

United Church of God Indianapolis • United Church of God Fort Wayne

## Slip-slidin' family weekend in Louisville

By Sharon Swanson

It all seemed to be innocent enough ... a beautiful snow-fall on a December evening ... until the accumulation closed in on its total of nine inches in Louisville, Ky., making travel to, from and around the 2004 Winter Family Weekend part of the tale to tell.

Fortunately, the wintry temperatures outside didn't cool the spirits of the more than 1,240 people who attended the weekend activities inside.

The snow and ice actually added to the warmth of fellowship and fun as it became a group activity to push cars out of the snow and catch a ride to the gym.

Activities started with volleyball and basketball on Wednesday, Dec. 22, just slightly behind schedule because of the weather.

Things really kicked off with the get-acquainted pizza party and costume dance at the Clarion Hotel Conference Center Wednesday night.

Those who didn't dress in costume enjoyed observing those who showed up as Biblical characters, Star Wars Jedi knights, Spiderman, a deer hunter and his "prize," pirates and just about everything in between.

The coordinators of the weekend went out of their way to make sure that no one was excluded from the fun. The pre-teens had a portion of the gym to themselves for organized children's games and enjoyed a couple of pool parties at the hotel just for their age group.

Teens had basketball, speedway, volleyball, dances, karaoke and time to just hang out with their friends. Single adults had designated

activities too. Dads and moms had the pleasure of watching their kids and grandkids have a great time.

Those who didn't feel like going to an "age appropriate" activity were welcome at any of the gatherings.

The seminars Friday night and Saturday morning were very encouraging and uplifting. Gary Petty, UCG pastor of the Austin, San Antonio and Waco, Texas, congregations, gave the Sabbath sermon. His message "Are You Playing Church?" addressed the entire audience.

Mr. Petty encouraged us to deal with the hard aspects of the Christian calling because that's what matters. He presented six steps to taking our place in the Body of Christ:

- 1) Understand we are called
- 2) Understand there is a hunger and thirst at our core that cannot be satisfied by anything or anyone but God
- 3) Understand that inside our nature, who we are, is corrupt
- 4) Begin to repent
- 5) Commit to being a dis-



**FUN FAMILY WEEKEND**—Kayla White, Leesa Zimmerman and Haven Swanson in Louisville. [Photo by Sharon Swanson]

ciple of Christ

6) Take our place as a contributing member of the Church.

While this was a message with the pre-teens and teens especially in mind, it hit home with everyone. Every teen that I heard rate the sermon on a scale of one to 10, gave the sermon a solid 10.

Many even volunteered it was the best sermon they had ever heard. You can download the sermon at [www.UCG.org/sermons/index.htm](http://www.UCG.org/sermons/index.htm).

One aspect of the weekend that I enjoyed in particular was that while the weekend was hosted by United Church of God, it was not exclusive to its membership. It was wonderful to see non-attending spouses of members, friends of UCG teens, and people who really

don't attend church anywhere, drawn to the weekend activity.

The UCG Winter Family Weekend has proven to be a perfect time for UCG to share God's way with others and show them God's love in action. Last year, one non-UCG-affiliated man said he could "feel the difference" of the people at the Winter Weekend compared to other events he had attended.

The 2004 Winter Family Weekend ended with dances and family activities Saturday night and brunch on Sunday for those who stayed. The weekend was long enough to make it well worth the trip, but short enough that it left one wanting more.

Only nine more months until the 2005 Winter Family Weekend!

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## Interactive teen Bible studies hit the mark



**STUDY THE WORD**—Five Indy teens dig into the Bible.

By Tiffany Zimmerman

Picture in your mind this scene: Laughter at a funny joke in the corner; embarrassing stories being shared; advice being given; or friendly talk.

Food is all over the table, and people are all over the house. Noise fills the house like the incense of a burning candle.

Don't be alarmed! This is *not* the scene of a party I've thrown while my parents were out of town. Rather, this is the scene as I am attend-

ing a Friday night UCG teen Bible study.

Over the past several months, the teens and their families from the Indianapolis congregation have been hosting and attending Bible studies like this in their homes scattered throughout central Indiana.

The parents of an attending teen volunteer their home for the study. Then, the other teens and their families bring food and their Bibles for a casual pitch-in and interactive

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# UCG Fort Wayne chooses three new board members

By Lori Hermann

UCG Fort Wayne board members serve two-year terms, and each December three of those terms expire (the pastor has a permanent seat). Here are brief profiles of the new board members chosen to serve in 2005.

the son of elder and board member Bob Borton.

## Lori Hermann

Lori Hermann, currently serving as secretary to the board, was elected to the board during the last round of elections in December 2004. She had previously served on the

University of Baltimore and graduated in 1995 with a master's of business administration (MBA).

Lori and her husband (at the time also an employee of Bethlehem Steel) married in 1993. Upon the arrival of their first child, she left the workforce to be a full-time mother. In 1998, the family relocated to Fort Wayne, Ind.

Ontario, where he earned a degree in fine arts from Ontario College of Art (1981). He came to the U.S. in 1988 to attend Ambassador College where he earned a degree in theology and liberal studies (1992).

