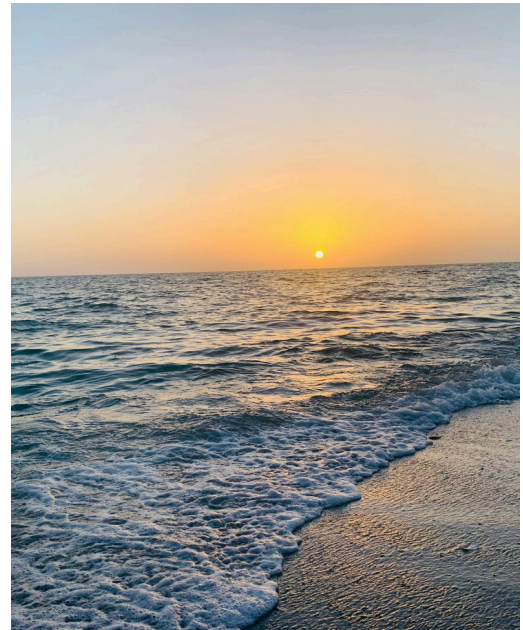




Sunshine & Everyday Joy



Dear Friends,

September always feels like it should mean something different than it does here. Everywhere else, the calendar says back-to-school, sweaters, the first cool morning. Here in Florida, it's what I've started calling our second summer — the heat doesn't get the memo that autumn is supposed to be starting, and some days it feels hotter now than it did in June.

But the days are getting shorter and the sun sets just a little earlier than it did last month. There's something quiet and good about that, even wrapped in humidity — a small, honest reminder that seasons really are changing, whether it feels like it or not.

I hope this little letter finds you well, wherever you are and whatever your September looks like. Welcome to a new changing season.

Love, Amy

What's inside ...

- Still Bright — a reflection from our walks on the beach
- Daily Bread — a bread recipe & Isaiah 55
- Verses I'm Standing On: Joy
- My Favorite Things This Month
- Old-Fashioned Fun With The Kids
- ...and more



Our Favorite Bread

MADE AT LEAST ONCE PER WEEK IN
OUR HOME

- 1 T yeast
- 2 cups warm water
- ¼ cup sugar
- 2 tsp salt
- 2 T melted butter or oil
- 4 ½ cups bread flour

Dissolve the yeast and sugar into the warm water until bubbly.

Next add in your salt and butter/oil.

Then gradually mix in your bread flour. Do half the amount until mixed well and add one cup slowly until it is incorporated.

Knead 5-10 minutes. Let rise till double. Place in pan. Bake 350 for 40 minutes.

*For as the rain and snow come down from heaven,
And do not return there without watering the earth,
Making it bear and sprout,
And providing seed to the sower and bread to the eater,*

*So will My word be which goes out of My mouth;
It will not return to Me void (useless, without result),
Without accomplishing what I desire,
And without succeeding in the matter for which I sent
it.*

And without according to the words for which I sent it.

ISAIAH 55:10-11

Just as rain and snow fall from the sky and don't return to heaven without first watering the ground — making it grow, giving seed to the farmer and bread to the one who's hungry — that's how God says His Word works too. It goes out from Him and accomplishes exactly what He sent it to do. It doesn't come back empty. As the passage puts it, His Word will "not return to Me void."

I love this picture, because it means God's Word isn't just a nice thought — it's a promise that actually does something, every time, whether we can see it happening or not.

That's why we can trust it. God isn't a man who says things He doesn't mean or promises He can't keep. Numbers 23:19 says it plainly — God is not a man, that He should lie. When He speaks, it's not a maybe. It's not something we have to hope turns out true. It's already settled, the way rain always waters the ground it falls on, whether we're watching or not.

So whatever verse you're holding onto this month — whatever promise feels far off or hard to believe — you can trust it's already doing its work, the same way rain always finds its way into the ground. His Word doesn't come back empty. Not once. Not ever.

Promises I am repeating

Psalm 23- The Lord IS my shepherd I shall not want. He takes care of me

Isaiah 26:3 He will keep me in PERFECT PEACE because my mind is focused on Him.

Psalm 27- Wait for and confidently EXPECT the Lord- Be STRONG and let your heart take COURAGE

Philipians 1:6- being confident that HE who began a good work WILL see it to completion

Joshua 1:6-9- ONLY be strong and courageous -this book shall NOT depart from your mouth, but you shall read and meditate on it DAY and NIGHT for then you will make your way prosperous and you will be successful.

Jeremiah 29:11- God has plans for PEACE and WELL BEING -NOT disaster to give ME a FUTURE and a HOPE.



