



FROM THE PASTOR...

Who Pays? Christ Paid!

A few weeks ago an insurance/financial man gave a presentation at church. It was fairly well attended and I think the people enjoyed it. When it comes to money matters, there is lots of advice from both professionals and amateurs, but not all of it is good. One of the topics that came up at our Saturday presentation was senior care. When it comes to care for seniors, our grandparents and parents, and even us one day if we are allowed to live that long, who pays? Who will pay for your care? Who will pay for mine? Many people have assets to pay their way. Thanks be to God! However, if your assets are insufficient to cover the cost of your care, in our nation you can qualify for Medicaid. Medicaid is a health care program that helps low-income families. For seniors to qualify for such government aid, popular financial advice is to transfer assets out of the name of the senior individual, so that they no longer have sufficient means to pay for their own care. Then, if needed, they will qualify for Medicaid. In following such counsel, the children or other beneficiaries receive the individual's assets and the state pays for the individual's care.

Does that sound like *good* advice?

Years ago I questioned my mother about such a transfer of assets. At that time the look-back period was 3 years, since then it has been raised to 5. (The "look-back" period is the time in which the government can look back over a person's financial history to determine if there was an improper transfer of wealth in order to qualify for government aid.) My mother, who lived in a retirement area, who was for a long time one of the younger people at church, who worked at a hospital for many years, who was aware with the idea, chose not to pursue such a transfer. At the time, I did not think much about it. When I ask her about it now, she cannot say why she didn't pursue it. Looking back, I think my mom thought it best for her to pay her own way, for as long as she was able.

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MAY BIRTHDAYS

5.01 Mary Johnson
5.03 Karl Boesen
5.05 Mary Patterson
5.06 Vera Hausfelder
5.07 Dan Dicus
5.07 Randy Welch
5.09 Suzanne Caldwell
5.09 Ricky Welch
5.11 Isabel Pineiro
5.14 Ruth Wonders
5.16 Christina Hardy
5.17 Yvonne Swidergal
5.18 Houston Tucker
5.19 Joe Hodgson
5.21 Eric Worthington Jr.
5.24 Sophia Diel

APRIL ANNIVERSARIES

5.19 Mark and Jessica Chamberlin

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Does that sound like *good* advice?

It is good, when it comes to salvation, that we don't pay our way – how could we? It is good that retired or not, we can't work to earn a spot in the heavenly kingdom. The demands of God's law are too great and our assets are insufficient for our salvation. No matter how much we have here, no matter how much we do here, our eternal welfare is provided only through the shed blood of Christ and is received with the hand of faith.

The Lord is not unaware of our situation, our need for love, companionship, and care. In his grace, he grants us daily bread and calls on us to trust in him. For this and for so much more, let us give thanks.

Does that sound like *good* advice?

Who pays? Christ paid! Thanks be to God!

God's Blessings,

Pastor

Sweet Home Alabama Mother/Daughter Luncheon

Please bring a white elephant (nicely wrapped) gift. This is a fundraising event for Christian Mission of Enterprise. We'll have an "Alabama" lunch followed by an auction. We will have a devotion and will collect mites. Whether or not you're a mother, whether or not you have a daughter, please come!

Saturday, May 11 at 1 p.m.

POTLUCK AND VOTER'S MEETING

May 19

AFTER CHURCH

Please come to vote in our
next council members.



PRAYER CHAIN

Those who mourn:

Dicus, Reed, and
Hausfelder families

Military: For all service
people stationed over-
seas and those at home

Those at care facili- ties or at home

Illness/Recovery:

Jayln Burnice, Caleb
Cunningham, Cecil
Eldridge, Shirley
Eldridge, Richard Fine,
Anna Handgen's
mother, Don Havercroft,
Susan High, Frank Judy,
Traci Keeton, Gina
Klang, Helga Klang,
Maria Kubiak, Rex
Mayhair, Jamie Mize,
Matt Morehead, Johna-
than McNeil, Wendy
Patton, Lindsey Phillips,
Ralph Reed, Georgia
Rodney, Lotus Schiller,
Scott Sorquist, Grace
Marie Strasbourg,
Yvonne Swidergal,
Steven Walrath, and
Ron Williams

General: Margo Coff-
man, Jessika Cunning-
ham, Barbara Dicus,
Phyllis Endrihs, Helen
King and family/friends,
Alice Messerly, Rafael
Piñeiro, Catherine Rick-
mers, Laura Weiler, and
John Weisbecker

The Persecuted Church and Those Affected by Disaster

THE NEWSLETTER
DEADLINE IS THE
25TH OF THE
PREVIOUS MONTH.