Prior to his employment at DRG, Craig worked for Ambassador Publishing in the marketing department, and Dye and Durham Printing, Toronto, Ont., in the field of printing production management.

Craig and his wife, the former Laura Dunn, were married in 1991 and have three young children.

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## Jeff Borton

Jeff Borton is a newly elected member serving his first term on the board. Mr. Borton, a life-long resident of Fort Wayne, grew up in the Church of God with four generations of his family currently attending.

Jeff also serves the church by giving sermonettes, managing the sound system and chairing the congregation's social committee.

Jeff attended one year at IPFW. He then attended and graduated from Ambassador College in Big Sandy, Texas.

He currently works at Nucor Building Systems as an estimator for the sales department.

His hobbies include hunting, amateur gun-smithing, woodworking, golf and 35 mm photography. He is also



JEFF BORTON



LORI HERMANN



CRAIG SCOTT

board during the years 2002-03 and is a member of the building committee.

Lori is wife to Karl Hermann and mother to three young daughters. She grew up in southern Pennsylvania and in 1987 graduated with a bachelor's degree in chemical engineering from Pennsylvania State University in State College, Pa.

After college she worked as a quality engineer at Bethlehem Steel Corporation in Sparrows Point, Md. During this time of employment she also attended the

## Craig Scott

Craig Scott has served on the church board as treasurer since 1995. He was chosen to serve on the board at the election held in December 2004. He also serves the church by giving sermonettes and leading songs and is a member of the congregation's building committee.

Craig currently works for Dynamic Resource Group in their publishing operation as the marketing director for books.

Craig grew up in Toronto,

## Down-home fun at Fort Wayne's Red-Neck social

By Phyllis Minton

FORT WAYNE, Ind.—After an afternoon Sabbath service on Jan. 15, 2005, the "Road Kill Café" kicked off the annual Fort Wayne winter social by serving up fine food for a potluck dinner.

Each person who brought a dish was asked to give it a name. Ryan McNeely judged the Road Kill Café dishes' names.

Bob and Jeff Borton won the grand prize of a red-neck dishwasher—an apron—for their dish titled, "Mexican Hitch Hiker Surprise."

For the evening's entertainment, Dalpha Meiers' Red-Neck Band performed *A Man Of Constant Sorrow* and *Keep On The Sunny Side*. The jug players were Bob

Borton, Dalpha Meier, and Joel Borton.

Other band members included Laura Scott on the Tater Bug Mandolin, Phyllis Minton on the wash board, Barb Hancock on the pan flute, Michele Wolfe on the Banjo/Uke, and Becky Morales on the guitar.

Ross Harvey played the string wash tub and Julia and Brian Scott played the spoons and combs.

Scott Morales and Ben Wolfe told some favorite Jeff Foxworthy red-neck jokes between the musical numbers.

The evening was finished with "road-kill, white-elephant, dirty bingo." Everyone went home with a gift. Ben Wolfe came away with the ultimate bingo prize of the night—a beat-up bowling pin.

Everyone enjoyed a fun-filled night of laughter and fellowship.



## Spring Holy Days

By Phyllis Minton

The spring Holy Days are just around the corner! It's time to pull out all those delicious unleavened recipes and look forward to spring.

All the Holy Day services, except the Last Day of Unleavened Bread, will be held at each congregation's usual location, noted on the left side of this page.

• **Passover:** Friday, April 22, at 7:00 p.m. at respective halls. Please bring foot-washing container and towel to Fort Wayne; they're provided in Indianapolis.

• **Sabbath:** April 23, Fort Wayne and Indy at 2:30 p.m.

• **Night to Be Much Remembered:** April 23; Fort Wayne will meet in small groups in homes or restaurants; Indianapolis: Catered meal for those who wish to attend; others will meet in small groups in homes or restaurants.

• **First Day of Unleavened Bread:** Sunday, April 24, Fort Wayne and Indianapolis will meet at 2:30 p.m.

• **Last Day of Unleavened Bread:** Saturday, April 30, at 1:30 p.m. and 3:30 p.m. Both churches will meet in Indianapolis. Snacks will be served between services.

We all look forward to a season of spiritual growth and fellowship!

# Mentoring makes a difference in the life of a child

By David Cobb

One hundred years from now  
It will not matter  
What kind of car I drove,  
What kind of house I lived in,  
How much money I had in my  
bank account,  
Nor what my clothes looked  
like.

But one hundred years from  
now  
The world may be a little  
better  
Because I was important  
In the life of a child.

—Anonymous

This poem flashed into my mind when I read about an opportunity to volunteer as a mentor. I work at Cummins Inc. in Columbus, Ind., a company which encourages its employees to be involved in their communities. Last fall, I received an e-mail at work soliciting volunteers to become mentors, and I'm glad I read it!

The first mentoring opportunity to come my way was the Big Brothers Big Sisters (BBBS) program that matches volunteers from the community with children who can benefit from having a one-on-one relationship with positive role models.

As stated on their web site, [www.BBSA.com](http://www.BBSA.com), the mission of the BBBS organization is "To help children reach their potential through professionally supported, one-to-one relationships with measurable impact." From the little experience I have had so far, the impact is not limited to the kids involved.

