

# The Distaff

*"She stretches out her hands to the distaff."*

*Proverbs 31:19*

Gratitude Issue 2013

## Psalm 138

*I will give You thanks with all my heart;*

*I will sing praises to You before the gods.*

*2 I will bow down toward Your holy temple*

*And give thanks to Your name for Your lovingkindness and Your truth;*

*For You have magnified Your word according to all Your name.*

*3 On the day I called, You answered me;*

*You made me bold with strength in my soul.*

*4 All the kings of the earth will give thanks to You, O Lord,*

*When they have heard the words of Your mouth.*

*5 And they will sing of the ways of the Lord,*

*For great is the glory of the Lord.*

*6 For though the Lord is exalted,*

*Yet He regards the lowly,*

*But the haughty He knows from afar.*

*7 Though I walk in the midst of trouble, You will revive me;*

*You will stretch forth Your hand against the wrath of my enemies,*

*And Your right hand will save me.*

*8 The Lord will accomplish what concerns me;*

*Your lovingkindness, O Lord, is everlasting;*

*Do not forsake the works of Your hands.*

### UPCOMING EVENTS:

December 5th ~ Christmas Chapel

December 13th ~ Winter Break

January 22nd ~ Spring Opening Meeting

# Notes of Gratitude

I am thankful for being here, learning the word of God, being among God's people... It's a little taste of heaven.  
~Carrie

I am thankful for God's faithfulness in providing for the financial needs during our trials.  
~Sonia Pollutri

Thankful for a husband who Prays for me.  
~Rebecca Broersma

Thanks for my lovely friends at SemWives & the way they faithfully serve their husbands & family. I am blessed by each one of them! Most of all my Savior Jesus Christ- my redeemer!  
~Mary Somerville

Thankful for God's grace and for the family that He gave me.  
~Erma

Thankful for the faithful teaching of God's word at TMS!  
~Anonymous

I am thankful for God's amazing, tangible provision in our lives, especially since coming to seminary.  
~Anonymous

I am thankful for my salvation. God's sanctifying work in my life. And that He saved my husband and that He saved our sons.  
~Hilary

God's graciousness in bringing us here to learn and grow!  
~Anonymous

Thankful for this church that submits to the truth by trusting the Bible. Thankful for my husband and how patient he is and that he loves Jesus. Thankful to God for salvation and for entrusting us with the gospel. Thankful for health, work and family.  
~Anonymous

I am grateful for the Lord's faithfulness to meet all our needs!  
~Brittany

I'm grateful for God's love and grace in my life that He is faithful and His mercies are new every morning.  
~Janice Osborne

I am so grateful that God in His loving wisdom uses disappointment, grief or trouble to expose our hearts condition and minister to our real spiritual needs that the circumstance has revealed.  
~K.W.

I am thankful for every door God opens in our lives, easy or difficult, it's the exact door God wants opened for us!  
~Carmela

I am grateful that the Lord has helped me minister to my younger sister in our efforts to become more diligent servants if HIM  
~Anonymous

I am grateful that my heavenly Father has given me the opportunity to test what I truly desire for my parents, eternal salvation or earthly comfort.  
~Anonymous

I'm grateful that God "chose us in HIM before the foundation of the world, that we would be holy and blameless before HIM" and that "in-love He predestined us to adopt as sons through Jesus Christ to Himself, according to the kind intention of His will" (Ephesians 1:4-5)  
~Lisa Powers

I'm thankful for the church & fellowship with believers.  
~Anonymous

My heart is overflowing with gratitude for all the wonderful things that the Lord has done in our lives. I'm extremely grateful for Him blessing me with a husband who fears the Lord and with joyful children.  
~Karitza Gladden

I am so grateful for a husband who loves the Lord & enjoys learning more & more. Also Christ's sanctifying work, He continues to do in our lives. It is difficult but the blessing is never ending.  
~Christia Weckerly

# Notes of Gratitude

I'm thankful for God's faithfulness and goodness. He always provides for all of our needs in His perfect timing.

~Emily

I am thankful for the Lord redeeming me & sanctifying me. For a husband who faithfully leads our family. For the blessing of children and a healthy pregnancy. For God's provision in bringing us to seminary and continually providing for our needs here.