When you use
Amazon, you can
help our church!
Go to Amazon
Smile and
choose Christ
the King Luther-
an Church. We
will receive a
percentage of
your purchase.
It's a small per-
centage, but if
we all do it, it will
add up!



Please submit
recipes to
pvanhovel
@gmail.com

OUR FAMILY COOKBOOK: FUDGY COOKIES AND CREAM BROWNIES

OREO BROWNIE LAYER

3/4 cup unsalted butter
2 oz semi-sweet chocolate, coarsely chopped
2 cups sugar
3 large eggs, room temperature
2 tsp vanilla extract
1 cup dark cocoa powder or natural unsweetened cocoa powder
1 cup all-purpose flour
1 tsp salt
2 cups chopped Oreos (about 13–14 Oreos)

COOKIES AND CREAM LAYER

12 oz (about 2 cups) white chocolate chips
6 tbsp heavy whipping cream
3 1/2 tbsp powdered sugar
1 3/4 cups chopped Oreos (12 Oreos)

1. Preheat oven to 350 degrees. Grease a 9×13 inch pan or line it with parchment paper that sticks up above the sides, which can be used to lift the finished brownies out of the pan and make cutting easier. Set pan aside.
2. Combine the butter and chocolate in a microwave safe bowl and heat in 20-30 second increments, stirring well after each, until melted and smooth.
3. Add the sugar and whisk until combined.
4. Add the eggs and vanilla extract and whisk together.
5. Add the cocoa, flour and salt and stir with a rubber or wooden spatula until well combined. Batter will be very thick.
6. Stir in the chopped Oreos.
7. Spread the batter evenly into the prepared pan, then bake for 25-30 minutes. To test the brownies for being done, insert a toothpick into the center. If it comes out with just a few moist crumbs, they're done.
8. Set the brownies aside to cool. When mostly cool, make the cookies and cream layer.
9. Add the white chocolate chips and heavy whipping cream to a large microwave safe bowl and heat in 20-30 second increments, stirring well after each, until smooth. Mixture will be thick.
10. Stir in the powdered sugar and chopped Oreos, then spread evenly on top of the brownies. The mixture will be thick, just use your spatula to help spread it.
11. Allow the brownies to cool completely, then cut into squares. The cookies and cream layer will be quite firm to the touch, but great on top of the brownies.
12. Store the leftover brownies in an air tight container at room temperature for up to a week.

MAY ALTAR GUILD: Jeanie Kisner

May 5	Dan Dicus, counter Dan & Daniel Dicus, sound Sara Arnold, reader Sara Arnold and Chris Dewey, greeter/usher OPEN, nursery
May 12	Ethel Piniero, counter Matthew & Cherie Endrihs, sound Dan Dicus, reader The Dicus Family, greeter/usher OPEN, nursery
May 19	Ethel Piniero, counter Randy Welch, sound Jeff Kelly, reader Jeff & Cindy Kelly, greeter/usher OPEN, nursery
May 26	Dan Dicus, counter Dan and Daniel Dicus, sound Al Klang, reader Al & Helga Klang, greeter/usher OPEN, nursery

**Those
Who
Serve in
May**

**We need
nursery
attendants.
The sign up
sheet is on
the bulletin
board next
to the office.**

Mission List

For your information, these are the missions that our church typically focuses on and when.

January	Lara's blankets	Local (Dothan Doctor office)
February		
March	Lent/Camp Dixie	District (LCMS camp)
April	Gifts of the Heart	District/National
May	Mom/Daughter Banquet	Local (Christian Mission)
June	Vacation Bible School	In house/National or International
July	Lebanon (Christmas in July)	International
August	Youth/Hands Up Enterprise	In house/Local
September	Orphan Grain Train hygiene kits	National/International
October	Reformation/Fall Rally (Gifts of the heart)	In house or Local
November	Food baskets (Thanksgiving or Christmas)	Local
December	Cookie Sale	In house/Local/National

On going:

Food Pantry

In house/Local

Benevolence Fund

In house/Local

ONGOING FOOD PANTRY NEEDS

Ready to eat foods

Cereal

Canned meat

Dry or canned beans

Milk, boxed or canned

Crackers

Fruits

Boxed potatoes

Vegetables

Peanut butter

Soups

Jelly

Pasta and sauce

Travel-sized hygiene items

Rice

Can openers

Oatmeal