On Nov. 9, 2004, I met Jessy Bryer for the first time. Jessy is a third grader at Lincoln Elementary School in Columbus, Ind. He's soft spoken but full of energy and loves any word that has "ball" attached to the end of it!

Every Wednesday I spend

an hour with him having lunch and doing everything else that we can cram into it.

We've played football, basketball, kickball, frisbee, and the best variation of soccer we can manage with just two players. Aside from having fun and learning a lot about working with kids, I am also getting more exercise now than I have in several years!

One of our other regular activities is to read together for 10 or 15 minutes. Jessy has dreams of owning a pet tiger one day; they are his favorite animal by far. I haven't tried to explain to him yet that one day his wish could be a reality when the nature of animals is changed in the Kingdom of God

The second program I am involved in is called Mentor Indiana. This initiative was developed by the former

First Lady of Indiana, Maggie Kernan. The goal of the program is to match mentors who have professional work experience with seventh and eighth graders. Children this age begin to consider important choices about high school, then college.

By pure coincidence, I first met Patrick Froedge, the seventh grader I am matched with, on the same day that I met Jessy. Patrick attends Central Middle School, also in Columbus, Ind.

Patrick especially loves basketball, but also likes just about anything that can be shoehorned into the category of "game." Unlike Jessy, Patrick is several years more developed and stands a pretty decent chance of winning at whatever we play. I recently suffered two embarrassing losses playing checkers; I'm hoping he's not quite as good

at chess.

Patrick and I have also spent time working through some learning exercises that are provided as part of the program. Several weeks ago we learned that he has the aptitude for career paths such as engineering or automobile mechanics.

As I have spent time getting to know and working with Jessy and Patrick, I've been reminded many times of the experiences I've been blessed to have working as a staff member at Camp Heritage for the past three summers.

Camp is my favorite week of the year next to the fall and spring Holy Days. Perhaps it is not surprising that the time I spend with Jessy and Patrick are often the highlights of my week.

Here are a few important lessons I have learned from being a mentor:

- There's no substitute for personal attention. Every week during recess at the elementary school, I play with whole classes of kids who would gladly trade all of their other toys for a beat-up football and someone to throw it to them.

- There's no such thing as teaching without also learning. As I spend time



DAVID AND JESSY

with Jessy and Patrick every week, I learn something about myself. Go figure.

- Happiness comes to those who bring it to others—guaranteed.

Every year at Camp Heritage, our pastor, Darris McNeely, has quoted Nehemiah 2:18 "... Then they set their hands to this good work," reminding us that working with the youth of the church is a good work that is building for the future.

Whether in the church or in the community, devoting energy to a young person will pay far greater dividends than many of the other places that energy might be spent.

Setting your hand to make a difference in the life of a child is indeed a very good work; don't pass up an opportunity to see what God can use you to build!

Setting your hand to make a difference in the life of a child is indeed a very good work.

## An open Sabbath invitation

Would you like to join us for Sabbath services?

We welcome visitors to both Fort Wayne and Indianapolis services any time.

The United Church of God Fort Wayne meets every Saturday at the Perry Hill Elementary School. Services begin at 10:30 a.m. and end at noon, with time for conversation and fellowship before and after church services.

The address is: Perry Hill Elementary School, 13121 Coldwater Road, Ft. Wayne, Ind. (260) 637-3158 ext. 6049.

Indianapolis services

are from 2:30 to 4:30 p.m. at 850 North Bluff Road Greenwood, Ind.

Maps are on our Web sites along with other info.

Visitors are invited to stay after church services to meet members and to enjoy snacks or pot-luck if one of those activities is scheduled that Sabbath.

If you'd like to talk with a minister, you can call our pastor, Darris McNeely. His number is (317) 882-2455. Fort Wayne and surrounding area residents can call either Mr. McNeely or our local elder, Mr. Bob Borton, at (260) 693-9608.

We hope to see you!

# Unleavened recipes help make the Holy Days special

One of the highlights of the spring Holy Day season is enjoying the many wonderful unleavened dessert recipes members have created over the years.

Peggy Moss and Sharon Swanson worked together to compile this list of favorite recipes from the Fort Wayne and Indianapolis church congregations.

Scores more are available on the Web at [www.UCG-FtWayne.org](http://www.UCG-FtWayne.org). Enjoy!

## Orange White-Chocolate Bars

1/2 cup dried apricots, finely chopped  
2 tablespoons orange liqueur  
1 tablespoon frozen orange juice concentrate, thawed  
1 tablespoon orange peel, grated  
1 teaspoon lemon peel, grated  
1 teaspoon fresh lemon juice  
1/2 teaspoon vanilla extract  
2 tablespoons butter  
2 ounces cream cheese  
4 ounces real white chocolate, finely chopped  
1 cup flour  
1/2 teaspoon ground ginger

1/2 teaspoon salt  
2 extra-large eggs  
2/3 cup sugar  
4 ounces white chocolate, coarsely chopped  
Glaze (recipe follows)  
Preheat oven to 350 degrees. Butter sides of a 9-inch pan. Fold an 18 x 2-inch piece of foil in half crosswise. Line pan with foil, allowing foil to extend over sides. Dust pan and foil with flour.