Kids Corner

Fun things to do with your grandkids or kids



Book Corner



Apples Apples Everywhere
by Robin Kuntz



Five Little Peppers and How They Grew
by Margaret Sydney



Treasures of the Snow
by Patricia St John

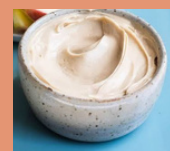


Little Women
by Louis May Alcott



I recommend the Little Women movie either the 1949 or 1994 version.
Fun Fact that is the movie that my mother named me after.
Amy for her ambition. Jo for her independence.

CARAMEL APPLE DIP



- 1 pkg cream cheese
- 1 cup brown sugar
- 1 T vanilla

Mix with a hand mixer until combined. Serve with sliced apples.

A childhood favorite. You can add chopped peanuts too.



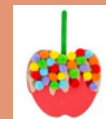
Tear tissue paper or construction paper into pieces. Let your child glue onto a paper plate to make an apple. Pour glue into a small lid and let them use a cotton swab to put on.



Dehydrated Apples

How to Dehydrate Apples

1. Wash, core, and slice apples about 1/4 inch thick
2. (Optional) Dip slices in water with a splash of lemon juice to keep them from browning, then pat dry
3. Dehydrator: Lay in a single layer, set to 135°F, dry 6-12 hours
4. Oven: Set to lowest temp (crack the door if it won't go below 170°F), lay slices on a wire rack, flip halfway, dry about 8 hours
5. Done when leathery and no longer wet to the touch
6. Store in an airtight jar once fully cooled



Cut out an apple shape from foam or cardstock. Let your child glue on mini pompoms to make sprinkles for the candy apple. Use a popsicle stick for the stem.





Our Current Favorite Family Recipe

SAUSAGE RED BEANS AND RICE

- ½ onion, chopped
- 2 stalks celery diced
- 1 tsp basil and oregano
- 1 pkg smoked sausage cut into slices
- 2 cans diced tomatoes
- 2 cans chili beans
- 1 can tomato sauce
- rice cooked

Fry sausage with onion and celery in skillet.

Add tomatoes, beans, tomato sauce, and spices.

Simmer for 20 minutes on low to combine flavors.

Serve over rice.

This is an easy meal to throw in the crockpot for an warm dinner when arriving home.

There is a season (a time appointed) for everything and a time for every delight and event or purpose under heaven—

And whether according to the season for which it is given

ECCLESIASTES 3:1

Solomon wrote this after a lifetime of watching seasons come and go — in nature, and in life.

Nothing stays the same forever, and Scripture doesn't ask us to fight that. It simply tells us every season has its own purpose. The quiet seasons matter just as much as the busy ones.

The waiting matters just as much as the harvest.

Whatever season you're in right now, it isn't wasted — it has a time and a purpose all its own.

Gathering the Fragments

"Gather up the fragments that remain, that nothing be lost." (John 6:12) — even Jesus made sure nothing was wasted after feeding the crowd. There's something to that for our kitchens too. Leftovers aren't scraps, they're second meals waiting to happen.

10 Ways to Use Up Leftover Ground Beef

1. Stuffed bell peppers
2. Taco soup (beef + beans + tomatoes + taco seasoning + broth)
3. Shepherd's pie, topped with mashed potatoes
4. Beef and rice skillet with whatever veggies are on hand
5. Stuffed baked potatoes
6. Sloppy joes
7. Beef-stuffed pasta shells or lasagna filling
8. Chili
9. Beef and cabbage skillet
10. Homemade Hamburger Helper-style pasta bake

10 Ways to Use Up Leftover Chicken

1. Chicken salad (mayo, grapes or apples, celery)
2. Chicken quesadillas
3. Chicken noodle soup
4. Chicken pot pie
5. BBQ chicken sandwiches
6. Chicken fried rice
7. Chicken and dumplings
8. White chicken chili
9. Chicken Caesar wraps
10. Chicken alfredo pasta

A little kitchen wisdom:
keep a "leftovers" container in the freezer and toss in odds and ends all week — a spoonful of veggies, a bit of extra meat, leftover broth. By the end of the month, you've got a free pot of soup waiting for you, and nothing went to waste.

WHAT AM I EATING LATELY??

Being 50 and going through perimenopause has been an adjustment for me. I am choosing to take the route right now of figuring out what works best for me. When I was dealing with endometriosis as a 19 year old--they didn't give me many options so I did what I thought my body should do best and 10 kids later it worked:) Now this journey has been something I was uninformed about.

