

HOMESTEAD COMMUNITY POST

Quarterly Newsletter

SPRING 2016



SPRING
2016

HOMESTEAD COMMUNITY POST



HOMESTEAD POST

HOMESTEAD LIFE
AT ITS FINEST!

Our NEW quarterly newsletter!

FIRST EDITION

Spring 2016

About the Post

Authors

Various Authors

All submissions are taken from folks living all over the world. We want to hear your stories, tips, and recipes. We thank all the authors who contributed for this issue.

Topics

Homestead - Homemaking

We have topics ranging from homesteading, recipes, cleaning, outdoor life, ministry, family, marriage, farming, men and woman topics, everything pertaining to life on the homestead in your neck of the woods.

Volunteer Staff

Erin Harrison & Owen Newman

Erin Harrison collects all the stories, Owen reads and edits them and then Erin puts the stories into the layout.

Next Issue

Send Submissions to:

If you would like to be a part of the Post, please send your recipes, tips, and homestead stories to...

erin@keeperofthehomestead.com

Please include photos and where you are from.

HASELLUS SED SIT SODALES

The Homestead Community Post came into existence in the spring of 2010. Mark and I wanted a way for people across the globe to connect with others who love the homestead way of life.

As it turns out, many of the families who joined our online homestead community post, have learned many skills, made great life long friendships, and found great encouragement for their life.

The hope of this NEW quarterly newsletter is to give you a glimpse into the daily lives of these families across the globe and get the encouragement

you need to try new things. Homesteading is not about winning or having all the answers, it is about being resourceful and sometimes that means we make due with what we have. It is self sufficiency, preparedness, and even could classify as a form of art!

What is a way of life for some, can also look like a special hobby for others. Some people are being resourceful in the city while others, like us, are in the middle of a low populated rural community. The neat thing is that we can appreciate the different ways people live out their unique story right where God planted them!

Join our Online Homestead Community Post
www.HomesteadCommunityPost.ning.com

MAKING GARDEN SIGNS

by Erin Harrison



About 9 years ago, when we first filmed our Homesteading For Beginners DVDs for the first time ever, the kids and I made lovely garden signs.

When we moved, we must have forgot to pack them and so this year as we were planning out our garden, I thought, why not make some fresh signs to tell us what is planted and where.

The day my husband and our boys decided to plant the garden, I decided it to be the perfect day to sit outside and paint signs.



The first thing I did was send my 16 year old son, Miles, to gather some old scrap lumber. He took the saw and cut them into about 6 inch squares.



Next, I took an old, mostly used up bucket of primer that we had from when we were painting the boards in the old farmhouse.



I slicked one side with the primer and left them bask in the good old sunshine until they were nice and dry.

I hand drew the different vegetables and fruits that we planted on the white painted sides, as well as hand writing the

name of each in pencil. I took some acrylic paint that you can get at a craft



store. I buy the cheap bottles for crafts, 99¢ a pop. Junior and I began to paint the drawings. Then we left the paint to dry while starting on the others. After it was completely dried, I traced the letters



and the pictures with a thick permanent black marker. Last step is to stake them into the ground in the right rows

HOMESTEADING

By Owen Newman

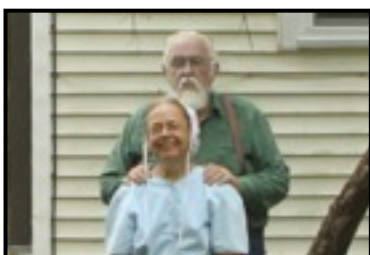
My wife and I have been living a simple, homestead lifestyle for a long time and along the way we've learned a few things. I would like to share some of what we've learned in order to help those that might be just starting.

First of all, it takes time. you are not going to be set up in a week or a month. If the economy falls or a disaster occurs that will speed things up, but you will still not get there overnight.

Every paycheck try to buy one or two items that you will need. Hunt flea markets, yard sales, and second-hand stores. Buy things that are quality made. you can buy an off brand kerosene lantern for instance, quite cheap, or you can buy a Dietz brand which costs more. Parts can still be gotten for the Dietz, such as globes, wicks, and filler caps. you'd have to buy two of the cheap kind in order to have parts.

One thing you need to do is build up a library. Buy a book every payday along with the stuff you buy. The knowledge you possess will be more important than a truckload of food or ammo.

Learning how to operate a wood stove takes time too. Every stove is different, with its idiosyncrasies. Here again, don't just go for a cheap price. If you cannot afford \$300-\$400 for a stove (that's a used price), buy a used 55 gallon barrel and a stove kit from a hardware store or farm supply and make one. They are not fancy but will heat a house, if you do it right, you will be able to cook on it.



Find someone that's been living a resourceful life for awhile and make them your friend, and listen, and learn. They can save you a lot of wasted time and energy.

Expect flak from family and friends. Right now they might consider you a nut case for wanting to live like your great grandpa, but when the balloon pops, they will be the first ones at your door. Count on it!

Learn how to hunt and cut up your own meat. How to make sausage and cure and smoke meat, fowl, and fish. Learn how to preserve food by canning, drying, and fermenting. Learn what wild plants are edible and/or medicinal. Learn how to make and repair your clothes and other things you will need. Never buy what you can make yourself. Buy non-electric tools and learn how to use them and take care of them. Find pleasure in working with your hands.

Buy DVD's that teach you skills such as blacksmithing, making buckskin, etc.. Otherwise, get rid of the TV, you won't have time for it anymore. Besides, it ruins your incentive and robs you of the ability to think for yourself.

Include the children. Make this an adventure and you will be surprised how they will take to it. Their little minds are like sponges, soaking every bit of knowledge. Actually, they will learn faster than you will. making it an adventure will help you also. We seem to grasp concepts better if there's excitement and pleasure involved.

