



Bloom

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



bloom; verb

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

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

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

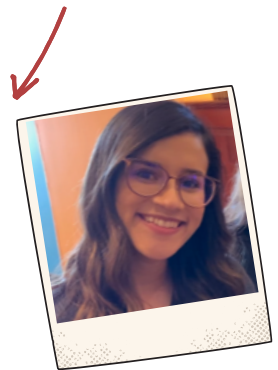
February Calendar

SUNDAY SERVICE	10:30 AM
MAGGIE GOMEZ BIRTHDAY	16TH
BRI RICHARDS BIRTHDAY	23RD
WOMENS BREAKFAST - 9AM	27TH



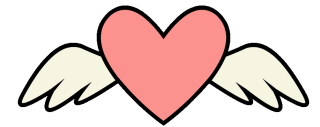
HI! HELLO! MY NAME IS KORTNY JAIMES. I WAS BORN AND RAISED HERE IN SAN ANTONIO AND HAVE BEEN ATTENDING AHBC FOR ABOUT 3 YEARS. I'M MARRIED TO EJ, AND WE RECENTLY CELEBRATED OUR FIRST WEDDING ANNIVERSARY! I CURRENTLY WORK AT USAA, AND I ENJOY WRITING POETRY AND READING MYSTERY NOVELS IN MY FREE TIME. I AM ALSO LEARNING HOW TO COOK, SO FEEL FREE TO SEND ANY RECIPES MY WAY! I AM TRULY THANKFUL TO BE A PART OF THIS AHBC COMMUNITY AND AM EXCITED TO SEE WHAT THE LORD HAS PLANNED FOR US IN 2021!

Meet Kortney Jaimes



Women's Ministry Leaders

If in need of prayer, meals, comaraderie or guidance, please contact us!
We're here to help!



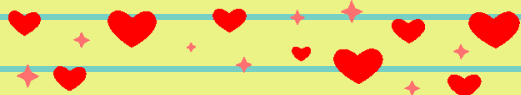
- HANNAH CONTRERAS** 210-621-4718
- CLAUDIA KAUFFMAN** 210-883-3607
- GABRIELLE NEWTON** 210-863-2887
- EVE SMITH** 210-215-2933
- MICHELLE ZIMMERMAN** 210-884-5110

The Giving Closet

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

CONTACT

CLAUDIA KAUFFMAN



SWEDISH MEAT LOAF SUPPER

submitted by Michelle Zimmerman

Ingredients

Meat Loaf

- 1 can (4 ounces)
- mushrooms (pieces and stems), drained and finely chopped
- 1/2 cup onion, finely chopped
- 1/4 cup fresh parsley, snipped
- 1 cup fresh rye or white bread crumbs (about 2 slices bread)
- 2/3 cup milk
- 1 egg
- 1 1/4 teaspoons salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon ground allspice or nutmeg
- 1 pound lean (90%) ground beef
- 1 pound lean ground pork

Noodles and Creamy Gravy

- 1 package (12 ounces) uncooked egg noodles
- 1 jar (12 ounces) mushroom or beef gravy
- 2 tablespoons milk
- 1/4 cup sour cream

DIRECTIONS

Preheat oven to 350°F. For meat loaf, finely chop mushrooms and onion using Food Chopper. Transfer to Classic Batter Bowl using Handy Scraper. Snip parsley, using Professional Shears. Add parsley, bread crumbs, milk, egg and seasonings to Batter Bowl; mix well. Crumble ground beef and pork into Batter Bowl; mix lightly but thoroughly. Shape meat mixture into loaf in Stoneware Loaf Pan. Bake 1 hour and 15 minutes to 1 hour and 20 minutes or until meat is no longer pink in center of loaf and internal temperature of meat reaches 160°F using Digital Pocket Thermometer. Remove meat loaf to serving plate; let stand 10 minutes. Meanwhile, cook noodles in (4-qt.) Casserole according to package directions; drain. For creamy gravy, heat gravy with milk in (1.5-qt.) Saucepan over medium heat, stirring occasionally with Silicone Sauce Whisk. Whisk in sour cream; remove from heat. Cut meat loaf crosswise in half. Cut one half into 8 slices and serve with noodles and creamy gravy. Tightly wrap remaining half and refrigerate for up to 4 days for use in Millennium Meat Loaf Sandwiches.

HEADS UP!!
New Bible
Study
coming in
March!