I am currently reading *Fast Like a Girl* by Mindy Pelz. I highly recommend it as it gives all the scientific information that no one talks about in society. There should be classes for girls in school on this. I can say I am not following her plan perfectly but it has given me lots to work with. I like the fasting option and it seems to work for me and then certain times of the month come and it gets all destroyed, she explains why in her book and gives tips on what is good to do during that phase.

If you are like me and not into counting calories, macros, you just want the facts and what do I need to do, this book is a great starting reference. Grab it from your local library.

For myself, I like to do an eating window during my day. I usually like to have meals prepared beforehand to avoid eating the dinners I shouldn't. Also it helps to have easy grab and go snacks that are good. Some of my current repeat favorites this month are the following:

- cottage cheese
- sunflower seeds
- cranberries

- rice cakes
- hummus
- sprouts
- dash of sweet chili sauce

frozen mango chunks

Chicken Burrito Bowl

- rice
- grilled chicken
- black beans/corn
- cheese
- lettuce
- tomato
- avocado

Homemade Lara Bars

- dates
- almonds
- coconut
- cocoa powder

Fried eggs in butter

Homemade Kombucha

watermelon

MY SEPTEMBER FAVORITES

Pullman Bread Pan



I have been making bread for thirty years of homemaking, and somehow, I never owned one of these until now. A total game changer.

If you've never used one, a Pullman pan has a sliding lid that gives you that perfect, square, sandwich-bread shape — no domed top, no lopsided loaf, just clean, even slices from the very first cut to the very last. It makes every loaf look like it came from a real bakery.

I genuinely don't know how I baked bread for three decades without one. If you love homemade bread half as much as I do, don't wait thirty years like I did — it's about \$15, and it might just change your bread game too.



Joy Deem Dough Mixer

One of you actually shared this one with me, and I am so glad you did.

This mixer has made baking bread more pleasant than it's ever been in my kitchen. You just throw your ingredients right in, and it mixes and ferments the dough right there — no separate bowls, no babysitting the rise, no extra cleanup in between.

It's one of those things I didn't know I needed until I had it, and now I genuinely look forward to bread day because of it. If you bake often, this is worth every bit of counter space it takes up.

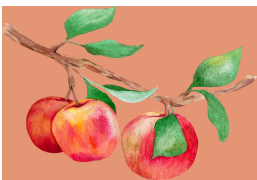


Rectangle Crock Pot

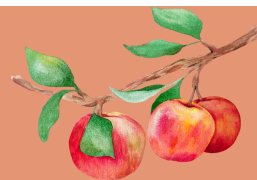
Especially with our second summer in full swing here in Florida, this one's been a lifesaver.

It's rectangle-shaped instead of the usual round, which means food actually has room to spread out instead of stacking on top of itself — everything cooks more evenly, and it feels more like baking than just slow-cooking. Best part: it means one less reason to turn the oven on and heat up the whole kitchen during the hottest part of the year.

If you're anywhere as hot as we are right now, this one's worth adding to your kitchen.



APPLE INSPIRED TREATS



Apple Cinnamon Pretzel Dessert

- 1- 16 oz bag pretzel (3/4 of bag use) finely crush in food processor
- Add 1 cup melted butter
- 6 T sugar combine together. Put in 9x13 pan and bake 350 for 10 min

Cream Layer:

- blend 1 pkg cream cheese and 1 cup sugar
- Add 8 oz cool whip and combine well.
- Spread over cooled crust.

Spapple Mixture

- 8 Granny Smith Apples, peeled, diced
- 1 ½ cups water
- ¾ cup sugar
- ¼ cup cornstarch
- 1 T lemon juice
- Combine and cook 4 minutes until thickened.
- Let Cool and put on cream mixture. Chill and serve

Apple Crisp

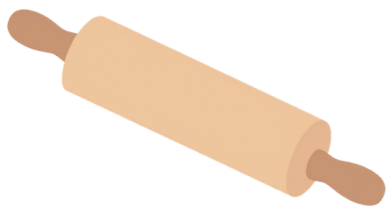
- 6 apples, peeled and diced
- 2 T sugar
- 2 tsp cinnamon
- 1 ½ T lemon juice
- 1 cup brown sugar
- ¾ cup oats
- ¾ cup flour
- ½ cup unsalted butter cut into cubes
- pinch of salt

Grease 8x8 pan. In mixing bowl add chopped apples, sugar, cinnamon and lemon juice. Then transfer to pan.

In separate bowl mix: brown sugar, oats, flour, cinnamon, salt, and diced cold butter. Cut butter into mixture.

Spread over top of apples. Gently pat to make it even.

Bake 350 for 45 minutes until brown and bubbly.



