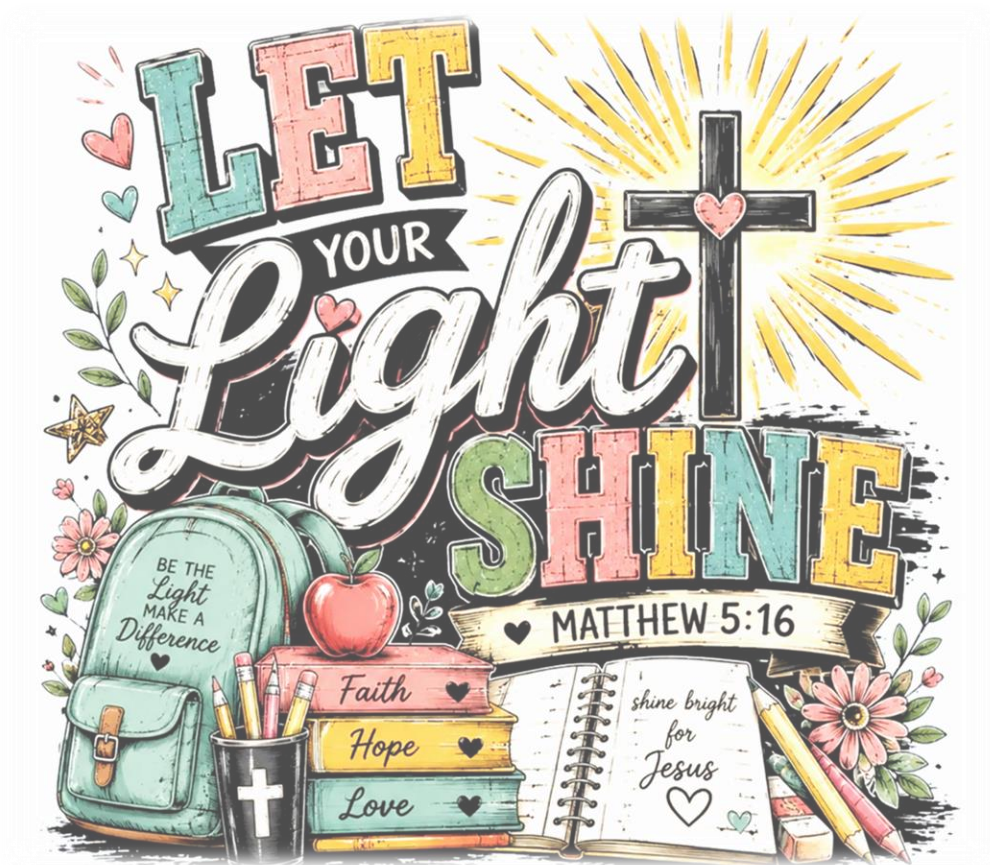


Goodness Gracious Notes

September 2026 #190



ELDERS SERVING:

Lou Blagg, Mike Pachak

SCHEDULED MEETINGS:

Fri. – Sept 4 – 12:00 pm All Church Prayer

Tues. – 9:30 am Women's Bible Study

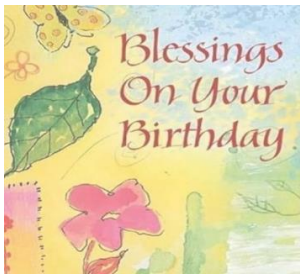
Sat. – 9:00 am Men's Bible Study



Grace Christian Church

630 Broadway

www.gracechristianpueblo.org



9/26 Gary Chavez

9/30 Tom Herzog



9/13 Mike & Nancy Lee Pachak

Financial report for July, 2026

Income-----	\$6,550.00
Expenses-----	\$5,091.88

See a Board member for questions.



Joanie Reagan (A Founding Member of Grace Christian) was called home on August 18, 2026. She was a big part of our church family. She will be missed dearly. She is now in the glorious presence of our Lord.

‘Till we meet again.



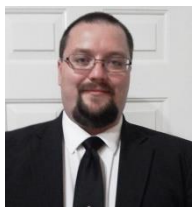
Church mouse saw a servant of the Lord beautifying the front doors of the church. He also saw servants of the Lord decorating and helping with a reception dinner.

Thank you servants of the Lord.

“God is not unjust; he will not forget your work and the love you have shown him as you have helped his people and continue to help them.”

Hebrews 6:10

Thank you, Church Mouse--keep watching.



From Pastor Andy's Pen

1 Thessalonians 5:18

give thanks in all circumstances; for this is God's will for you in Christ Jesus.

It's easy to give thanks to God when things are going good. When you have good health, good jobs, and family and friends all around you. It's much harder to give thanks when the world turns against you. When you face health crisis, the death of loved ones, the loss of friends. Yet this is what God wants us to do, to give thanks when things are going well, but also when things are not going well.

The Christians of the Thessalonian church were facing persecution and hardship. Paul himself was driven from their city by angry pagans, who were furious that this new Christian faith was growing in the city, and taking away from the worship of Artemis. Yet despite the persecution, and trials that Paul knew that the Christians of the city were facing, he still told them that it was God's will for them to give thanks, and be thankful, in all circumstances.

We as Christians have much to be thankful for. God has given us many gifts in this life, and the ultimate gift, the gift of salvation, will protect us to the next life as well. When things are going difficult for you, and they will, we need to remember all the great things that God has done for us, and make sure to give thanks.

