## The Unchanging Christ by BOB CASEY, preacher **Cornerstone Church of Christ** 70 Bond Street at Camp Avenue in West Irvine

day, and for ever."

This is the strongest term given in the New Testament to prove that the Christ we worship does not change, or alter by teachings, upon any subject that he has given, which when he said while he was living is just as valid and true today. So, why do men insist through their teachings that it has. Well, the answer is very clear. The reason is, because they do not like, agree or accept what our Lord says. Among the largest section of these are the claimants of religion.

In verse 9, our beginning text, is a warning given directly after the writer says, "Jesus Christ the same." Notice what he says, "Be not carried about (or away) with divers (or different) and strange doctrines (teachings). For it is a good thing that the heart (mind) be established with grace; not with meats (physical things), which have not profited them that have been occupied therein."

So, we ought to be very clear to all that have the understanding of this passage that any teachings that are outside the teachings of Christ will not be of any spiritual profit to anyone who receives them.

trusted men or angels, if they preach other gospel unto you than that which we have preached unto strongly for impact upon the readers.

even the most trusted, loved, or even the most revered of men may be among the false teachers, deceitful workers, who might be looked upon as an equal that Satan wants to be received as an Angel of Light. 369-4165. Sincerely, Bob Casey

Then, warns us that his followers may also be transformed as ministers of righteousness but whose end shall be according to their works.

<u>Has our Lord warned of this before?</u> Yes, in <u>Matthew</u> 7:15. Here, he says they are really wolves dressed (appearing) in sheep's clothes but really they are only lik-In the book of **Hebrews**, **chapter 13:8**, we find en unto ravening wolves. Also, in Acts 20:29, he warns these words, "Jesus Christ the same yesterday, and to the Ephesians elders to be on guard for the defense of the church, because false teachers, called "grievous wolves" shall enter in, not sparing the flock.

Personal Note: Do these type of men, in their beginnings, want to be perceived as false teachers? I think not, even though some know what their real intentions were at the beginning. So, many do not perceive of themselves to be false teachers, they seem to preach fervently of what they understand the truth to be. So, what is the problem? Because these men have been led and taught by men that are feeding from the Devil's trough, that is, theological universities of religions of whom many do not even believe the simplest teachings of our Lord. As examples: Jesus says in Matthew 16:18, "I will build my church," and in Acts 2:47, "And the Lord added to the church." Then in **Ephe**sians 5:25, "Christ also loved the church, and gave himself for it." In spite of these and many others, men will claim to be in Christ and then turn right around and commit spiritual adultery by adding a man-made name to it. One more example, even though the Lord himself was baptized and said to John, "for thus it be-In **Galatians 1:8-9**, Paul warns all of us against *cometh us to fulfil all righteousness,*" (Matthew 3:15) and commanded the apostles to go into all the world and preach the Gospel saying, "He that believeth and you, "let him be <u>accursed</u>." Notice that he repeated this is baptized shall be saved . . ." (Mark 16:16) And in Acts 2:38-39, here baptism is said to be for the remis-Notice again that in 2 Corinthians 11:13-15, that sion of sins. Still, wrongly taught men will tell others that baptism is only an outward sign that they have already been saved. Not true, says the Gospel! What have vou obeyed? Call us and we will gladly discuss to the apostles, may be deceivers themselves. Notice this all-important subject with you, anytime, 1-859-

# **BIBLE WORD SEARCH**

by Elie's Spiritual Treasures

#### 1 THESSALONIANS 4:14

For we believe that Jesus died and rose again, and so we **believe** that **God** will **bring** with **Jesus** those **who** have **fallen asleep** in **him**.

NEW INTERNATIONAL VERSION



Find the **bolded/underlined** words in the diagram. They run in all directions — forward, backward, up, down and diagonally.

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# The Believers' Prayer for Boldness (Acts 4:26-28)

26 The kings of the earth stood up, and the rulers were gathered together against the Lord, and against his Christ.

27 For of a truth against thy holy child Jesus, whom thou hast anointed, both Herod, and Pontius Pilate, with the Gentiles, and the people of Israel, were gathered together, 28 For to do whatsoever thy hand and thy counsel determined before to be done.

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# THE ILLUSTRATED BIBLE

Now He who supplies seed to the sower and bread for food will supply and multiply your seed for sowing and increase the harvest of your righteousness; you will be enriched in





1. Which book of the Bible (KJV) mentions the word "thanksgiving" the most times at eight? Genesis, Nehemiah, Psalms, Isaiah

2. From Leviticus 22, a sacrifice of thanksgiving is most meaningful when it is ...? Sincere, Often, At your own will, Extravagant

3. What items of food and drink did Jesus give thanks for at the Last Supper? Figs/water, Bread/ wine, Fishes/nectar, Honey/

4. In 1 Thessalonians 5:18, "In every thing give thanks: for this is the ... of God"? Power, Will, Gratitude, Travail

5. Where was Jonah when he prayed with the voice of thanksgiving? Fish's belly, Aboard ship, In the wilderness, Mountain-

6. Whose thanksgiving is expressed in Philippians 4:10-20? Paul, John the Baptist, James, David

#### **Answers on bottom** of Page 11

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It looked old and worn and held together with many stitches. It didn't look like much of a doll but Missy loved it more some place. It'll turn up.' than anything in her And it did. world. It was stuffed with would play with it and sleep with it. It brought of the dirt. She asked her her pleasure and com-

brother was building a should have known betmodel airplane, she accidently bumped into it and knocked it to the sins. We try to cover floor. Looking at the bits them - but along comes and pieces that were scattered before him, he shouted angrily, "Look crets of our heart and its what you did! You just sins, (which we would like wait Missy - I'll get even to hide even from ourwith you!"

her Mom went shopping. As soon as they left, he work of Your Spirit." found her doll, took it

outside and buried in his mother's rose garden. Smiling to himself he said, "She'll never find that old doll now!"

