

Goodness Gracious Notes

MARCH 2026

#184

It's not luck,
it's God's favor.



"For from his fullness we have all received, grace upon grace"
John 1:16

ELDERS SERVING:

Lou Blagg, Mike Pachak

SCHEDULED MEETINGS:

Fri. - March 6 -12:00 pm All Church Prayer

Tues. – 9:30 am Women's Bible Study

Sat. – 9:00 am Men's Bible Study



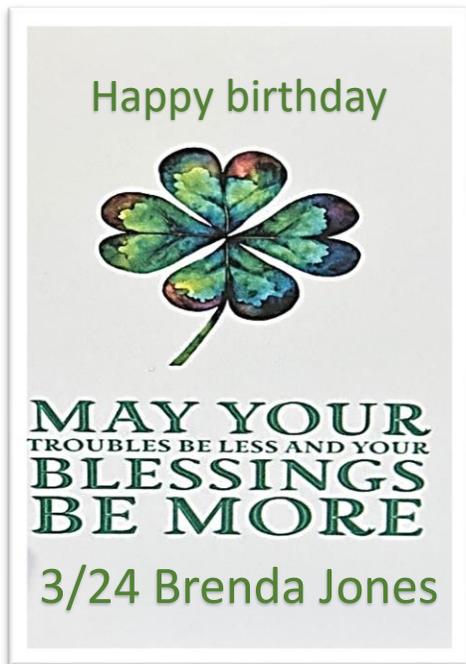
Grace Christian Church

630 Broadway

www.gracechristianpueblo.org

Fact:

St. Patrick was a missionary who brought Christianity to the Irish pagans.



Financial report for January, 2026

Income-----\$4,850.00

Expenses-----\$5,110.61

See a Board member for questions.



Church mouse saw some servants fully stock the church pantry.
Church Mouse also saw a member making sure the church was well lit.
Thank you servants of the Lord.

Hebrews 6:10 NIV“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.”

Thank you, Church Mouse--keep watching.

Fact:

There are significantly more people of Irish heritage in the USA than the current population of Ireland.



From Pastor Andy's Pen

John 18:36

Jesus said, "My kingdom is not of this world. If it were, my servants would fight to prevent my arrest by the Jewish leaders. But now my kingdom is from another place."

Since the time of Adam and Eve, Satan has claimed to be the prince of this world, and all that are in it. He has set up a kingdom opposed to God. Jesus came to bring light into the darkness. But at this point in time, His kingdom is in another place. Though the world, and Satan, tried to destroy Him, His kingdom remained, His power remained. He wasn't here to destroy Satan at this time, but to fulfill another purpose, to save us.

Jesus is King, but His purpose here on earth was to save us. He came to bring us into that kingdom. But we need to remember, that He could have called his angels down at any time to save Him. He is King. He had the power to come off the cross Himself, at any time. But He didn't. His kingdom was in another place. His purpose was to bring salvation.

Jesus is more powerful than all the powers of this world. Over the leaders of this world, and over Satan and His demons. Sometimes, its easy to get down, and feel defeated. But we need to remember, we've read the end of the book. We are on the winning side, the side of a savior who loves us so much, that He died on the cross for all of us.

Sunday march 1	For All Have Sinned	Exodus 19:5-8
Sunday March 8	The Lord Saves	Judges 2:18-19
Sunday March 15	Call to Repent	Luke 5:29-32
Sunday March 22	Make Me a Servant	John 13:12-17
Sunday March 29	Redeemed	Isaiah 53:7-8

Fact:

Irish tea is sacred. Turning it down can be offensive.

Grace Outreach



MyOCC // Samaritan's Purse



12,205,900
Shoeboxes Collected!



God's provision and your faithful service made it possible to celebrate another record-breaking collection of shoebox gifts. In 2025, 12,205,900 Gospel opportunities were lovingly packed and sent out across the world. Out of those, 10,906,661 were collected right here in the U.S. Praise God! This would not have been possible without your commitment, Connect Volunteers.

Because of your service, millions of children will have the opportunity to give their lives to Christ this year, through the knowledge of the Gospel presented with each shoebox gift. Ministry Partners are faithful to serve their communities by teaching the children to love and serve Jesus through *The Greatest Journey*. These 12 discipleship lessons will prayerfully continue to draw children closer to Christ as they reach those around them with the truth of God's Word.

