

UPCOMING WEEKENDS

Men's #49 October 10 - 13, 2013 Steve Simmons • Rector

Women's #49 October 24 - 27, 2013 Cathy Chastain • Rector

Men's #50 April 2014 Ben Wilds • Rector

Women's #50 April 2014 Jo Arrington • Rector

COURAGEOUS PEOPLE RESOLVE CONFLICT

"God has not given us a spirit of fear and timidity, but a spirit of power, love, and self discipline." (2 Timothy 1:7 NLT)

Why does God want us to live at peace with everyone? Because unresolved conflict has three devastating effects in your life.

First, it blocks your fellowship with God. When you're out of whack with others, you can't be in harmony with God. When you're distracted, when you're in conflict with other people, you cannot have a clear connection with God. 1 John 4:20 says, "If someone says, 'I love God,' but hates a Christian brother or sister, that person is a liar" (NLT).

Second, unresolved conflict hinders your prayers. Over and over again the Bible says that where there is conflict and sin and disharmony in your life, your prayers are blocked.

Third, unsolved conflict hinders your happiness. You cannot be happy and in conflict at the same time. When conflict comes in the front door, happiness goes out the back.

So, don't you want to get rid of the conflict in your life? The starting point of resolving any conflict is to take the initiative. Don't wait for them to come to you; go to them. You be the peacemaker.

Don't ignore the conflict. Don't deny the conflict. Don't push the conflict under the carpet.

Have you heard the expression, "Time heals everything?" That's a bunch of bologna. Time heals nothing! If time heals everything, you wouldn't ever need to see the doctor.

Actually, time makes things worse. When you've got an open wound and you don't deal with it, it festers. Anger turns to resentment, and resentment turns to bitterness.

The conflict is not going to resolve itself. You've got to intentionally deal with it.

Only courageous people resolve conflict. Maybe the most courageous thing you can do is face an issue that you've been ignoring for a long time in your marriage, or with your kids, or with your employees, or your boss, or whoever.

Where do you find the courage to face it? You get it from God.

The Bible says in 2 Timothy 1:7, "God has not given us a spirit of fear and timidity, but a spirit of power, love, and self discipline." That means if you

let God's Spirit fill your life, you're going to be filled with power, love, and self-discipline. And God's love overcomes fear.

When your love is greater than your fear, you'll do things you're afraid to do. That's called courage. When you're filled with God's love, you'll also be filled with love for that person who is irritating you or that person you're in conflict with.

Rick Warren





CHATTAHOOCHEE VALLEY TRES DIAS
MEN'S WEEKEND • SEPTEMBER 19-22
COULD USE YOUR HELR
IF YOU WOULD BE INTERESTED IN
SERVING, PLEASE CONTACT
JEREMY JAMES AT
334-726-2470



If you are interested in blessing another community by serving, there are several other communities who would be glad for you to help.

> Southeast Alabama Tres Dias Chattahoochee Valley Tres Dias Kairos Prison Ministries

Please contact the secretariat and they will be happy to get you in contact with one of those ministries.

Caramel Apple Pudding Cake

2 cups thinly sliced & peeled Granny Smith apples

3 Tbsp. lemon juice

1/2 tsp. cinnamon

1/8 tsp. nutmeg

3/4 cup packed brown sugar

1 cup all-purpose flour

1 tsp. baking powder

1/4 tsp. baking soda

1/2 cup low-fat milk

2 Tbsp. unsalted butter, melted

1 tsp. vanilla

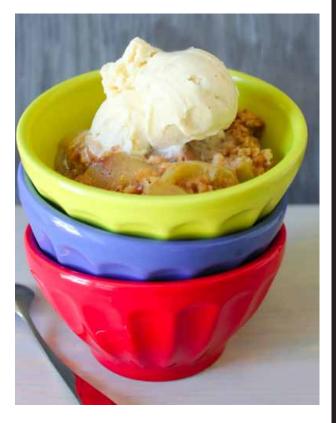
1/2 cup chopped pecans or walnuts, optional

3/4 cup caramel ice cream topping

1/2 cup water

1 Tbsp. unsalted butter

whipped cream or ice cream for serving



Directions:

- 1. Preheat oven to 350°. Spray a 2-quart baking dish or a 8x8 baking pan with cooking spray. Arrange Granny Smith apple slices in bottom of dish. Sprinkle with lemon juice, cinnamon and nutmeg.
- 2. In a bowl, combine brown sugar, flour, baking powder and baking soda. Add milk, the melted butter and vanilla and mix well. Stir in nuts. Spread the batter evenly over the apples.
- 3. In a small saucepan, combine the caramel topping, water and 1 Tbsp. butter and bring to a boil. Pour mixture over batter in baking dish.
- 4. Bake for about 35 minutes or until center is set. While warm, scoop cake, apples and caramel mixture into bowls and serve with whipped cream or ice cream. Enjoy!

PTEMBER 2013