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November 2014

Greetings one and all!

What a whirlwind this year has been. Can you believe it is almost 2015! We have exciting things coming not only this month but next as well. This month, still to come, we have violinist Maurice Sklar on Monday night Nov 17th, we also have Brad Scott on Monday night Dec 8th, and the Chanukkah party on Tuesday night Dec 16th.

We will livestream our Chanukah party for everyone to enjoy and even participate in winning prizes!

Don't forget to buy next years 2015 Blood Moon Calendar as they make a great end of the year gift helping people realize we need to be on God's calendar. Also I am looking forward to hopefully seeing you on either one of our trips whether it be the WND Roots of the Christian Faith cruise of Italy, Greece and Turkey this next summer or our Israel Tour next year during the Feast of Tabernacles!

We also have exciting news for January! Every Monday night will be a Movie night this January as we present the Feasts of the Lord Dvd's. Be sure and tell your friends, neighbors and coworkers to come and experience prophecy being lived out as never before! We will have a question and answer time hopefully for those live streaming as well. We live in exciting times and we want everyone to be aware of the Feasts of the Lord. This why for January only we will live stream these videos and offer a special package for the dvd's and accompanying book on the Feasts of the Lord! If you are out of state or out of country be sure and

email, facebook or tweet your friends to join us this January!

Also keep us in your prayers as far as a building all our own. Right now we rent another church for our services on Saturday mornings. We also have to rent separate office space for our own offices. We would like to find a place all our own that would be pretty much equal to the monthly rent we our paying now. So pray for wisdom as we have only 1 year left on our current leases at both places. We want to be in God's will on this.

May the Lord bless you this upcoming holiday season!

Pastor Mark Biltz

Special Announcement!



While supplies last! Visit our web store and pick up your copy of Let the Lion Roar for only \$25.00.
[Click here](#) to order.

Announcement!

We have removed some things from the newsletter. Our Recommended products and emails with special announcements on other products that get sent out every once in a while have moved to a separate mailing list. If you wish to get this information you will need to sign up for that list on our website.

We have also started a separate mailing list for other special announcements like special guest appearances and upcoming events. If you wish to get this information emailed to you, you will need to sign up for that list on

our website.

[Click Here](#) to sign up on these lists.

Recipes

This month's newsletter has special holiday recipes. So whether you are supposed to bring the pumpkin pie, the green bean casserole or if your cooking the whole meal, you will have fantastic recipes to try this Thanksgiving Holiday Season!

Perfect Turkey

Recipe by Shelly White

PREP 30 mins
COOK 4 hrs
READY IN 17 hrs



Ingredients:

Original recipe makes 1 (18 pound) turkey
1 (18 pound) whole turkey, neck and giblets removed
2 cups kosher salt
1/2 cup butter, melted
2 large onions, peeled and chopped
4 carrots, peeled and chopped
4 stalks celery, chopped
2 sprigs fresh thyme
1 bay leaf
1 cup dry white wine *You can use Chicken/Turkey stock or just water instead of white wine if so desired.

Directions:

1. Rub the turkey inside and out with the kosher salt. Place the bird in a large stock pot, and cover with cold water. Place in the refrigerator, and allow the turkey to soak in the salt and water mixture 12 hours, or overnight.
2. Preheat oven to 350 degrees F (175 degrees C). Thoroughly rinse the turkey, and discard the brine mixture.
3. Brush the turkey with 1/2 the melted butter. Place breast side down on a roasting rack in a shallow roasting pan. Stuff the turkey cavity with 1 onion, 1/2 the carrots, 1/2 the celery, 1 sprig of thyme, and the bay leaf. Scatter the remaining vegetables and thyme around the bottom of the roasting pan, and cover with the white wine.
4. Roast uncovered 3 1/2 to 4 hours in the preheated oven, until the internal temperature of the thigh reaches 180 degrees F (85 degrees C). Carefully turn the turkey breast side up about 2/3 through the roasting time, and brush with the remaining butter. Allow the bird to stand about 30 minutes before carving.