Encourage each other, everybody needs their morale boosted. Learn to laugh at your mistakes. If you don't have a sense of humor, develop one, it will get you through the tough times.

I wrote up a list of rules for a small farm that are basic to a resourceful lifestyle.

RULES FOR SMALL FARM

1. Do not buy brand names or packaging if you can help it. But in bulk and buy scratch ingredients wherever possible.
2. Do not buy what you can grow or make yourself.
3. Get as much data into your brain as possible. Line your bookshelves with books on things mechanical, biological, horticultural, financial, horse farming, seasonal. Be weather wise, and marketwise. Use as many of the old ways as possible.
4. Treat your wife as an equal partner.
5. Don't make pets of your animals! They are your partners, treat them as such.
6. Buy good, used, older machinery as much as possible. Manuals can be found on the internet.
7. Put back all you take out of the soil and build it up with natural fertilizers, and in abundance.
8. The best fertilizer is the footsteps of the farmer. Walk your land and get to know it.
9. Learn from the amish. Dedication, frugality, self-discipline, and obedience to what they understand as a natural law.
10. Above all, trust God.

When I was a young man of nineteen I knew a horse trainer who was sixty-three. He'd been around horses all his life and he told me he learned something new every day. I've never forgotten that. It's true of a resourceful lifestyle also. Even though we've been doing this for most of our lives, we're still learning. so think of this as a lifetime adventure and it will never grow stale and you'll never be bored.



RESOURCEFULNESS

By Courtney Mount

Resourcefulness has a nice definition from Character First: Finding practical uses for that which others would overlook or discard. My definition: Being too cheap to waste anything.

Just this week I was making no-bake cookies and used all the oatmeal up. The empty bag was a thick waxy paper...which with the use of some scissors quickly became a huge sheet of wax paper. I LOVE saving a dime or dollar using what I already have. I seriously should have been born in the depression era with my saving tendency. I so enjoy it when groceries are a few cents a piece, hence my great excitement for couponing.

I also love the feeling of remaking something to be useful. Just this week my dear friend and I remade skirts to outfit her kiddos by following instructions to cut adult skirts in half to make two children's skirts. Another friend taught me what she knows about not wasting. She is a very resourceful person using up what she has on hand all the time. She's shown me how to make gifts using scrap fabric, so we are using up our fabric to make pillowcases to take to the 'olderly people' (elderly), as my Miss Creativity calls them, for Christmas. (Each year our Keepers group blesses

the nursing home residents with pillowcases). My obsession with being resourceful includes using fabric passed on from others for this worthy project.

I'm trying now to think what I can do for Christmas while being thrifty...last year I gave my girls a basket of groceries (even though my dear friends laughed at me saving trash!) I saved various boxes and containers, taped them shut, and we've played grocery store all year with this free gift.

I've spent sometime this week patching clothes up for another friend too. Trying to help her be resourceful. Her son had ripped a hole in his name brand jeans. I was able to use some saved denim and patch the hold. You would hardly know about the damaged area and it really extends the life of the pants. It's been awhile since I had hand patched denim jeans. My little guys used to wear their pants patched, but not now..

I save all my printer paper and print my coupons and junk on the back of the used sheets. Surely this saves on our paper bill.

The opposite definition of resourcefulness is wastefulness...which



I never want to be guilty of. It is important to be a good steward of all God has provided our family. However being a good steward also means passing some things on. I can NOT horde every item that comes through my door any longer. I am letting things go...even things I might use again. I'm ok that I shared my newborn baby girl clothes with a young single mom or my maternity clothes with a friend. When I need them again, the Lord will provide more, that I am confident of.

I'll leave you with one of my favorite little poems:

**Use it up,
Wear it out,
Make it do,
or do without!**



www.oldchismfarm.blogspot.com



Keeper Tip...

Hi Erin!

My daughter and I would like to give a tip to help the modern homesteader. Homemade cooking creates lots and lots of dishes.

When we can't get to the dishes right away - we put them in a large plastic storage tub and set it in our washroom. (Without the lid, of course) Sometimes we rinse them first before putting them in the tub.

This works well when company is coming and we don't have time to wash them. We often do this just to get the clutter off the countertops. It is SO nice.

Many of us don't like clutter - and it just makes us feel better as we are doing the dishes- that they are all in a tub rather than scattered on the counter tops.

Thanks so much for making your DVD's It was truly inspired from the LORD. We have enjoyed them and kids that we've babysat have enjoyed them too.

God Bless,
Sandy and Leann

The Homestead Life *By Kristy Gunderson*

I often think how incredibly blessed we are to live where we live.



All the experiences our kids (no pun intended here!) get to have growing up on a farm.



The amazing guy behind it all, my husband, teaches them all about self sufficiency, hard work.....and even using what you have laying around to build a pretty cool chicken tractor!



Yes, there are times when farm work isn't all that glorious!

Typical Oregon winter to do farm chores in: RAIN!



But we all love and live life.



Even the stinker cat, who waits for unsuspecting birds in my bird feeder. The pill.



So grateful.
So thankful.
So Blessed.
~~*

Even in the midst of difficulty, you can always find Joy.
~Blessings from Oregon.

www.Homestead-Store.com

HOMESTEAD HINTS

by Owen Newman



Those of us living a resourceful lifestyle soon learn to get double duty or more from things. Following are some hints that we have found useful.

We do not throw away jars or tin cans. We paid for them, why not use them. Jars are used for storage of foods. Big jars rice, salt, spices, bran, wheat germ, grits, oatmeal, etc. Small jars for pins, tacks, nails, seeds, anything that needs to be kept dry and mouse proof. Believe me, mice have no trouble chewing through plastic containers.

