

FORT MILL SDA CHURCH  
FAMILY AND FRIENDS

## ON-GOING

- **Sabbath Morning Prayer:** 9:15 am in the Sanctuary.
- **Sabbath School:** 9:30 am.
- **Divine Worship:** 11:00 am.
- **Thursday Ladies' Bible Study** at The Ray's: 11:00 am (It is **Written Bible Studies**) - **No Bible Study this week.**
- **Friday Adults' & Young Adults' Bible Study** at The Craig's: 7:45 pm (It is **Written Bible Studies**).
- **Women's Ministries** meeting every 4th Sunday of each month at 1:00 pm at Ms. Pete's (**Women in the Bible**) - **No meeting this month.**

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## Fort Mill SDA Church Newsletter

Evening Devotion

## Go and Sin No More

*"Therefore do not let sin reign in your mortal body so that you obey its evil desires."*

Romans 6:12 (NIV)

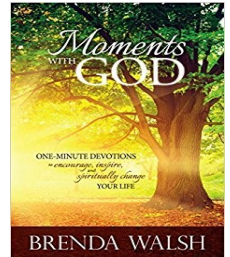
There is a huge spiritual battle that is won when we learn to hate the sins in our own lives more than the sins of others! Somehow it seems easier to criticize and judge our neighbor for wrongdoing than it is to see our own mistakes. We tend to

justify why what we are doing is okay, while being harsh when someone else is doing that same thing!

Sin will always separate us from Jesus! In Matthew 7:1 (KJV) we are told, "Judge not, that ye be not judged." We have a full time job keeping our own lives surrendered—we don't need to look for fault in others. When Jesus addressed the accusers of Mary Magdalene, He quietly started writing their sins on the ground. And of course, each of them started slipping away from the crowd until

everyone was gone—because they knew they were sinful and didn't want their sins exposed!

Soon, there was no one left to condemn her! John 8:11 (NKJV) tells us, "And Jesus said to her, 'Neither do I condemn you; go and sin no more.'" Jesus showed how much He loves sinners when He tenderly and lovingly told Mary that her sins were forgiven. And here's the important part that so many of us overlook—**go and sin no more!**



Please continue praying for healing and traveling mercy:

- ♦ Keith Bumgarner.
- ♦ Karen Hucks.
- ♦ Pat Bartee.
- ♦ The Weavers.
- ♦ The Walkers.
- ♦ The Sarmientos.
- ♦ The Rantungs.
- ♦ Bonnie & Natalya Craig.
- ♦ Gerald Turner.

*Prayer Requests*



## 4 Ingredient Zucchini Tater Tots



Tater tots are the best use of potatoes in the world! They are crispy, salty and if you make homemade tater tots you can put a bunch of awesome flavors into them.

### INGREDIENTS:

3 large russet potatoes, peeled  
2 zucchinis, about 2-3 cups shredded  
1 1/2 teaspoons salt, plus more for sprinkling on top  
Olive oil

### INSTRUCTIONS:

- ◆ Place potatoes in a large pot and cover with cold water. Bring water to a boil and cook potatoes for 20-30 minutes, until fork tender but still have some give in the middle. Drain water and let potatoes cool until they are comfortable to handle. You want them to still be warm.
- ◆ Preheat oven to 425 degrees Fahrenheit. Grate potatoes on the large side of a box grater and put into a large bowl. Grate each zucchini and squeeze out the liquid using a clean dishtowel.

Place grated zucchini into the bowl with the potatoes and add 1 1/2 teaspoons salt. Use your hands to mix everything together.

- ◆ Line a large cookie sheet with parchment paper. Use your hands to form small cylinders with the mixture. Use about 1 tablespoon per tater tot. Place the cookie sheet in the freezer for about 10 minutes to allow them to firm up.
- ◆ Brush the top of each tater tot with a small amount of olive oil and sprinkle each one with salt. Bake tater tots until browned a crispy, about 30 minutes flipping halfway though. Serve with ketchup if desired.

NOTES: Recipe makes approximately 40 tater tots.

DECEMBER

### Birthdays:

7th—Maria Jose Sarmiento

### Anniversary:

26th—Norman & Helyne Price

Reminder!

December 23, 2017



*A Christmas Letter to the Son*

Presented by Music Ministry

## THIS COMING SABBATH!

Please invite your families, friends and neighbors and join us for a special Sabbath program as we rejoice in song and Scripture of what our Lord has done for us!

*"His name shall be called Immanuel, . . . God with us." "The light of the knowledge of the glory of God" is seen in the face of Jesus Christ."*





A powerful message from Pastor Steven Rantung, ***“Sir, We Would, Not Only, See Jesus.”*** (John 12:20-26)

If you were sick or out of town, you can now download our sermons through our website for FREE!



Check out our new rebooted website!  
[www.fortmillsdachurch.com](http://www.fortmillsdachurch.com)



*Fellowship Meal*



## Fort Mill Seventh-day Adventist Church

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## Serving this Sabbath, Dec. 23rd, 2017

### SABBATH SCHOOL:

Prayer Service (9:15 am): Mike Ray  
SS Welcome, Opening Song & Prayer: Ms. Pete  
Lesson Review: Ms. Pete  
Adult SS Teacher: Mike Ray  
Youth SS Teacher: Eric Souare  
Junior/Primary SS Teacher: Kevin Craig  
Cradle Roll SS Teacher: Lydia Ray

### DIVINE WORSHIP:

Children Story: Tia Combs  
Tithes & Offering: Tatiana Souare  
Intercessory Prayer: Jose Perez  
Scripture Reading: Tatiana Souare  
Special Program: Music Ministry  
Deacons: TBA  
Jr. Deaconess: Eliana Hounslow  
Greeter: Eliana Hounslow  
A/V: Kevin Craig  
Choristers: Tia Combs & Lydia Ray

Fellowship Meal Theme: Christmas Dinner!  
Please click this link to sign up:  
<http://www.perfectpotluck.com/meals.php?t=QTXI0920>



*Wishing you a  
peaceful and blessed  
2018 in Jesus Christ!*



Carolina Conference  
of Seventh-day Adventists

## Coming Events:

**Evangelism IMPACT 2018**  
January 25-28. Myrtle Beach

**Romance at the Ranch (English)**  
February 9-11—Nosoca Pines Ranch

**Romance at the Ranch (Spanish)**  
February 16-18—Nosoca Pines Ranch

**ReGenerate! Church Revitalization Conference**  
February 23-24. Spartanburg, SC

**Generous Living Summit**  
February 24, Columbia, SC