~Anonymous

Thankful for God's grace and strength each day. God's provision in a church family that we can grow and fellowship together. God's goodness in providing another child on the way. And God's direction & guidance in where He has us right now in seminary.

~Carol Duong

Thankful for a wonderful place to live with truly amazing neighbors- ladies who have been a blessing to me.

~Anonymous

Thankful for teachers of Bible truths who keep the whole counsel of God in mind and mine the depths of the particular text. I am a grateful beneficiary.

~Anonymous

I'm thankful for two healthy small boys who learn to be friends, who enjoy being together, laughing together and just being silly sometimes.

~Anonymous

Thankful for this cooler fall weather that allows us to spend time outside comfortably.

~Anonymous

I am thankful for The Master's Seminary, the opportunity for my husband to be prepared for ministry and me as well. I'm thankful for faculty, staff and students and family and a church that cares for and pours into me and my family.

~Tara Dodson

I am thankful for the faithful ministry of other believers during the season of our lives as my husband battles health issues.

~Amy Whiting

I'm grateful for the blessing of homeschooling my daughters.

~Kelli Frankman

I'm so thankful for God's provision and faithfulness to my family since we've been here at TMS.

~Tonya Moss

I am grateful for the trials in my life and how God's peace transcends all circumstances.

~Anonymous

Thankful for sweet fellowship with friends who are like-minded and encourage us.

~Anonymous

God has blessed our family beyond what we could ask or think. We are grateful for salvation and growth in Him. For our four children and their spouses and fourteen grandchildren. And we both still have our mothers though both have serious health issues.

~Barb Barrick

I'm thankful for the gift of the Lord in giving me a godly man as my husband.

~Karen Busenitz

I'm thankful for the health of my children after a semester of sickness in the spring.

~Melissa Adams

Thankful for this season in life that is growing my faith and knowledge of my need for Christ.

~Anonymous

I'm thankful for quiet intimate times with my Lord, to strengthen me against a big world and molds my heart to hear this voice.

~Jennifer Truong

I am constantly grateful for the staff at TMS & Grace who are examples to our husbands. I am grateful for the way the staff challenge & teach our husbands moulding them to be more like Jesus.

~Anonymous

I am grateful for the fellowship of SemWives & encouragement it gives me to pray & read the word. Supportive family while my husband & I are away from home. And the health of my family.

~Jinhee Han

I'm thankful for the constant fellowship of the saints, as well as their encouragement. Also for the daily struggles & challenges God has brought into my life to strengthen and grow me.

~Anonymous

# *Choosing Gratitude*

*by Nancy Leigh DeMoss*

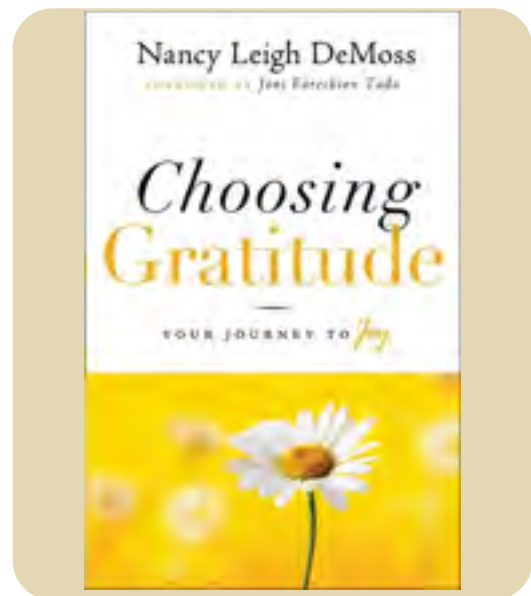
Reviewed by Sylvia Swartz, wife of TMS Director of Development Steve Swartz

I received my copy of *Choosing Gratitude*, by Nancy Leigh DeMoss, as a gift to me as a graduating senior's wife. While reading, it became evident that it was an answer to my prayers for what to use with the precious ladies at my table this year.