Tin cans can be used to store things also, such as nails and screws. They can be used for scoops, cookie and biscuit cutters, flower pots, to seal holes that mice have chewed in the floor or elsewhere. Punch a pinhole in the bottom of a large can and bury it alongside a melon or tomato plant and fill with water. The plant will have

primitive drip irrigation. You can make a windproof lantern by punching a hole in a gallon size can that will hold a candle. make a handle from wire and there you have it. We used one like this when we lived in the mountains, instead of a flashlight.

These new plastic gas cans have a nasty habit of losing the cap for the spout. Take a plastic soda bottle and place over the spout. It keeps the gas from evaporating or sloshing out, and they are cheap and readily available.

Kerosene or lamp fuel hard to find? Go to an airfield or find an aircraft fuel supplier and buy a few gallons of JP4 fuel. It's a high grade kerosene used in helicopters. We used this when we lived in an Amish community in Montana.

If you run out of meat tenderizer, mix a teaspoon of baking soda in a cup of water and coat

both sides of the meat and prick all over with a fork. let stand 1/2 hour before cooking. Baking soda can be used for cleaning, brushing your teeth, making hominy. At least one book lists 500 uses for it.

Save your cracker and cereal boxes. Undo or cut off the ends, flatten, and use for making patterns for leatherwork or other projects.

Valve grinding compound on a strip of leather will make a good strop for putting a keen edge on your knives.



Becky's Holiday Cookies

Dr. Rebecca Leedham

4 cups of flour
1 teaspoon of baking soda
1 teaspoon of baking powder
3/4 teaspoon of salt
3/4 teaspoon of nutmeg
1 cup of soft butter
1 1/2 cups of sugar
2 teaspoons of vanilla

2 eggs
3/4 cup sour cream
For Frosting
3/4 cup soft butter
4 cups of icing sugar
1/4 to 1/2 cup evaporated milk
food colouring

In a large mixing bowl, beat the butter and sugar together until fluffy. Stir in the vanilla and eggs. Combine the flour, baking soda, baking powder, salt and nutmeg. Add flour mixture gradually into the butter mixture, alternating with the sour cream. Blend well. Cover and put in fridge overnight. Oven temp 180° F The next morning, separate mixture into 4 portions, keeping one portion out and keeping the remaining portions in the fridge until ready to use. Take the one portion and roll out into 1/4 inch thick and cut into your wonderful holiday shapes. Place on baking tray about 1 inch apart. Repeat with the 3 remaining portions. Bake in the oven for about 4-6 minutes, or until the edges are golden brown. Frosting: mix all the ingredients until smooth add some food colouring if you like. I like to have a few bowls so I can make different colours for the different shapes. I love yellow Star of David's.

The Garden in the Wilderness *by Floriana Brindle*

"Psalm 23: The Garden in the Wilderness"

The presence of God in the valley of the shadow of death that we face on earth now, is in reality a glimpse and foretaste of the New Jerusalem that will come down from heaven when Christ returns. It is actually the garden of Eden, but not yet in its fullness. The garden was a glorious place, merely because of the presence of God-- much like the tabernacle that was built by Moses in the wilderness. If it wasn't for God's presence dwelling in the earthly temple, it would just simply be an empty building. This also holds true for us as believers, and especially us women. Every single trial and sufferings we go through is always an opportunity for God to reveal to us his steadfast love and to remind us that, he is truly with us. Every valley in our lives become green pastures as we humble ourselves and allow him to open our eyes to see that the path that we walk on is for his namesake, so that means every valley is God ordained, he is the one leading us in this path just like he led the Israelite and Christ through the wilderness. but take heart, every path will always be a path of righteousness.

Our blindness and unbelief in the LORD has hardened our hearts to the point where every hardship becomes a moment of outspoken rage against God. We don't like to suffer. We like to flee every crucible in our lives and take the easy route. We want pastures without the valleys. We don't want to die to our control because we love to lead



ourselves. We don't want to let go of being god in our lives. If we are truly walking in the ways of our master we must die to self because our leading will only push us far from him, which is what satan tempted Jesus to do. He wanted Christ to experience false pastures that is created by self pleasures instead of pleasure in God (Matthew 4:8-10). Praise God that through every death in our lives there is also a resurrection. "We are always carrying in the body the death of Jesus, so that the life of Jesus may also be manifested in our bodies. For we who live are always being given over to death for Jesus' sake, so that the life of Jesus may be manifested in our mortal bodies." (2nd Corinthians 4:10-11).

God redeems every suffering we face by giving himself to us more and more. What we are forgetting, is that God did not even spare his own Son from walking through the shadow of death. In fact, not only did Christ walk into suffering on our behalf, he came face to

face with death itself on the cross! Not only that, but the Father turned his back on Christ so that he would swallow up death for us once and for all. We will never experience the Valley like Christ did. God the Father will always shine his face on us because we are now clothed with the righteousness of Christ. This is why David can say at the end of the Psalm in verse 8, "Surely goodness and mercy shall follow me all the days of my life and I will dwell in the house of the LORD forever." This promise is also true for all those that are in Christ. May the LORD give you eyes to see him in the valley.



An Enduring Flame

BY KENZI KNAPP

Last spring, I had a greenhouse offered to me at a great price. In the balmy days of April, it seemed like a wonderful idea.

Our family needed a greenhouse, plus it just sounded like a Proverbs 31 woman type of investment. Never mind my record of growing pathetic plants. After all, in a regular garden you have pests, weather and destructive dogs to demolish it. But a greenhouse, how much more control could you ask for? If I only could have known....

