



# THE COMPANION



## PASTOR'S MESSAGE

“I am not baptized unto Luther; He is not my God and Savior. I do not believe in him and will not be saved through him. In this sense I am not a Lutheran. When I am asked, however, whether I confess with heart and mouth the doctrine which God has again given to me through his instrument Luther, then I do not hesitate nor am I timid to call myself Lutheran. In this sense I am and may I remain a Lutheran all my life.”

I forget where the quote came from but I love it.

There's debate from time to time about the significance the name "Lutheran" (Not to mention "Missouri-Synod"). I've heard people ask, "Are Lutherans Christian?" and "Do you follow the teachings of Martin Luther King Jr?"

So what's the deal with the name Lutheran?

Of course, we don't worship the man, Martin Luther. He's not our savior. He wasn't crucified for us.

But to what did Martin Luther bear witness? To Jesus Christ and him crucified. The Holy Gospel. Grace alone, through Faith alone, in Christ alone.

This is what we're all about.

In fact, back in Germany, Lutheran Churches were (and still are) called evangelisch or meaning "of the Gospel." Churches of the Gospel. Churches that proclaim forgiveness, life, and salvation through the death and resurrection of Jesus Christ.

As we consider Reformation Day this year and what it means to be Lutheran, we do well to strive to be a church that is about the Gospel of Jesus.

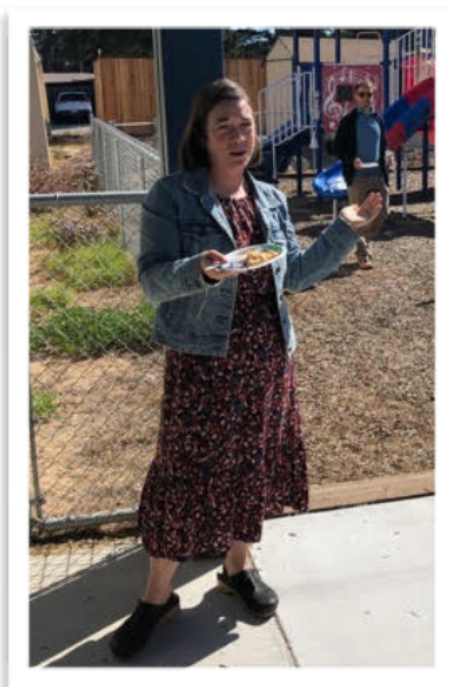
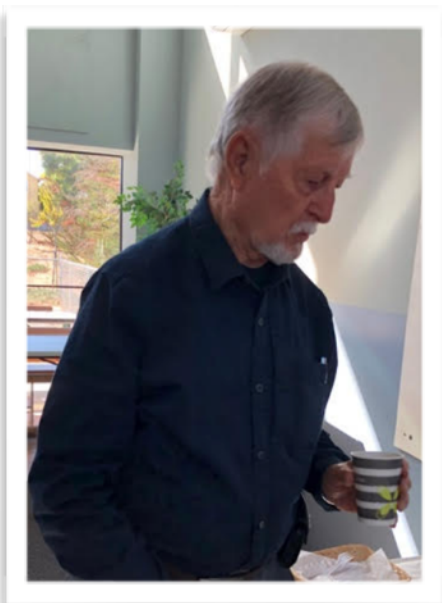
That Good News has as much relevance for you and me and this world today as it did 500 years ago.

***“But now the righteousness of God has been manifested apart from the law, although the Law and the Prophets bear witness to it— the righteousness of God through faith in Jesus Christ for all who believe. For there is no distinction: for all have sinned and fall short of the glory of God, and are justified by his grace as a gift, through the redemption that is in Christ Jesus, ...”***

***(ROMANS 3:21–24, ESV).***

*In His Peace,  
Pastor Harbaugh*

# PHOTOGRAPHS FROM AROUND FAITH!



*A Special Thank You  
to our wonderfully  
awesome photographer,  
Marjie Keating!*

*Continued on  
the last page  
of the Newsletter.*

# November 2021

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
	1  All Saints' Day	2  All Souls' Day	3	4	5	6 REMEMBER TO SET YOUR CLOCKS BACK ONE HOUR 	
7 DAYLIGHT SAVINGS TIME ENDS 	8	9	10	11  VETERANS DAY	12	13	
14	15	16	17	18	19	20	
21	22	23	24	25  Happy Thanksgiving	26	27	
28 Happy 1st week of Advent! 	29	30 	<p style="text-align: center;"><b>ANNOUNCEMENTS!</b></p> <p style="text-align: center;"><b>1 NOVEMBER - ALL SAINTS DAY</b></p> <p style="text-align: center;"><b>2 NOVEMBER - ALL SOULS' DAY</b></p> <p style="text-align: center;"><b>6-7 NOVEMBER - DAYLIGHT SAVINGS ENDS - FALL BACK 1 HOUR!</b></p> <p style="text-align: center;"><b>11 NOVEMBER - VETERANS DAY</b></p>				