[Find it here](#)

Soft Dinner Rolls

Recipe by beth

PREP 10 mins
COOK 15 mins
READY IN 2 hrs 25 mins



Ingredients:
Original recipe makes 15 rolls

- 3 1/4 cups bread flour
- 1 cup warm water
- 1/4 cup white sugar
- 1 large egg
- 2 tablespoons butter, softened
- 1 tablespoon active dry yeast
- 1 teaspoon salt
- 2 tablespoons butter, melted

Directions:

1. Grease a 9x13-inch baking dish.
2. Place bread flour, water, sugar, egg, 2 tablespoons softened butter, yeast, and salt into the pan of your bread machine in the order recommended by the manufacturer. Select the Dough cycle and press Start. When the cycle is complete, remove the dough and press down to deflate.
3. Divide dough into 15 equal pieces and form into rolls. Place rolls in prepared baking dish, brush with melted butter, and cover dish loosely with plastic wrap; let rise until doubled in volume, about 30 minutes.
4. Preheat oven to 375 degrees F (190 degrees C).
5. Bake rolls in the preheated oven until the tops are golden brown, 12 to 15 minutes.

[Find it Here](#)

Slow Cooker Stuffing

Recipe by Gayle Wagner

PREP 25 mins
COOK 8 hrs 55 mins
READY IN 9 hrs 20 mins



Ingredients:
Original recipe makes 16 servings

- 1 cup butter or margarine

- 2 cups chopped onion
 - 2 cups chopped celery
 - 1/4 cup chopped fresh parsley
 - 12 ounces sliced mushrooms
 - 12 cups dry bread cubes
 - 1 teaspoon poultry seasoning
-
- 1 1/2 teaspoons dried sage
 - 1 teaspoon dried thyme
 - 1/2 teaspoon dried marjoram
 - 1 1/2 teaspoons salt
 - 1/2 teaspoon ground black pepper
 - 4 1/2 cups chicken broth, or as needed
 - 2 eggs, beaten

Directions:

1. Melt butter or margarine in a skillet over medium heat. Cook onion, celery, mushroom, and parsley in butter, stirring frequently.
2. Spoon cooked vegetables over bread cubes in a very large mixing bowl. Season with poultry seasoning, sage, thyme, marjoram, and salt and pepper. Pour in enough broth to moisten, and mix in eggs. Transfer mixture to slow cooker, and cover.
3. Cook on High for 45 minutes, then reduce heat to Low, and cook for 4 to 8 hours.

Footnotes

To make the slow cooker stuffing in the oven, prepare as directed using the full amount of broth. Transfer to a 9x13 inch baking dish or other large casserole dish. Bake uncovered for 45 minutes to 1 hour at 350 degrees F (175 degrees C).

This recipe is designed for use in a standard 4 quart slow cooker. Larger slow cookers will also work.

[Find it Here](#)

Grandma's Green Bean Casserole

Recipe by Amy Barry

PREP 15 mins
 COOK 40 mins
 READY IN 55 mins



Ingredients:

Original recipe makes 10 servings

- 2 tablespoons butter

- 2 tablespoons all-purpose flour
- 1 teaspoon salt
- 1 teaspoon white sugar
- 1/4 cup onion, diced
- 1 cup sour cream
- 3 (14.5 ounce) cans French style green beans, drained
- 2 cups shredded Cheddar cheese
- 1/2 cup crumbled buttery round crackers
- 1 tablespoon butter, melted

Directions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Melt 2 tablespoons butter in a large skillet over medium heat. Stir in flour until smooth, and cook for one minute. Stir in the salt, sugar, onion, and sour cream. Add green beans, and stir to coat.
3. Transfer the mixture to a 2 1/2 quart casserole dish. Spread shredded cheese over the top. In a small bowl, toss together cracker crumbs and remaining butter, and sprinkle over the cheese.
4. Bake for 30 minutes in the preheated oven, or until the top is golden and cheese is bubbly.

