



Bloom

AHBC Women's Ministry Newsletter
Created by Eve Smith April 2021



bloom; verb



April Calendar



SUNDAY SERVICE		10:30 AM
MEN'S/WOMEN'S BREAKFAST		10TH 9:00 AM
WOMEN'S BIBLE STUDY STARTING		13TH 10 AM & 7 PM
KORTNEY JAIMES BIRTHDAY		19 TH
CATHERINE KINKEAD		20 TH

(1): to mature into achievement of one's potential

(2): to flourish in youthful beauty, freshness, or excellence.

Welcome to Bloom! Our monthly Newsletter will keep you up to date as well as in the loop and connected!



Meet
Briana
Richards



MY NAME IS BRIANA RICHARDS, I AM CURRENTLY A PHYSICIAN ASSISTANT AND ARMY OFFICER.

I'VE MOVED AROUND MY WHOLE LIFE, LIVING THE LONGEST IN COLORADO SPRINGS, CO. MY HUSBAND IS BEN AND MY DOG'S NAME IS IRIS.

MY HOBBIES INCLUDE HIKING, CAMPING, AND SPENDING TIME WITH MY FAMILY. I GRADUATED PA SCHOOL IN JUNE AND MY NEXT ASSIGNMENT IS CAMP HUMPHREYS, SOUTH KOREA. I LOVE AHBC AND HAVE APPRECIATED THEIR LOVE AND SUPPORT THROUGHOUT THE LAST TWO YEARS!

Women's Ministry Leaders

If in need of prayer, meals, comaraderie or guidance, please contact us!

We're here to help!

HANNAH CONTRERAS	210-621-4718
CLAUDIA KAUFFMAN	210-833-3607
GABRIELLE NEWTON	210-863-2887
EVE SMITH	210-215-2933
MICHELLE ZIMMERMAN	210-884-5110



The Giving Closet

ACCEPTING DONATIONS FOR NEW SOCKS AND UNDERWEAR TO BENEFIT FOSTER CHILDREN. AGES RANGE FROM 0-17.

CONTACT
CLAUDIA KAUFFMAN

PRAY

1 Thessalonians 5:16-18

ALWAYS BE HONEST

Proverbs 12:22

COUNT YOUR BLESSINGS

Psalms 34:1-3

BEAR EACH OTHERS BURDENS

Galatians 6:2

FORGIVE AND FORGET

Micah 7:18

BE KIND AND TENDERHEARTED

Ephesians 4:32

COMFORT ONE ANOTHER

1 Thessalonians 4:18

Join us for our new Bible Study!

RAISED TOGETHER

A Study of Colossians

GLORIA FURMA

(books available \$10.00)

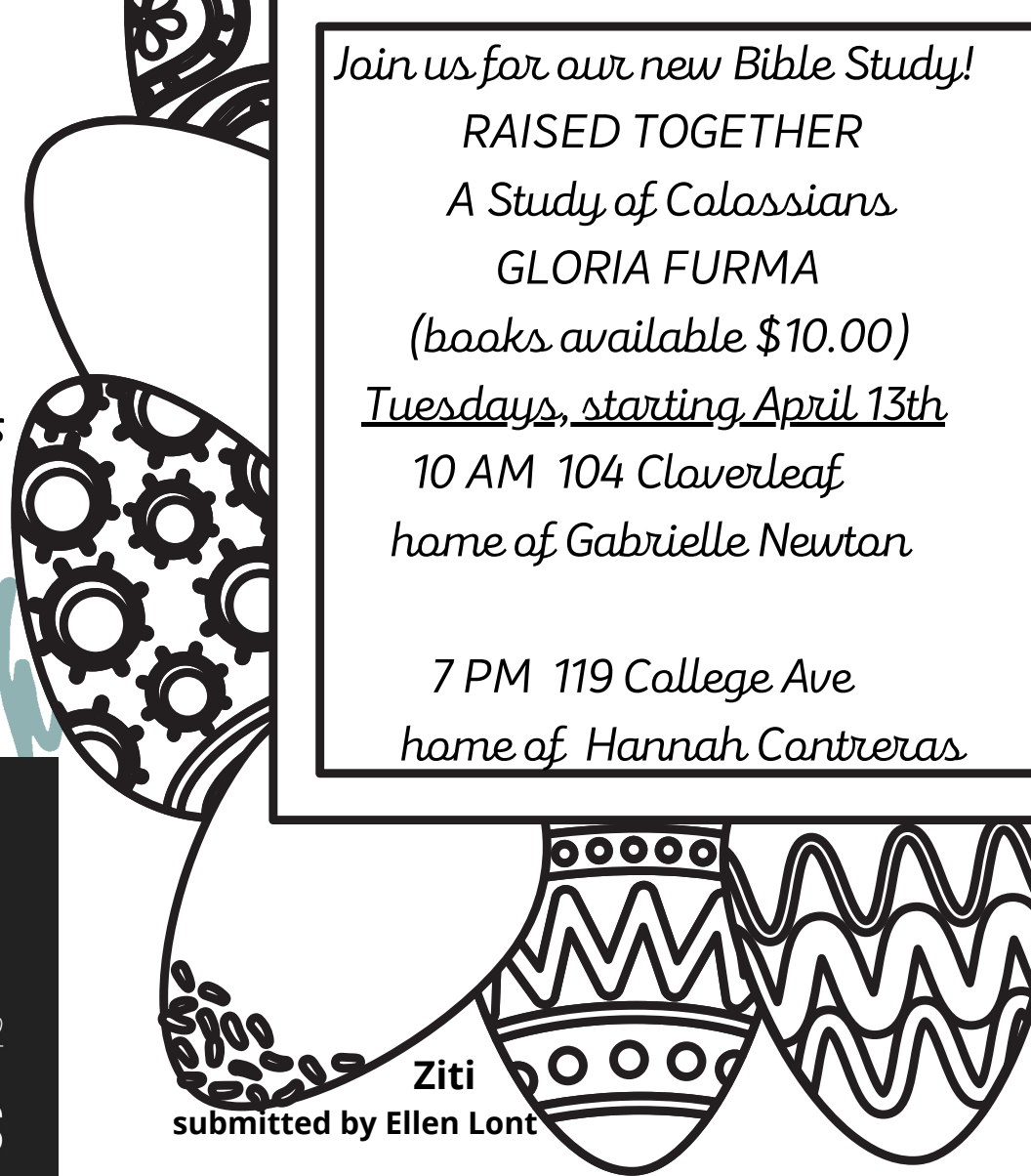
Tuesdays, starting April 13th

10 AM 104 Cloverleaf

home of Gabrielle Newton

7 PM 119 College Ave

home of Hannah Contreras

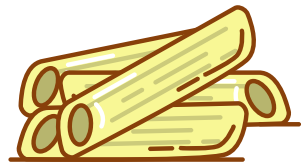


Ziti

submitted by Ellen Lont

Ingredients

- 1 lb Ziti Pasta, cooked as directed
- 1 lb sausage or ground beef
- 1 large onion, chopped
- 3-4 garlic cloves, chopped
- 1 TBS Italian seasoning, plus 1 tsp basil
- 1 32 oz bottle of marinara sauce
- salt and pepper to taste
- 1 cup Ricotta cheese
- 1/2 lb shredded Mozzarella cheese
- 1 cup parmesan cheese



Directions:

Cook pasta, drain, toss with a little oil to avoid sticking. Brown meat and onions, sautee for 4-5 minutes. Add spices. Combine meat, sauce and ricotta cheese, stir together. Place in 9 x 13 dish, top with Mozzarella and Parmesan cheese. Bake 350 for 20-25 minutes