It wasn't that long ago that I was a new SemWife, having just moved here in June of 2009, with my husband and four children. I remember being overwhelmed and struggling with feelings of loss and sadness, since I'd just left my lifelong home state of Texas, my extended family, our church, my friends, and the security of familiar surroundings. In my times with the Lord, I began to realize that to walk in joy, I needed to focus on all that I had to be thankful for instead of all that I had lost. It was one of the trials that the Lord brings His children through to refine us and make us more Christ-like and completely dependent on Him. Developing the habit of beginning and ending each day with a prayer of gratitude for all of the blessings the Lord had given seemed good. I started keeping a journal recording all that the Lord had provided for us and all the prayers He had answered since arriving at TMS. I was filled with joy and thanksgiving as I determined to truly focus on what the Lord was accomplishing in our lives rather than all that I had once believed was lacking. The difference in my outlook was simply gratitude.

When I read *Choosing Gratitude* it was like reading my own journal in many ways. The Lord had been teaching me to be grateful for blessings and trials and to remember all that I had to be thankful for in terms of spiritual blessings. After all, it doesn't matter what our circumstances are; as Christians we have been given "every spiritual blessing in the heavenly places in Christ." (Eph. 1:3) In addition, we are commanded in 1 Thess. 5:16-18 to, "Rejoice always; pray without ceasing; in everything give thanks; for this is God's will for you in Christ Jesus."

As I prayed and thought about what the SemWives at my table might be experiencing, I knew that the Lord had given me a gift to share. If I could share the key to experiencing joy in all circumstances through gratitude, that would be just what many of these ladies needed. The women at my table have literally come to me in tears thanking me for choosing this book. It has really helped them to nurture hearts filled with thankfulness, hope, and joy. Together we have been reading the chapters and daily devotionals, praying, journaling our blessings, and growing in Christ as we endeavor to follow the admonition given in Col. 3:17 - "And whatever you do, in word or deed, do everything in the name of the Lord Jesus, giving thanks to God the Father through Him." ♦



[Choosing Gratitude--Your Journey to Joy. by Nancy Leigh DeMoss.](#) Moody Publishers, 2011.

*The Distaff*, October 2011, page 5 has a book review of *Choosing Gratitude*.

# Virtue Training Bible

Developed by Mindy Dunn

Reviewed by Elna Mitchell, wife of TMS student Ryan Mitchell

Mindy Dunn has come to my rescue once again! First, she developed the *Child Training Bible* (see my review in the Spring 2013 edition of *The Distaff*). This is a tool that you use to create a dedicated Bible used to train your children. It addresses various topics, and includes instructions for tabbing relevant Scriptures in your Bible. I've been using my *Child Training Bible* for a couple of months now. I was very excited when I saw that Mrs. Dunn was working on a *Virtue Training Bible* and am so happy to tell you about it now.

The key aspect in both is that you are using your Bible to counsel. Whenever I am addressing a specific issue in my own life or that of my kids or a friend, I end up pulling a book off the shelf and searching for "that perfect quote." So my books end up in stacks and with bookmarks, tabs, highlights and dog-ears (hanging my head in shame as I know fellow book-lovers are frowning right now). Although much wisdom is available in the counsel of authors, we are wise to look first to Scripture. Using these training Bibles has put important passages at my fingertips. Memorizing passages related to each topic is made easy, and counseling or training sessions are more focused.

There are a few simple differences between the two products, the *Child Training* and the *Virtue Training Bibles*. First and most obvious, is the topics addressed. The CTB covers only 21 topics. The VTB addresses 42! These topics are not technically all virtues, but all contribute to our Christian walk. Obviously, that means double the amount of tabs in the same space. Thankfully, Mrs. Dunn included some helpful practical hints – like tabbing in reverse biblical order to make lining tabs up easier. As there are more topics, there are also more Scriptures marked in the Bible, and there are often cases where one Scripture addresses more than one topic.



But again, the instructions include suggestions on how to keep confusion to a minimum. In the CTB, the charts include questions to use in your "training moments" with your child. The VTB has three prayers instead, each focusing on a member of the Trinity. These are to help you worship God, remember Christ, and walk by the Spirit.

