

“And he said to them, ‘Go into all the world and preach the gospel to every creature.’
Mark 16:15 NKJV

Take a look at what Pella II is doing this fall. From raking leaves, house dedications, and more, we work to show God’s love.

Young Peoples’ Fall Leaf Blitz

By Stephanie Roose

The youth group and Goodfellas got together on October 21 to rake leaves. We met early so we could rake before it got too dark. It was a beautiful fall night and we were able to rake lawns of four church members in about an hour. We finished off the night with pizza at Bredeaux. Huge thank you to the Goodfellas for helping us rake, transport and dispose of the leaves. Our small group of 5 kids and 4 leaders definitely appreciated the help!



was a special day. At least 50 people gathered at 132 Brook Circle at 3:00pm for the Walker Home Dedication, presented by Habitat for Humanity.

After a brief welcome by Lisa Crabbs, the Habitat for Humanity-Marion County Executive Director, each person present briefly introduced themselves, frequently describing themselves as a friend or member of the family, church, Habitat for Humanity board or employee, a local organization or as a volunteer.

Board Member Jacob Dreyer then opened the ceremonies with prayer, followed by a presentation of a Family Bible for the Walkers.

Xavia and Carmen were excited by the gift, as could be seen in their wide smiles and bright eyes.

Vermeer Chaplain Kevin Glesener provided the Blessing and Dedication and led everyone in a responsive reading as part of the Presentation of the Candle.

Matt Walker read Matthew 5:14-16, which concludes with the words, “...let your light shine before others, so that they may see your good works and give glory to your Father in heaven.” As the Walker family lit the Candle, everyone said in unison, “We dedicate this home to the Walker family.”

As Habitat for Humanity’s Service Coordinator, Pella II member Marti Zylstra presented the Walkers with a housewarming gift on behalf of Proctor and Gamble and

Walker Home Dedication



For Dan, Danielle, Xavia, Carmen, Madison and Corbin Walker, Saturday, October 17

3M, which included numerous necessary supplies for their new home.

This was followed by a gift that was warmly welcomed by the Walkers. The Pella Quilters Guild presented a quilt for the family, as well as individual quilts for each of Dan and Danielle's children.

After recognizing the Volunteers who worked so hard on the house, Lisa Crabbs presented the Walkers with the keys to their new four-bedroom home.

The Walkers then took the opportunity to make a few remarks of gratitude for the overwhelming experience of owning a home that meets their needs. "This means the world to us," said Dan.

Danielle reinforced his comments, stating "It means a lot to us. The kids were more than ready to move in. They loved coming out and seeing everything." Even after the ceremony's closing prayer, Dan commented on the new things that he hadn't seen that morning.

After a few family photos, there was an opportunity to walk through the home. It is spacious, with a finished basement, two bathrooms (one upstairs and one downstairs), nicely sized bedrooms, hardwood floors, and a comfortably sized kitchen with dining area and living room.

There was a great start at landscaping (the home sits on a steeply sloped lot) and a generous backyard for the kids. Truly, this home will be a blessing to the Walker family for years to come.



Dear Congregation of Pella II:

By the time you read this, you may have already attended the Nov. 1 morning worship service. If so, I hope you received a blessing as many of the talented Pella II church family (of all ages!) will have led in worship.

I know I have received a tremendous blessing serving as your Worship Coordinator since September. When my husband Jeff and I first worshiped with you last summer, I was moved to tears by the singing of the congregation. What a welcoming and talented congregation you are!

If you would like to be involved in leading worship (by singing and/or playing an instrument, or in non-musical ways) and I haven't contacted you yet, please let me know. Let's keep the theme of Psalm 150 going!

Meanwhile, may we make every effort to keep the unity of the Spirit through the bond of peace (Ephesians 4:3), and may our Triune God be the center of our worship as we continue to use our God-given gifts to glorify Him and encourage one another!

In His joy-filled service,

Barbara Boertje DeVries

Family Profile

Bryan and Carolyn Harthoorn

Interviewed by Ryan Hoekstra

Bryan and Carolyn Harthoorn are familiar faces in our church, since Carolyn first started attending worship at Pella II in 2007, and Bryan became a member in July of this year. We've laughed and cried, prayed and given thanks with them for healing as well. It was a joy to be able to visit with them and get to know them better.

