



Wilmington Emmaus

Volume 28, Number 12

December 2013

Wilmington Area Walk to Emmaus

Inside this issue:

Barb's Little Bits	1
Tabor Talk	1
Awake in the Wee Hours	2
Sponsoring!	3
Prayer List	3

BARB'S LITTLE BITS

Another Emmaus year is soon over. Many lives were touched by God's love and grace. 2013 will be history. As I have heard many times, the past is history, tomorrow is a mystery and today is a gift and that is why we call it the present.

The Seasons come and go very quickly. Have you ever wondered why God created seasons? He could have set the earth's thermostat at a perfect temperature and left it there but He didn't. We are blessed to live where we enjoy four seasons. Spring is a time of new beginning, a time the farmers plant seeds. Summer is a time of growth, labor and maturing of the crops. Autumn is a time of harvest of the ripened crops and winter is a season of closure and rest.

It's when the fields are cleared and people rest. Then, once again spring comes and another year comes and goes.

Can't you see that is how our lives are? We are all going through one of these seasons: preschool, childhood, youth, college, young adult, parenthood, career and then retirement. We cycle through all four seasons. The real key is to realize what season you are going through and get excited about where you are. I believe God has a specific purpose for each season of our lives. "There is a time for everything and a season for every activity under heaven." (Ecclesiastes 3:1)

I have realized I am in the youth of old age. I am continually seeking where God needs me and wants me to

be.

Do you know what season you are in? Jonathan Swift quotes, "May you live all the days of your life."

Life is not meant to be endured. It is intended to be savored. May we fully embrace the life God has for us. This season, I pray God blesses all of you with a Merry Christmas and a blessed new year. This part of my journey has truly been a blessing. I will cherish my memories of serving alongside wonderful servant hearts in 2013.

Let us be grateful for every moment, every season. Let us live, love and laugh.

My love and hugs to all of you,

Barb

TABOR TALK

Croatia's capital city of Zagreb is the home for an unusual museum. The Museum of Failed Relationships was founded by two Zagreb artists after the end of their four-year romantic relationship. The pair laughed about setting up a museum to showcase the many shared objects from their life together that now held complicated memories.

The joke snowballed, and the artists (collecting items from friends and visitors to their growing number of gallery shows) soon had over 1,000 items—each with a story—on their hands. "We might say it's a love museum, just upside down," says Drazen Grubisic, one of the founding pair. Their collection includes a shiny new axe (used to splinter the furniture of an ex-lover

one item per day), pink fur-covered handcuffs (no description given or needed), and scarred and partially crushed lawn gnome (hurled at the car of a departing husband).

A kitschy wooden box (made from matchsticks) frames a little picture of a couple named Jelka and Valdo. Valdo made it for his wife Jelka on their wedding (continued on page 2)

Read this!

- Don't miss December Gathering!
- We need men for the February Walk!

TABOR TALK *(continued)*

day. The description on the box reads: "After 18 years of marriage he left me for another woman; we officially divorced after our 25th wedding anniversary ... [For our anniversary] I ordered a cake with the number 25 written on it and the pastry shop cut it in half. I sent him the half with the 25. Our sons celebrated our anniversary first with me and then with their father. He and his girlfriend were very shocked but they ate the cake anyway. The cake is gone and so is our marriage. I still have the box, two sons and a lot of memories ..."

While the items are personal, the feelings that come when love fails are universal. Each item is an intimate peek into how we strive for and often lose love. "Some [people who come to the museum] are laughing" Grubsic says. "But some ... some are really thinking."

Most people, if you ask them what they think about this thing called "love", will give you some sort of mushy-gushy answer that talks about how we feel when we're in it! But feelings come and go. Sometimes we feel like we're in love, but other times not so much.

December is the month where we celebrate Christmas, the birth of Jesus Christ. Regardless of all the other hullabaloo that has engulfed that holiday, at the very core of our celebration of Christmas is the birth of Christ. That celebration is the essential element in the demonstration of God's commitment, His love for each one of us. We all are hungering for that sort of love. That is not something that will dissolve after 4 or 18 or 25 or even more years. And it is not found in any sort of museum! We want love that will never let us down. My friends, that love is ONLY found in Christ! This Christmas, celebrate love, but really celebrate love that really lasts!

"For God so loved the world, that he gave his only Son, that whoever believes in him should not perish but have eternal life." (John 3:16)

Have a very Merry Christmas!

God bless...

Chuck Tabor

AWAKE *(continued)*

We will not die of the cold tonight. Tomorrow the sun will rise and we will send the children out again to gather twigs for the fire tomorrow night, and the next night, and the night after that.

