

Salem Spirit of Life Church

Rev. Don Eck, *Pastor*



1380 Hines St. SE, Salem, OR 97303

Phone: 503-689-1436

Fax: 503-990-8481

E-mail Rev. Don - spiritoflife76@gmail.com

Web site www.salemspiritoflife.org

Services Offered

Area of service: Salem, Oregon and surrounding communities. Pastor Don Eck is an ordained "Wedding Officiant" in the state of Oregon.

He provides for individuals, couples, and groups:

1. Spiritual counseling and guidance;
2. Baptism, Communion, Confirmation, Anointing of the Sick, Rights of Blessings;
3. Administers the Sacrament of Absolution and officiating Services for Funerals
4. To perform all the duties of the clergy if you need a member of the clergy, Pastor Don will make appointments with those that may need or want his service.

Pastor is available to officiate at Commitment Ceremonies, Weddings, or Funerals. Call the church for assistance with your needs.

Salem Spirit of Life Church News Letter

Fall /Winter 2010

Volume 1 No 2

Pastor's Corner

What a busy summer we have had here at Salem Spirit of Life Church. The new irrigation system and new lawn have been put in. What a difference fresh green grass has made to the appearance of our Church surroundings. Thank you to our great Landlords for updating the lawn.



Rainbow Center



Worship Space

We had a great experience at the Salem Pride Festival this year. We met lots of old friends and made several new friends. Thanks to Shelly Carlson for conducting a Career Seminar for three Sunday's in a row. Folks who attended received help with resume writing and interview skills.

Another special thanks to Marni Carlson for conducting a Kids Bible Study for three days in August. It was great to have participation from our neighborhood children. Everyone had a great time learning about David and Goliath.

Hollie and Jen are now on their way to New Mexico where they have purchased a new home. We will miss them but wish them well on their new adventure.

For me, personally, it was a busy time studying and completing my Chaplain Program through the Universal Life Seminary. In September I completed the program and was awarded the title of Chaplain. For the next eight months I will be continue my studies in order to complete my Doctor in Ministry Degree by late May 2011. Please keep me in your prayers as I continue my educational journey.

Pastor's Corner

It's time now to move into Fall and Winter activities. Coming up on November 20th we will host an Art Fair. We have several Artists that will be displaying their work for sale, The Hobbit from Keizer will be displaying their wood work craft items and we have one lady who will display her jewelry. We are asking all of those who attend the Fair to bring canned food for the Marion Polk County Food Share. We will have coffee and pastry for sale also.

I thought it would be good to give you a preview of what Special Worship Services we will be holding for the rest of the year:

October 31st will be a celebration of All Saints Day. Everyone is invited to bring a small item of memorabilia/picture of a deceased friend or family member to place on our Remembrance Table during the month of November. This year two members of our community have entered into eternal life Gerry O'Malley and Justin Murphy (McPherson). Remember them and their Families during this difficult time.

November 21st is the celebration of Christ The King Sunday. This Sunday is the last Sunday of the Church Year.

Thanksgiving Day, November 25th we will have a special Thanksgiving Day Service at 9:30AM.

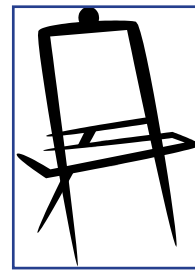
Advent, the time of preparation for Christmas, November 28th through December 19th. During Advent we take a sweeping macro view of God at work in the past, the present, and the future. However, we look primarily in two directions; at Jesus' first coming in the stable in Bethlehem and at His second coming at the end of time.

Rainbow Center News

The HIV Alliance will be working out of our Facility starting December 7th. They will use the facilities once or twice a week to meet and interview clients during the weekday business hours. They will also occasionally hold training sessions and group potlucks each month, the tentative evening events will take place on Tuesday nights. Their first evening event will be on December 7th for their clients. They are going to need many volunteers to get their program working in the Marion County area. So stay tuned if you are interested in working with this group in the coming year for areas that you may have an interest in. Both the Rainbow Youth Group and Salem Spirit of Life are very excited about being able to help this group get started in the Salem area. If you have any questions please don't hesitate to ask me.