BAKED
with
LOVED



Apple Dapple Cake

- | | |
|---|---|
| <ul style="list-style-type: none">• 3 eggs• 1 ½ cups oil• 2 tsp vanilla• 2 cups sugar• 2 ¾ cups flour• 1 tsp baking soda• 1 tsp salt• 1 tsp cinnamon, nutmeg• 3 cups chopped apples | <ul style="list-style-type: none">• Beat eggs• Add oil, sugar, and vanilla.• Combine dry ingredients separately.• Mix dry and wet together.• Fold in apples. Pour into 9x13 greased pan.• Bake 350 for 45 min.• Heat topping ingredients. Boil 2 minutes. Remove from heat and add powdered sugar. Pour over warm cake. |
|---|---|

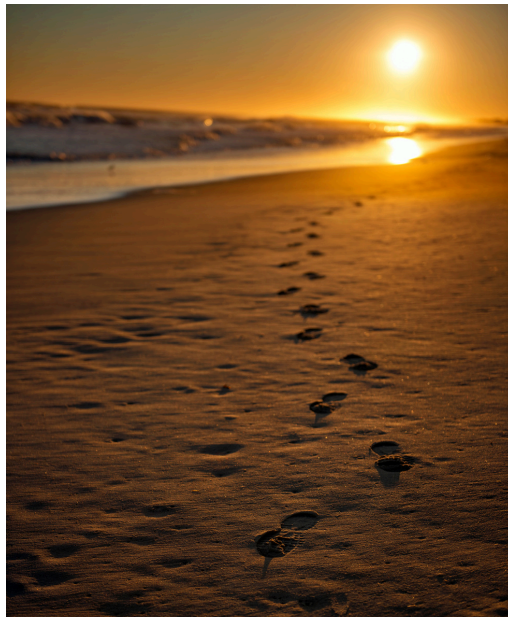
Topping

- ½ cup butter
- 1 cup brown sugar
- ¼ cup milk
- 1 tsp vanilla
- 2 cups powdered sugar

Apple Oatmeal Squares

- 1/2 cup butter
- 1 ¼ cup flour
- 1 cup brown sugar
- 1 ½ cups oatmeal
- 4 cups diced apples

Mix together until crumbly the butter, flour, sugar, and oatmeal. Press ¾ mixture into 9x13 pan. Top with diced apples. Press the remaining crumbs on top. Bake 350 for 40 minutes. You want the top crispy.



Worn but not wasted

I'm thankful that we are near the beach and that my husband and I can walk it often now — no diaper bag, no headcount, no reason to hurry. Just the two of us, the sunshine, and my eyes scanning the sand for shells.

Most days it's the same common shells everywhere — the ones you step over without even looking twice, because you've seen a hundred just like them already. But every so often, one catches my eye. Not because it's perfect. Usually it's chipped, worn a little rough around the edges. But there's still something bright about it — some bit of color or shine that survived the tumbling. And when I see that, I pick it up and drop it in my ice cream bucket.

I think there's something true in that for us too.

I spent thirty years in a season that felt, most days, like the tide never stopped coming in. Ten kids, more meals than I could count, more loads of laundry than I'll ever total up. Plenty of ordinary days in there that looked like every other ordinary day. But even in the middle of all that sameness, there was still something bright in me — something that made it through the wear without losing its shine.

I don't think we're all that different from the shells in my bucket. Most days are common. Most of us feel a little chipped by the time we've been through enough seasons. But brightness doesn't require being flawless. It just has to still be there, somewhere under the wear, catching the light when someone bothers to look closely enough to notice it.

If you're feeling worn down by an ordinary season right now — I want you to know you're not just one more common shell to be stepped over. There's still something bright in you. Someone's going to notice it. Maybe today, that someone is you.

And if you're in a season where you feel like you're shining right now — hold onto that. Let it lead someone else to bend down and take a second look too.

I hope to always keep walking the beach, filling my bucket one bright, chipped shell at a time. Not always the perfect ones. Just the ones that still have their shine and catch my eye for their uniqueness.

I hope you find yours today too.

— Amy

VERSES I'M STANDING ON: JOY

WHENEVER I'M WALKING THROUGH SOMETHING AND NEED MORE ENCOURAGEMENT, I GO SEARCHING — I PULL UP EVERY VERSE I CAN FIND ON THAT ONE WORD AND READ THEM AGAIN AND AGAIN UNTIL THEY START TO SINK IN. THIS MONTH, THAT WORD IS JOY. HERE'S WHAT I'VE BEEN STANDING ON.

Nehemiah 8:10

"And do not be grieved, for the joy of the Lord is your strength."