As the weather turned cold, I planted a bed of lettuce in the greenhouse and my mom moved in her potted lavenders. All went fine, until the first blast of winter hit the Ozarks. Though I knew the storm was coming, I neglected to ask my little brother-who-is-now-bigger-than-me how to start a fire in the greenhouse wood stove -- until the night the storm hit.

Lesson # 1: Don't Put Off What You Know You Should Do - Especially With a Greenhouse In Winter.

Thankfully, my little-brother-who-is-now-bigger-than-me is a patient teacher and willingly gave me my first class in building a fire. "You'll probably have to wake up during the night to put more wood in." Preston advised. No problem. Years of tending our farm animals had made me well acquainted with sacrificing sleep. Only this time, my body failed me. Let's just say, that night I resembled the Proverbs 26 sloth more than the Proverbs 31 woman. Ugh! Needless to say, the fire was a smoldering ash pile the next morning, forcing me to find more kindling. Just one problem: everything was now covered in ice and snow - including my kindling.

Lesson # 2 Stock Up On Kindling Before It Storms Snow and Ice

While my quest for dry kindling was in vain, I did find a few paper feed sacks. Now if you've ever started a fire with paper only, you know it is a very slow and l-o-n-g way to build a fire. Eventually, my labor was rewarded and I had a small fire crackling in the stove.



But by the end of the day, I was stumped again. Even after restocking the stove every couple of hours, the greenhouse was hardly warmer than before. And now darkness was bringing in a chilly North wind. That night I set my alarm for every 3 hours and made a couple of miserable treks to the greenhouse. Some reason, I didn't feel as heroic as I did in my days...eh...nights of tending sick animals.

The good news was my fire stayed aflame. The bad news was the

greenhouse was still cold, cold, cold. After investigating, I discovered the gaps in the roof were letting all the heat out. A brief warming spell had relieved us from the snow, so I let the fire go out. I was advised to buy some expandable foamy stuff to fill the gaps. I had to let it sit for a couple of days due to the risk of explosion if exposed to heat, so by the time it was safe, our second blast of winter had already hit. (Though maybe I should have gone head with the fire. An explosion would have made a more dramatic ending to this saga *wink*). Unfortunately the wait was the last my poor lettuce could take. It fell from its great height of two inches, withered and sad.

That night, I took a piece of plywood I'd spied a couple days ago, and an ax out to the rusty stove. At least I had dry kindling this time. I smiled at my foresight -- for once. *Chop. Chop. Chop.* After several successful attempt at splitting the plywood, I made a terrible discovery: plywood does not split. I was too discouraged to feel ignorant for thinking plywood could be chopped with an ax. I only felt one thing. Give up. *This silly greenhouse isn't worth all the energy and time I'm putting into. I never was the gardening type. Probably couldn't grow enough lettuce to feed us anyway.* But in that cold plastic building, God spoke to my heart. *Kenzi, don't you give up. This is a small thing, but there is more at stake than lettuce. This is about your character. Don't you stop because this is hard.* So...I stood up, found the driest twigs I could find and built a fire.

Lesson #3 Never Make Decisions When You Are Discouraged

That has been almost a week ago. As I write, it is over 60 degrees in the

greenhouse. It's been days since I had to start a new fire. In fact, my little sisters enjoy the warmth so much they have accompanied me out to load wood and have spent several afternoons pretending the greenhouse is their Indian wigwam. I still have some problems I'm working out, but I've gained much more ground than I had last week. And I think I'm about ready to try another bed of lettuce. *grins*

Greater than having a warm greenhouse is what God taught me through it. In life, there is plenty to discourage us. In our attempts to keep out the dangers of sinful society, we are tempted to clam up, lose our joy and join the cynical crowd chewing the cold ashes of despair. With so voices crying hopeless, we're in danger of forgetting why God still has us here and instead, retreat in fear and survival from those who need us most. I used humor in telling of my greenhouse, but the truth is, I'm tempted to give up on the battle for souls more than I want

to admit. Some days, it's hard to keep the fire going. But I must. To throw up my hands is to deny my all powerful God. To resign myself to hopelessness is to call Jesus' words to be of good cheer a lie. It is disobedience and unbelief of the first degree.

So whatever thief is seeking to take your eyes off of Christ, take heart. Turn off the voices of doom and turn to the living word of God. Obey His orders to go into all the world with joy and trust. Refuse to join the clamor of those who speak as if the Almighty is dead. On that cold night in the greenhouse, I didn't need someone telling me how black the darkness was. I needed a flame. Be the flame of enduring joy for others who need the Eternal Light.

Lesson #4 When Fueled by Christ, Even Weak Fires Keep Glowing



Note: helps to role matzo balls if you have wet hands or little bit of oil.

MATZO BALLS by Dr. Rebecca Leedham O.N, BA.R, MA.R, Ph.D.R

Matzo Balls

- 4 eggs**
- ½ cup soda water**
- 1/3 cup of oil**
- 1 cup Matzo meal**

Beat eggs for 20-30 seconds. Add soda water and oil, mix for another 20-30 seconds. Add matzo meal, and mix until well combined, but do NOT over mix. Put in the fridge for 30 mins or until firm. Have a pot of rapidly boiling water, and roll



your matzo mix into balls, one by one placing into the pot of water. Turn down to low. Cook for 30-45 mins and enjoy.



BRINGING IT HOME

by Kara Chase

Two of my sons brought home a decaying wooden chair and a dirty glass bottle the other day. They must have known I would be excited because they told me to close my eyes as one of them led me onto the front porch to see them in the yard. "Cool!", I said, because they were. They managed to dig the items out of the frigid snow and frozen ground using only sticks, and struggled carrying the chair home in one piece. It took them time and effort and I hope it was worth it. Maybe a bit like digging for buried treasure. The payoff of their labor? Two pieces of history, whose we don't know, and a good story about finding them, to boot. Which begs many questions in my mind. Do I have something that was a complete surprise to find, that I labored hard and long for, and that makes for a good story?