[Find it Here](#)

Gourmet Sweet Potato Souffle

Recipe by Amy Barry

PREP 20 mins
 COOK 1 hr
 READY IN 1 hr 20 mins



Ingredients:

Original recipe makes 16 servings

- 3 1/2 pounds sweet potatoes, peeled and diced
- 1 tablespoon white sugar
- 1/2 cup butter, melted
- 3/4 cup white sugar
- 1 cup heavy cream
- 5 eggs
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 1 teaspoon salt

Directions:

1. Bring a large pot of lightly salted water to a boil over medium-high heat. Add sweet potatoes, cover, and cook until soft, about 10 minutes. Drain, and set aside.
2. Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 2 quart souffle dish. Sprinkle dish with 1 tablespoon white sugar, shaking dish to evenly coat bottom and sides.
3. Place the sweet potatoes into the bowl of a food processor. Add the butter, 3/4 cup sugar, heavy cream, eggs, cloves, nutmeg, cinnamon, vanilla, and salt. Process until mixture is smooth. Pour into prepared souffle dish.
4. Bake the sweet potato mixture in preheated oven for 20 minutes. Lower oven temperature to 350 degrees F (175 degrees C).
5. Bake the sweet potato mixture until edges are slightly browned, about 40 minutes more. Serve warm or at room temperature.

[Find it Here](#)

Holiday ONLY Mashed Potatoes

Recipe by Saltair4

PREP 15 mins
COOK 25 mins
READY IN 40 mins



Ingredients:

Original recipe makes 10 servings

- 5 pounds red potatoes, peeled and quartered
- 1 cup heavy cream
- 1/2 cup butter
- salt and pepper to taste

Directions:

1. Place potatoes in a large pot with enough water to cover. Bring to a boil, and cook until fork tender, about 20 minutes.
2. Drain, add butter, and mash using a potato masher, ricer or mixer. Gradually beat in the heavy cream.
3. Serve hot!

[Find it Here](#)

Turkey Gravy from McCormick®

Recipe by McCormick®



Ingredients:
Original recipe makes 5 cups

- 1 cup water
- 1 (.88 ounce) package McCormick® Gluten-Free Turkey Gravy Mix

Directions:

1. Stir water gradually into Gravy Mix with whisk in small saucepan.
2. Stirring frequently, cook on medium heat until gravy comes to boil. Reduce heat and simmer 3 to 4 minutes. (Gravy will thicken upon standing).

[Find it Here](#)

Delicious Cranberry Sauce

Recipe by Liz

PREP 5 mins
COOK 20 mins
READY IN 55 mins



Ingredients:
Original recipe makes 3 cups

- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/2 cup orange juice
- 1/2 cup water
- 1/4 teaspoon ground cinnamon
- 1 (12 ounce) package fresh or frozen cranberries

Directions:

1. Place the sugars, orange juice, water, and cinnamon in a heavy saucepan, and stir to dissolve the sugar. Add the cranberries and bring the mixture to a boil. Cook over medium heat until the berries pop, about 10 minutes. Mash the mixture with a spoon to pop any unpoped berries and

- help thicken the sauce, if desired, and reduce heat to low and simmer until the sauce is the desired thickness, up to 10 more minutes.
2. Remove from the heat, pour the sauce into a bowl, and chill until serving time. Sauce will thicken as it cools.

[Find it Here](#)

Perfect Pumpkin Pie

Recipe by EAGLE BRAND®

PREP 15 mins
COOK 55 mins
READY IN 1 hr 10 mins



Ingredients:

Original recipe makes 1 - 9 inch pie

- 1 (15 ounce) can pumpkin
- 1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
- 2 large eggs
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1 (9 inch) unbaked pie crust

Directions:

1. Preheat oven to 425 degrees F. Whisk pumpkin, sweetened condensed milk, eggs, spices and salt in medium bowl until smooth. Pour into crust. Bake 15 minutes.
2. Reduce oven temperature to 350 degrees F and continue baking 35 to 40 minutes or until knife inserted 1 inch from crust comes out clean. Cool. Garnish as desired. Store leftovers covered in refrigerator.