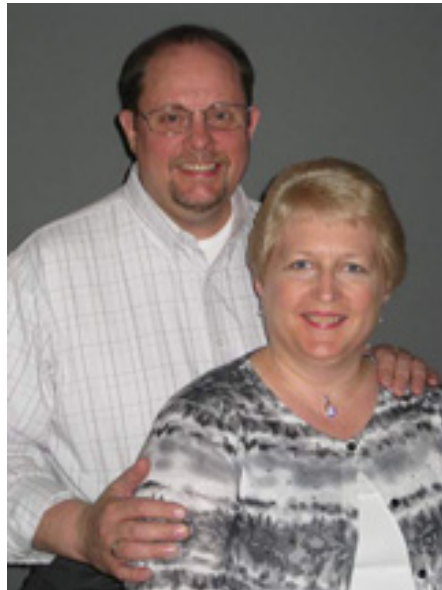
Carolyn grew up on a farm in Prairie City attending the Christian grade school and Prairie City High School until she was 15, when her family moved to Pella. She finished her education and graduated from Pella Christian High. Interestingly, her parents' home in Pella is just three houses away from where Bryan and Carolyn currently live at 512 Madison Street.

Bryan grew up on a farm southeast of Sully, attended Sully Christian School and graduated from Lynnville-Sully High School. He has lived in Newton, Monroe and Pella.

Carolyn has three sons. Nathan lives in Pella and works for Wyffels Hybrids. Scott drives the dump truck for Van Gorp Construction. He and his wife Chelsea have five children (1 girl and 4 boys) and live just three houses away from Bryan and Carolyn – yes, the same house that Carolyn lived in while growing up. Jaren is married to Erin, and they live near Co-Line Welding. Jaren works at De Ruiter Lawn Equipment.

Bryan has three children as well. Kristopher is a leasing associate with a condominium complex in Waukee. Samuel is an IT (information technology) professional in a computer store in West Des Moines, and Hannah is a shift supervisor for Caribou Coffee in Minneapolis.

And, of course, Bryan and Carolyn have each other. Their favorite food is "breakfast," and for their first date, Bryan took Carolyn out to lunch at the Perkins Restaurant in Newton. Both of them enjoyed their breakfasts, and then it was time for dessert. At a Perkins, it's only natural to eat pie, so they ordered a piece. However, the



server figured that they'd been married quite some time, and brought the single piece of pie and two forks. As was proper for a first date, they made very sure that the pie had a very clear dividing line, and they took care to only eat their halves. After lunch, Carolyn asked if Bryan wanted to go for a drive, so they went to Sully. Bryan intended to introduce Carolyn to the town, but her parents were from Sully originally, so they discovered that they both had deep roots there, and that their lives have

intertwined so many times but on different levels, until they have finally "connected."

Bryan is currently a Machining Specialist in the Underground segment at Vermeer Corporation. He troubleshoots, trains operators on horizontal machining centers (CNC lathes) and helps produce engineering prototype parts. He's been doing this for 27 years, 21 of which have been at Vermeer. In simple terms, Bryan helps make parts for horizontal directional drills and tractor trenchers. He particularly likes solving

technical issues. Because Bryan is gifted with being able to think three-dimensionally, he loves being creative in fixing problems. He also enjoys teaching operators the basic and more advanced features and capabilities of their machines, which they appreciate because he takes the time to help make them better at their jobs.

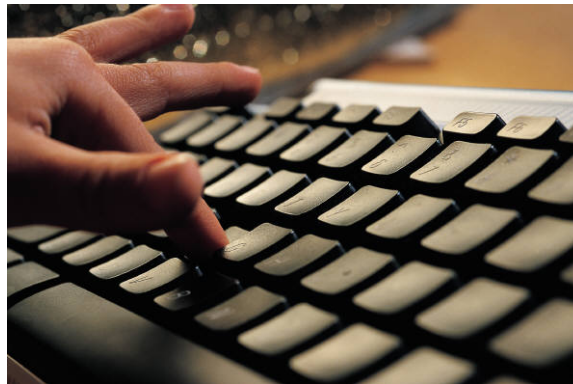
Carolyn is employed at Marion County Bank since starting on her birthday in 1998. She has served as a Clerk, Proof Operator, Vermeer Payroll Processor, a second Receptionist, and a Loan Processor, providing computer input for loans. In her current position in Data Operations, Carolyn schedules tellers and various others' work schedules, is responsible for compliance reporting, and other duties. Carolyn explains that Data Operations is the computer side of the bank—making money move to the right places, in and out of accounts. She loves to help people, and her responsibilities allow her to find solutions for their financial situations. The best part is when she cheerfully assists them, they frequently say, "Thanks – you've been a lot of help!"