My favorite aspect about the VTB, the *Virtue Training Bible*, is that each topic has one Scripture highlighted – this is a passage where biblical characters illustrate each virtue. The first topic I tabbed was "Devotion to the Word" and the passage highlighted was in 2 Chronicles 34, about Josiah. Verse 21 reads: "For great is the wrath of the Lord that is poured out on us, because our fathers have not kept the word of the Lord, to do according to all that is written in this book." As Christian, and as mom, I am called to know the Word, keep it, and imprint it on my children's hearts. I am very thankful to have found this tool to encourage in my children a great devotion to the Word. ♦

### Fall Lasagna

Contributed by: Erma Burnett, wife of TMS student Christopher Burnett

- 1 medium onion, chopped
- 1 Tbsp. olive oil
- Kosher salt, freshly ground black pepper & spices
- 2 cups shredded mozzarella cheese
- 1 cup shredded Romano cheese
- 1 1/2 cups pumpkin puree
- 1 lb. lasagna noodles
- Besciamella sauce:
  - 1 stick of butter
  - 2 spoonfuls of flour
  - 2 cups of milk



### Roast Pork with Herbs

Contributed by: Carmela Ciociola Daugereau, wife of TMS student Josh Daugereau

- 2 tsp. salt
- 2 tsp. rosemary
- 1 1/2 tsp. oregano
- 1 1/2 tsp. thyme
- 1 1/2 tsp. sage
- 1/4 tsp. nutmeg
- 1/4 tsp. pepper



### Motor Oil Salad

Contributed by: Jenni Kemp, wife of TMS student Keith Kemp

Salad:

- 2.5 bags Italian salad greens
- 6-8oz crumbled blue cheese
- 1 thin sliced sweet onion
- 2 chopped green apples
- 1.5 bags sea salt bagel chips, broken (usually found in deli section)

In a large heavy skillet, over medium heat, saute onion and add the pumpkin puree and salt and pepper to taste. (Optional: add some cinnamon.) Set aside.

In a medium pot, melt butter, then add the flour and stir well. It should be creamy and then add milk. Stir continuously over medium heat until the Besciamella sauce is thick.

Build your lasagna in a large (9 by 12-inch) baking dish starting with a layer of sauce, a layer of pasta, a layer of mozzarella cheese and pumpkin sauce and Besciamella sauce. Continue for three more layers. Finish with a layer of pasta and a layer of sauce. Sprinkle Romano cheese on top and bake for 25 minutes in preheated oven 350 degrees F. Enjoy!

# *Recipes*

Mix together spices and salt. Gently pat the spices onto the surface of the roast. Place roast, fat side up, in the crock pot with half a cup of water. Cook on high for three hours. Then enjoy it!



Dressing:

- 1 cup sugar
- 1 cup vegetable oil
- 1 tsp. dry mustard (or 1 Tbsp. prepared mustard)
- 1/4 cup balsamic vinegar
- 2 oz. poppy seeds

Mix salad, blue cheese and onion. Just before serving add apples and bagel chips. Pour dressing over all and stir well. (Serves approximately 15) Dressing is better if prepared the night before and refrigerated. It will be very thick but it is supposed to be; just mix it very well before putting on salad!

### Chocolate Pumpkin Cookies

Contributed by: Andrea Smith, wife of TMS student  
Jeremy Smith

1 cup butter, softened  
¾ cup granulated sugar  
¾ cup packed brown sugar  
1 egg  
2 tsp. vanilla extract  
1 15 oz. can pumpkin  
½ cup unsweetened cocoa powder  
1 ½ cups whole wheat flour  
1 ½ cups old-fashioned oats  
1 tsp. baking soda  
1 ½ tsp. ground cinnamon  
1 ½ cups semisweet chocolate chips

Preheat oven to 350 degrees F.

Using a standing mixer, or hand mixer, cream the butter and sugars. Then add the egg, vanilla, and pumpkin and mix till combined. Mix in the cocoa powder.

In a separate bowl, combine flour, oats, baking soda, and cinnamon. Add to the wet ingredients and mix until combined. Stir in the chocolate chips. Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.

Bake for 14 minutes and then leave in hot pan for another minute or so before setting aside to cool.

### Oatmeal Pumpkin Muffins

Contributed by: Andrea Smith, wife of TMS student  
Jeremy Smith

1 ½ cups whole wheat flour  
1 ½ cups old fashioned oats  
¾ cup packed brown sugar  
1 tsp. baking powder  
½ tsp. baking soda  
2 tsp. pumpkin pie spice  
1 ½ cups canned pumpkin  
3 Tbsp. canola oil (I use olive or coconut oil)  
2 eggs  
¼ cup milk

½ cup dark or semisweet chocolate chips (optional)  
½ cup chopped walnuts (optional)

1. Preheat oven to 375 degrees F and line muffin tin with muffin cups.
2. Whisk dry ingredients together in a large bowl.
3. Add pumpkin, oil, milk, and egg to a medium size bowl and mix thoroughly. Add wet ingredients to dry ingredients and mix well. Stir in chocolate chips and walnuts.
4. Fill muffin cups evenly and bake for 18-25 minutes. Makes 14 muffins.