The camp where we live and work was given several large stumps to use as firewood, but as my husband and I got to looking at them, we noticed the ways some of them pieced back together to form the

trunk they once were. And then for kicks we turned a piece upside down and suddenly it looked like a table you would find in, well, a hobbit



hole. My husband made a few rough cuts with a chainsaw, our sons helped polyurethane it a few times and we brought it home to be ours.

What have you been surprised to find or labored long to make your

own? What is the story? These possessions tell not only of themselves but also tell chapters about you. These belongings

whisper our identities in their finding, in the admiring, in the function and enjoyment of them.

But what if we tucked them away when someone was coming over, because they might be considered unsightly and perhaps label our living room unkempt? Is that how I feel about my possession? No, it is dear to me, not to another. And without that item the story of my living just wouldn't be complete or entirely true.

I adorn with beauty and maintain order, though I have my own beautiful and orderly version of my living room. It looks different from everyone else's in the whole of this wide world. And so does my thumbprint. And there you have it. This mark of uniqueness, given by my Creator, Maker God, is a living commandment from Him, to go and be unique and display the

evidence of His mark all around me. And it will be a splendid story to tell.



My Journey

-Donna Marie Taylor

Hil My name is Donna and I want to say that I'm thrilled to be included as one of the writers in Erin's new monthly newsletter. I've never done this before so here goes.

My dream has always been to have a small farm, and I did, about three different times in three different places. I've had horses, sheep, goats, a cow, chickens, turkeys, ducks and rabbits. I garden, sew, knit, spin my own fiber, bake and preserve food by canning, freezing and dehydrating. I also make my own soaps and lotions. I tried and tried to have my dream and then one day about three years ago I realized it was just not going to ever come true. I moved, again, but would I give up that dream, no not me. Just too



stubborn I guess. I tried again after about a year. A dear friend of mine was dying of cancer and she had a four cows. About a month before she died she gave me a cow and calf. Oh boy, did I have great ideas about that. My purpose was to have the milk and every year when the cow had her calf I was going to gift it to another homesteading family. The day came when my beautiful cow and calf were delivered. Things went along well until January when we had had a bad storm and I was walking down the lane to the barn and slipped. I didn't fall but it made me think. If I ever fell, I lived down a very long lane from the barn, no one would ever have found me until it was too late. Still, I just wasn't listening to God. A couple of days later I was letting the cows in, my two girls

and the landlord's two bull calves and all went well, until it was time for the Jersey to come in. He backed up, but down his head and pawed the ground. I knew what that meant and luckily for me I was behind the stall gate and a lawn tractor. I looked at him, told him in the sternest voice I could muster he better not even think about it because I knew where the glue factory was, and he went into his stall. That was it for me. The next day I gave my beloved cow and calf to the landlord to start his herd and that was that.

Fast forward to now, I'm 63 years old and living in an adult mobile home park. Quite a change isn't it. I knew that I was just too old to realize my dream on my own so I downsized - in a big way. I had always wanted to help the local farm economy and I thought that I could do that by farming myself. For whatever reason I finally listened to God and realized that I could be more of a help to the local farmers by BUYING from them instead of trying to BE one of them. Did it hurt to realize that I had failed at my venture, yes. Do I miss the animals, yes. Would I ever do it again, no. I will grow right where I'm planted.

My plans for this year are to get a garden planted, put in some columnar fruit trees and grow blueberries and raspberry bushes in containers. I got an e-mail from Stark Brothers Nursery the other day and they now have the berry bushes that can be grown in containers. I'm going to try to get some of those Garden Towers to grow strawberries in and put in a raised bed. There is a bank behind the house that I had cleared of sumac bushes when I moved in and I'm going to have that tilled up and use that space too. If I plan it right I can grow quite a bit of my own food right here on my little lot. I also think that if I do it it just might give others the incentive to do it too.

Another wonderful thing happened to me this year too. I had been involved

with a fiber group years ago and had lost interest in. One day I opened my e-mail to find one of the ladies had contacted me to ask me to help her with some fiber projects she has going on. We met for coffee on a Saturday and after talking about things I was in. She has sheep and processes the fiber from her own and also processes fiber for four other farms. She processes the fiber and turns it into valued added products for the farms. This is where I come in. She processes the fiber (cleans and washes it) and then she either sends it to me to be combed, carded, dyed, spun and knitted into those value added products or she sends it off to a mill and they make it into rovings for hand spinners. It is wonderful to be so enthused again about things I love to do. She has also been approached by a Farmer's Market manager who wants us to come and sell some of those products and do demonstrations while we're there. While we were talking about all this over coffee she made the statement to me that maybe I wasn't mean to be on the growing end of the process but on the product development end of it. This was just the shot in the arm I needed to come back to life again. Since that day in January I've been purchasing different knitting looms (I usually knit with needles) and experimenting with those and also purchased a potholder loom, that brought back memories of my childhood, and have come up with several ideas to make things with those little squares. I'm also going to try to knit a doormat out of either bailing twine or jute.

I will close, I know finally right, by saying that you don't need a lot of land or even animals to be a "homesteader". A friend, who really is a homesteader and lives off grid and pumps her water from a pump outside and cooks on a wood-stove, told me one time that homesteading is a frame of mind and you know what, she was absolutely right.



Marriage is God's Finishing School

by Shawn Grubb

I thank God that my husband saw fit to marry me. Shortly after I got married, I got saved. My new heart became burdened with my inadequacies. The title of an article I saw stated it plainly: 'Marriage is God's Finishing School' and it is soooo true!