Some of these ancient night watchers must have stumbled upon what I stumble upon when I reflect upon my own safety -- knowing what we know about the world and its travails, our own security and well-being points us toward immense gratitude. Gratitude to whom? We each must determine that for ourselves. But we all must admit that human planning takes us only so far when we confront the inexorable power of nature: in the end, my security is less a matter of my good planning than of my good fortune. It could very easily have been otherwise for me on this dark night, as it was here at this time last year, as it is now for the men, women and children struggling to survive in the Philippines. They dream of a cup of clean water, a roof over their heads, of clean clothes on their backs. How blessed the ordinary things of life must seem to them as they lie awake and worry -- they must long for them piercingly. They must resolve never to take them for granted if they ever return. They send their longing into the dark night, and it becomes a prayer.

The dead of night is a fruitful time for such prayer. For those of us currently favored in the lottery of life, it is a time for pleasant homely thoughts about the sustaining of homely life. I myself did a mental check of the pantry about an hour ago and determined that I have all I need to make a lovely *ribollita*, the delicious pottage of a Tuscan winter. We grew our own *cavolo nero* this summer: it is the Tuscan kale traditional in this dish, but I see now that the unexpected appearance of kale on the A-list of trendy New York vegetables means that *cavolo nero* is no longer impossible to find in markets here. Good. I find myself impatient to begin making it now, but it's four in the morning. I will make

AWAKE IN THE WEE HOURS

Barbara Cawthorne Crafton

A fire in the fireplace, a pine-scented candle and a second cup of a tea encouragingly named "Sleepy-time." Granted, it is an odd time to be up, but I look at it this way: if I were a young girl instead of a menopausal woman, I'd probably just be getting home right about now anyway. So nothing is lost. And it is already Saturday, one on which I have no obligations until late afternoon. I can sleep later if need be.

Gazing at the fire puts me in mind of my distant forebears. Probably somebody in prehistoric families had to stay awake while the others slept -- to tend the fire, to be on the lookout for marauding animals or even for other *homo sapiens*, up to no good under cover of

darkness. I suppose the adults took turns, and did so unceremoniously: a grunt and a shove probably sufficed to signal the beginning of one's watch.

Some of them must have resented it, exhausted from the draining task of staying alive in their harsh world. But surely a few were poets at heart, treasuring the solitude and the time to contemplate the beauty of their surroundings. For their world was beautiful, as hard as it was. The darkness was velvet. The moon, almost full, was a pearl in the sky. The children sighed in their sleep and the dog barked softly, lost in a dream. The orange licks of flame from the fire and the deeper orange embers from which they seemed to spring were both hypnotic and cheering: *There is enough wood to last the night. We are safe.*

AWAKE (continued)

it as soon as I awaken. The tea seems to be having its desired effect.

I will also visit Episcopal Relief & Development and have them send some of my money to the Philippines. I don't have much, but I have more than the people there have: compared to them, I am fabulously wealthy. And of those to whom much has been given, much is required.

Ribollita is delicious, cheap and easy to make.

2 tbs olive oil
 1 cup diced onion,
 1 cup diced carrot, diced
 1/2 cup diced celery, diced
 3 cups diced russet potatoes, diced -- I often leave these out
 1/2 cup white beans, soaked in water overnight
 6 cups shredded *cavolo nero* -- if you can't find it, use any kale
 1 lb can diced tomatoes
 1 sprig fresh thyme
 6 to 8 cups chicken stock -- many if not most Tuscan cooks just use water
 1 1/2 teaspoons salt
 1/2 teaspoon freshly ground black pepper
 8 to 10 slices stale bread. I never have any stale bread. Use fresh if you don't.
 1/2 to 3/4 cup extra-virgin olive oil, for drizzling
 1/2 cup grated Parmigiano-Reggiano

Set a Dutch oven over medium-high heat and add the olive oil. Once the oil is hot, add the onion, carrots and celery to the pan and cook, stirring occasionally, until softened, about 5 minutes. Add the potatoes, white beans and *cavolo nero* to the pan and cook for 3 minutes, stirring once or twice. Add the tomatoes, thyme, stock, salt and pepper to the pan and bring to a boil, reduce to a simmer and cover. Cook for about 2 hours or until the beans are tender and begin to burst.

Preheat the oven to 350 degrees F.

Place a slice of bread in a bowl and pour 1 cup of the soup over the bread. Place the bowl in the oven and heat for about 5 minutes. Remove from the oven and drizzle with a little extra-virgin olive oil and the Parmesan. Sprinkle the top with extra black pepper, if desired.

Copyright © 2001-2013 Barbara Crafton
 All Rights Reserved—Used by Permission.

SPONSORING!