### Grandma's Pumpkin Bread

Contributed by: Kelli Frankman, wife of TMS student  
John Frankman

1 cup oil  
4 eggs  
2/3 cup water  
3 cups sugar  
2 cups pumpkin  
3 1/2 cups sifted flour  
1 1/2 tsp. salt  
1 tsp. cinnamon

1/2 tsp. nutmeg  
2 tsp. baking soda  
1 cup walnuts (optional)  
2 cups raisins (optional)

Preheat oven at 350 degrees F .

Dissolve sugar in liquid before adding dry ingredients. Combine the rest of the ingredients and mix well. Pour into 2 greased and floured bread pans. Bake for 1 hour.

Cool for 15 minutes before removing from pans.

## German Christmas Almonds

Contributed by: Juliane Westermann, wife of TMS student Daniel Westermann

- 1 1/2 cups raw almonds
- 1 cup sugar
- 1/2 cup water
- 1 tsp. vanilla extract
- 1 Tbsp. cinnamon



In a non-stick pan bring water, sugar, vanilla extract and cinnamon to a boil. Add almonds and cook at a high temperature (picture 1), while constantly stirring with a wooden spoon, until the sugar looks dry (picture 2).

Transfer the almonds onto parchment paper and break them up if they stick together too much. Let them cool a little bit.



# Thanksgiving Tips

Why not start a new tradition by making a "Blessing Jar" and sharing it with your family. The practice is explained in this book by Colleen Coble, published by Thomas Nelson for 2-5 year olds.



### DYI Napkin Rings using Raffia

From : [Mod Podge Rocks](#)

Supplies needed:

- Raffia
- Mod Podge, Satin formula
- Long Balloon Kit
- Rhinestone leaf gems
- Hot glue
- Scissors
- Foam brush
- Pin

Steps:

1. Inflate balloons
2. Brush a thick coat of Mod Podge around a section of the balloon. Take one end of the raffia and wrap it around that area. Keep in mind that you are decouping the raffia onto itself . . . not to the balloon. Let dry overnight.

3. Pop balloon and trim dried decoupage from each ring.
4. Attach jeweled leaf to each ring with your hot glue gun.
5. Slip rings unto napkins and Enjoy!



# Wise Words for Wise Women

## Hospitality

Contributed by Karitza Gladden, wife of TMS student Doron Gladden

"While the ministry of hospitality often focuses on those outside our home, it should begin within our home. If this occurs, generosity and kindness extended to others become an extension of our family hospitality. We see this modeled in the example of the Proverbs 31 woman.

*'Her children rise up and bless her; her husband also, and he praises her, saying:  
"Many daughters have done nobly, but you excel them all."  
Charm is deceitful and beauty is vain, but a woman who fears the Lord, she shall be  
praised.*

*Give her the product of her hands, and let her works praise her in the gates."*

~ **Pat Ennis and Lisa Tatlock** *Practicing Hospitality: The Joy of Serving Others*



## Gratitude

Contributed by Barbara Barrick, wife of TMS Professor Dr. Bill Barrick

*"True love best grows in the soil of gratitude."*

~ **Paul David Tripp** *What Did You Expect??-Redeeming the Realities of Marriage*

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TMS Seminary Wives Disclaimer:

**While we recommend many different resources for your consideration, we also encourage you, the reader, to be like the Bereans who could receive a message with eagerness and then examine the message against the truth of Scripture. (Acts 17:11)**

All Scripture is taken from the New American Standard Bible unless otherwise noted.

### PICTURE CREDITS

Pages 1, 5: <http://office.microsoft.com/en-us/images>  
Page 6: <http://modpodgerocksblog.com/2012/10/diy-fall-napkin-rings-using-raffia.html>

<http://www.amazon.com/The-Blessings-Jar-Story-Thankful/dp/1400322731>

Book review: <http://www.virtuetrainingbible.com/p/what-is-vtb.html>