Mix together apricots, liqueur, orange juice concentrate, peels, lemon juice and vanilla; set aside.

Melt butter and cream cheese in saucepan over low heat, stirring constantly. Remove from heat. Add 4 ounces finely chopped white chocolate and let stand 5 minutes. Stir gently to mix; cool.

Sift together flour, ginger and salt.

Whisk eggs and sugar until thickened, about 1 minute; whisk in cooled cream cheese mixture and fold in apricot mixture and 4 ounces coarsely chopped white chocolate. Fold in dry ingredients.

Spread batter in prepared

pan and bake 25 minutes or until fork comes out clean. Transfer to rack to cool.

**Glaze:**  
2/3 cup confectioners' sugar  
2-1/4 teaspoon orange liqueur  
2-1/4 teaspoons frozen orange juice concentrate

Mix together confectioners' sugar, orange liqueur and orange juice concentrate. Spread over bars. Let stand until glaze sets, about 20 minutes. Cut into squares and remove from pan.

## Tiramisu

6 egg yolks  
1 1/4 cups sugar  
1 1/4 cups mascarpone cheese  
1 3/4 cups whipping cream  
2 (3-ounce) packages unleavened ladyfingers (some are leavened but some are not) Or, make Unleavened Ladyfingers (recipe follows)

1/3 cup coffee liqueur  
Sweetened whipped cream  
Cocoa powder for garnish  
Chocolate curls for garnish

Combine egg yolks and sugar; whip until thick and lemon colored, about 1 minute. Place in top part of double boiler over boiling water. Reduce heat to low and cook 8-10 minutes, stirring constantly. Remove from heat. Add mascarpone cheese and beat well.

Whip cream until stiff and fold into egg mixture; set aside.

Line bottom and side of quart bowl with ladyfinger halves. Brush with coffee liqueur. Spoon half of egg yolk/cream mixture on top of lady fingers. Repeat layers.

Garnish with sweetened whipped cream, cocoa and chocolate curls. Cover and refrigerate several hours or overnight.

## Unleavened Ladyfingers

12 egg yolks  
15 egg whites  
9 ounces sugar  
7 ounces sifted flour  
1/2 teaspoon salt  
3 1/2 ounces cornstarch  
1 lemon rind, grated

Preheat oven to 375 degrees; grease a baking sheet and sprinkle with sugar.

Beat egg yolks until thick and lemon colored.

Whip egg whites until stiff, but not dry; fold in egg yolks.

Sift together flour, salt and cornstarch. Fold dry ingredients into egg mixture; add lemon rind.

Bake at 375 degrees for about 12 minutes.

## Strawberry Pie

1 baked pie shell, cooled  
1 (8-ounce) package cream cheese  
1/2 cup sugar  
1 teaspoon lemon rind  
2 tablespoons lemon juice  
2 tablespoons milk  
1 quart fresh strawberries, washed and hulled  
1/2 cup sugar  
3 tablespoons cornstarch  
2 (10-ounce) packages frozen strawberries, thawed and mashed  
Whipped cream

Cream together cream cheese, 1/2 cup sugar, lemon rind, lemon juice and milk; spread on bottom of baked pie shell. Place fresh strawberries stem-side down on cream cheese mixture.

Mix together sugar and cornstarch; stir in mashed berries. Bring to a boil, stirring constantly. Cook until thick and clear; cool. Pour over fresh berries in pie shell.

Top pie with whipped cream. Refrigerate.

## Chocolate Fruit & Nut Clusters

4 cups (24 ounces) milk chocolate chips  
4 teaspoon vegetable oil  
3-1/2 cups raisins, chopped nuts, coconut, crisp breakfast cereal or any combination of these

Melt chocolate and oil in top of double boiler over low heat, stirring constantly until smooth.

[Microwave instructions: Melt chips in large microwave proof bowl at medium power for 2-4 minutes, stirring well after 2 minutes initially, then heating and stirring at 30

For a large selection of unleavened recipes, surf the Internet to [www.UCG-FtWayne.org](http://www.UCG-FtWayne.org)

## Looking for leavening?

From the United Church of God Web site, [www.UCG.org](http://www.UCG.org)

**Q.** For those who have recently come into the Church and those of us with bad memories, could you list the types of leavening to look out for before the Feast of Unleavened Bread?

**A.** During Unleavened Bread we are to have no leaven or leavened products in our home (Exodus 12:15; 13:7).

This includes any agent that produces fermentation and causes dough to rise—yeast, baking powder, baking soda, potassium bicarbonate and sodium bicarbonate are ingredients to look for on labels.

Items such as bread, cake, crackers, cookies and prepared cereals and pies that contain leavening must be put out. Doing this is symbolic of putting both the visible and hidden sins out of our lives.

Homemade cream puffs, angel food cake, popovers and sponge cake, while light and fluffy, need not contain any of the above ingredients.