When Missy returned home and could not find her doll she burst into tears and ran to her room. When asked, Darren denied knowing anything about the doll, claiming, "She just left it

Mom was cutting some dry beans. Each day she roses for the dinner table and discovered an arm every night she would from the doll sticking out son, "Did you do this?" Looking at the doll he One day while her said, "Yes, Mom, but I

It's that way with our God and uncovers them. "Our iniquities, the seselves) are made known The next day Missy and to You and us through Your holiness and the

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Kitchen Diva

by ANGELA SHELF MEDEARIS

After 35 years of cooking, I've had my share of Thanksgiving Day disasters! Here are some secrets to saving your sanity and your Thanksgiving dinner: **HOW TO DEFROST A TURKEY** 

You'll need at least 24 to 48 hours (about five hours per pound) to thaw a frozen turkey in the refrigerator. If you need to do a quick thaw, place the wrapped, frozen turkey in your kitchen sink or a large container like an ice chest. Cover the turkey with cold water. Drain and refill the water every half-hour because as the bird thaws out, the water will get warmer. Using this method, the turkey will thaw at the rate of about a half-hour for each pound. PREPARING THE BIRD

Remove the giblet package (neck, livers, heart and gizzards) from inside the cavity of the bird AND check the neck cavity. Some manufacturers place the giblet package in the neck cavity and others place it inside the cavity closest to the legs.

Most turkeys come with the legs already trussed (crossed and secured with a metal or plastic bracket). If you're not going to stuff your bird, there's no need to truss the legs. Trussing an unstuffed bird hinders the hot oven air from circulating inside and around the legs. This means that the dark meat will take longer to cook and the breast meat will cook faster and probably dry out before the legs ever get completely done.

#### THE TURKEY ISN'T DONE

Don't rely on the "pop-up" timer in the turkey, as it usually means that the breast is overcooked and the dark meat isn't done. If the dark meat isn't done, remove the wings and breast meat from the rest of the turkey, in one piece, if possible. Cover the breast and wing portion with foil and set it aside. Put the drumsticks and thigh portion of the turkey back into the oven to continue cooking until done. You can re-assemble the whole turkey and garnish it, or just cut it into serving portions and arrange it on a platter.



### **STUFFING SAVERS**

If the stuffing/dressing is too wet, spread it out in a thin layer on a sheet pan so that it will dry quickly. Place it back into the oven for 5-7 minutes.

If it's too dry, add more pan drippings or chicken broth to the mixture. If you don't have any more drippings or broth, combine a chicken bouillon cube (if you have one), along with a teaspoon of poultry seasoning, three tablespoons of butter and 1 cup water. Cook the mixture in the microwave for 3-5 minutes or until it comes to a boil. Stir to combine and then add it, a little at a time, to the dressing until it's moist.

# **SOUPY MASHED POTATOES**

Add unseasoned dry breadcrumbs to soupy mashed potatoes to absorb any excess liquid.

# **GRAVY RESCUE TIPS**

If the gravy is lumpy, pour it through a strainer into a new pan and bring it to a simmer, stirring gently. If it's too thin, mix a tablespoon of melted butter with a tablespoon of flour. Bring the gravy up to a boil and whisk in the butter mixture to thicken your gravy. If the gravy is too thick, add a little more chicken broth, pan drippings or a little water and butter to thin it out.

# **BURNT OFFERINGS**

If the turkey begins to burn while it's roasting, flip the bird over immediately and continue to cook it. After the turkey is done, you can remove and discard any blackened skin and about half an inch of the meat below any burnt area. Slice the remaining breast meat, arrange it on a platter and ladle gravy over it.

If your vegetables or gravy burn on the bottom, carefully remove the layer that isn't burned into another pot or serving dish. DON'T SCRAPE THE BOTTOM OF THE PAN.

If the dinner rolls are burned on the bottom, just cut off as much as you can, butter them, and fold them in half to cover the missing ends.

# **SOGGY PIE CRUST**

Sometimes, the top crust on a pie will cook faster than the bottom crust. If your bottom crust is underdone, cover the top with foil so it doesn't burn and put your pie back in the oven at 425 to 450 degrees for about 12 minutes. Make sure to put it on the bottom rack so the underside gets the most heat.

Alternatively, you can scoop out the filling and top crust and just bake the bottom crust by itself. That way, when it's done you can pour the filling back in and make a crumb topping from the top crust. It may even look better this way if your top crust didn't turn out great the first

Whipped cream is the perfect "make-up" for desserts that aren't quite up to par. You can cut the top layer off a burnt pie and cover it with whipped cream.

Hopefully, these tips will rescue you from any Thanksgiving Day disasters, but remember, it's about gathering together to give thanks with the people you love -- not the perfect meal! Have a blessed Thanksgiving!

Angela Shelf Medearis is an award-winning children's author, culinary historian and the author of seven cookbooks. Her new cookbook is "The Kitchen Diva's Diabetic Cookbook." Her website is www.divapro.com. To see how-to videos, recipes and much, much more, Like Angela Shelf Medearis, The Kitchen Diva! on Facebook. Recipes may not be reprinted without permission from Angela Shelf Medearis.

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