Pastor Don

**Salem Spirit of Life Church
Invites You To Our First
Art Fair To Feed The Hungry
Oregon Local Arts Will
Display Their Work**



**Saturday November 20, 2010
11:00AM - 4:00PM
1380 Hines Street SE
Salem Oregon 97303**

**Bring canned food to help support
Marion/Polk Food Share**

Home Recipes

Chicken Enchiladas

3 cans (10 oz. each) cooked chicken chunks or three fresh cooked chicken breasts

1 can cream of mushroom soup

1 can cream of chicken soup

1 pint sour cream

2 small cans chopped green chilies

3 Tbls. hot salsa (optional)

1 small can Green or Black Olives-Chopped (optional)

12 flour tortillas

shredded cheddar and Monterey jack cheeses (package of pizza cheese works for this)

Preheat oven at 350 degrees

Mix chicken, soups, sour cream, green chilies, hot salsa and olives together in sauce pan over med. heat until hot, **do not boil**.

Spoon approximately 2 Tbls. of mixture into flour tortillas and roll up.

Place each rolled tortilla into 9 X 13 pan.

Pour remaining mixture over enchiladas and top with shredded cheeses

(approx. 1 1/2 cups of cheese).

Place in oven for 25 to 30 minutes until all the cheese is melted.

Submitted by Mary

Recipe for Spanish Rice

Brown hamburger in fry pan.

Add 1 thinly sliced onion and

1 and 1/3 cups minute rice.

Cook and stir till light brown.

Add 1 1/2 cups hot water

1 teaspoon salt, dash of pepper

Two (2) 8 Oz. cans of tomato sauce

1/2 teaspoon of prepared mustard

(Use the Kraft mustard it tastes the best)

Add green peppers and a large can of diced tomatoes.

Mix together well.

Bring to a boil reduce heat and simmer uncovered for five (5) minutes.

Optional: You can add mushrooms.

Submitted by Matt Ellyson

(My Mom's Recipe)

Cracker Candy

35 Premium Saltine crackers

1/2 cup (1 stick) butter or margarine

1/2 cup firmly packed brown sugar

1 package (8 squares) Baker's Baking Chocolate, chopped

1 cup chopped HEATH Toffee Bits

Preheat oven to 400 degrees. Place crackers in foil-lined 15X10X1 inch baking pan.

Place butter and sugar in saucepan; cook on medium-high heat until butter is completely melted and mixture is well blended, stirring occasionally. Bring to boil, boil 3 minutes without stirring. Spread over crackers.

Bake 5 - 7 minutes or until topping is golden brown. Immediately sprinkle with chopped chocolate; let stand 5 minutes or until chocolate is softened. Spread chocolate evenly over ingredients in pan; sprinkle with Heath Toffee Bits. Cool. Break into pieces.

Makes 16 servings

Submitted by Mary

Cranberry Goodie

2 cans of whole berry cranberries

1 sm box raspberry Jell-O (no water)

1 cup celery diced very small

1/2 cup water chestnuts cut very small dice.

Mix altogether; chill for 5 hours or over night.

Submitted by StacyLee

Hobo Stew

1 pound of ground beef

1 medium onion, diced

3 19 oz. cans Progresso Minestrone Soup

2 15 oz. cans Ranch Style Pinto Beans

2 15 oz. cans diced tomatoes

Brown ground beef in a large skillet.

Spoon off any excess fat.

Add onion and continue to cook for two or three minutes.

Add the remaining ingredients and let simmer 30-45 minutes.

So easy but so good. Serves 6.

Submitted by Garrett

Mississippi Mud Cake

2 sticks butter 3 ounces coconut

2 c. sugar 1 1/2 c. nuts

1 1/4 c. flour 1 t. vanilla

4 eggs 1/4 t. teaspoon

2 T. cocoa 1 7 oz. jar marsh cream

Cream butter & sugar. Add eggs & mix.

Add flour, cocoa, salt, coconut & vanilla.

Bake at 350 30-35 minutes. Add marsh cream immediately.

Cool completely. Frost cake.

Frosting

1 box (16 oz.) powdered sugar 1 stick butter

1/4 c. cocoa

1/2 c. canned milk 1 t. vanilla

1/4 t. salt

Mix Until Smooth

Submitted by Garrett

Cheesy Corn Bread

2 pkgs. of Jiffy Corn Mix
(Make like on Box.