Most pie crust recipes (except for graham cracker crusts) are unleavened. However, these products, when purchased from stores or bakeries, frequently do include leavening. Check the ingredient list.

Pita bread, flour tortillas and graham crackers, while flat, contain leavening. Even some brands of matzos marked "kosher for Passover" can also list baking soda or baking powder in the ingredients!

Brewer's yeast, yeast extract (a flavoring) and cream of tartar (a dry acid) are not leavening agents.

second intervals, as required, until smooth and melted.]

Remove from heat; stir in raisins, nuts, coconut and cereal.

Drop by well-rounded teaspoonfuls onto a waxed-paper-lined cookie sheet. If mixture becomes too thick to drop, set over bottom of double boiler again and stir gently until smooth.

Chill for about 10 minutes or until chocolate has set. Store in airtight container in cool, dry place.

Makes 4 dozen cookies.

## Chewy

### Chocolate Cookies

1-1/4 cup butter  
2 cups sugar  
2 eggs  
2 teaspoons vanilla  
2 cups flour  
1/2 teaspoon salt  
3/4 cup cocoa  
1-2/3 cup chocolate chips

Preheat oven to 350 degrees.

In bowl, beat butter and sugar until fluffy. Add eggs and vanilla; beat well.

In separate bowl, mix flour, salt and cocoa. Blend with butter mixture. Stir in chocolate chips. Drop cookies on cookie sheet and bake for 8-9 minutes.

### Sorbet Torte

1 (5.5-ounce) package Walker's shortbread cookies, coarsely crumbled (about 1-1/2 cups)  
3/4 cup sweetened flaked coconut  
1/2 cup pistachio nuts, coarsely chopped  
3 cups mango sorbet  
3 cups raspberry sorbet  
3 cups lemon sorbet, Or preferred sorbet

Combine cookie crumbs, flaked coconut and pistachios in a medium-size bowl.

About 30 minutes before starting to prepare the torte, remove the mango sorbet from the freezer and let stand at room temperature until softened enough to be spreadable.

Spread the softened mango sorbet evenly over bottom of 9 x 2-1/2 - inch springform pan. Sprinkle with half of crumb mixture. Place

in freezer until firm.

About 30 minutes before adding second layer to torte, remove raspberry sorbet from freezer to soften at room temperature.

Prepare raspberry layer in same manner as mango layer, covering top with remaining crumb mixture. Return to freezer.

About 30 minutes before adding third layer, remove lemon sorbet from freezer to soften at room temperature.

Prepare lemon layer as the other 2 layers, but without the crumbs. Freeze until solid, 4 hours or overnight.

About 10 minutes before serving, remove the torte from the freezer. Remove the side of the springform pan. Let stand at room temperature until slightly softened.

Garnish top of the torte with fresh fruit before serving.

### Meltaway Cookies

2 cups (1 pound) butter, softened  
1/2 cup sugar  
4 cups unsifted all-purpose flour  
2 cups (12 ounces) milk chocolate chips  
Confectioners' sugar for dusting (optional)  
Preheat oven to 350

degrees.

Cream butter and sugar in large bowl until light and fluffy. Gradually add flour, then stir in chips. Roll well-rounded teaspoonfuls of dough into balls and place on ungreased cookie sheets. Bake 12-14 minutes; cookies will still be pale. Let stand 2 minutes before removing from cookie sheet, and dust with confectioners' sugar, if desired.

Makes 3 dozen cookies.

### Key Lime Cheesecake

Lime crust (recipe follows)  
1 cup key lime curd (recipe follows)  
4 (8-ounce) packages cream cheese, softened  
3/4 cup confectioners' sugar  
1/2 cup sugar  
2 large eggs  
2 tablespoons grated lime peel

2 tablespoons lime juice  
2 tablespoons cornstarch  
1 cup sour cream

Preheat oven to 425 degrees.

Beat cream cheese and sugars in a large bowl with electric mixer on medium speed until smooth. Beat in eggs, one at a time, on low speed just until well blended. Beat in lime peel, lime juice and cornstarch. Fold in sour cream until blended. Pour over baked Lime Crust.

Bake 47-52 minutes or until center is set and top is golden. Cool in pan on wire rack 15 minutes.

Run metal spatula along side of cheesecake to loosen. Refrigerate uncovered about 3 hours or until chilled. Cover and continue refrigerating for at least 9 hours, but no longer than 48 hours.

Spread Key Lime Curd over top of cheesecake. Refrigerate any remaining dessert.

### Lime Crust:

1/2 cup sugar  
1/2 cup butter, softened  
1 cup flour  
1 tablespoon lime peel, grated  
1 teaspoon vanilla

Preheat oven to 400 degrees. Grease bottom and sides of 10 x 3-inch springform pan.

Beat sugar and butter in medium bowl with electric mixer on medium speed until smooth.

Beat in remaining ingredients on low speed just until crumbly. Press evenly in bottom of pan.

Bake 13-16 minutes or until light, golden brown; cool.

### Lime Curd:

1 cup sugar  
1 tablespoon finely shredded lime peel  
1 cup key lime juice  
3 tablespoons butter, cut up  
3 large eggs, slightly beaten  
Mix together sugar, lime peel and key lime juice in heavy 1-1/2-quart saucepan with wire whisk.

