

In this edition:



Local Churches

LOCAL CHURCHES



For you

FOR YOU



Coming Soon

COMING SOON

NL NEWSLETTER



Cottrell's Cove Seventh-day Adventist Church

The Cottrell's Cove Seventh-day Adventist church is a little piece of home for many people. The church is well kept by the local members who desire to keep the church as a support for the community. Last year the church family repainted the bottom portion of the building and bridge; they also replaced the sign. This year they were able to replace the shingles and are quite happy at the look of the "new" building.

Lucie Moores, a member of the Cottrell's Cove Seventh-day Adventist Church, says, "The building is looking great, beautiful. It looks like someone cares for it."

When asked why it is essential to take care of the church building, Lucy Moores responded, "Look at the book of Haggai Chapter 1, people saw to their own needs, homes and comforts, neglecting the Lord's work. The Bible says:

Thus says the Lord of hosts: These people say the time has not yet come to rebuild the house of the Lord." Then the word of the Lord came by the hand of Haggai the prophet, "Is it a time for you yourselves to dwell in your paneled houses, while this house lies in ruins? Therefore, thus, says the Lord of hosts: Consider your ways. You have sown much and harvested little. You eat, but you never have enough; you drink, but you never have your fill. You clothe yourselves, but no one is warm. And he who earns wages does so to put them into a bag with holes.

We need to put our things aside first and see to God's. The church should be a light in the community, and if we don't keep it up, it won't look like a good light. But, if you care for your building, you are showing that you care for God's work, which is even more of an impact. As long as you have it, you should take care of it. "

What is something you can do for your local church building? Now is the time to prepare your building for re-opening! Let us put love into our buildings too.

Marystown Seventh-day Adventist Church

Some of the Marystown Seventh-day Adventist Church family spent Friday, June 5, cleaning up a portion of their beautiful town. They were able to pick up 10+ garbage bags of litter and would like to encourage everyone to take up the opportunity to keep their communities clean.

Psalm 24:1. "The earth is the Lord's and the fullness thereof, the world and those who dwell therein, for he has founded it upon the seas and established it upon the rivers."

Let us be good stewards and take care of this earth we have been gifted!



Carly Mallad of the Marystown Seventh-day Adventist Church picking up litter at our town clean-up.



Marystown Seventh-day Adventist Church family finishing the clean-up job. In photo: Carly Mallard, Carl Mallard, Miriam Mallard, Shirley Murley, Chet Murley, Margaret Hannam, and Etienne Harushimana.

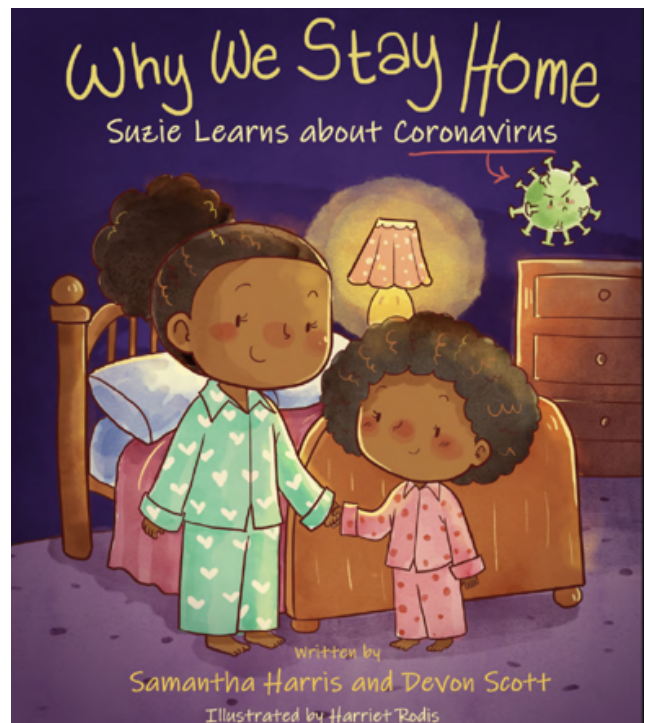
FOR YOU

“Why We Stay At Home” Children’s Book

Two Class of 2021 medical students from Loma Linda University School of Medicine created a book to help children understand why their worlds have changed dramatically in the last few months and why it's important to stay home during this time.

Authors Devon Scott and Samantha Harris created the illustrated story that explores questions about the coronavirus pandemic with sisters Millie and Suzie. The book, "Why We Stay Home," has been downloaded more than 35,000 times since its release on April 23. "It's a confusing time for kids," Scott said. "They're home with their families. They're enjoying spending time with their siblings, but some of them don't know what's going on, so we wanted to create a fun, short, sweet resource for parents to talk about what's going on."