I began to realize what a lazy, self-centered, rude, insensitive, complaining, loud, controlling, unthoughtful, disrespectful, opinionated jerk I really was. I was bringing all that to our marriage plus no skills in child care, managed money, running a household, cooking, building anything, growing anything, teaching, keeping animals or how to prevent sickness.

So how could I do all of this? How could I have a strong marriage when my parents ended in divorce? How do I communicate lovingly and effectively? How do I keep him looking at me? How can I stay home with my children so I don't miss anything? How do I know what's in the food we eat, the air we breath, the water? What were my kids hearing, watching, and doing all their waking hours? How could I keep them from being abused yet live in this world and overcome its evil?

God knew. He is patient. He is kind. He knew what my past was and what I

needed to learn first. Along with the gift of my new heart, he gave me more than wisdom, when I asked for it, but also grace to do the right thing just because he said. I didn't feel like doing the right thing but he freely gave me grace so I could. Then, in return, I decided to fix my husband. I knew that was best for all of us. He was lucky to have married me because I had right answers to our problems. Little did I know what a stud of a man I'd married. The fireworks lit up but it wasn't pretty...or quiet. My training had begun.

Nobody was going to tell me what to do. At one point, when he wouldn't listen to me, I got up and turned off the TV that he was watching. He didn't say a word but left the room. Then I followed after him still complaining! The next few days after that, we just exchanged glances. What was happening and why was he treating me this way?

Right about this time our family suffered a severe trial. Our world was so shaken that we began to question our faith. We all ran to God seeking answers. Pain had a way of creating a deep need in each of us that only he could fill that no one or thing from this world could. It seemed like God picked us up, set us on the front row of his classroom giving us strict orders to pay attention. I felt properly chastened. What had been my walk after he had bought me with his blood?

Just then a dear friend gave me a book, *Me, Obey Him?*, saying, "You think you've been submissive until you read this book!" I devoured it but it was so foreign to me it was like reading Greek. Then we began listening to Elizabeth Elliot on the radio every day. She was only on for 15 minutes at 10a.m. so it fit perfectly into our after breakfast Bible reading. Her voice was a soothing balm for all of us as she

talked about 'A Simpler Life' and obeying God because we fear him. Her messages would sometimes hit so close to home with me that I couldn't believe that it was just a coincidence. I cried a lot of cleansing and healing tears during those sessions with her.

On the other side of those days, I had a healthier fear of God and what he says about our roles in his Word. I was so excited to get to know and trust him more. Every day was a new chance to find out from his own Word what he told women and wives to do in this life! I now knew God to be a living, loving God who wasn't content with the mediocre but wanted us to be radical, peculiar people that would boldly obey him.

I still carry scars of that time but I'm no different than anyone else in this fallen world of sin. We all go through pain that causes us to look for answers. I tested and proved him. I can rely on what he says about life and enjoy talking to him often and look for any chance to tell others about him!

Shawn Grubb
[The Full Quiver Band](#)



How Do I FORGIVE?

By Lisa McCaslin

As I retyped Saturday's devotional, I couldn't help but think we probably all have been hurt. Some more than others and some more deeply than others. The "easiest way" so our flesh (and the devil) would say would be to just forget about that person/people that have hurt you and avoid them. But our Heavenly Father showed grace to us and forgave us as undeserving as we were. If a holy and just God could forgive us then by His grace and with His help we can forgive and forget what has brought our hurt and pain. Besides if we hold onto that hurt it will only cause bitterness in us and other problems. Not thinking about it or talking about it will help a lot too. **Proverbs 26:20 "Where no wood is, there the fire goeth out: so where there is no talebearer, the strife ceaseth. 21 As coals are to burning coals, and wood to fire; so is a contentious man to kindle strife." In the Lord's example prayer Jesus says this in Matthew 6:14 & 15 "For if ye forgive men their trespasses, your heavenly Father will also forgive you: 15 But if ye forgive not men their trespasses, neither will your Father forgive your trespasses." Matthew 7:1-2 "Judge not, that ye be not judged. 2 For with what judgment ye judge, ye shall be judged: and with what measure ye mete, it shall be measured to you again."** There are many other verses on "judge/judging". The best thing you could do for both yourself and the other one is pray for them, forgive them even if they never ask (could be they are oblivious to the fact they even hurt you) and let the Lord take care of them. (The Boomerang effect!) **Galatians 6:7-9 "Be not deceived; God is not mocked: for whatsoever a man soweth, that shall he also reap. 8 For he that soweth to his flesh shall of the flesh reap corruption; but he that soweth to the Spirit**

shall of the Spirit reap life everlasting. 9 And let us not be weary in well doing: for in due season we shall reap, if we faint not." Just remember the Lord knows the whole situation, the hearts, the past, the pain and the hurt and when you obey Him by handling things His way then He will bless you. Let Him take care of it and see what He does. His ways are always the best ways. He will definitely teach you valuable and beneficial lessons. Yes, there will be scar(s) that only the Lord and time can heal, but use it to become a better testimony for the Lord and not a bitter, critical, judgmental person no one wants to be around. Forgiveness is the first step to healing. Even when the situation/people don't change the Lord can change our perspective on things as we realize that He is all we need to have true joy. Oh the Lord is so good, even through the problems and trials He allowsto come into His born-again child's life. Praise Him and bless His holy name!!!