[Find it Here](#)

Pecan Pie

Recipe by Linda Seay

PREP 10 mins
COOK 1 hr
READY IN 1 hr 10 mins



Ingredients:
Original recipe makes 1 - 9 inch pie

- 1 3/4 cups white sugar
- 1/4 cup dark corn syrup
- 1/4 cup butter
- 1 tablespoon cold water
- 2 teaspoons cornstarch
- 3 eggs
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1 1/4 cups chopped pecans
- 1 (9 inch) unbaked pie shell

Directions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium saucepan, combine the sugar, corn syrup, butter, water, and cornstarch. Bring to a full boil, and remove from heat.
3. In a large bowl, beat eggs until frothy. Gradually beat in cooked syrup mixture. Stir in salt, vanilla, and pecans. Pour into pie shell.
4. Bake in preheated oven for 45 to 50 minutes, or until filling is set.

[Find it Here](#)

This Month in Jewish History

Cheshvan-Kislev

[8 Cheshvan]

- Oldest shul in America dedicated (Surinam), 1685.
- The Rabbi Yehuda HaChasid shul was set afire, 1720. (the shul was repaired and used until 1947 when the Jordanians destroyed it again. Today we know its sight and remains as the Hurva.)
- 10,000 Jewish lives were lost to Nazi mass executions of Kovno's Jewish community, 1941.

[9 Cheshvan]

- Yahrzeit of the Rosh (Rabbeinu Asher), 1327.
- Earthquake with hundreds of fatalities in Tzfat, 1759.

[10 Cheshvan]

- Gad's birthday.
- Sultan of Turkey forbids ritual charges against Jews, 1840.
- Jews of Sweden allowed to acquire land, 1860.
- Weizmann Institute, Rehovot dedicated, 1949.

[11 Cheshvan]

- Yahrzeit of Metushelach.
- Birthdate of Binyomin.
- Yahrzeit of Rachel Imeinu.
- 180 Jews Killed in Munich Germany, 1285.

[12 Cheshvan]

- Yahrzeit of Yitzchak Rabin, 1995.
- "And He said, What have you done! Your brothers blood cries out to Me from the ground." (B'reishit 4:10). The Pasuk tells us that the land itself had become contaminated as a result of the abomination it witnessed - one brother killing another. The Torah extends the query of AYEKA, to ask all mankind, in all times: "What have you done? Have you not learned the lesson of the terrible act and its tragic consequences - an eternal curse shattering the peace between Man and Earth!" May we learn the lesson, mending SIN'AT CHINAM with AHAVAT CHINAM.
- Rindfleisch massacres claim 200 Jewish lives, 1298.
- The U.N. declares that "Zionism is Racism", 1975.

[13 Cheshvan]

- Jews of England imprisoned by King John, 1210.
- First Siddur printed in America, 1760.
- Anne Frank deported from Auschwitz to Belsen, where she died 5 months later, 1944.

[14 Cheshvan]

- Jews of Prague miraculously escaped destruction during a particular battle of the Thirty Years War, 1619.
- Final British gov't. approval for Balfour Declaration, 1917.
- Norway's Jewish males deported to Auschwitz, 1942.

[15 Cheshvan]

- Yahrzeit of Matityahu b. Yochanan Kohen Gadol, 166 B.C.E.

- Hebrew date of Kristallnacht 1938.
- Census in Warsaw listed 359,827 Jews, 1939.

[16 Cheshvan]

- 15,000 Jews massacred in Rowno, Poland, 1941.
- "Magic Carpet" Aliya of Yemenite Jews began, 1949.

[17 Cheshvan]

- Beginning of the Mabul (according to R. Eliezer).
- Chmielnicki's forces massacred 12,000 Jews, 1648.

[18 Cheshvan]

- Hermann Goering announced plans for Madagascar as a home for European Jewry, 1938.
- 16,000 killed in Pinsk, 1942.

[19 Cheshvan]

- Earliest known Yiddish letter from America (Barnard Gratz to his brother Michael in London), 1785. (Widespread use of Yiddish in America began in 1880 with the large influx of Russian Jews fleeing pogroms.
- U.S. census of 1940 counted 1,750,000 Yiddish speaking Jews.)