The book aims to help children understand the coronavirus pandemic by discussing germs and concepts such as quarantine, social distancing, and how staying at home” even if you miss your friends” can help people who have "a hard time fighting off germs," such as Grandma and Grandpa.



Scott, who plans on specializing in orthopaedic surgery, shared the idea with his friend and fellow medical student, Samantha Harris, who is pursuing paediatrics. She loved the concept, and they agreed to write the book together. Even though they hadn't worked on a project like this before, Harris and Scott wrote the book, commissioned illustrations, and published it on www.millieandsuzie.com, all within two weeks. Harris and Scott said they hoped the book would reach 100 families. "We're shocked by the overwhelmingly positive response," Scott said, speaking he and Harris have received emails of praise and appreciation from around the world, including Italy, South Africa, Saudi Arabia, and New Zealand. The authors are currently working on translating the book into six languages, including American Sign Language. "We want to reach families worldwide," Scott said. "We knew cost could be a barrier for some families, so we wanted to create this free resource to help parents explain to their children why it's important to stay home and remind them that this won't last forever."

This book is free for download and available to print.

This article was originally published on the Loma Linda University Health news site.

Food For Sale | Camp Woody Acres Leftovers

Due to COVID 19, Camp Woody Acres will not be able to use the food put aside for this camping season. Therefore, the Mission Office would like to offer the remaining food for sale. If you would like to purchase something, please contact the Mission: either call 709-745-4051 or email lsmallwood@nladventist.ca.

Product	Amount Available	Price
Canned Goods		
Brown Lentils-540 ml	8	\$1.00
Cream of Mushroom Soup-284 ml	17	\$0.50
Pineapple Tidbits-398 ml	18	\$1.00
Diced Tomatoes-796 ml	16	\$1.50
Sliced Mushrooms-284 ml	7	\$0.50
Campbels tomato Soup-48 oz	9	\$2.00
Black Beans-100 oz	5	\$4.00
Beans in Tomato Sauce-100 oz	5	\$4.00
Chickpeas-100 oz	3	\$4.00
Kidney beans-100 oz	1	\$4.00
Tomato Sauce-100 oz	3	\$3.00
Sliced Black Olives-100 oz	1	\$5.00
Canned ABC Goods		
Veggie Links-can	32	\$7.25
Dry Goods		
Simulated Bacon Bits-120 g	4	\$1.00
Yellow Split Peas	3	\$1.00
Lime Jello-Lg pack	1	\$2.00
Coconut Cream Pudding Mix-Lg pack	1	\$2.00
Trio Vegan Beef Gravy Mix	1	\$2.00
Chunk TVP-3 lb	8	\$3.00
Spaghetti-900 g	9	\$1.00
Fettucini-900 g	4	\$1.00

Brown Sugar-1 kg	12	\$2.00
Frozen ABC Foods		
Breakfast Sausage Links 8.5 lb	3	\$92.25
Chicken Nuggets-10.5 g	22	\$5.50
Frozen Breads		
Whole Wheat Wraps-12	3	\$2.00
White Wraps-12	12	\$2.00
Garlic Bread-284 g	15	\$1.00
English Muffins-6 pk	25	\$1.00
Frozen Veggies		
Kernel Corn-2 kg	7	\$2.00
Green Peas-2 kg	2	\$2.00
Mixed Veggies-750 g	5	\$1.00
Frozen Potatoes		
French Fries-5 lb	11	\$3.00
Seasoned Hashbrowns-5 lb	2	\$3.00
Reg Hashbrowns-1 kg	2	\$1.00
Tater Tots-1.8 kg	1	\$2.00
Frozen Fruit		
Blueberries- 2 kg	1	\$5.00
Mixed Berries-2 kg	1	\$5.00
Whole Strawberries-2.5 kg	1	\$5.00
Frozen Other		
Slice Cheese-24 pk	8	\$2.00
Slice Cheese-2 kg	1	\$4.00
Tofu-454 g	10	\$1.00
Yves Turkey Slices	3	\$2.00
Yves Bologna Slices	1	\$2.00
Yves Meatballs	1	\$1.00

Other items may be available. Please call ahead to book a time for pickup.

Leah 709-680-1632 Office 709-745-4051

COMING SOON

Next Vacation Bible School Program

Our first VBS finished on May 29. It was a huge success, thanks to our amazing volunteers, parents, and VBS Children. As a result, we have decided to plan another VBS program on **Monday July 20 - July 24.**

For ages 5 years and younger, we will run from 9:00 - 10:00 a.m.

For ages 5 - 12, we will run from 10:30- 12:30 p.m.



During this time, we will have a sing-along, bible story, prayer activity, and a craft. Our theme is, Conquering Challenges With God's Mighty Power. We will be opening registration next week! Please keep a look-out in your emails and on our Facebook page.