Stir in butter and eggs. Cook over medium heat about 8 minutes, stirring constantly, until mixture thickens and coats back of spoon (Do

not boil).

Immediately pour into 1-pint container. Cover and store in refrigerator up to 2 months.

*Note: If desired, you may add a couple of drops of green food coloring to the curd to make it look "limey." To make the curd smoother, strain it through a sieve.*

If you are using a pan with a removable side for the cheesecake, make sure to wrap the bottom seam with aluminum foil around the outside. Otherwise, your cheesecake will leak out of the pan.

### Spinach & Chicken Pie

2 tablespoons butter  
1 large onion, chopped  
2-1/4 pounds ground chicken  
3 packages (10 ounces each) frozen chopped spinach, thawed and squeezed dry  
1-1/2 teaspoon salt  
1 teaspoon ground black pepper  
1/2 teaspoon ground nutmeg  
1/4 teaspoon red-pepper flakes  
1-1/2 cups (12 ounces) crumbled feta cheese  
4 eggs slightly beaten  
1 tablespoon chopped fresh oregano  
8 (18 x 13-inch) sheets phyllo dough, thawed, halved crosswise (9 x 13 inches)  
Preheat oven to 375 degrees. Grease a 13 x 9 x 2-inch baking pan.

Melt butter in large skillet over high heat. Add onion; reduce heat to medium; cook 5 minutes.

Add chicken; cook 8 minutes, until no longer pink.

Stir in spinach, salt, pepper, nutmeg and pepper flakes; cook 5 minutes. Transfer to large bowl.

Stir in cheese, eggs and oregano.

Place half sheet phyllo in bottom of pan. Coat with cooking spray. Repeat with 7 more half sheets, coating each sheet.

Spread spinach mixture over top. Repeat with remaining 8 half sheets. Cut top layer in 8 equal pieces.

Bake in 375 degree oven until browned, 45 minutes.

Leavening includes any agent that produces fermentation and causes dough to rise.

# The power of a heartfelt apology changes lives

By Katherine Rowland

One of the hardest things to teach our children is how to make an appropriate apology. It's a difficult task to help them understand that a snarled "SORRY!" isn't an apology.

Even adults aren't always skilled at apologizing. We've all heard apologies that did everything but say that the person apologizing was genuinely sorry. Many public figures "apologize" by saying that they're sorry someone felt hurt, or apologize and then follow it with a qualifier—"I'm sorry, but it wasn't my fault."

The problem with those apologies is that they are easily seen through as being fake, just as fake as the 5-year-old's grumbled "I'm sorry," to his brother. He has to say it because an authority figure insists on it, but it's clear that he doesn't mean it.

When should we apologize? What does a heartfelt apology look like? And why is it important to apologize?

Let's take the last question first. A genuine apology tears down the walls that spring up between us and

another person when we've hurt them in some way. It puts us in a vulnerable position—that of admitting that we are fallible, and that we have trespassed in some way. Being able to admit that we're wrong is a vital part of building harmony and unity with our brethren.

When should we apologize? I find a good rule of thumb to be that we should apologize whenever we have hurt or trespassed against someone else—even if the act was unintentional or not "wrong."

I tell my sons that even if something's an accident, if they have hurt someone it is their responsibility to make an effort to put things right, starting with an apology. This holds true even if you've had a disagreement and you still genuinely feel that you are in the right.

You do not have to say that your beliefs were wrong, but you can apologize for speaking them in a way that belittled or hurt the other person.

How should we apologize? Here are a few keys I've learned over the years:

- **Speak directly to the person you have offended.** It doesn't do any good to tell someone else you're sorry, or cop out by leaving a voicemail message. A heartfelt apology should be made directly to the offended party.

- **Explain what errors you made or summarize the issue between you and what your part in that was.** For example, "I let the cat out of the bag about the surprise party and ruined your plans."

- **Specifically apologize for whatever actions or words caused the problem.** Which makes you more likely to believe someone? Hearing, "I'm sorry that you were upset"? Or, "I'm terribly sorry that I criticized your potluck dish. I should never have opened my big mouth—tastes differ, and I never meant to hurt your feelings"?

- **Offer to make restitution, or name what steps you will take to avoid the error in the future.** "I'm so clumsy! I feel awful about breaking your favorite lamp. I know it can't be fully replaced, but I hope that you'll let me pay the bill when you buy another."

- **Follow through on the apology by making the appropriate change in your behavior.** No one believes repeated apologies when you haven't shown any change in your behavior.

- **NEVER follow an apology with a qualifier.** Much like the words "I love you," the words "I'm sorry" are negated when followed with that little word, "but..." If there is a problem in the relationship that needs to be addressed, address it—but not in your apology. An apology should stand alone.

A genuine apology can rebuild strained relationships in a way nothing else can. What does it look like?

A heartfelt apology is made directly to the offended party. It is specific, and it's not followed with any qualifiers. It is followed by a sincere offer to rectify the situation and make restitution where possible, and it's also followed by a change in behavior.