[20 Cheshvan]

- Restricted rights for Austrian Jews, 1396. Chana Senesh executed, 1944.

[21 Cheshvan]

- Jews barred from German schools, 1938. Chaim Weizmann died, 1952.

[22 Cheshvan]

- Jewish physicians barred from treating Christians, Sicily, 1296.
- Yahrzeit of the Tosfot Yom Tov, 1616.
- Proposal to establish independent Jewish homeland in Israel, 1818.
- Deportation of Budapest Jews began, 1944.

[23 Cheshvan]

- Stones of the Mizbei'ach defiled by the Greeks were removed from the Beit Hamikdash area - holiday established to mark date, 164B.C.E.
- Italian anti-Semitic code published, 1938.

[24 Cheshvan]

- Yartzheit of Baron Edmund de Rothschild, 1934.
- Patria, ship with illegal immigrants, sank in Haifa port, 200 lost, 1940.

[25 Cheshvan]

- Mobs attack Jews of Cracow, 1407.

[26 Cheshvan]

- First Jewish wedding in Argentina, 1860. (Spain had barred Jews from Argentina. 7 years after the Spanish regime was overthrown, all restrictions were removed.)
- Nazis execute 12,000 Minsk Jews, 1942.

[27 Cheshvan]

- No'ach & Co. left the Ark after the Flood.
- Rafa and Mitla Pass fall into Israeli hands, Sinai Campaign, 1956.

[28 Cheshvan]

- Anti-Jewish riots in Bucharest, Rumania cost many Jewish lives, 1593.
- Jewish population of Israel reached 1,000,000 - 1949.

[29 Cheshvan]

- Jews permitted to live in Alexandria, 641, with the Arab capture of Egypt. (The Jewish community there was already 1000 years old by that time.)
- Israel captured Khan Yunis, concluding the occupation of the Gaza Strip, 1956.

[30 Cheshvan]

- American forces take New York back from the British, 1783.
- The Jews who had fled the British were able to return.

[1 Kislev]

- Beginning of winter in Israel according to Rabbi Yehuda (Bava Metzi'a)
- Egyptian plague of SH'CHIN (boils).

[2 Kislev]

- Jews of New York were allowed to swear without reference to Christianity, 1727.
- Yahrzeit of Rabbi Bernard Revel, 1940.
- Yahrzeit of HaRav Aharon Kotler, 1962.

[3 Kislev]

- The first auto-da-fe (burning at the stake of those condemned by the Inquisition) in the Americas, Lima, Peru, several Jews burned, 1581.
- 36 Jews killed in Lemberg explosion, 1702.
- First Nazi mass-murder of Warsaw Jews, 1939.
- 1538 Jews of Poltava, Russia, executed by the Nazis, 1941.

[4 Kislev]

- A delegation of Babylonian Jews arrived in Jerusalem, 518 b.c.e. to ask Zecharia HaNavi if Tish'a b'Av should be discontinued. (Their question was asked during the construction of the Second Beit HaMikdash, two years before completion.)
- Jews of Pressburg were expelled by order of Maria of Hapsburg, 1526.
- Empress Elizabeth ordered the expulsion of all Jews from Great Russia, 1742.

[5 Kislev]

- Portuguese Jews had to leave by this date in 1497 (the decree of expulsion was earlier, but there was a grace period).
- Rumanian Jews were barred from the practice of law, 1864.
- Road of valor connecting besieged Jerusalem with the rest of the Yishuv was opened, 1948.

[6 Kislev]

- The SHLA"H arrived in Jerusalem, 1621.
- Jews barred from settling in Stockholm, Sweden, 1685.

[7 Kislev]

- King Yehoyakim burned a Sefer Torah, 603 b.c.e. - day was

made a fast day.

- Ancient Jewish holiday (from the end of the Second Beit HaMikdash era) - the exact reason is disputed by historians.

[8 Kislev]

- A relatively quiet day in Jewish History (according to the book)

This Day in Jewish History found at OU.org.

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