Psalms 16:11

"You make known to me the path of life; in your presence there is fullness of joy; at your right hand are pleasures forevermore."

Psalms 30:5

"For his anger is but for a moment, and his favor is for a lifetime. Weeping may tarry for the night, but joy comes with the morning."

Psalms 37:4

"Delight yourself in the Lord, and he will give you the desires of your heart."

Psalms 51:12

"Restore to me the joy of your salvation, and uphold me with a willing spirit."

Psalms 63:7-8

"For you have been my help, and in the shadow of your wings I will sing for joy. My soul clings to you; your right hand upholds me."

Psalms 71:23

"My lips will shout for joy when I sing praises to you; my soul also, which you have redeemed."

Psalms 92:4

"For you, O Lord, have made me glad by your work; at the works of your hands I sing for joy."

Psalms 94:19

"When anxiety was great within me, your consolation brought me joy."

Matthew is called.	ST. MATTHEW, 9.	Jairus' daughter raised.
Anno DOMINI 31. J Ps. 139, 2. ch. 12, 25. Mark 12, 15. Luke 5, 22. 6, 6, 8. 6, 9, 47. & 11, 17.	said within themselves, This man blasphemeth. 4 And Jesus knowing their thoughts said, Wherefore think ye evil in your hearts? 5 For whether is easier, to say, Thy sins be forgiven thee; or to say, Arise, and walk? 6 But that ye may know that the Son of man hath power on earth to forgive sins, (then saith he to the sick of the palsy,) Arise, take up thy bed, and go unto thine house. 7 And he arose, and departed to his house. 8 But when the multitudes saw it, they marvelled, and glorified God, which had given such power unto men. 9 ¶ And as Jesus passed forth from thence, he saw a man, named Matthew, sitting at the receipt of custom: and he saith unto him, Follow me. And he arose, and fol-	20 ¶ And, behold, a woman, which was diseased with an issue of blood twelve years, came behind him, and touched the hem of his garment: 21 For she said within herself, If I may but touch his garment, I shall be whole. 22 But Jesus turned him about, and when he saw her, he said, Daughter, be of good comfort; thy faith hath made thee whole. And the woman was made whole from that hour. 23 ¶ And when Jesus came into the ruler's house, and saw the minstrels and the people making a noise, 24 He said unto them, Give place: for the maid is not dead, but sleepeth. And they laughed him to scorn. 25 But when the people were put forth, he went in, and took her by the hand, and the maid

Christ sendeth out	ST. MATTHEW, 10.	his twelve apostles.
Anno DOMINI 31. J Ps. 139, 2. ch. 12, 25. Mark 12, 15. Luke 5, 22. 6, 6, 8. 6, 9, 47. & 11, 17.	CHAPTER 10. 1 Christ sendeth out his twelve apostles, enabling them with power to do miracles, to comfort them against persecutions: 40 and promitteth a blessing to those that receive them. 2 ¶ When he had called unto him his twelve disciples, he gave them power against unclean spirits, to cast them out, and to heal all manner of sickness and all manner of disease. 3 Now the names of the twelve apostles are these: The first, Simon, who is called Peter, and Andrew his brother; James the son of Zebedee, and John his brother; 4 Philip, and Bartholomew; Thomas, and Matthew the publican; James the son of Alphaeus, and Lebbaeus, whose surname was Thaddeus; 5 Simon the Canaanite, and Judas Iscariot, who also betrayed him.	speak: for it shall be given you in that same hour what ye shall speak. 20 ¶ For it is not ye that speak, but the Spirit of your Father which speaketh in you. 21 ¶ And the brother shall deliver up the brother to death, and the father the child: and the children shall rise up against their parents, and cause them to be put to death. 22 And he shall be hated of all men for my name's sake: but he that endureth to the end shall be saved. 23 But when they persecute you in this city, flee ye into another: for verily I say unto you, Ye shall not have gone over the cities of Israel, till the Son of man be come. 24 ¶ The disciple is not above his master, nor the servant above his lord. 25 It is enough for the disciple that he be as his master, and the servant as his lord. If they have called the

Slow Cooker Dinners



Beef Stroganoff

Ingredients:

- 2 lb boneless beef round steak cut into bites
- 2 T flour
- ¼ tsp garlic powder
- ¼ tsp pepper
- ¼ tsp paprika
- ¼ tsp salt
- 1-10.5 oz can cream of mushroom soup
- ¼ cup water
- 1 envelope onion soup mix
- 3 tsp beef bouillon
- *optional 1- 9 oz jar sliced mushrooms, drained
- ¼ cup sour cream

