nervous about his date. Someone asked him why. The dad said that he hadn't taken his wife out for dinner in a long time--- around seven years. For this couple to be able to spend a night together and not worry about their kids, especially their child with a disability meant so much to them. Life is really just about one person making a difference in the life of someone else.

Ministry is not what we do; it's what God does.

Ministry is beyond me. It's more than I can do. I can't take care of this family and meet their needs, but God can! Sometimes we think that ministry is only doing something really big or going to another nation or something. But that's not it at all. One thing that the kids liked to do at retreat is play UNO. It was so much fun! Some people didn't really know how to play, so you just helped them along. Some people knew just what to do. It didn't matter what you could do, or what you couldn't do, we all were there having fun. My second week at Family Retreat I played UNO every night with a group from the Young Adults. I wasn't really doing anything great, just playing cards with a group of really special people, but I think that's ministry too---giving of yourself, even if it's not what you would have chosen to do.

We are smaller than we think we are, but God is always bigger than we think He is.

Going into the Family Retreats, I didn't feel prepared. Although I had read a lot about working with people with disabilities, I didn't know what was to come. I wanted to do my best. I didn't want to say the wrong things. I learned so much by watching other people interact with people with disabilities. In our weakness, God is able to show His strength and I really experienced that over these two weeks.

Sit back, laugh and have fun!

Like I said earlier, the themes of the Retreats were Christmas and shining for Christ. Wednesday night when I was with the kid's program, I was able to be a part of the Birthday party for Jesus. The dunk tank was the hit of the night! We ate dinner with the kids, raced through the moonwalk, went caroling in the middle of June to the nearby houses, made birthday hats, watched a puppet show, and even had birthday cake and ice cream! It was awesome! The kids had a total blast, but I think I had more fun! 😊

God truly doesn't call the qualified, but He qualifies the called.

My second week at family retreat I was placed with the young adults. I wasn't quite sure what I had gotten myself into! I was the volunteer for a young lady who was older than I, and actually, everyone in the young adult program was older than I was. What was I going to do? I just told the Lord that I was willing to do whatever He wanted to do with me for the week. God is always faithful! I was a young lady named Lauren's volunteer for the week, and we hit it off right from the beginning. During this time God opened up many times for me to pray for and with Lauren. God also blessed me with very special Bible verses to share with her. We actually still do a Bible study together over the phone each week and stay connected that way. Even though at the beginning of the week I wasn't sure how everything was going to work out, God was faithful beyond my imagination and showed me that I had a lot to offer, even someone who is older than me, for He was going to "qualify" me.

Beauty is in the eye of the beholder.

I saw some of the most beautiful performances in the whole world at the talent show on Thursday nights. Each kid or family had something so special to offer. One little boy in a wheelchair showed how he is on a basketball team for kids in wheelchairs and showed off some of his moves. One young man with Down Syndrome did a "magic show" that was so adorable and ended with him throwing candy out to the audience. Many of them sang or did something with music too. Listening to the music you wouldn't have been impressed with their singing off key or off beat, but to me and the rest of the people in the room, it was beautiful. One of my favorite performances was by a young adult named Paul. Paul has CP and has some breathing problems. He asked two other guys to play the guitar while he sang. His volunteer helped wheel him up the stage and then he sang, "Holy, Holy, Holy," He received a standing ovation at the end of his performance, but I think it was more for God than for him. And I know that's what Paul wanted. Beauty is definitely in the eye of the beholder.

Be prepared at all times to use your talents for God.

I was surprised over the two week period of how many times God would open doors of opportunity for me to use my talents for Him. There are two examples that stand out in my mind. First of all, there was this young man who was deaf in the young adult program the same week I was with the young adults. I was able to sign to him and talk with him. I was also able to help interpret during the Bible study time. I didn't think I was going to be able to use sign language, or even learn more sign language during the week, but God had things already worked out. That was such a blessing for me! Another time was when they announced that they needed someone to help in the salon do nails one afternoon. I have been trained in cosmetology (although not certified) and volunteered to help. I was able to give manicures to moms and daughters that afternoon. It was so much fun! God really taught me to be ready to serve and use the talents and skills that He has given me.

God taught me to love these people like He loves them.

Although I don't think I totally have this down pat, God used these two weeks to show me His heart. If you look in the Bible, you will find verse after verse about people with disabilities and God's heart toward them. God has a heart of love and compassion. When Jesus was on earth He went and spent His very precious time with the lowly, poor, crippled. He even said that when you have a party you should invite the poor, blind, and lame, and you will be rewarded in heaven. During these two weeks, God stretched me and taught me to look at each person as a person. Don't look at the disability, look at the ability.

Well, there is so much more that I could tell you. I am looking forward to going back next year and serving. These two weeks really confirmed God's call on my life to work with people with disabilities. Although I don't know exactly where or what I will be doing, I am ready and willing.

I realize that disability ministry full time is not for everyone, but we are all called to love and show the love of Jesus to a broken world. The world of disability is a very broken and lonely world, but yet there's lots of joy in these families' lives. It has to be the love of Jesus. One of the greatest parts of the retreat was at the end where the families got to give testimonies of what happened during the week. One little boy got up there and wanted to say thanks to everyone because this was the first time his older sister with CP was able to go water tubing. Another mom shared that it was the first time that her daughter was able to go horse back riding because she suffers from a seizure disorder. (Here at JAF, enough volunteers surrounding her made her mom's dream a reality!)

Hearing all of this you might be overwhelmed. Like there is no way that you could do this, but as Pastor Bill Burnett shared, "You might say, 'that's just one story, I'm not like that.' But God is!" It's true. God is like that and loves to show Himself strong in the midst of His people! Please don't look at a person with a disability and look down on them, just love them with the love of Christ.

I would like to close with a verse from Luke 14 that has spoken to me many times over the last few months as some of my life verses: "Go out at once into the streets and lanes of the city and bring in here the poor and crippled and blind and lame.....that my house may be filled."

Cami Reish has been serving home schoolers ever since she was old enough to set up chairs for support group meetings here in Bluffton, Indiana. She has written or co-written three books for Training for Triumph---*Speak Up!* speech curriculum for elementary and middle school students; *Speak Up!* Teacher's Guide; and *Women of Wisdom* educational coloring book. Cami enjoys serving the Lord through her various ministries--- letter and card writing; writing and typesetting a free monthly newsletter for girls ages eight through fourteen (for five years now); leading and teaching at Called, Chosen, and Faithful retreats for teen girls; speaking to home schoolers and young people; offering low cost speech classes for elementary and middle school students; serving as an interpreter/worship leader at a church for the deaf; interpreting for deaf children during Sunday School; working with disabled children; and more. She is from Craigville, Indiana, where she continues to write, speak, tutor, teach piano and guitar, study sign language, work for Training for Triumph, attend the Chrism School of Ministry, and serve home schoolers and her family.

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