

AMEN AND ALLELUIA!

“Amen” and “Alleluia” are words that unite Christians around the world for they are virtually the same in every language, as illustrated by a gripping story that Daniel Christiansen tells about a relative, a Romanian soldier in World War II, named Ana Gheorghe.



It was 1941, and Russian troops had overrun the Romanian region of Bessarabia and entered Moldavia. Ana and his comrades were badly frightened. Bullets whizzed around them, and mortar shells shook the earth. By day, Ana sought relief reading his Bible, but at night he could only crouch close to the earth and recall verses memorized in childhood.

One day during a spray of enemy fire, Ana was separated from his company. In a panic, he bolted deeper and deeper into the woods until, huddling at the base of a large tree, he fell asleep from exhaustion. Then the next day, trying to find his comrades, he moved cautiously towards the front, staying in the shadows of the trees, nibbling a crust of bread, drinking from streams. Hearing the battle closing in, he unslung his rifle, pulled the bolt, and watched for the enemy, his nerves near the breaking point. Twenty yards away, a Russian soldier suddenly appeared.

All my mental rehearsals of bravery served me nothing. I dropped my gun and fell to my knees, then buried my face in my sweating palms and began to pray. While praying, I waited for the cold touch of the Russians rifle barrel against my head.

I felt a slight pressure on my shoulder close to my neck. I opened my eyes slowly. There was an enemy kneeling in front of me, his gun lying next to mine among the wildflowers. His eyes were closed in prayer. We did not understand a single word of the other's language, but we could pray. We ended our prayer with two words that need no translation: "Alleluia . . . Amen!"

Then, after a tearful embrace, we walked quickly to opposite sides of the clearing and disappeared beneath the trees.

—Stories, Illustrations & Quotes



June 10, 2007

Service Time: 10.00 am

www.inglefarmbaptist.com

Ruler of the Universe

One of England's most enduring legends involves the Danish King Canute who ruled Britain from 1016 to 1035. He was such an imposing and successful king that never-ending praise was rendered to him. His courtiers were afraid to mutter anything to him but flatteries, and Canute grew tired of it. One day in the year 1032, taking them down to the coast at Northampton, he placed his throne in the sand as the tide was coming in. As his advisors stood around, he asked them, "You think I am the mightiest of the mighty?"

"Oh, yes, your majesty," they replied.

"You think I can stop the tide?" he asked.

"Oh, yes, your majesty," they

again replied, a little doubtfully.

Looking at the ocean breakers, he said, "O sea! Stay! Come no further! I, Canute, ruler of the universe, command you."

But despite his commands, the tide continued to roll in until it was lapping at the feet of the men. It came to their knees, then, as the waves engulfed them, the king and all his men ran for safety.

"You see," said Canute, "how little I am obeyed. There is only one Lord over land and water, the Lord of the universe. It is to Him and to Him alone you should offer your praise."

Slowly the king and his courtiers walked back into town where, at the cathedral, King Canute removed his crown and hung it in the church.

—Stories, Illustrations & Quotes

INGLE FARM COMMUNITY CHURCH

Worshipping God & Caring for People — A Member of the South Australian Baptist Union Incorporated

WELCOME



Thanks for joining us today
It's our prayer that as we
worship God together, you
will meet with Him.

CARE CARDS:



Please fill these out on arrival
and place in the offering bag
later in the service.

CHILDREN'S MINISTRY:



Children are encouraged to
start the service with us before
moving to the back of the
church for their activities.

SAMARITAN SHOPPING BAG:



Please help us care for those
in need by bringing groceries
and placing them in the bag
by the door.

CHURCH OFFICE:



Located on the premises next
to the Centre Manager's
office. Feel free to call in
Monday to Friday 9.00 am to
5.00 pm.

AFTER THE SERVICE:



We would love you to join us
for tea and coffee following
the service so that we can get
to know each other better.

PRAYER:



If you would like prayer
following the service then
please speak to the pastor or a
member of the worship team.