Directions

1. Combine flour through salt. Toss to coat with beef pieces.
 2. Place in slow cooker.
 3. Stir soup, water, bouillon, and soup mix. Pour over meat.
 4. Cover. Cook on high 3-4 hours or low 6-7 hours.
 5. Stir in mushrooms and sour cream. Cook on high 10-15 minutes.
- Serve with curly noodles or rice

There's nothing quite like walking into the house and smelling dinner already done. A slow cooker has been one of the easiest ways I know to get a real, homemade meal on the table without spending the whole day in the kitchen — throw it in in the morning, walk away, and by dinner it's ready. Here are three recipes from my Slow Cook and Save cookbook



Sausage and Rice

Ingredients

- 1 lb smoked sausage or kielbasa, sliced
- 1 cup long-grain rice, uncooked
- 1-14.5 oz can diced tomatoes, undrained
- 1 medium onion, diced
- 1 green bell pepper, diced
- 2 cloves garlic, minced
- 2 cups chicken broth
- 1 tsp Italian seasoning
- ½ tsp paprika
- ½ tsp salt
- ½ tsp black pepper
- 1 cup shredded cheddar cheese

Directions

1. In the crockpot, combine the sausage, uncooked rice, diced tomatoes (with juice), onion, bell pepper, and garlic.
2. Pour in the chicken broth and add the Italian seasoning, paprika, salt, and black pepper. Stir well to combine.
3. Cover and cook on low for 4-5 hours, or until the rice is tender.
4. Stir in the shredded cheddar cheese and let it melt, about 10 minutes.