Bryan and Carolyn were married in 2013. They attended different churches so they decided to visit a wide variety of churches and not make a decision for one year. When a number of events and circumstances caused them to be out of state for three weeks, they returned to find that three of the churches on their short list had experienced a number of crisis issues during that time. Soon after returning to Pella, Bryan got an infection in his foot that eventually led to surgery and an extended recovery. It was

during this time that they received an overwhelming outpouring of love and support from the members and leaders of Pella II. That experience, along with their connection with Pella II's sound doctrine, made their church home decision easy.

As you might have guessed by now, the Harthorns love to go for drives in the country. "It isolates you from everything, so we can give and receive one-on-one attention," Carolyn says. They love seeing the farms and the beauty in God's creation.

Another shared love is eating breakfast. "We could eat breakfast all day," Carolyn explains. They particularly enjoy nice old diners like the Coffee Cup Café in Sully.



Bryan and Carolyn like babysitting their grandchildren, and they both love music. Bryan sings high tenor in Shepherd's Staff, a men's gospel quartet, and they both sing in Pella II's adult choir. In the past Carolyn was a

GEMS leader for 15 years, and was involved in 4H for 10 years.

Bryan's favorite pastimes include building plastic model kits, including one he built of the Star Trek Enterprise. He is also an American and Civil War History buff—just ask him about his favorite authors and some of his Civil War memorabilia!

Neither of them have done much traveling, so Bryan would like to tour the East Coast and take in all the early history of that area of our country. Likewise, since Mt. Rushmore has been the furthest from home

for Carolyn (twice!), she would like to go to Maine, the Rockies, and the Grand Canyon.

I would encourage each of you to spend some time with Bryan and Carolyn and get to know them. Perhaps the best part of the evening was observing how very much they love each other as a recently married couple. It was refreshing to see the joy of youth in their relationship!

Third Day

Reviewed by Troy Hugen

Mac Powell and his friends in Third Day have been creating great worship music for nearly 25 years. The genesis of Third Day goes back to their high school days in 1991 as they were growing up in Marietta, Georgia. Well over a thousand concerts and a dozen plus albums later they continue to get "it" right.

Their most recent album "Lead Us Back – songs of worship" was released March 3rd of this year. This release is much more about intimate worship music than it is generating the next great radio hit. Yes, the well-received release "Soul on Fire" has and is still getting a large amount of radio play however the balance of the other 11 tracks would more be aptly described as a reverent, thoughtful and deep confession of the joy of living for and loving God.

They roll out a pretty impressive list of guests on various songs to include Harvest Parker, Michael W. Smith, Natalie Grant and Michael Tate. With Mac's very distinctive vocals and their very clean instrumental work the album is very smooth and polished. This is exactly what you would expect from a group that consistently put out excellent music for over two decades and again they do not disappoint.

The album has the sound of a group that is very comfortable in their own skin. The "southern rock" sound from some of their earlier albums has largely been exchanged for a music style that is more reflective of insight and heartfelt confessions of the soul. Just as our faith grows, matures and changes over time you can see a similar path in the music of Third Day. If you enjoyed their previous albums "Offerings" and "Offerings II" I think it is safe to say you will find "Lead Us Back" to be very similar and equally satisfying.

In closing I will share the lyrics from my favorite Third Day song. "These Thousand Hills" was released on their "Offerings" album back in 2000. I feel it is a beautiful tribute to the faith that comes as a part of our calling to serve the Lord and the undeserved grace and glory that awaits a life well lived.

"These Thousand Hills"

These thousand hills roll ever on
In footprints of a Mighty God
They bring me to my knees in
praise

Amazing love, amazing grace
Was on a hill my Savior died
A broken heart, a bleeding side
Hill of the skull, Mount Calvary
The blood He shed, He shed for
me

When heaven's hills at last I roam
Forever settle in my home
I'll join the saints around Your
throne

Your kingdom, Lord, rolls ever on
These thousand hills roll ever on

Ripples of a coming storm
 The morning star precedes the
 dawn
 These thousand hills roll ever on

Progressive Supper Recipes

By April Niewusma

Here is a sampling of recipes from the progressive supper. We had 3 houses on the route and the first house's theme was International Cuisine, the next was All American and the third (dessert) was Keeping it Local.