Sunday Sept 6	Finding Rest	Matt 11:28-30
Sunday sept 13	A Servants Heart	John 12:1-3
Sunday Sept 20	Heaven	John 14:1-4
Sunday Sept 27	Unity in Christ	1 Corinthians 1:10-12

Grace Outreach



When an Unlocked Door Changed Everything

Friends,

One of my favorite stories from A Caring Pregnancy Center began with a simple mistake.

Years ago, I was working alone one evening when our front door was accidentally left unlocked after closing. A teenage couple walked in looking for abortion services.

Instead of turning them away, I sat down and listened.

We talked in the office. We talked in the parking lot. I encouraged them to come back, and they did. Over time, we answered questions, explored options, and walked alongside them through a difficult season.

Ultimately, they chose an open adoption plan.

Years later, the young father still occasionally reaches out with updates. Through photos and videos, they have been able to watch their child grow and thrive. They remain grateful for the support they received during one of the hardest moments of their lives.

That story reminds me that our mission has never been about buildings or programs. It has always been about people.

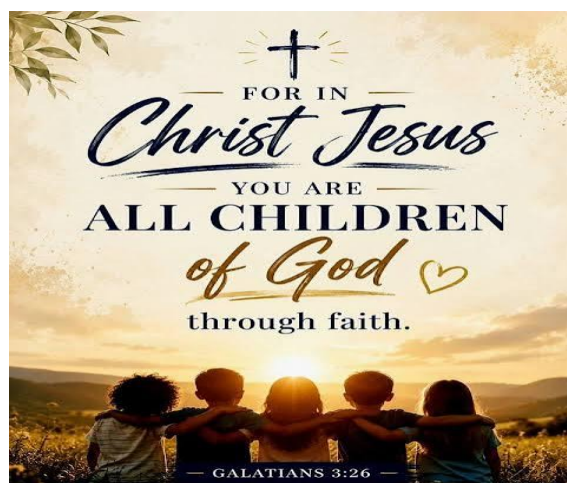
Every day, women and families come through our doors carrying fear, uncertainty, and questions. Because of your prayers, generosity, and partnership, we can meet them with compassion, information, and hope.

Thank you for helping keep the door open for those who need someone to listen.

Together, we are changing lives, one conversation at a time.

With gratitude

Tamra Axworthy
Chief Executive Officer



Elder's Corner

Shared by a servant of the Lord:

GOD HATES SIN

*I acknowledged my sin to You,
And my iniquity I have not hidden.*

PSALM 32:5

We live in an age when sin is winked at and where God is treated as one who is indulgent, softhearted, and understanding—tolerant of those who break His commandments. People today find it difficult to believe that God hates anything, much less sin. The image many people have of Him is of a rather senile old grandfather who shakes his head in amusement when his grandchildren misbehave.

But I will tell you that God has not forgotten about sin, though some may pretend it doesn't exist. God hates sin. Why? Because He loves us, and He knows the terrible devastation sin brings to us.

Sin is like a deadly cancer, inexorably bringing suffering and death in its wake. Left unforgiven, sin also sends men and women into a timeless eternity apart from God—into hell. God hates sin, because He hates what it does to us! Confess your sin today. Don't wait. Receive God's forgiveness and restoration so that you might be of use to Him and enjoy His love forever.

HOPE FOR TODAY

Some wish to live with an "I'm okay, you're okay" attitude. We think this is kindness, but it is the opposite. It is cruel to sit back and knowingly watch another person rush headlong into an eternity without God.

*"If we confess our
sins, He is faithful
and just to forgive
us our sins and to
cleanse us from all
unrighteousness"*

I John 1:9



Pizza Pasta (One Pot)

This One Pot Pizza Pasta is super quick, easy, and tasty. It's the perfect busy weeknight meal. The pasta cooks right in the saucy liquid, saving you from cleaning more than one pan for the entire dish.

Cook Time: 15minutes mins

Servings: [6](#) servings

Ingredients

- 8 oz Italian sausage, no casings
- ½ cup pepperoni, cut into bite size quarters
- 24 oz can pasta sauce
- 14.5 oz diced tomatoes, with juices
- 2 tablespoons [sugar](#)
- 1 teaspoon [onion powder](#)
- 1 teaspoon [garlic powder](#)
- 1 teaspoon [dried oregano](#)
- 1 teaspoon dried basil
- 13 oz dry rotini pasta
- 1 cup mozzarella cheese, shredded
- ½ cup parmesan cheese, shredded
- [Kosher salt](#), to taste
- [freshly ground black pepper](#), to taste
- fresh parsley leaves, optional, chopped, for garnish

Instructions

1. In a large oven-proof skillet, brown sausage over medium high heat, breaking it up as you brown, 3-5 min.
2. Stir in *half* of the pepperoni until heated through, 1 min. Add pasta sauce, diced tomato with juices, sugar, onion powder, garlic powder, oregano, and basil.
3. Add 1 3/4 cups water, stir well, and add salt/pepper to taste.
4. Add pasta and stir to combine. Bring to a boil. Immediately cover and reduce to simmer. Simmer until pasta is tender, about 14 minutes. Remove from heat.
5. Top with mozzarella, parmesan, and remaining pepperoni. Place into oven, uncovered, and broil 1-2 min or just until cheese melts and bubbles.
6. Serve immediately. Garnish with chopped parsley, if desired.

Notes

Make sure to use an oven-proof skillet — we used a [deep dish cast iron skillet](#).

Serve it with some [French Bread](#) or [Garlic Cheese Bread](#) for a satisfying meal.