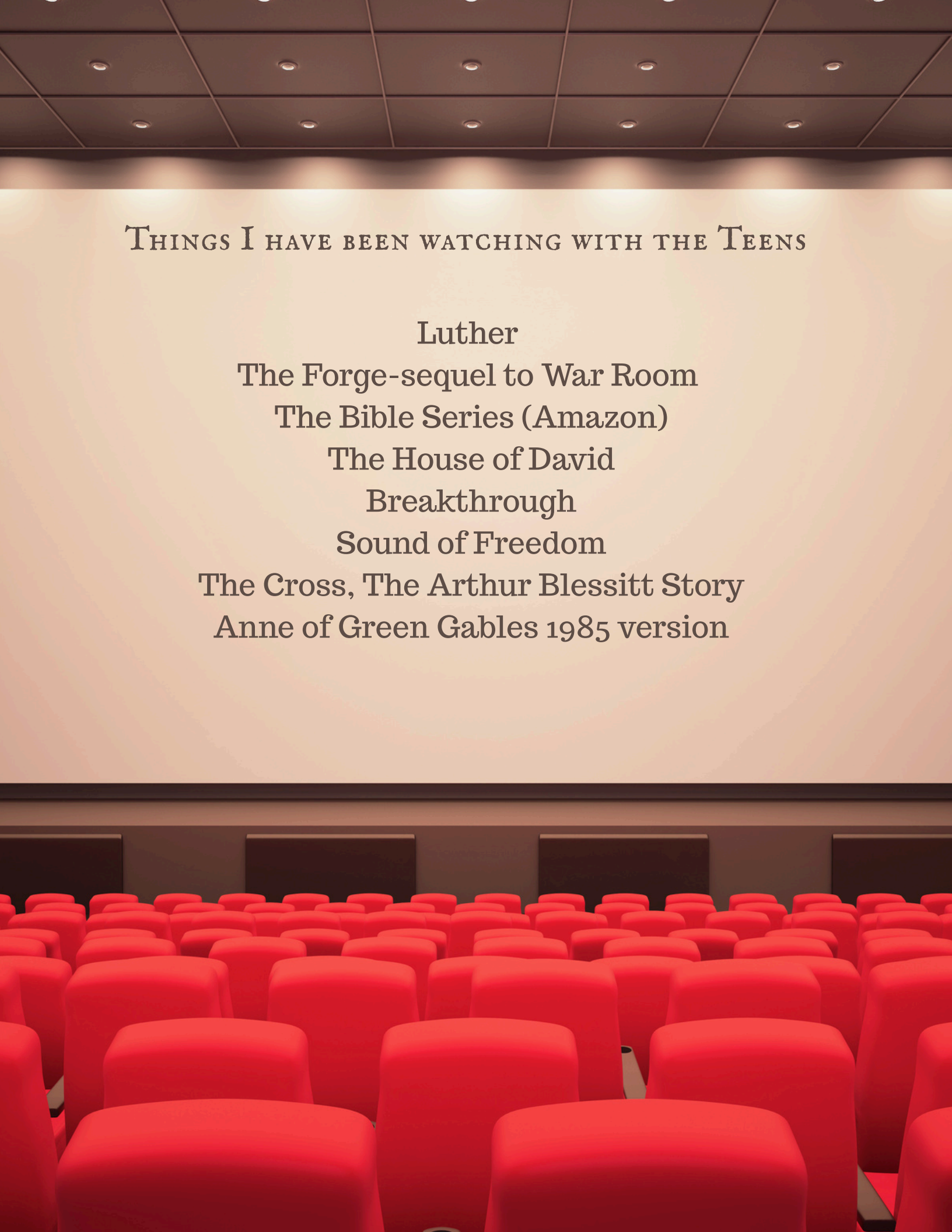
Tex-Mex Chicken

Ingredients

- 1 lb boneless skinless chicken breast, cut into strips
- 2 T dry taco seasoning mix
- 2 T flour
- 1 green pepper cut into strips
- 1 red pepper cut into strips
- 1 cup frozen corn
- 1 ¼ cups chunky salsa

Directions

1. Toss chicken with seasoning and flour in slow cooker.
2. Gently stir in vegetables and salsa.
3. Cover. Cook on low 6-8 hours or high 3-4 hours.
4. Serve with Mexican style cheese.

A photograph of a theater interior. The foreground is filled with rows of plush red seats. In the background, a large white screen displays a list of movies and TV series. The ceiling of the theater is dark with several recessed circular lights.

THINGS I HAVE BEEN WATCHING WITH THE TEENS

Luther

The Forge-sequel to War Room

The Bible Series (Amazon)

The House of David

Breakthrough

Sound of Freedom

The Cross, The Arthur Blessitt Story

Anne of Green Gables 1985 version

A PAGE FROM THE PAST

My mother had a copy of *When Mother Lets Us Help*, printed all the way back in 1909, and I read it over and over as a teenager — worn pages, old-fashioned language, and all. There's something about it that still warms me every time I pick it back up. Homemaking looked different in 1909 than it does in my home today, but reading her words again, I'm struck by how much of the heart of it hasn't changed at all — teaching, caring, showing up for the people in your home, one small task at a time.

AIRING RULE

Don't be afraid of the air and the sun ;
Wide open windows prove days well begun.
Sunbeams and breezes will frighten off
gloom,
But nothing can thrive in a hot stuffy room.

MAKING THE BED

The first thing to do when you have left your bed in the morning is to pull back all the bed clothes, under-sheet as well. Have a chair at the foot of the bed so that the sheets and blankets will not touch the floor. Be sure to pull the sheets away from under the foot board so that the bottom will be aired as well as the top.

Do this carefully so as not to tear the sheet. Turn the mattress back, — unless it is too heavy, when you will have to get someone to help. Put the pillows on chairs or in the middle of the bed.

When you are dressed and ready to go down to breakfast see that the windows are wide open. Hang your night gown over a chair in front of the window. If it is winter, shut the register and the bedroom door so that the rest of the house will not be chilled.

After breakfast when your room and bed are thoroughly aired, shut the window, if it is cold, and make up the bed. Be sure that your hands are clean; if you have on a dark dress, it is neater to wear an apron.

Put the mattress in place first. Lay the lower sheet over this, being careful to have it straight and even, with the right side uppermost and

the end with the large hem towards the head. Tuck the sides and ends in neatly and tightly, smoothing the surface. Then lay the upper sheet over with the wrong side uppermost, so that the two right sides come together. (The wrong side of a sheet is the side with the hem turned over upon it.) The wide hem goes towards the head as before.

It is not necessary to change both sheets every week. When you make the bed on Saturday put the under sheet in the wash, using the top sheet in its place, and put a fresh sheet over it. But the pillow cover should be changed weekly. On Saturday too, the bedstead should be thoroughly wiped and dusted.