First Online Youth Focused Weekend

We will also be having an Online Youth Focused Weekend; it will be Thursday, June 25 - Saturday, June 27. Our theme is "God's Masterpiece: Created for a Purpose. Created with an Identity."

To register, please contact Kaitlynn Harushimana at 709-567-2010 or email kharushimana@nladventist.ca.



• SINCE 1895 •
"Newfoundland
TIME"

125TH ANNIVERSARY

JULY
23
 2020

6:30 | THURSDAY
 ONLINE CELEBRATION
 MUSIC, POEMS, &
 COMEDY

Celebrating 125 Years

The Seventh-day Adventist Church in Newfoundland and Labrador has been here since 1895, marking this year as the 125th Anniversary!

To commemorate this, we will celebrate Thursday, July 23, at 6:30 p.m. launching our Camp Meeting Weekend ending July 25.

Login and enjoy our online celebration!

First Online Camp Meeting Weekend

The Seventh-day Adventist Church in Newfoundland and Labrador present, **Living the New Normal**, an online Camp Meeting experience.

Thursday night will feature a celebration of our 125th Anniversary of our Church in Newfoundland and Labrador, and Friday and Sabbath will feature guest speakers:

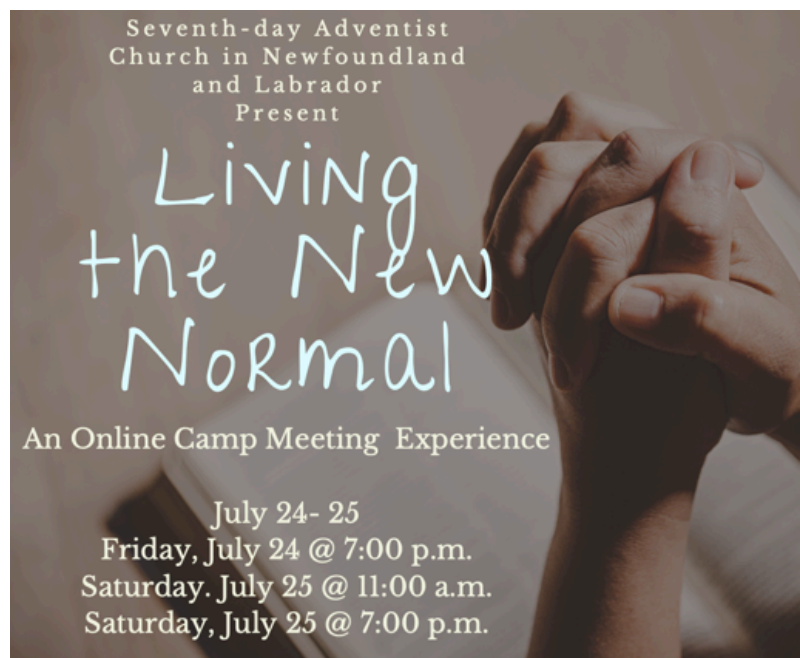
Jon Pauline, Religion Department of Loma Linda University

Barry Bussey, Lawyer

Justis St. Hilaire, Pastor BC Conference

We will use the same ZOOM codes as our LiNC Worship services, and we welcome everyone to come and participate.

Please keep watch in your emails for updates.



Stuffed At the Gill's

Love on a fork. . . Vegetarian and vegan recipes: mains, sides, appetizers, desserts and more from the Gill Family to yours. You'll always be stuffed when you eat at the Gill's.

www.stuffedatthegills.ca

No- Bake Granola Bars

3/4 cup packed brown sugar
1/2 cup honey
1/4 cup water
1/2 cup oil
1 teaspoon salt
3 cups rolled oats
1 cup toasted chopped nuts
(combination of anything you like)
1 cup of wheat germ
1/4 cup sesame seeds or flax seeds
1 1/2 cup dried fruit, chopped if large
(combination of anything you like)

Prepare a 9x13 - inch pan by greasing or lining with parchment paper. Toast nuts in 300 degree oven for 15-20 minutes, stirring occasionally. Chop

when cool. The nuts should not be too fine but should be in small pieces.



In a large pan, combine sugar, honey, water, oil, and salt. Bring to a simmer and cook for 5 minutes. Do not bring to a rolling boil. Stir in oats, nuts, wheat germ, and sesame seeds. Cook, over low heat, stirring frequently, for 12 minutes. (Be very careful not to let the oat mixture burn.) Remove from heat and add fruit.

Pile hot mixture onto the prepared pan. Press evenly to fill the pan. Score the "dough" into bars of desired size, so you can re-cut along lines when cool. Allow too cool for about 1 hour or until no longer warm. Re - cut along score lines. Store in airtight container. You may also wrap the bars individually in wax paper.

Cut through the "dough" while it is still warm. When the bars are cold re-cut and remove. I cut this pan of bars 8 across and 4 down giving me 32 pieces.