

Community Care Topic

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Introducing your
Community Chaplain
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Hobby Tips, part 1

"Today is life-the only life you are sure of. Make the most of today. Get interested in something. Shake yourself awake. Develop a hobby. Let the winds of enthusiasm sweep through you. Live today with gusto."

Dale Carnegie

"Whatsoever thy hand findeth to do, do it with thy might; for there is no work, nor device, nor knowledge, nor wisdom, in the grave, whither thou goest."

Ecclesiastes 9:10

All Scripture quotations, except otherwise noted, are from the King James Version of the Holy Bible, (Cambridge: Cambridge) 1769. Public Domain.

Hobbies are outlets and activities that can refresh, entertain, educate, profit, and refresh our lives.

Cookies! - By Linda Hammer

Growing up on a small, family farm in Pennsylvania, my sister loved to be outside helping in the fields; but I preferred to be in the kitchen. Because I wasn't the outdoor-kind-of-gal, I remember my Dad, while eating cookies I'd baked, saying, "Linda doesn't do enough to help around here." My sweet, saintly Mother said, "Who do you think baked those cookies you're eating?" The recipe:

¾ cup shortening, 1 cup sugar, ¼ cup molasses, 1 egg, 2 tsp. baking soda, 2 ¼ cups flour, ½ tsp. cloves, ½ tsp. ginger, 1 tsp. cinnamon, and ½ tsp. salt

Melt shortening in a 3 or 4-quart pan over low heat. Remove from heat, cool, add sugar, molasses and egg. Beat well. Sift dry ingredients such as flour, soda, cloves, ginger, cinnamon and salt. Add to first mixture. Mix well. Chill. Form in one-inch balls. Roll in granulated sugar and place on greased cookie sheet two inches apart. Bake in moderate oven 375 degrees – 8 to 10 minutes.

This is an old recipe and VERY "USER FRIENDLY"! The original recipe called for lard, but I use Crisco or a similar shortening which I melt in the microwave instead of on the stove. It's not necessary to sift the dry ingredients. Chill the dough, yes; but if you're really pressed for time, that step can be eliminated - - it's just messier rolling a warm dough. (I often make the dough and chill until I have time to make the cookies the next day). To make "gingerbread men" add more flour and use cookie cutters.

Restoring Classic Cars! - By Ricky Manley

There is nothing like cutting out a quarter-panel and welding in a new piece of metal to restore an older vehicle to perfection. If it was not for restoring cars, I think I would have went bonkers! I would rather have a restored older vehicle than a newer car.

The challenges- finding the available "right" vehicle, the cost's associated with purchasing parts, and the time needed to invest as "sweat equity" in the project. Also, if you are restoring a vehicle for another person, that person may not always understand the time frame and cost's associated with the necessary work.

The rewards- Seeing what was once a "rolling chassis" become a magazine show piece.

Each of us has unique interests, but hobbies can benefit each of us by providing stress relief and even enjoyment to others. How about practicing a hobby today?!