



# THE COMPANION

## *Love*

*See what kind of love the Father has given to us, that we should be called children of God; and so we are. The reason why the world does not know us is that it did not know him. 1 John 3:1, ESV*

Lord our God, we thank you that we may be your children and may be led by your hand. Give us patience and faith, especially when our way on earth seems difficult and life is full of grief and hardship. You are light. You show us the right path. You go before us in the self-denial and patience taught us by your Word.

Protect us on all our ways. May your kingdom grow among us until it can be plainly seen that you, O God, are truly with us doing your work and bringing us joy, even though what we do seems fruitless. But your work endures. In your work we rejoice, and we want to give thanks to you every day.

***Amen.***

Lord our God, remember us even though we are only a few. Protect us from all evil, from all inner harm, which threatens us every day. Let your hand be over us so that at last a great power may stream out from your church into all the world, bringing the fulfillment of your promises. We thank you for all your goodness. Watch over us, we pray. Keep us in the right spirit and purpose, and help us resist all that is wrong and harmful. Grant that we serve you and not the world. Protect us this day and every day.

***Amen.***

Dear Father in heaven, open the door for us, we pray. Grant that we may come to you in spirit. Grant that in you we may find peace and courage for our whole lives. Lead us always by your Spirit. Help us to do your will on earth and grant us strength by your heavenly power, for alone we can do nothing.

Strengthen our faith so that we can always serve you. Bless your Word in us. May our hearts be opened, for we are your children,  
O Lord our God, through Jesus Christ our Savior.

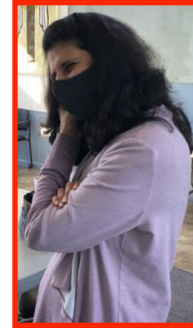
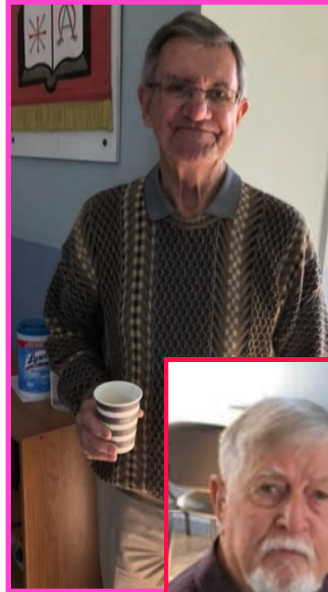
***Amen.***

*\*Prayers provided by Plough Publishing.*

PHOTOGRAPHS FROM AROUND FAITH!



LOVE



*A Special Thank You to our wonderfully awesome photographers, Marjie Keating, and Becky Pearson!*

*Continued on page six of the Newsletter.*



# FEBRUARY

# 2022

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2		3	4	5
6 PLEASE BRING A LIGHT SNACK TO THE VOTER'S MEETING.  VOTER'S MEETING	7	8	9	10	11	12
13	14 Happy Valentine's Day! 	15	16	17	18	19
20	21 	22	23	24	25	26
27	28 	<p><b>ANNOUNCEMENTS</b></p> <p>Wednesday, February 2nd - Ground Hog Day</p> <p>Sunday, February 6th - Voter's Meeting**</p> <p>***PLEASE BRING A SNACK TO THE MTG***</p> <p>Monday, February 14th - St. Valentine's Day</p> <p>Monday, February 21st - President's Day</p> 				



# ❁ FEBRUARY SERVANT LIST ❁

	<b>FEBRUARY 6TH</b>	<b>FEBRUARY 13TH</b>	<b>FEBRUARY 20TH</b>	<b>FEBRUARY 27TH</b>
<b>COMMUNION ASSISTANT</b>	<b>~ PLEASE VOLUNTEER ~ SEE PASTOR or SARA WILLIAMS</b>			
<b>LECTOR</b>	<b>JEFF VANDERHOOF</b>	<b>ALEX CAVINS</b>	<b>MICHAEL GOLCHERT</b>	<b>TIM RUEDIGER</b>
<b>FLOWERS</b>	<b>THE PEARSONS</b>	<b>PLEASE NOTE:</b>  <b>The NEW FLOWER and COFFEE CHARTS are in the NARTHEX!</b>  <i>Please sign up!</i>		<b>THE RUEDIGERS</b>
<b>COFFEE HOUR</b>			<b>PLEASE SIGN-UP!</b>	
<b>ALTAR GUILD</b>	<b>BECKY PEARSON</b>	<b>RUTH NUTT</b>	<b>SARA WILLIAMS</b>	<b>JULIE REYNOLDS</b>

<p><b>FAITH LUTHERAN CHURCH!</b></p> 	<p><b>OFFICE HOURS:</b>  <b>PASTOR HARBAUGH'S</b>  <b>OFFICE HOURS:</b>  <b>10 AM - 1 PM*</b>  <i>*OR BY APPOINTMENT</i>  <b>MARTHA'S OFFICE HOURS:</b>  <b>MONDAYS AND THURSDAYS 9 AM - 1 PM</b></p>
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## ONE-SKILLET BEEFY ENCHILADA CASSEROLE