Each Area Team meeting, phone call, hour served at a Drop-off Location and every moment in between allow for growth on a national scale. We pray you can look back on 2025 and praise

God for each milestone. Rest assured that God is using your faithful obedience to bring His Gospel to over 100 countries. We are so grateful for your partnership in ministry.

Please continue to pray with us, as God prepares each shoebox gift recipient to hear the Gospel. Pray for safe delivery of all shoebox gifts and for the hands that receive them. Pray for the National Leadership Teams who lead the ministry faithfully around the world.

"We always give thanks to God for all of you, making continually mention of you in our prayers; We constantly keeping in mind your work of faith and labor of love, and perseverance of hope in our Lord Jesus Christ in the presence of our God and Father, knowing, brothers and sisters, beloved by God, His choice of you; for our gospel did not come to you in word only, but also in power and in with the Holy Spirit and with full conviction. You know how we lived among you for your sake." - 1 Thessalonians 1:2-5, NASB

Fact:

Many Irish Americans feel a deep, spiritual connection to Ireland, the homeland and the birthplace of their ancestors.

Elder's Corner

Shared by a servant of the Lord:

GOD'S KINGDOM, GOD'S WAY

Your throne, O God, is forever and ever.

PSALM 45:6

Many intellectuals are asking where history is going. Will society get better and better—or will we end up destroying ourselves?

Christ prayed, “Thy kingdom come. Thy will be done in earth, as it is in heaven” (Matthew 6:10 KJV). Someday that prayer—a prayer that you and I often pray—is going to be answered. The last chapter of history will not be written by any human leader, however good or bad. Only God will write it. And write it He will.

Someday, when the human race stands at the edge of the abyss of self-destruction, God will intervene. It may be tomorrow; it may be a thousand years from now. But the outcome is certain—the future belongs to the kingdom of God.

Never forget: if you belong to the King, you are on the winning side!

HOPE FOR TODAY

Satan is a vanquished foe, but he wants people to believe otherwise. Too many lead defeated lives because they have believed the lies of the enemy. All who belong to Christ are victorious!

Fact:

The Irish love to chat, banter - as a sign of affection, invade personal space, and tell stories.

Authentic Irish Apple Cake

Equipment

9-inch spring form pan

Ingredients

cake

1/2 cup unsalted butter at room temperature

1/2 cup granulated sugar

2 large eggs

3 Tbsp whole milk or cream

1 1/4 cups all-purpose flour

1 tsp baking powder

1 tsp cinnamon

1/8 tsp salt

about 3 Granny Smith apples, peeled and thinly sliced. Mine weighed a little over a pound after slicing.

confectioner's sugar for dusting



streusel topping

3/4 cup all-purpose flour

1/4 cup old fashioned rolled oats

6 Tbsp unsalted cold butter, cut in small pieces

1/2 cup granulated sugar

custard sauce

6 large egg yolks

6 Tbsp granulated sugar

1 1/2 cups whole milk ~ you can also use half and half or cream

1 1/2 tsp vanilla

Instructions

Preheat the oven to 350F and grease a 9-inch springform pan.

Make the custard sauce ahead of time. Bring the milk to a simmer over medium heat. Meanwhile whisk the yolks and sugar until well combined. Drizzle a little of the hot milk into the egg mixture, whisking all the time. Drizzle a little more, then transfer that back into the pan of hot milk and continue cooking, stirring constantly, until the mixture coats the back of a spoon. Do this slowly, over medium heat, and I like to use a silicone spoon or spatula to scrape the bottom and sides of the pan as it heats. The mixture will become velvety and thickened, but it will not be as thick as pudding. It will continue to thicken as it cools, so don't overcook or it can curdle. Stir in the vanilla.

Pour the custard through a sieve (to catch any stray lumps) into a heat proof jar or bowl and place a piece of plastic wrap onto the surface so it won't form a skin as it cools. Put in the refrigerator until completely chilled.

To make the streusel topping, blend the bits of butter into the flour, sugar, and oats until the butter is incorporated and the mixture has a coarse crumbly texture. Put in the refrigerator.

Cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time.

Whisk together the flour, baking powder, cinnamon, and salt. Fold the dry ingredients into the butter/sugar mixture, along with the milk or cream.

Spoon the batter into your prepared pan, and smooth out evenly. Top with the sliced apples, and then the streusel topping. **Note: no need to arrange the apples perfectly, but try to get them in an even layer.**

Bake for about 50 minutes to an hour, until the top is lightly browned and a toothpick comes out without wet batter clinging to it.

Let cool a bit in the pan before removing. Dust with confectioner's sugar before serving.