Admitting that we've erred is not easy, but it is a big step towards being in harmony and unity with our brethren.

A genuine apology can rebuild strained relationships in a way nothing else can.

## Meet the members—

### Cynthia Loraine McClain

By Rebecca Morales

One of the beautiful smiling faces and joyous voices in the Indianapolis congregation is that of Mrs. Cynthia Loraine McClain.

While I am always inspired whenever I have the fortune to hear Cynthia sing at church, I know her first as a loving wife and mother.

Cynthia was born in Pasadena, Calif. on Jan. 17, 1969. She was raised in the church, making her a third-generation member. Cynthia has one brother and two sisters.

Following in her parents' footsteps, she attended Ambassador College, and graduated in 1992 with her Bachelor of Arts. Her years

at Ambassador College set a course for her life as virtuous and Christian lady. She was baptized at Ambassador Hall on March 17, 1990.

From 1990 to 1991 Cynthia had the awesome opportunity to serve with the Ambassador Foundation in Thailand, where she taught English to children.

While she was in college, she also met her future husband, Andy, at the Feast in Norfolk, Va. He was a college student in Ohio. They contin-

ued to write each other over the next three years, becoming good friends. Andy and Cynthia were then married in Pasadena in January 1994.

Cynthia is the proud mother of two boys: Brian Andrew, age 5, and Nathan Reese, age 3.

In her spare time, Cynthia also likes to read, sew and bake. She enjoys staying active with swimming and biking.

Her future plans include starting a small home-based business, being involved in her sons' education, furthering her own education, and maybe even writing some children's books.

Over the years Cynthia

has been to several exotic Feast sites, including Hawaii and Italy.

Even though she enjoys every Holy Day, her favorite is the Last Great Day because of all the glorious things it represents.

As I have, many of you may find some similarities or common points of interest you can share with Cynthia McClain.



CYNTHIA McCLAIN

Share your thoughts about this newsletter, or better yet, contribute! Just e-mail [Laura\\_Scott@DRG\\_network.com](mailto:Laura_Scott@DRG_network.com).

# Sharing each other's joy

*This is a new column to appear in United Family News. In this feature, we'll share with the brethren and our mailing list friends recent accomplishments of the Indianapolis and Fort Wayne members.*

*If you know of someone in the congregations who has recently been promoted, honored or achieved a special award either at school, the workplace or in the community, please let the editorial staff of this newsletter know. You can send an e-mail to [Laura\\_Scott@DRGnetwork.com](mailto:Laura_Scott@DRGnetwork.com).*

## Katherine Rowland, published author

You might have seen Katherine Rowland singing in the choir or playing with the ensemble for special music and hymns. Those who have spoken with Katherine even briefly know that she is married to Christopher Rowland and that they have two young sons.

But what you might not know is that Katherine is also



**KATHERINE ROWLAND**

an accomplished writer, having written and self-published three novels over the last three years.

Katherine had always enjoyed writing, but she had never thought of writing a novel until she had been married for several years. One day in 2001, she discussed a possible plot with her husband at dinner. That night, she put the kids to bed and wrote until midnight.

Two months later, she had completed a novel—and had gotten hooked on writing books.

Since 2001, she has written three novels. She insists that the achievement would have been impossible without the support and guidance of her husband, Chris, who for-

mats and prepares each novel for publication, in addition to being her editor-in-chief. Katherine is already half-finished with yet a fourth book, and has plans for writing a fifth.

## Tiffany Zimmerman, National Honor Society inductee

One day several weeks ago Indy member Debbie Zimmerman received one of those phone calls that every parent loves to receive.

The voice on the other end of the phone called to congratulate her on her daughter Tiffany's outstanding achievement in academics, community involvement, leadership and character.

The woman on the phone proceeded to tell Debbie that Tiffany had been accepted into the National Honor Society, one of the country's leading organizations, well known for recognizing outstanding high school students.

The induction cer-



**TIFFANY ZIMMERMAN**

emony was to be a surprise at Pendleton Heights High School, so Debbie and her husband, Rick, were told not to mention anything to their daughter—a hard secret to

keep!

But it was well worth the time spent keeping that secret when they watched their daughter's face as her name was called during an induction ceremony on Friday, Jan. 14.

When Debbie received that phone call a few weeks

ago, the voice on the other end told her, "You are to be congratulated, Mrs. Zimmerman."

But both her parents feel so much more that Tiffany is the one who deserves to be congratulated for always striving to do her best.

Congratulations, Tiffany!

## Brady and Morales wedding

It was the best of times, it was the worst of times. And despite the grinding cold of a winter afternoon, nearly 40 guests turned out to share a blissful moment with Rebecca Brady and Scott Morales as they were united in marriage.

Not only did the brave Scott marry Rebecca on Dec. 19, 2004, but he also found himself as the new step-father of three young children.

Pastor Darris McNeely graciously performed the ceremony. A joyful reception

followed soon afterwards.

Scott Morales is a police officer with the Fort Wayne police department, and Rebecca is a full-time student at Indiana-Purdue Fort Wayne.

