

eREPORT

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

Greetings! In this issue: ADRA "Good Goes Viral"; LiNC Worship Service; Hope Awakens Online Series; Tuesday Night Bible Studies with Pastor Fred Nahirny; Adventist Giving Options; Stuffed At the Gill's...

ADRA "Good Goes Viral"

"Good Goes Viral": Doing Good and Sharing Love During the COVID-19 Crisis

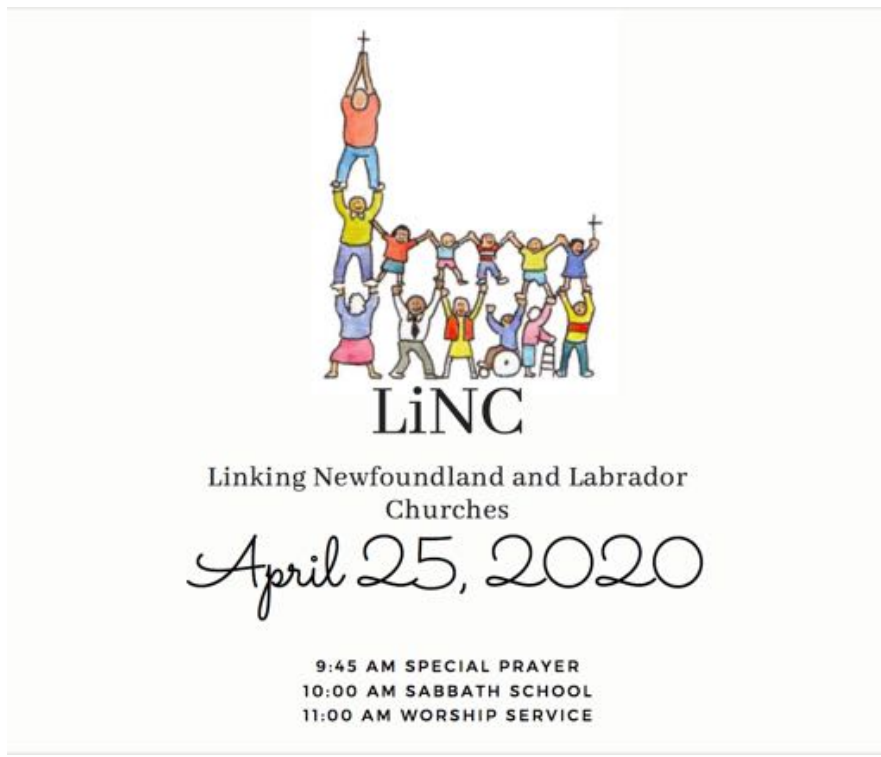
During a time when millions of people are staying home, the **Good Goes Viral** campaign is encouraging people to do good by sharing love and kindness in creative ways that creates connectedness among family, friends, neighbours, and strangers, while maintaining social distancing.

Join **Good Goes Viral** by engaging in positive activities that encourage others and bring hope to those who need it most. People can join the movement by engaging in any of the following activities:

- ▶ Organize a virtual weekly lunch or dinner with friends and family
- ▶ Pray for neighbours, relatives, friends, and those affected by the pandemic
- ▶ Share inspirational thoughts or Bible verses with others
- ▶ Make food for friends in need
- ▶ Buy groceries for those who are housebound or disabled
- ▶ Make weekly calls to check on friends and relatives
- ▶ Send emails, text messages, or even hand-written letters of encouragement
- ▶ Use art and music to inspire others to stay hopeful and positive
- ▶ Start group chats to talk about daily life and to encourage each other
- ▶ Share photo or video memories to stay connected with family and friends

Share on social media and use the campaign hashtag #GoodGoesViral.





“The church building may be closed, but the church is not. “

Join Us! Sabbath, April 25, 2020

9:45-10:00 a.m. - A special time of prayer with Amy Chafe and Luis Capote

10:00- 11:00 a.m. - Sabbath School study with Pastor Fred Nahirny

Lesson 4: The Bible – The Authoritative Source of Our Theology

“To the law and to the testimony! If they do not speak according to this word, it is because there is no light in them” (Isaiah 8:20, NKJV)

11:00 a.m. - Divine Worship Service

Speaker | Pastor Etienne Harushimana

Desktop computer/ Laptop

1. Open your browser internet
2. Search <https://zoom.us/join>
3. Click Join Meeting
4. Enter meeting ID and

Cell Phone/ IPAD/ Tablet

1. Download the ZOOM App
2. Click Join Meeting
3. Enter meeting ID and password

By Phone

1. Call this number
1-438-809-7799
2. When prompted enter the meeting ID and password

If you have not received the Meeting ID and Password from your local Pastor, either send us a Facebook message or contact Kaitlynn Harushimana: (kharushimana@nladventist.ca) or call (709-567-2010).

Hope Awakens

www.discoverhopeawakens.com

FREE VIRTUAL EVENT

The month-long series, entitled Revelation Today: Hope Awakens sponsored by It Is Written, will present the prophetic message of the Bible while speaking to hearts burdened by anxiety, fear, and uncertainty. The interactive meetings will be viewable on mobile devices and online. You're invited to attend!

Join us tonight for "From Failure to Victory" at 8:30p.m., 11:30 p.m., or 2:30 a.m. ET at www.hopeawakens.org.



You can also view past presentations, download resources, and submit a prayer request or resource there.

Tuesday Night Bible Studies With Pastor Fred Nahirny

The Bay Roberts Seventh-day Adventist Church is hosting a Tuesday night bible study every week. It will be on ZOOM at 7:00 PM.