# NOVEMBER SERVANT LIST

	NOVEMBER 7TH	NOVEMBER 14TH	NOVEMBER 21ST	NOVEMBER 28TH
ASSISTANT	<p style="color: red; font-size: 1.2em;">~ PLEASE VOLUNTEER ~</p> <p style="font-size: 1.5em; color: blue;">SEE PASTOR</p> <p style="font-size: 1.5em; color: magenta;">or SARA WILLIAMS</p>			
LECTOR	GABBY CAVINS	TIM RUEDIGER	MIKE GOLDHERT	MARGIE KEATING
FLOWERS	NO ONE SIGNED UP			THE RUEDIGERS
COFFEE HOUR	NO ONE SIGNED UP			
ALTAR GUILD	BECKY PEARSON	SARA WILLIAMS	JULI REYNOLDS	SARA WILLIAMS

**OFFICE HOURS:**  
**PASTOR HARBAUGH'S**  
**OFFICE HOURS:**  
**10 AM - 1 PM\***  
**OR BY APPOINTMENT**  
**MARTHA'S OFFICE HOURS:**  
**MONDAYS 9 AM - ONE**



## EASY TAMALES PIE

**PREP: 15 MIN TOTAL TIME: 55 MIN 7 INGREDIENTS 6 SERVINGS**

### INGREDIENTS

1 LB 80% GROUND BEEF  
1 CAN (10 OZ) MEDIUM RED ENCHILADA SAUCE  
2 CANS (4.5 OZ EACH) CHOPPED GREEN CHILES  
1 TEASPOON CHILI POWDER  
1 1/2 CUPS SHREDDED CHEDDAR CHEESE (6 OZ)  
1 BOX (8.5 OZ) CORN MUFFIN MIX  
MILK AND EGG CALLED FOR ON MUFFIN MIX BOX



### DIRECTIONS

- 1) HEAT OVEN TO 350°F. IN 10-INCH OVENPROOF SKILLET, COOK BEEF OVER MEDIUM-HIGH HEAT 5 TO 7 MINUTES, STIRRING OCCASIONALLY, UNTIL **BEEF IS THOROUGHLY COOKED**; DRAIN. STIR IN ENCHILADA SAUCE, 1 CAN OF THE GREEN CHILES AND THE CHILI POWDER. REMOVE FROM HEAT. SPRINKLE WITH 1 CUP OF THE CHEDDAR CHEESE.
- 2) MEANWHILE, MAKE CORN MUFFIN BATTER AS DIRECTED ON BOX. STIR IN REMAINING 1 CAN GREEN CHILES AND REMAINING 1/2 CUP CHEESE. SPOON BATTER EVENLY OVER BEEF MIXTURE.
- 3) BAKE 35 TO 40 MINUTES OR UNTIL TOPPING IS GOLDEN BROWN. COOL 5 MINUTES.

**\*\*\*\*\*PLEASE NOTE\*\*\*\*\***

IF YOU WANT, YOU CAN USE GROUND CHICKEN OR TURKEY. IF YOU ARE NOT FOND OF “SPICY” FOODS YOU CAN USE **MILD ENCHILADA SAUCE** AND **MILD GREEN CHILES**. WHEN MY MOTHER MADE THIS, SHE ADDED **SLICED BLACK OLIVES** AND **CORN INTO THE MIX**. SHE ALSO USED **BOTTLED SALSA** INSTEAD OF THE ENCHILADA SAUCE AND THE GREEN CHILES.

**The Deadline for the DECEMBER 2021 NEWSLETTER is:  
MONDAY, NOVEMBER 22, 2021 10 AM**

## NOVEMBER BIRTHDAYS!

**CAROLYN SHORT - 11/21**

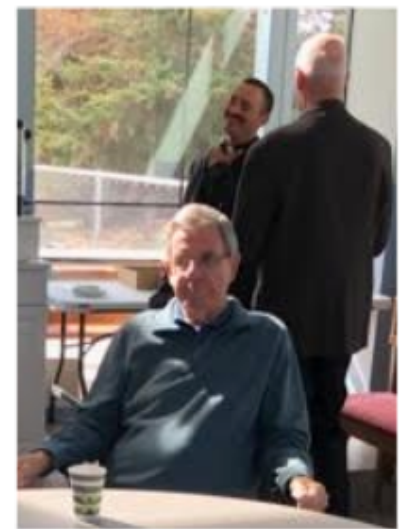
*If you want your birthday in the Newsletter,  
please contact Martha in the office at:  
{831} 394-1312 -or- at [office@faithseaside.org](mailto:office@faithseaside.org)*



# PHOTOGRAPHS FROM AROUND FAITH!



*A Special Thank You  
to our wonderfully  
awesome  
photographer,  
Maryje Keating!*



We need more Photographers!  
Please take some photos and  
send them to:  
[office@faithseaside.org](mailto:office@faithseaside.org)