International Cuisine:

Mini Taco Stuffed Peppers – Melissa Tukker

Serves: Makes about 32 servings

Ingredients

1 lb ground beef
 3T sauce from chipotle peppers in adobo sauce
 $\frac{3}{4}$ cup water
 1-1/2 lbs mini bell peppers
 1 cup shredded cheddar cheese
 Cilantro Cream Sauce:
 $\frac{1}{2}$ cup sour cream
 $\frac{1}{2}$ cup fresh cilantro
 $\frac{1}{2}$ teaspoon minced garlic
 2 tablespoons lime juice

Instructions

1. Preheat oven to 350 °.
2. Slice $\frac{1}{3}$ of the pepper off lengthwise, reserving for later use. Seed the peppers. Peppers naturally have one side that is straighter than the other. When slicing the top of your bell peppers, try to slice the side that is



curvier off so that the flat side remaining is the side we are stuffing.

3. Chop the reserved peppers finely and set aside $\frac{3}{4}$ cup.
4. In 10-inch skillet, cook beef and reserved $\frac{3}{4}$ cup chopped peppers over medium-high heat 5 to 7 minutes, stirring occasionally, until beef is brown; drain. Stir in taco seasoning mix and water. Cook over medium heat 5-10, stirring occasionally. Let mixture slightly cool.
5. Fill each pepper as full as possible with the beef mixture and place on a baking sheet. Bake peppers for 13-15 minutes.
6. While peppers are baking, make the Cilantro Cream Sauce.
7. For the Cilantro Cream Sauce: In a food processor, pulse the sour cream, cilantro, garlic, and lime juice until smooth. Chill in the refrigerator until ready to serve.
8. Remove peppers from oven and top with cheese. Return to the oven for 1-2 minutes or until cheese is melted. Top with a dollop of cilantro cream sauce.

Notes

To dress up the peppers, place the Cilantro Cream Sauce in a small plastic bag. Snip the corner off with scissors and drizzle the peppers with the sauce in a zigzag design.

The peppers can be assembled ahead of time and then popped in the oven when ready to bake. The Cilantro Cream Sauce is almost better when made a day ahead of time so the flavors can blend.

Fire Beef Skewers – April Niewusma Makes 10 Servings

Ingredients:

3 lb ribeye steaks
 3 T white sugar
 $\frac{1}{3}$ c soy sauce

1/4 c canola oil
 3 T toasted sesame seeds, crushed
 2 garlic cloves, minced
 1 1/2 t hot pepper sauce or sriracha
 1/4 t crushed red pepper flakes
 Thinly sliced green onions for garnish

1. Freeze steaks until firm, about 30 minutes. Cut steaks crosswise into 1/4 inch slices. Sprinkle with sugar & put into large resealable plastic bag. Add soy sauce, oil, sesame seeds, garlic, hot pepper sauce & crushed red pepper flakes. Seal bag & turn to coat. Refrigerate 4 hours or overnight.
2. Thread beef onto 10 metal or soaked wooden skewers, discard any remaining marinade. Grill beef, covered, over medium heat 4-5 minutes on each side or until desired doneness. Sprinkle with green onions.

All-American Cuisine:

Jalapeño Popper Dip – Emily Boender

2 (8oz) softened cream cheese
 1 c. Mayo (not miracle whip)

Mix together and add –

4 oz chopped and drained jalapeños
 4 oz chopped and drained green chilies

Topping:

1/2 c. Bread crumbs
 1 c. Fresh Parmesan cheese, shredded

Bake at 350 for 20 minutes.

Serve with toasted French bread, pita chips, or baked English muffins

Corn Dip – Libby Braafhart

3 Can white corn, drained

2 small cans jalapeno chopped
 1 small white onion chopped
 16 oz Mayo
 4 C. Shredded sharp cheddar

Refrigerate overnight and enjoy with corn chips or tortilla chips!

Keep it Local Dessert:

Mint Brownie Cheesecake – Sharesa Van Arendonk

Crust:

6 T butter
 2 squares unsweetened chocolate
 1 c sugar
 2 eggs, beaten
 1/2 t vanilla
 1/2 c flour

Melt butter & chocolate squares in saucepan. Stir in sugar until mixed well. Add rest of ingredients & pour into springform pan. Bake at 350 for 18-20 minutes & cool completely.

Filling:

1 8 oz pkg cream cheese
 3/4 c sugar
 1/4 t peppermint extract
 Green food coloring
 8 oz cool whip
 Beat cream cheese & sugar until smooth. Add peppermint extract & green food coloring. Fold in whipped topping & spread on brownie. Refrigerate for 1 hour.

Garnish:

1/4 c chocolate chips
 Melt chocolate chips & drizzle on top.