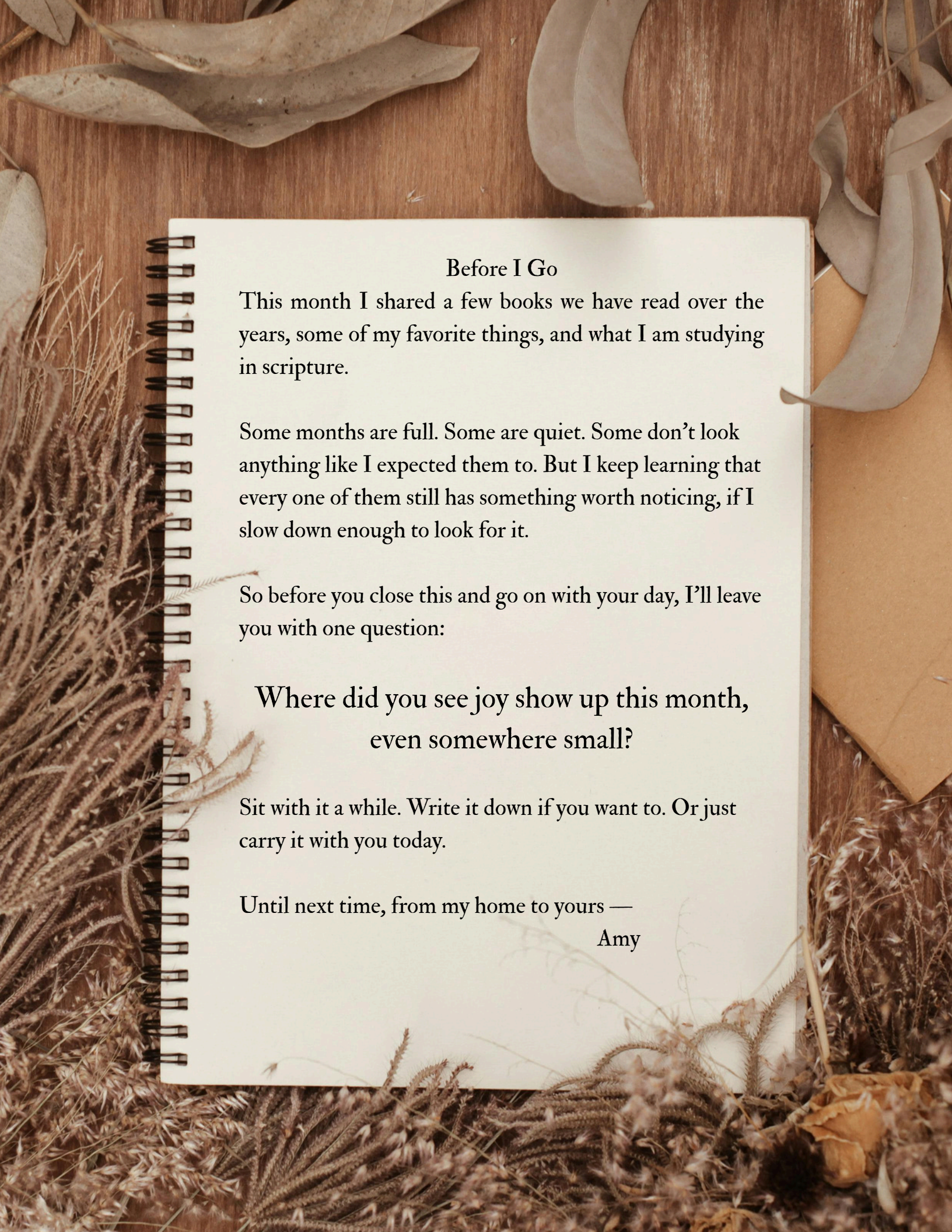
Over the top sheet put the blankets; fold the head-end of the sheet back over the blankets so that these will not touch your face, then tuck in sheet and blankets together. Over all lay the spread. This should be tucked in at the bottom but not at the sides. Be sure it is smooth and even, that it covers the blankets and that the sides that hang down are of the same width. Now shake your pillows well and lay them in place at the head of the bed. Smooth them carefully and if the case is large fold back the end that overhangs. If there are separate pillow shams lay them on. Pillows should not lie

flat, but rest against the head of the bed. Hang your nightgown in the closet.

Before the evening meal it is a good thing to "strip" the bed, especially if you have friends staying with you. They will be sure to appreciate the courtesy. This means, — take the spread and pillow sham off and fold them carefully in the same places they have been folded before so that you will not have any new creases. Lay them on a chair. Turn back one corner of the sheet and blanket at the head of the bed.

This is supposed to make it easier to get in. Fold the nightgown and lay it over the turned corner. If it is a double bed, turn back both the corners at the head.

If it is cold and there are extra blankets, lay these at the foot of the bed.



Before I Go

This month I shared a few books we have read over the years, some of my favorite things, and what I am studying in scripture.

Some months are full. Some are quiet. Some don't look anything like I expected them to. But I keep learning that every one of them still has something worth noticing, if I slow down enough to look for it.

So before you close this and go on with your day, I'll leave you with one question:

Where did you see joy show up this month,
even somewhere small?

Sit with it a while. Write it down if you want to. Or just carry it with you today.

Until next time, from my home to yours —

Amy