You've finished your walk, your incredible, life-changing, indescribable, unique and awesome experience and now you have a laundry list of loved ones—family by relation and family by love—with whom you want to see share this Walk to Emmaus. Don't lose that fervor! Keep the embers of that fire alive in your soul!

Emmaus is spread in the same effective method that the message of Jesus Christ is spread and that is from person to person. One believer shares his faith story with a friend or relative and that person becomes a believer. In this same fashion, like the ripples caused by a stone thrown into a quiet pond, the body of believers grows and grows, and the Emmaus community grows and equips church goers to become church leaders.

Not so very long ago, someone prayed for you and asked God to move your heart to say "yes" when you he or she came to explain the Walk to Emmaus and asked if you would like to attend. Now it is time for you to **pay it forward** and share the experience with another.

How does one start? One suggestion would be to stay organized! Make a list of folks you would like to sponsor if given the chance. Now you've got a place to start. Begin praying for the folks on your list. Be aware of God's urging you concerning the persons you should approach. The best plan is to set a time to visit with your prospects. Explain the walk and answer any and all questions. Remember you were told on your walk that there is nothing "secret" about the walk weekend. You can tell anything and everything if your prospect insists on knowing. Avoid saying things like, "Oh, that's a secret—I just can't tell you!" or "You HAVE to go!" I usually tell a prospect that I can tell them everything that goes on during a weekend, but I always relate it to Christmas presents. Would you really want to know what's in every box under the tree?

It is always better if you can sponsor both a husband and wife and Emmaus encourages this. However, there is no hard and fast rule that both members of a family **MUST** attend.

After explaining the walk, issue that invitation to fill out the application. If your prospects aren't sure and want to think it over and pray about it, **DON'T PUSH!** Leave the applications with them and set a time when you'll check (continued on page 4)

PRAYER LIST

The following names were raised in prayer at the March Gathering. Please continue to pray for the needs of these folks. (Please excuse any misspellings.)

Tammy Bogan
 Dave Bond
 Dinah Bond
 Kathy Bright
 Howard E.
 Braylon Elam
 Stephanie Hamann
 Jennifer King
 Cliff Klutts
 Devon Lansing
 Roger Maines
 Christy Mitchell
 Becky Newman
 Pastor Dylan
 People in Wilmington
 desiring to be Christians
 Ron
 Dusty Smith
 Marsha Tomlin
 Betty Truman
 Unspoken
 Unspoken-Finding
 God's plan for my future & direction
 Greg Walls
 Nick Youngman



Wilmington Area Walk to Emmaus

Wilmington United Methodist Church
PO Box 191
Wilmington, OH 45177

We're on the web:
www.wilmingtonemmaus.org

See you at the Gathering!
December 10
Special ALL MUSIC
Gathering celebrating
CHRISTMAS!
Wear your nametag!
Bring a snack to share!

SPONSORING *(continued)*

back with them and be sure to follow through! If you promise to call them the next week, mark your calendar and don't fail to call!

Once the pilgrim applications are filled out, be sure to fill out the sponsor form and send them in together. Keep praying for your pilgrims. Begin collecting addresses of family and friends to whom you can send a request for Agape Letters. You can enlist the help of other family or friends in securing addresses. After your pilgrim has accepted the invitation to attend the walk, you'll get a letter with instructions and a sample letter to send out to the addresses you've collected.

When the big day comes, plan to arrive at the church with your pilgrim around 6:30pm. Remember when you pick him or her up, you should carry the luggage....it's 1st Class treatment all the way! Remember to bring along (hidden, of course) the agape letters which you've collected for your pilgrim. You may wish to purchase a little gift or book for your pilgrim. This is wonderful, but put it in your car when coming to closing and give it to the pilgrim on the way home.

After the pilgrims head up to the conference room, you'll go to the sanctuary to partake of communion and pray for the pilgrims. Be sure to sign the 72 Hour Prayer Vigil Chart.

While your pilgrim is away from his or her home, offer to serve the family in any way you can. You don't want your pilgrim's absence to be a hardship on the family.

Plan to attend candlelight and closing. You'll be bringing your pilgrim home after closing.

After your pilgrim returns home, offer to help him or her find a share group. The share group is part of the Emmaus experience and helps the pilgrim be accountable to maintaining his or her walk.

You'll want to pick-up your pilgrim and bring him or her to the next monthly gathering where there will probably be a mini-reunion beforehand.

Sponsoring is a wonderful blessing for you and for your pilgrim!

facebook

SUBSCRIPTION INFORMATION: Your address label lists when your subscription expires. If you want to continue receiving the mail copy of the newsletter, send \$6.00, along with your name and address to the address shown in the upper left corner of this page. Remember, you can always access the newsletter, **IN LIVING COLOR!**, on our website. Our Facebook page is updated when our web servants upload the newsletter.