Add 1 can of cream corn

2 cups of shredded cheese

Bake in 9 x 13 Glass Pan

Coat with Cooking Spray

Bake until golden brown

See baking directions on the box.

Submitted by StacyLee

Home Recipes

Pretzel Salad

Ingredients

2c broken pretzels

3 Tbsp sugar

3/4 c melted butter or margarine

8 oz. cream cheese

8 oz whipped topping (cool whip)

1 1/4 c sugar

1 pkg. (3oz) strawberry Jello

1 c chopped strawberries

Directions

1. Mix pretzels, 3 T sugar and melted butter. Pour into a 13 x 9 inch pan.

Bake at 400 for 8 minutes. Let cool.

2. In a bowl, blend cream cheese, whipped topping and 1 1/4 sugar until smooth.

Spread over the pretzel layer. Then prepare gelatin according to directions. Chill the gelatin until partially set and then stir in strawberries. Spoon this on top of the cream cheese layer. Chill then serve.

Submitted by Carolyn

Pea Salad

2 Bags frozen green peas (thawed)

2 cups cheese shredded

1/2 cup of ranch dressing

1/2 cup chopped red and sweet onion (very fine)

Refrigerate until very cold cold

Submitted by StacyLee

Home Recipes

Holiday Peppermint Bark

2 cups White Chocolate Chips -
or semi-sweet chocolate chips
24 whole peppermint mints -
hard candies, unwrapped

Microwave chips in medium,
microwave-safe bowl on medium-
high (70%) power for 1 minute;
stir. Microwave at additional 10 to
20 second intervals, stirring until
smooth.

Place peppermint candies in heavy-
duty plastic bag. Crush candies using
rolling pin or other heavy object.

While holding strainer over melted
morsels, pour crushed candy into
strainer.

Shake to release all small candy
pieces; reserve larger candy pieces.

Stir chips-peppermint mixture.

Spread mixture to desired thickness
on waxed paper-lined baking sheet.

Sprinkle with reserved candy pieces;
press in lightly. Let stand for about 1
hour or until firm. Break into pieces.

Store in airtight container at room
temperature.

Yield: 1 pound

NOTE: *Package the peppermint
bark in cellophane or in a clear jar;
tie with a pretty ribbon or bow, and
give to friends, family and neighbors.
Also makes a great "office" holiday
gift.*

Submitted by Mary

Sunny Broccoli Salad

1 cup mayonnaise
½ cup cranraisins
¼ cup finely chopped red onion
(about half of 1 small)

3 tablespoons sugar
2 tablespoons red wine vinegar
7 cups chopped fresh broccoli
florets
½ cup shelled sunflower seeds
8 slices bacon, crisp-cooked,
drained, and crumbled.

Make this flavor-packed salad a
day ahead and refrigerate.

For convenience use precooked
bacon and cut-up broccoli from
your supermarkets produce
section.

1. In a large bowl combine
mayonnaise, raisins, onion, sugar,
and vinegar. Add broccoli and
stir to coat. Cover and chill in the
refrigerator for at least 2 hours or
up to 24 hours. Before serving,
stir in sunflower seeds and bacon.

Submitted by Roni

Christmas and New Year's Worship Schedule:
Christmas Eve, December 24th our Celebration begins at
10:30PM with Carole's followed
by Worship Service at 11:00PM.

Christmas Day, December 25th we will have a 10:00AM
Worship Service.

We will hold our New Years Worship Service at our regular
scheduled time of 11:00AM on Sunday January 2, 2011.

Everyone is always welcome at any of our regular Sunday
Worship Services at 11:00AM. You also welcome to share
in one of our pot luck movie nights, the third Friday of every
month. Pot Luck and fellowship starts at 6:15PM followed
by a movie. To keep up to date look at our website: www.salemspiritoflife.org

Enjoy your today and create well your tomorrow.

And most importantly remember:

You are a perfect being.

God Loves You.

You were created in perfection,

By perfection,

For perfection.

Your success is guaranteed.

Peace and Blessings'

Chaplain Don Eck