



# Bloom



AHBC Women's Ministry Newsletter  
Created by Eve Smith March 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!*



Meet Lindsay Address

*Hi there! My name is Lindsey Address. I have been in San Antonio for just under 3 years and love being a part of the AHBC community. My husband is Andrew Address and we met in Nairobi, Kenya six years ago! I am currently a special education teacher for some incredibly bright and beautiful kiddos at Great Hearts Academy. When I am not teaching, you can find me climbing and enjoying the community at Armadillo Boulders. Rock climbing, birding, and spending time with friends outside are my passions! If you ever want to join me in those activities, let me know! =)*

## March Calendar



<b>SUNDAY SERVICE</b>		<b>10:30 AM</b>
<b>CARRIE HANSEN'S BIRTHDAY</b>		<b>1ST</b>
<b>SHARE SUNDAY</b>		<b>14TH</b>
<b>PALM SUNDAY OUTDOOR SERVICE</b>		<b>28TH</b>
<b>BREAKFAST 9:30</b>		<b>SERVICE 10:30</b>

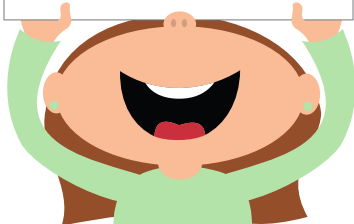
## Women's Ministry Leaders

**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**



New Bible  
Study  
  
Coming Soon  
Stay Tuned!!



**Copycat Starbucks Egg Bites**  
submitted by Michelle Zimmerman

Servings: 6 egg bites

Ingredients

- 5 large eggs
- 1 cup shredded Swiss cheese
- 1 cup cottage cheese (use full fat for Keto)
- 1/8 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 2 strips no-sugar-added bacon, cooked and crumbled

Instructions:

Preheat the oven to 350 degrees F. Spray 6 or more cups in a regular-sized muffin tin generously with nonstick spray. In a large bowl, whisk the eggs. Then whisk in the cheese, cottage cheese, salt and pepper. Alternately (suggested from readers), you can combine the eggs and cottage cheese in the blender, and then stir in the cheese, salt and pepper. This results in a fluffier texture without the cottage cheese being visually present. Pour the mixture into the muffin tins- filling each about 1/2- full to leave room for the egg to expand while baking. Top with bacon bits. Bake 30 minutes, or until the eggs are completely cooked. Remove from the oven, take out of the tin and serve warm.



*The Giving Closet*

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



**Please take our survey!**