**PREP TIME:** 15 MINS    **COOK TIME:** 20 MINS    **TOTAL TIME:** 35 MINS    **SERVINGS:** 6

### INGREDIENTS

Nonstick cooking spray for the skillet  
0.75 TBLSP. olive oil, or canola, vegetable, or peanut oil  
0.75 red, yellow, or orange bell pepper, cleaned & diced  
0.75 tablespoon chili powder  
0.75 teaspoon dried oregano  
1.5 to 2.25 cups chicken broth preferably low-sodium  
0.75 can (28 ounces) enchilada sauce  
0.75 tablespoon finely minced jalapeño pepper  
6 whole scallions trimmed & chopped (white/green parts)

1.13 LBS. lean ground beef  
1.5 onions chopped  
1.5 cloves garlic minced  
0.75 teaspoon ground cumin  
Salt and fresh ground black pepper to taste  
0.19 cup tomato paste  
0.75 pound fusilli, rotini, or egg noodles  
0.38 cup heavy cream or half-and-half  
1.13 cups shredded Mexican blend

**\*\*\*EXTRAS corn, black olives, tortilla strips\*\*\***

### INSTRUCTIONS

Spray a very large, deep (13-inch; 6 quart) skillet with nonstick cooking spray and place over medium-high heat. Add the ground beef and cook, stirring frequently and breaking up the meat, until it is crumbly and browned throughout, about 5 minutes. Transfer to a colander and drain. Heat the oil in the skillet over medium heat. Add the onions, bell pepper, garlic, chili powder, cumin, oregano, and salt and pepper. Sauté until the onions are softened and the spices are nice and toasty and aromatic, 5 minutes. Raise the heat to high, add 2 cups of the chicken broth, the tomato paste, and enchilada sauce, and bring to a simmer. Reduce the heat to medium-high, add the drained beef and noodles, and stir well. Cover and bring to a simmer. Reduce the heat to medium-low and continue to simmer, covered, until the noodles are cooked, following the package directions. Stir once halfway through the cooking time and add the jalapeño pepper hopped scallions. When the noodles are cooked the liquid should be pretty much absorbed, but the mixture should still be moist looking. If the noodles absorb all of the liquid before they are cooked, add up to an additional cup of chicken broth to the pan, stir, and cover until the pasta is tender. Stir in the cream until incorporated, and then sprinkle over the cheese. Cover and cook until the cheese melts, just 1 or 2 minutes. Serve hot.



**The Deadline for the MARCH 2022 NEWSLETTER is:**

**MONDAY, FEBRUARY 21ST, 2022 AT 10 AM**

### FEBRUARY BIRTHDAYS!

**BECKY PEARSON ~ 02/02**

**HOWARD PEARSON ~ 02/23**

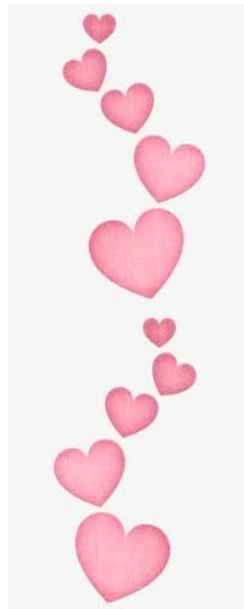
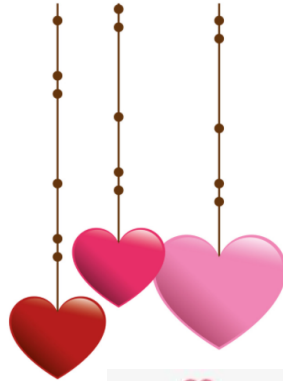
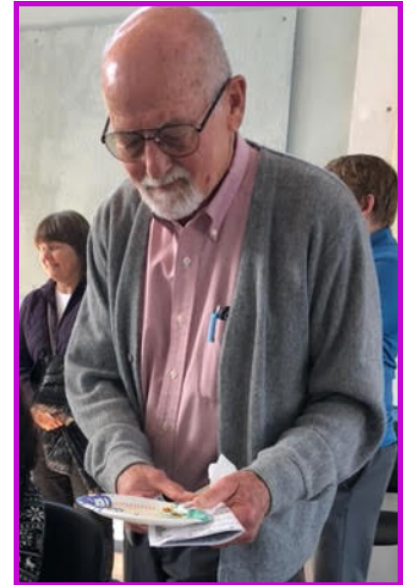
**CLAUDE GAU ~ 02/26**



***If you want your birthday in the Newsletter,  
please contact Martha in the office at:  
{831} 394-1312 -or- at office@faithseaside.org***



# PHOTOGRAPHS FROM AROUND FAITH!



*A Special Thank You  
to our wonderfully  
awesome photographers,  
Marjie Keating, and  
Becky Pearson!*

