

LA JUNTA NAZARENE

January, 2024

Your Faith In 2024

At the outset of another new year, I want to encourage you to consider what your faith will look like in 2024. How will you face the challenges this new year will most certainly hold? Will your faith be strong and courageous? Will your faith be weak and anemic? Will 2024 whip your tail or will you stand on the promises of God?

In Daniel chapter 3 we have a much-cherished Sunday School story. It is the story of the three Hebrew children and the fiery furnace. In that story we have one of the most faith-filled statements ever uttered. That statement is made in response to the threat of certain death in the fiery furnace. If you want to face 2024 in courageous fashion, then listen to the incredible words spoken by these three men. "O Nebuchadnezzar, we do not need to defend ourselves before you in this matter. If we are thrown into the blazing furnace, the God we serve is able to save us from it, and he will rescue us from your hand, O king. But even if he does not, we want you to know, O king, that we will not serve your gods or worship the image of gold you have set up."

Let's ponder for a second what that statement implies.

- 1. God is able! Whatever you need – God is able!**
- 2. He will help us! – I know God is on my side!**
- 3. But even if He does not! – God is God and may choose not to help me!**
- 4. I will not waver in my faith! – He does not need to perform for me!**
- 5. I will always trust Him! No matter what!**

As 2024 begins to unfold, and the unknown difficulties of this new year start to weigh in on you, take this cherished Sunday School story and apply its truth to your journey. Be strong and courageous in your faith! (No matter who wins this next confounded election)

Pastor Mark



January Birthdays

2nd Harry Eveatt
2nd Jenise Trotter
4th Tish Yochum
5th Maleigha Jones
6th Tara Lucero-Kliesen
7th Montana Brereton
8th Ryan Santisteven
9th Dorinda Martinez
9th Kelly Addington
9th Nancy Jones
9th Peyton Owens
10th Dawna Cunningham
11th Dustin Clark
11th Richard Freeman
13th Chris Berg
13th Gene Domsten
13th Norma Adler
16th Jake Martinez
18th Amber Butler
18th Carol Grasmick
19th Mary Babb
21st Kassie Martin
25th Kelly Clodfelter
26th Brooklyn Fluke
26th Velva Addington
28th Emersyn Berg
30th Harley Medina
31st Heather Waits



UPCOMING EVENTS

Stay-tuned for
Camp fundraisers
to take place the
last Sunday of
January - May.

**May you draw
closer to your
heavenly Father
in the coming year**

**HAPPY
NEW YEAR!**

December Tithes & Offerings

**As of 12/17/23
\$18,507.70**

If you are watching the
services online and
would like to give tithes
and offerings, you may:

- Come by the office
- Mail It
- Give online
- Use this QR code



Thank You!

Sunday Services

**Sunday School
9:15 am**

**Classes for
all ages!**

**Cafe Fellowship
10:15 am**

**Worship
10:30 am**

**Children's Church
(Age 4 - 5th grade)
Nursery is available**

**Youth Group
6:30 pm**

**Watch the
Worship Service
Live Stream**

**on
Facebook
or
YouTube**

@ Lajunta Nazarene

**Website
www.**

lajuntanazarene.org

Children's Christmas Program

Sunday, Dec. 3rd
10:30 am

Cookies & Cocoa following the service
Family Life Center



Practices

- Sundays at 10:30 am
- Sunday, November 26th @ noon
Rehearsal & Lunch
- Saturday, Dec. 2nd @ 10:00am
Dress Rehearsal & Lunch

Family Movie Night Christmas Edition



Sunday, Dec. 10th
6:00 pm



Come and join us for a
fun, family, Christmas movie.
Free tickets will be given for
popcorn, candy and a drink.
Bring your lawn chairs.



LJ Naz Kids Christmas Party & Shopping and Wrapping Session

Sunday, December 17th
12:00 - 3:00 pm
Kind - 8th grade

RSVP & Pick up a shopping list with
instructions from Miss Denise



Katie's Holiday Cheese Ball

- 16 oz cream cheese, softened**
- 1 Jar pimento cheese spread**
- 1 1/2 cups sharp grated
cheddar cheese**
- 1 tsp. garlic powder**
- 1 tsp. onion powder**
- 2 TBS. of lemon juice**
- 2 TBS. mayonnaise**
- 2 cups of pecans, chopped finely**
- 1 TBS fresh parsley, chopped**

**Chop the pecans and parsley
and set aside.**

**Combine the rest of the
ingredients until smooth.**

**Place cheese in the fridge to firm
Mix the pecans & parsley and
place on a plate.**

**Roll the cheese in and shape with
your hand.**

Serve with Crackers