



Bloom

AHBC Women's Ministry Newsletter
Created by Eve Smith July 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 monthly Newsletter will keep you up to date as well as in the loop and connected!

MEET
JULIE LYSSY



MY NAME IS JULIE. I HAVE BEEN ATTENDING AHBC FOR ALMOST 20 YEARS, AND I LOVE OUR CHURCH FAMILY. I GAVE MYSELF TO THE LORD ONE SUMMER AT VBS WHEN I WAS 12 YEARS OLD. I HAVE BEEN ENJOYING RETIREMENT FOR A YEAR NOW AND I LOVE IT. I KEEP BUSY WITH VOLUNTEER WORK, GARDENING, TRAVELING, SOCIALIZING WITH FRIENDS, KEARY AND I SPEND TIME WITH HIS GRANDCHILDREN WHO ENJOY FISHING AS MUCH AS WE DO!

JULY CALENDAR

SUNDAY BIBLE STUDY	9:30 AM
SUNDAY SERVICE	10:30 AM
CLAUDIA KAUFFMAN BIRTHDAY	18TH
NORMA CHOATE	19TH

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

SUMMER SLAW

SUBMITTED BY EVE SMITH



- INGREDIENTS
- FOR THE SLAW:
- 1/2 MEDIUM HEAD OF PURPLE CABBAGE, SHREDDED (ABOUT 3 CUPS SHREDDED CABBAGE)
- 1/2 MEDIUM HEAD OF GREEN CABBAGE, SHREDDED (ABOUT 3 CUPS SHREDDED CABBAGE)
- 2 HEAPING CUPS SHREDDED CARROTS
- 1 CUP FINELY CHOPPED CILANTRO
- 1 JALAPEÑO, SEEDED AND FINELY DICED
- 1/2 CUP GREEN ONION (GREEN PART ONLY)
- 1/2 CUP PEPITAS
- 1/4 CUP TOASTED SLICED ALMONDS
- FOR THE DRESSING:
- 3 TABLESPOONS EXTRA VIRGIN OLIVE OIL
- 2 TABLESPOONS APPLE CIDER VINEGAR
- 1-2 TABLESPOONS PURE MAPLE SYRUP, DEPENDING HOW SWEET YOU LIKE YOUR SLAW
- 1 CLOVE GARLIC, FINELY MINCED
- 1/4 TEASPOON CAYENNE PEPPER, OPTIONAL
- 1/2 TEASPOON SALT
- FRESHLY CRACKED BLACK PEPPER
- INSTRUCTIONS
- ADD ALL THE INGREDIENTS FOR THE SLAW EXCEPT FOR THE ALMONDS AND PEPITAS TO A LARGE BOWL.
- IN A SMALL BOWL, WHISK TOGETHER ALL THE INGREDIENTS FOR THE DRESSING. POUR ALL OVER THE SLAW AND TOSS WELL TO COMBINE. TASTE AND ADJUST SEASONINGS AS NECESSARY. COVER AND PLACE IN FRIDGE FOR AT LEAST AN HOUR TO ALLOW FLAVORS TO MARINATE TOGETHER.
- BEFORE SERVING, SPRINKLE WITH TOASTED SLICED ALMONDS AND PEPITAS; TOSS AGAIN AND SERVE.



The Giving Closet

ACCEPTING DONATIONS FOR NEW SOCKS AND UNDERWEAR TO BENEFIT FOSTER CHILDREN.

AGES RANGE FROM 0-17. CONTACT
CLAUDIA KAUFFMAN



Summer Connections!

7-10 Bike ride

7-20 Placticando in the Park

8-7 Hike and Breakfast