The day after the wedding, the new family struck out on a stormy and snowy journey to Louisville, Ky., for the UCG's Winter Family Weekend, and then onto Baton Rouge, La., to visit Scott's family. All survived the bumpy road.



**NEW FAMILY**—Becky Brady and Scott Morales married Sunday, Dec. 19, 2004, in Fort Wayne. From left, Katherine, Becky, Scott, Jacob and Danny.



**THE RITZ**—The group enjoying fine dining and etiquette lessons are, from left, Tiffany Zimmerman, Kayla White, Leesa Zimmerman, David Vincen, Lauren Zimmerman, Cynthia McClain and Brittany Howard. [Photo by Andy McClain]

Let us know of any recent promotions, honors or achievements in your life ...

## Book review: Motherless daughters

By Peggy Moss

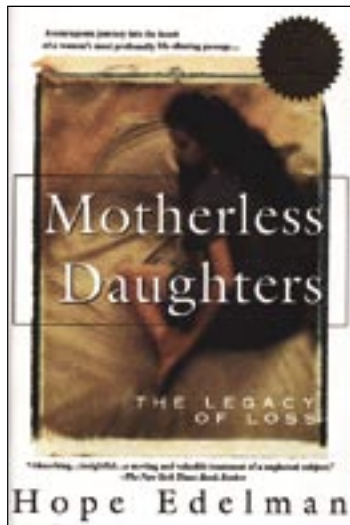
A good friend confided in me that his wife had been having dreams about dying.

I looked at him with shock and said, "That happened to me too!"

What his wife and I have in common is that our mothers died when we were children. We both had these dreams when we were the same age our mothers were when they died.

During the time of my recurring dreams, I thought I was going crazy. But after reading Hope Edelman's book *Motherless Daughters, The Legacy of Loss*, I discovered, much to my relief, that this is not uncommon when a mother dies.

The author cites examples and stories from many motherless daughters of all ages. She explains the big impact



of a mother's death regardless of whether or not the relationship with the mother had been good or bad, or how or when the mother died. She also covers grief cycles and helps women learn to live with their loss.

I thoroughly enjoyed reading this book and view it as an opportunity to help me further understand human behavior and use it as a tool, with God's help, to grow and overcome.

## Teens serve at Indy chili supper

By Leesa Zimmerman, age 13

INDIANAPOLIS, Ind.— On Dec. 11, 2004, the Indianapolis UCG teens served their congregation by hosting a wonderful chili supper/ice cream social. The teens cooked and served the chili, and even created and served an ice cream bar.

As if that wasn't already enough for a night filled with loads of fun, the teens also popped popcorn and poured drinks for the church as they enjoyed a favorite movie classic, *The Apple Dumpling*

## Bible study

Continued from page 1

Bible study.

The teen study begins after dinner, and is very interesting for adults, teens and even pre-teens. Topics range from dating to doctrine, and are interactive. Often, attendees are broken into smaller groups of adults, teens, and even the minister! The groups brainstorm the topic at hand, and organize information to present to the others in a practical way.

Another positive aspect of the teen Bible studies is that they give church youth something constructive and uplifting to do with other brethren on Friday evenings.

Keeping the Sabbath, and thus refraining from participating in most school sports and other activities Friday evenings, presents many challenges for middle school and high school students.

The fellowship, dinner and guidance the teen Bible studies provide are a magnificent way for teenagers in the church to get together and form deeper relationships that will stick with them for their entire lives.

Choosing and planning the topics of study take planning and thought. Mr. McNeely does an amazing job of choosing topics that are applicable for Christian living in our lives whether at school or in the workplace.

Gang.

By serving their brethren at this activity, the teens were also learning to serve an awesome God. How can this be? In Mark 10:45 Jesus tells us, "Even Christ didn't come to be served, but to serve oth-

ers." So the teens are living by Christ's example when they serve, therefore serving God.

Now I can happily tell you that serving God sure does make a person feel good!



**BROTHER CAN YOU SPARE A DIME?**—Kayla White and David Vincen show the collection canister for the UCG Indianapolis Teens' Spare Change fundraiser. The money is collected weekly and goes to help brethren in need in other countries. [Photo by Debbie Zimmerman]

## Teens' Spare Change fundraiser to help our brethren in need

By David Vincen, age 14

We all know it is a blessing to live in the United States of America. We have enough food and water and there is minimal disease. We also have most of our wants.

However, many people in Africa and Asia, especially after the tsunami, have little food or water and disease runs rampant. That is why the United Church of God initiated the Good Works Program.

The Indianapolis UCG teens recently started a spare-change fundraiser to raise money for international brethren in need. We would like you to donate any of your spare change to help! Each

week, a teen family will take home the bucket and count the money. We will roll up the change and trade it for cash at the bank. Then it will go overseas to help many needy people who will be very grateful for your generosity. The teens' initial goal is to raise \$500.

So please, look under your sofas, in your car and desk drawers and start saving your spare-change donations today. Doing so could make a huge difference in someone's life. Remember, God says: "Inasmuch as you did it to one of the least of these My brethren, you did it to Me." (Matt. 25:40)

When a mother dies, there is a big impact regardless of how old the mother or the daughter is.