PASTOR: Terry Williams
CHURCH OFFICE: 08 8395 4127
WEB PAGE:
www.inglefarmbaptist.com
E-MAIL:
church@inglefarmbaptist.com

CONTACTS:

Elders:

Mark Brennan: 8265 1432

Kevin Rogers: 8264 3554

Worship Deacon:

Gary Martin: 8396 7005

Fellowship:

Sue Willavoys: 8284 2175

Children's Ministry:

Patricia Lian: 0423 299 664

Secretary/Administrator:

Trevor Knott: 8250 8920

Treasurer:

Ian Amey: 8262 6942



FINANCE

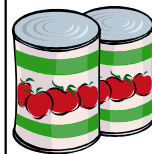
Budget \$1,273

Last Week's Offering \$ 917

Average for this qtr \$1,279

Average year to date \$1,283

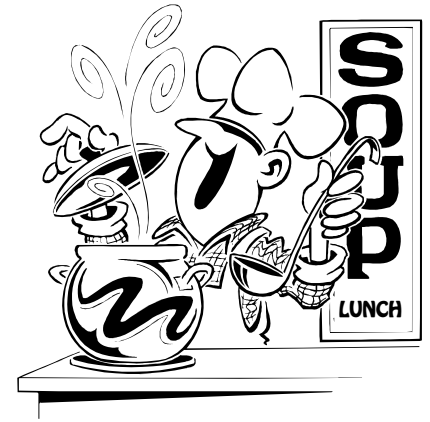
SAMARITAN SHOPPING



Cereal
Sugar
Tea/Coffee
Tinned Veggies, Soup,
& Tuna.

OPEN HOUSE

for Soup and Rolls



After church we are having an open house for soup and rolls. (Please come or else I will be eating soup all week.) We have plenty of soup and rolls in hand so don't feel you need to bring anything.

—Terry & Cheryl

A drop of praise is an
unsuitable
acknowledgement
for an ocean of mercy.

—Rev'd William Secker

Next Leaders' Meeting

Monday, July 9th, 2007

FOCUS

All articles reflect the opinions of the
author and not necessarily those of the
editor.

Please submit all articles for the
FOCUS to Trevor Knott no later than
Wednesday 10.00 pm via:

●E-mail: winnie_the_pooh@iprimus.com.au

Patricia's
Vietnamese Beef Soup (Bo Kho)

by popular demand from last Sunday.

- 600g boneless beef, cubed
- 2 teaspoons sugar
- 1 tablespoon salt
- 4 teaspoons minced garlic
- ½ teaspoon ground black pepper
- 1 tablespoon oil
- 2 teaspoons tomato paste
(or 2 tablespoons tomato sauce)
- 3 fresh bay leaves
- 2 stalks of fresh lemongrass, crushed
- 2 cups cold water
- 1 teaspoon curry powder e.g. Keens brand
- 2 large carrots, thickly sliced
- 2-3 large potatoes, cut into chunks
- 1 x 400ml tin of coconut water



Over the cubed beef sprinkle the black pepper and 1 teaspoon each of the sugar, salt & garlic. Allow to marinate 30 minutes.

Heat the oil in a large saucepan and fry the remaining garlic about a minute 'till it is aromatic. Add the tomato paste, bay leaves & lemongrass and stir for a further minute. Then add the meat and stir through for a couple more minutes. Add the water & curry powder, stir well, cover and simmer for 1½ hours (or cook in pressure cooker 20 minutes).

Then add the vegetables, remaining sugar & salt, and coconut water. Simmer covered for about 25 minutes further (or pressure cook for 8 minutes) till vegetables are softened.

Serve with crusty bread rolls or thick rice noodles.

NB. Just ask Patricia for lemongrass anytime. It grows abundantly in her garden for Vietnamese cooking. The coconut water is readily available in Asian groceries but some larger supermarkets may stock it in their 'Asian' section.

Welcome to our Visitors

Name: Mr/Mrs/Ms/Miss _____

Address: _____

Phone: _____

Please Tick:

I am looking for a church to attend

I regularly attend another church

I'd like to attend:

EPIC / IMPACT as listed below

I'd like to talk to the Pastor

Please hand to the Pastor or place in the offering bag.



On a church notice board:

**Staying in bed and shouting,
"Oh God!"
does not constitute going to church.**

Ken Sleeman's Blog address: www.strokeofagenius.blogspot.com

EPIC (Women's Group)

Monday, June 19th at 9.30 -11.30 am at Cath's home.

IMPACT (Men's Group)
"To be advised"