

NL ADVENTIST eREPORT

A digital publication brought to you by the Seventh-day Adventist Church in Newfoundland and Labrador.

Greetings! In This Issue: Botwood Singing Group; Adventist Risk Management: Crisis Communication; Save the Date; Employment Opportunity; Marystown Seventh-day Adventist Church; First Nations Training at Camp Hope; Stuffed At the Gill's...

BOTWOOD SINGING GROUP

Photos By: William Symonds | Written By: Kaitlynn Harushimana

The Canadian Bible Society purpose of statement says "As a national religious, charitable organization, the purposes of the Canadian Bible Society are to translate without doctrinal note, publish, and distribute the Christian Scriptures, and to promote and encourage the use of the Bible, throughout Canada and worldwide in cooperation with members of the United Bible Societies and other organizations." The



Botwood church singing group performed at 'The Canadian Bible Society 43rd Annual Festival of Praise,' held in Grand Falls-Windsor, NL on February 4, 2019. At the piano was Laura Furey, accompanied by singers: Kim, Lacey, Cindy, Lois, Delcie, Verna, Lisa, and Mary. The Botwood SDA Church has been sending a representative to this event for the past five years, while the singing group has been attending this concert for three years.

*Give praise to the Lord, proclaim His name;
make known among the nations what He has done
(Psalm 105:1, New International Version).*



ADVENTIST RISK MANAGEMENT: CRISIS COMMUNICATION

Photos By: Adventist Risk Management | Written By: Adventist Risk Management

Adventist Risk Management: Crisis Communication 7-Part Series

Adventist Risk Management, Inc. (ARM) is partnering with Kurth Lampe Worldwide to deliver a free, 7-part webinar series dealing with all aspects of crisis communication. Kurth Lampe Worldwide is a Chicago-based strategic communications, issues & crisis management, and public affairs firm with an international reach.

All webinars will begin at 11:00 am (EST) and run for one hour. They can be taken as stand-alone webinars but taken together, will provide the foundation needed to create and execute a healthy crisis communication plan for your organization.

Future dates and topics include:

March 12: Social media management

March 26: When a crisis hits (What to do in the first hours)

April 16: Integrating communication and organization

May 7: How to talk (or not) to the media (Media Relations 101)



Register today for one or all of these important webinars on crisis communication. Participants will also receive a crisis communication manual developed by Kurth Lampe Worldwide. <https://adventistrisk.org/en-us/safety-resources/webinars-and-videos>



SAVE THE DATE

Photos By: Kaitlynn Harushimana | Written By: Kaitlynn Harushimana

July 6- July 10 | Workers Camp

July 17- July 25 | Camp Meeting

July 23 | "Newfoundland Time" 125th Anniversary Concert

July 26- August 2 | Junior Camp

August 2- August 9 | Junior Camp

August 9- August 16 | Discipleship Camp



In the winter, Woody Acres is enchantingly beautiful. A big thank you to Larry Penny JR, who captured these winter wonderland photo and got us excited about our fast-approaching summer. If you are interested in being with friends and enjoying the beauties of Woody Acres. Woody Acres is where good fellowship and renewal with the Lord can take place. Save the date now! Prices and more information coming in March.



EMPLOYMENT OPPORTUNITY

Photos By: Kaitlynn Harushimana | Written By: Kaitlynn Harushimana



Woody Acres Camp is continuing to accept applications for staff for the Summer of 2020. The positions are as follows: Assistant cooks; Boys Counsellors; Girls Counsellors; Waterfront Staff; Housekeeping; and Musicians. If you and someone you know could fill these positions, please email: kharushimana@nladventist.ca.

MARYSTOWN SEVENTH-DAY ADVENTIST CHURCH

Photos By: Kaitlynn Harushimana | Written By: Etienne Harushimana

Marystown Church held a special meal on Thursday, February 13th. With 65 people in attendance, we were able to serve a delicious hot meal with dessert. It was a beautiful evening for couples, friends, and families. Thank you for everyone who supported and attended.



FIRST NATIONS TRAINING AT CAMP HOPE, BRITISH COLUMBIA

Information and Photos By: Indigenous Ministry Department of the Seventh-day Adventist Church in Canada

If you are interested in First Nations Ministry please take note:

First Nations Adventist Training, a ministry of the SDA Church in Canada, presents a nine-day intensive practical training at Camp Hope, BC Topics include Depression Recovery Coaching, Enhancing Spiritual Growth, Suicide Prevention. All First Nations people and those wanting to work with First Nations are welcome to attend. The application deadline is March 13. For more information and register, go to www.FNAT.ca or email info@FNAT.ca.



STUFFED AT THE GILL'S

Recipes From: www.stuffedatthegills.ca | Photo Taken From: www.stuffedatthegills.ca

Donair Meat-Vegetarian

¼ teaspoon salt

One teaspoon dry oregano

½ teaspoon black pepper

½ teaspoon Italian seasoning

½ teaspoon garlic powder

½ teaspoon onion powder

¼ teaspoon cayenne pepper

One teaspoon all-purpose flour

Two tablespoons fine cracker crumbs

2 or 3 tablespoons milk

Two eggs

Two tablespoons Canola oil

One package Yves Ground Round, regular or Italian or other veggie burgers equivalent to 1 pound of hamburger meat. Preheat the oven to 350 degrees. Grease and line an 8x4-inch loaf pan with parchment paper. In a small bowl, mix the salt, oregano, black pepper, Italian seasoning, garlic powder, onion powder, cayenne pepper, and flour. The flour will help blend the herbs and spices. Place the ground round in the food processor bowl and blend in the spice mixture, cracker crumbs, milk, eggs, and oil. Process until almost smooth. You really can't over-process this as you want it soft.

Place mixture in the prepared loaf pan and cover the top with more parchment or foil wrap. Bake covered 40-45 minutes or until firm but not dry. This cuts better if you chill the meat overnight before slicing. This recipe makes quite a bit of sauce, but it will stay in the refrigerator for at least two weeks, if not longer. If you think you won't use this much, just half the recipe. If you run out, it only takes a few minutes to make more.

Donair Sauce

One can evaporated milk

¾ cup white sugar

½ teaspoons garlic powder

plus more to taste

Four teaspoons white vinegar,
or as needed

To make the donair sauce, mix sugar and garlic powder until well blended and then mix with the evaporated milk until the sugar is dissolved. Add vinegar to milk mixture and let curdle for a few minutes. Whisk the curdled milk together. It should become a thick creamy sauce. You may have to add more vinegar if required. The sauce should thicken upon sitting. Keep refrigerated until needed. Makes about 2 cups of sauce.

To prepare the Donairs:

1. Heat a pita bread for each donair you will be eating or serving.
2. Spread each pita bread with 1 or 2 tablespoons of Donair Sauce.
3. Place 3 or 4 slices Donair Meat on top of sauce. Use enough meat almost to cover pita bread.
4. Place chopped tomato and onion on top of the meat as much as you like.
5. Drizzle a little more Donair sauce over fillings.
5. Fold pita bread around the filling. Grab a napkin. Eat and enjoy it.