On the flip side I know people that have nothing to do with a person. Our God is the God of restored relationships - He paved the way to restore our broken by sin relationship with Him through the death, burial and resurrection of His precious, sinless, begotten Son, Jesus. What an example that is!! He desires us to love others (**Matthew 22:39 "And the second is like unto it, Thou shalt love thy neighbour as thyself."**), do good to our enemies (**Matthew 5:44 But I say unto you, Love your enemies, bless them that curse you, do good to them that hate you, and pray for them which despitefully use you, and persecute you;**) and return good for evil (**Galatians 6:10 "As we have therefore opportunity, let us do good unto all men, especially unto them who are of the household of faith."**). Restoration is God's goal.

Fragmentation and destruction of relationships are the devil's goal. Right away if we wrong someone forgiveness needs to be asked. Make it right, don't let time past without asking true forgiveness. The longer it goes the more distance will be put between the two people and sometimes you won't even remember what started it in the first place or so much hurt and bitterness will be built up that the offended person will live with that for years "buried" deep down, missing out on that relationship they could have had. Sadly pride causes people to justify their wrong, view their way as right, blame others or even blinds them to the fact that wrong has even been done. **Proverbs 13:10a "Only by pride cometh contention."** When you ask for forgiven make it short, simple and to the point. Ex: I am sorry I please forgive me. True forgiveness is not asked these two ways: "I'm sorry if I....." or "Please forgive me for....but you....." Relationships take time to build but can be destroyed in seconds maybe never to be the same again -- the trust is gone and takes time to be reestablished. So as the old adage goes "Think before you speak" and might I add, "Think before you act". Guard that heart and those thoughts or words that slip out!! James warns about the power of the tongue in James 3. So whatever side you might be on whether offender or offende pray and do what the Bible instructs us to do. **James 1:5 "If any of you lack wisdom, let him ask of God, that giveth to all men liberally, and upbraideth not; and it shall be given him." Philippians 4:13 "I can do all things through Christ which strengtheneth me."** Don't waste time living with regrets of the past, holding grudges and bitterness or being estranged from someone you hurt (or that has hurt you). If the other person won't forgive you after you properly ask

forgiveness than it isn't your problem anymore, you did your part to make things right. Remember God blesses obedience and let Him take care of the outcome. I pray this has been a help and an encouragement to you as I have shared from my heart the things the Lord has taught me through His precious Holy Word and through observation and events in my life. God's ways are always best and right; let Him prove it as you do things His way. He can be trusted, all the time and He will never let you down for He is faithful to keep His promises as we follow and obey His Word.

Mark 10:27 "And Jesus looking upon them saith, With men it is impossible, but not with God: for with God all things are possible."
Just a few weeks after that was written I wrote this praise to the Lord to 2 friends of mine.

"You know how the Lord seems to bring the same things to your attention over and over again in different ways?!? Well it seems like this verse keeps appearing to me regarding different situations. It is Ephesians 6:12 For we wrestle not against flesh and blood, but against principalities, against powers, against the rulers of the darkness of this world, against spiritual wickedness in high places. withstand in the evil day, and having done all, to stand." The Lord showed me the Truth of those verses recently. For 1 1/2-2 years now I have had a strained relationship with a relative of mine. Recently we were talking and like in the past pride had blinded eyes and accusations and excuses were made. Our conversation was doing no good. Then with arms wrapped around each other I prayed out loud asking the Lord to remove the evil influences that were seeking to destroy our relationship and bind them in His precious name plus asking Him to help restore our relationship. After my prayer there was a noticeable difference, humility was there, a listening ear, forgiveness asked and help in handling a matter requested. Praise the Lord for what He did and how this relationship is finally looking like a

new, promising start is coming for us. We see evil, wickedness and problems in this world but when we zoom out we can see the real influence -- the devil and sin. The Bible is truly God's Instruction Manual to us and through It He helps us with every situation of life. What a mighty, wonderful, loving, gracious, merciful Saviour, Redeemer, Heavenly Father, Creator and Friend I have!! Praise His dear and holy name!!

I am not sure if you can use any of that for the magazine but I just wanted to share it with you in case you could. Now for the recipes.

Cashew Chicken:

Ingredients:
2lbs. boneless skinless chicken breasts (about 4 pieces)
1/4 cup all purpose flour
1/2 tsp black pepper
1 TBSP canola oil or oil of choice

Sauce:
1/2 cup soy sauce
4 TBSP rice wine vinegar
4 TBSP ketchup
2 TBSP brown sugar
2 garlic cloves, minced
1 tsp. dried ginger
1/4-1/2 tsp red pepper flakes

1/2-1 cup cashews

1. Combine flour and pepper in resealable food storage bag. Add chicken. Shake to coat with flour mixture.
2. Heat oil in skillet over medium-high heat. Brown chicken about 2 minutes on each side. Place chicken in slow cooker.
3. Combine soy sauce, vinegar, ketchup, sugar, garlic, ginger, and pepper flakes in small bowl; pour over chicken.
4. Cook on LOW 3 to 4 hours. Add cashews and stir.
5. Serve over rice or Skillet Lo Mein (recipe below). Makes 4-6 servings

Skillet Lo Mein:

4 ounces uncooked spaghetti, broken into thirds
1 TBSP canola oil or oil of choice

1 package (9 ounces) Oriental stir-fry vegetables

Cook spaghetti according to package directions. Meanwhile, in a large skillet, heat oil over medium-high heat: stir in the stir-fry vegetables. Combine the spaghetti and vegetables with the cashew chicken from above recipe and the juice it was cooked it. Enjoy!!

