

## What's Happening for Women

### July

23– Redeemed Ministries Informational Session, 6pm-7pm, 3rd Floor Lounge  
24th– Dominican Republic Teacher's Mission Trip

### UBC Groups for Women

#### Tuesdays, 7pm

EB 228 - led by Karol Peters

#### Wednesdays

Right at Home Moms - 9:30am-11:45am, 3rd Floor Lounge  
Children of the Day: 1 & 2 Thessalonians by Beth Moore - 10am-12pm, EB226

#### Sundays

9:30am, EB 202 - Second Wind led by Pamm Muzslay  
11 am, EB 209 - The Lydia Group for Working Women led by Angie Reeves  
11 am, EB 102 - Journey to Joy led by Debbie Hampton

### Connect with us

Facebook: Women of UBC

Pinterest: UBC Women

Twitter: @ubchouston

Need to talk to someone? Contact Lora Doremus at [lora.doremus@ubc.org](mailto:lora.doremus@ubc.org) or 281-488-8517.

Questions about programs? Contact Lisa Stiles at [lisa.stiles@ubc.org](mailto:lisa.stiles@ubc.org).

Want to contribute to future newsletters? Let us know!

Joy



## A UBC WOMEN'S MINISTRY MAGAZINE

### God, Use My Attitude

By Lora Doremus

Do you ever feel like God has forgotten about you? Maybe you live among people that don't support your Christian beliefs. Maybe you feel all dried out for other reasons.

My husband and I just got back from a wonderful vacation in San Francisco. Wonderful except for the part where our rental car was broken into, the back window smashed out, the back seat pulled forward and all of our belongings that we had "locked in the trunk" were gone. My wallet, all my credit cards, my iPad (NO! Not my iPad!!) Everything that we had locked safely in the trunk. We called the local police and they told us that the station was right around the corner so just come on over. It was late at night and we were tired and feeling like this wasn't a very good way to end our vacation.

We arrived to find a sweet young lady behind the window who took our statement and helped us fill out the forms. She commented about what a great attitude we had having just lost all our stuff. My husband said something about God being in control and that was when the conversation really got going. She is a believer in a city that doesn't seem to like Christians and she told us how difficult it is for her. She asked us if we could hang out with her for the rest of her shift, she was so happy to talk to other Christians. We prayed with her through the glass over the intercom system thingy and then chatted for quite a while longer. We left her waving and smiling from behind her glass window and headed to the airport to pick up a new car, one that had all of its windows.

Here's the thing: the next morning we got a call from someone who found all of our belongings in front of her business. We swung by and picked them up. Everything was there. All of our credit cards, all the contents of my wallet, everything. Except my iPad, but I wanted a new one anyway.

Did we go through all of that just so we could encourage another distressed, dried out believer? Quite possibly. Wow. What a privilege.



#### The Word

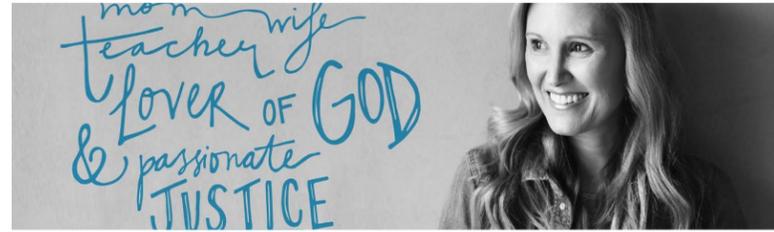
So do not fear, for I am with you;  
do not be dismayed, for I am your God. I will strengthen you and help you;  
I will uphold you with my righteous right hand.  
(Isaiah 41:10)

May the God of hope fill you with all joy and peace as you trust in him, so that you may overflow with hope by the power of the Holy Spirit. (Romans 15:13)

Humble yourselves, therefore, under God's mighty hand, that he may lift you up in due time. Cast all your anxiety on him because he cares for you.  
(1 Peter 5:6-7)

## Summer Website List

Check out these blog and resource recommendations from the UBC Women's Leadership Team.



**Jennie Allen**

<http://www.jennieallen.com/>

I'm usually pretty ambivalent about bloggers, but this chic inspires me. She founded the IF:Gatherings



**Blue Letter Bible**

<http://www.blueletterbible.org/>

This is a fabulous resource for bible study that includes commentary, dictionaries, audio, reading plans and tons more!



**Jerusalem Greer**

<http://jerusalemgreer.com/>

A great blog about how to slow down and bring God into everyday family routines.



**Apologetics Guy**

<http://www.apologeticsguy.com/>

A plethora of resources to answer any question anyone has about Christianity. Warning: an hour goes by quickly on this website!



**UBC Faith@Home**

<http://www.ubc.org/faithathome/>

Faith@Home exists to help you become intentional about building faith into everyday life.

## Pinterest Summer Activities

### Bored Jar

Are your kids getting bored this Summer? Have you run out of activities for you kids? This website has some great ideas for making a Bored Jar.

<http://www.muminthepadhouse.com/2014/07/17/ultimate-summer-activities-lists-bored-jar-lists/>



Here's a list of activities to get you started.

Read a book	Bake a cake	Go on your DS
Research the Romans	Bake biscuits	Make a pizza
Tidy your room	Pick a flower	Go swimming
Call for a friend	Do the washing up	Make music
Visit the library	Make rocky road	Play hopscotch
Make an obstacle course	Groom the dog	Colour in a book
Clean your bedroom	Learn how to skip	Help pair socks

## Grilled Chicken Breasts with Spicy Peach Glaze

### Ingredients

2 cups peach preserves or jam  
3 tablespoons olive oil, plus more for brushing  
2 tablespoons soy sauce  
1 tablespoon Dijon mustard  
1 tablespoon finely chopped garlic  
1 small jalapeno, finely chopped  
Kosher salt and freshly ground pepper  
8 chicken breasts  
4 ripe peaches, cut in half and pitted

### Directions

Combine the peach preserves, olive oil, soy sauce, mustard, garlic and jalapeno in a medium bowl and season with salt and pepper. Reserve 1/2 cup.

Preheat the grill. Brush the chicken with olive oil and season with salt and pepper. Place the chicken skin-side down and cook until golden brown, 6 to 7 minutes. Turn over and continue cooking for 5 to 6 minutes. Brush both sides with the peach glaze and continue cooking until done, an additional 4 to 5 minutes.

Place the peach halves cut side down on the grill and grill for 2 minutes. Turn over, brush with the reserved 1/2 cup of peach glaze and grill until the peaches are soft, 3 to 4 more minutes.

Recipe courtesy of Bobby Flay

