# Ministries' Matter: A Client Newsletter

Vol 1, No. 2

# November 30, 2024

💖 Food for Thought: A new beginning starts when you can accept you make mistakes 💖



# As we reflect on Thanksgiving this month, we wanted to share some things for which we are thankful:

- A place to sleep and my new job
- My fiance; to God for a place to stay and being out of the cold (TJW)
- Spiritual direction, shelter, and clothing
- My cousin for taking me in, being my support and my mental health advocate (Tracy Gonglik)
- For the ministry staff for everything they have done for me; for my family old and new - for being there, having my back and keeping me strong. A special thanks to Thomas for being my mentor, my friend and my new family. Love you all. (Tree)
- For the beauty of being able to wake up each day to start a new journey. (Seante Rustin)
- Always be thankful for what you get (Troy)
- God family friends JCCM
- For getting my sight back
- For snow, turkey day, showers, and football. Go Ravens! I'm glad to finally watch some TV. (Paul)
- For all of God's blessings and my family and friends. May God's blessings be upon you during this Thanksgiving.
- I am thankful and blessed to have a God that loves me and died on a cross for me that all my sins are forgiven! I am thankful to have a relationship with such an awesome God! I am thankful for my mom who I had for 54 years of my life and am looking forward to seeing her again for eternity. I am thankful for having my dad, brother, sister, family and friends! I am so thankful to have a precious loving

daughter, Baylee, who is my heart and soul! I am so thankful for JCCM for helping me with needs and support. All have been so kind, helpful and thoughtful. I am especially thankful for Charles Town Presbyterian Church for having a place to lay my head, supplying me with a bathroom, a place to brush my teeth, etc. Thank you all so much! I also want to thank Asbury Church for allowing the homeless to take showers at their establishment. And also for the great meals the churches supply for me and others. Praise the Lord for being so faithful!

May everyone have a Blessed Thanksgiving!

With Love, W. J. Carroll



In the shelter and Ministries, we all get along like one big family. We try to make the best of it. Everyone has a past, but past is the word PAST—it's who we are now that really matters. I completely changed my life around and am doing a lot better than I was six months ago.

I want to say a heartfelt thank you to my mentor, my backbone, Thomas. Thank you for everything. And a special thank you to Sam, Starr, Tucker, Kasey, Mikki and other staff members for being there for us in our times of need.

Everyone working at JCCM has a role and, no matter what, you can go to anyone and, one way or another, you'll get the help you need. They greet us with smiles and treat us like family. Thank you everyone and have a happy Thanksgiving.

Love Teresa - Tree



From the bottom of our heart: We wish to thank Charles Town Presbyterian Church for their generosity (again) with gifting us with various kinds of men's/women's socks, large T-shirts, men's/women's underwear.

BIG Thank you to VFW for providing a delicious Thanksgiving dinner which was open to the community. Blessings to all who participated in making that happen.

#### **RECIPE**

#### **CORNER**

Our combined cooking talents are being shared with you and will be printed in our **recipe journal**.

## **Orange Cranberry Sauce (Submitted by Tracy G.)**

Ingredients: ¾ cups water

1/4 cup freshly squeezed orange juice

2 tbsp orange zest ½ - 1 cup sugar

One 12 oz bag fresh cranberries

In a saucepan add water, orange juice, orange zest and sugar. Cook over medium heat until sugar is dissolved. Add fresh cranberries. Bring to a boil then reduce heat to low and simmer for 15 minutes. Makes 3 cups.

# **Green Bean Casserole from Billy**

(18-24 servings)

Ingredients: 3 lbs of fresh green beans 3 sticks salted butter (melted)

3 chopped onions (large)
24 ounces sliced mushrooms
9 garlic cloves (minced)
7.5 cups of half n half
3 teaspoons salt
3 teaspoons pepper
6 tablespoons cornstarch
6 cups of fried onions
1.5 cups parmesan cheese

Preheat oven to 350 degrees

Combine all ingredients (except green beans) into a mixing bowl then pour into a greased 9x9 baking dish.

Cook green beans: boil in water for 6-7 minutes; drain. Mix green beans in with other ingredients in baking dish.

Bake in the oven for 25 minutes. Remove and cover with fried onions. Bake for 5 additional minutes.

### Miss you Mom

Mom, you're my angel who watches over me
You're the one person I wish to see
You hear my pain when everyone else goes deaf.
You always make me smile even when I think I can't
Your arms were always open when I needed a hug,
Your loving heart understood when I needed a friend
sitting here thinking about you I wished that our talks never end
You mean so much to me - more than words can say
No one can take your place - not for even one single day
I can't wait until I see you smile but, until then, I think of you all the while
Until the day I see you again, Mom, you're always my best friend.
I love and miss you. Terry

# W My heart was filled...Message from a former volunteer

"I had the most incredible experience Thanksgiving night (2018) being with a group of amazing people. I spent the night at a cold weather shelter hosted by my church.

The appreciation of these clients was all inspiring. Some of them had the summation of their belongings stuffed in a bag. Yet, they were grateful. I caught a few sharing food they had with each other-including offering me an apple and a banana. The other volunteer and I were present to help the clients if they needed anything and be there while they safely slept.

When the early morning came and it was time for us to leave, I received many thank you's. Little did they know it was I who was feeling thankful--for the opportunity to give a small part of myself...to make a difference in their life...for just one night."

#### **Anonymous**

CONGRATULATIONS: To Troy who is working hard to obtain his GED - he is almost there! Keep pushing forward to WVU To Terry who will start a new job.

#### by JCCM clients



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