Lemon Grilled Chicken:

1 Lemon
2 TBSP olive oil
1 clove garlic, crushed
1 TBSP chopped fresh parsley plus extra sprigs for garnish
1/4 tsp. dried thyme
1/4 tsp. dried marjoram
1/4 tsp. salt
1/4 tsp. black pepper
4 skinless, boneless chicken breasts (about 6 oz. each)

1. Use a peeler to remove strips of zest from half of the lemon, then trim into fine strips with a small knife. Reserve and set aside. Grate the other side of the lemon to make 1 TBSP zest. Finally, squeeze the juice from the lemon into a bowl.
2. In a large bowl, combine the lemon zest and juice, oil, garlic, parsley, thyme, marjoram, salt and pepper. Add the chicken breasts to the bowl and spoon the marinade over the chicken until well coated. Cover with plastic wrap. Chill for 30 minutes, or overnight if you have time.
3. Preheat the griddle, grill or broiler to medium heat. Put the chicken pieces on the griddle, reserving the marinade. Cook chicken until cooked through, about 10 minutes on each side. Brush with reserved marinade 2-3 times during cooking. Sprinkle with reserved lemon strips and serve immediately garnished with parsley sprigs. The marinade is really good so I double it. After I marinade the chicken in it, I boil the marinade and serve it over rice or mashed potatoes. A little of the marinade goes a long way.



Humble

A Poem by Ashley Stevens



*A pilgrim in the desert,
not finding any rest*

*Seek you I did not,
blindness at it's best*

*Ignorant to my own needs,
no goodness did I thirst*

*Then you came to me,
it was you who loved me
first*

*You offered to me food,
you offered to me drink*

*To show me where to go,
what lies beyond the brink*

*I took your loving hand,
though very weak was
mine*

*I found the sand unsteady,
I couldn't walk the line*

*Ashamed I felt how could I,
let you down my Savior*

*Still you whispered to me,
"It's not your time to soar"*

*Refreshment you still offer me,
this desert I still roam*

*I'll need you as I journey,
to the place I'll call my
home*

HOMESTEAD HINTS

by Owen Newman



Those of us living a resourceful lifestyle soon learn to get double duty or more from things. Following are some hints that we have found useful.

We do not throw away jars or tin cans. We paid for them, why not use them. Jars are used for storage of foods. Big jars rice, salt, spices, bran, wheat germ, grits, oatmeal, etc. Small jars for pins, tacks, nails, seeds, anything that needs to be kept dry and mouse proof. Believe me, mice have no trouble chewing through plastic containers.

Tin cans can be used to store things also, such as nails and screws. They can be used for scoops, cookie and biscuit cutters, flower pots, to seal holes that mice have chewed in the floor or elsewhere. Punch a pinhole in the bottom of a large can and bury it alongside a melon or tomato plant and fill with water. The plant will have

primitive drip irrigation. You can make a windproof lantern by punching a hole in a gallon size can that will hold a candle. make a handle from wire and there you have it. We used one like this when we lived in the mountains, instead of a flashlight.

These new plastic gas cans have a nasty habit of losing the cap for the spout. Take a plastic soda bottle and place over the spout. It keeps the gas from evaporating or sloshing out, and they are cheap and readily available.

Kerosene or lamp fuel hard to find? Go to an airfield or find an aircraft fuel supplier and buy a few gallons of JP4 fuel. It's a high grade kerosene used in helicopters. We used this when we lived in an Amish community in Montana.

If you run out of meat tenderizer, mix a teaspoon of baking soda in a cup of water and coat

both sides of the meat and prick all over with a fork. let stand 1/2 hour before cooking. Baking soda can be used for cleaning, brushing your teeth, making hominy. At least one book lists 500 uses for it.

Save your cracker and cereal boxes. Undo or cut off the ends, flatten, and use for making patterns for leatherwork or other projects.

Valve grinding compound on a strip of leather will make a good strop for putting a keen edge on your knives.



Becky's Holiday Cookies

Dr. Rebecca Leedham

4 cups of flour
1 teaspoon of baking soda
1 teaspoon of baking powder
3/4 teaspoon of salt
3/4 teaspoon of nutmeg
1 cup of soft butter
1 1/2 cups of sugar
2 teaspoons of vanilla

2 eggs
3/4 cup sour cream
For Frosting
3/4 cup soft butter
4 cups of icing sugar
1/4 to 1/2 cup evaporated milk
food colouring

In a large mixing bowl, beat the butter and sugar together until fluffy. Stir in the vanilla and eggs. Combine the flour, baking soda, baking powder, salt and nutmeg. Add flour mixture gradually into the butter mixture, alternating with the sour cream. Blend well. Cover and put in fridge overnight. Oven temp 180° F The next morning, separate mixture into 4 portions, keeping one portion out and keeping the remaining portions in the fridge until ready to use. Take the one portion and roll out into 1/4 inch thick and cut into your wonderful holiday shapes. Place on baking tray about 1 inch apart. Repeat with the 3 remaining portions. Bake in the oven for about 4-6 minutes, or until the edges are golden brown. Frosting: mix all the ingredients until smooth add some food colouring if you like. I like to have a few bowls so I can make different colours for the different shapes. I love yellow Star of David's.

BERNESE RÖSTI

For 4 people

by Marlène Simon from France

Ingredients

1 kg **potatoes in dress**
1 tea spoon **salt**
2 table spoon **melted butter**
2 table spoon **lard**
50 g **Diced Bacon**
1-2 table spoon **milk**

Preparation

Peel the boiled potatoes, grate with the Rösti grater, mix with salt (be careful to put a little less salt to other revenue because the bacon already contains). Heat the butter and lard in the skillet. Add the bacon and potatoes and skip the whole stirring several times. Gather the potato galette, cover turned upside service plate and cook on low heat for 20 minutes. Moisten with milk and continue cooking covered for about 10 minutes. Return to the dish and serve with coffee milk.



It is a recipe typical Switzerland and also delicious with grilled sausage and a salad of lettuce, tomatoes or a mixed salad.