To join these studies, please contact Pastor Fred Nahirny at 1-604-615-6989 or message Bay Roberts Seventh-day Adventist Facebook page.

Everyone is welcome to participate, as they currently study the book of Romans.

Tuesday Night Bible Study 7pm

TO JOIN SEND A
MESSAGE TO BAY
ROBERTS
FACEBOOK PAGE

BAY ROBERTS
SEVENTH-DAY
ADVENTIST
CHURCH



Adventist Giving Options

www.adventistgiving.ca

AdventistGiving allows you to return your tithe and give your offerings online, in a secure way. The Newfoundland Mission Office, along with the majority of Newfoundland churches, are on the Adventist Giving website.

Bay Roberts Seventh-day Adventist Church

Botwood Seventh-day Adventist Church

Cape Freels Seventh-day Adventist Company

Conception Bay South Seventh-day Adventist Church

Corner Brook Seventh-day Adventist Church

Cottrell's Cove Seventh-day Adventist Company

Lethbridge Seventh-day Adventist Church

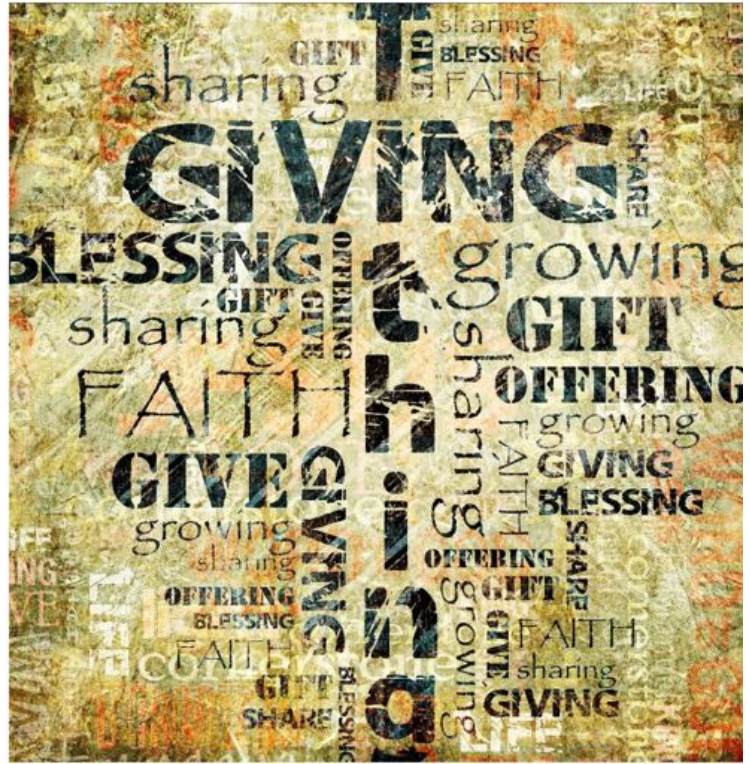
Marystown Seventh-day Adventist Church

Seventh-day Adventist Fellowship (Grand Falls-Windsor)

St. John's Seventh-day Adventist Church

To access, visit the web: <https://adventistgiving.ca>.

We are encouraging everyone to use Adventist Online Giving; however, if you are unable to donate this way, and you desire to give, you can always give with cheque or cash to your local church. Please contact your local Pastor to arrange this.



Stuffed At the Gill's

Taken from: stuffedatthegills.ca

SELAH'S VEGAN MACARONI & "CHEESE"

OR

MACARONI WITH CREAMY CASHEW NUT &
ROASTED RED PEPPER SAUCE

Grease a casserole or baking dish. You will need a dish that holds at least 8 cups or 2 quarts/litres. I used a deep casserole dish which worked very nicely with the macaroni. An 8x11½x2-inch dish (this holds 2 quarts/litres) would give you a nice thick layer as well. A 9x13-inch pan will give you a thinner layer. Preheat the oven to 350 degrees.

1¼ cups soy milk or any neutral tasting plant-based "milk"
1 small tub tofu or half a large tub (a little more than 1 cup)
2 tablespoons nutritional yeast
1 tablespoon vegan chicken-like seasoning
½ teaspoon Herbes de Provence
1 teaspoon onion powder
¼ teaspoon garlic powder
¼ teaspoon paprika
½ teaspoon turmeric

Blend above ingredients together to make liquid then follow the directions below:

1 cup broken raw cashews, ground
2 chopped roasted red peppers/pimentos, from a jar drained (half a 370 ml or 12 oz jar)
1 package shredded Daiya Cheddar Style Shreds (or your own favourite brand)
2 cups dry elbow macaroni cooked to package directions



For step-by-step and more recipes -check out Lois Gill website: www.stuffedatthegills.ca!

Add the cashews to the blended ingredients already in the blender, spoonful by spoonful until well blended and there are no lumps. Add the roasted red peppers and continue blending until everything is as smooth as you can get it.

Pour the contents of the blender in a large saucepan. Cook over medium heat until thickened and starting to come to a boil. Turn heat down.

Add ¾ of the package of shredded vegan cheese, leaving the remainder for the topping. Stir until everything is well blended and the "cheese" has melted into the sauce. Remove from heat and mix in the cooked elbow macaroni, stirring until all the macaroni is well coated with the sauce.

Place in prepared baking dish and top with remaining cheese and cracker crumbs if you wish. Bake until cheese melts about 20 minutes.

This can also be refrigerated before baking. Bake at 350 degrees at least 30 minutes or until heated through.

Makes 6-8 servings.