

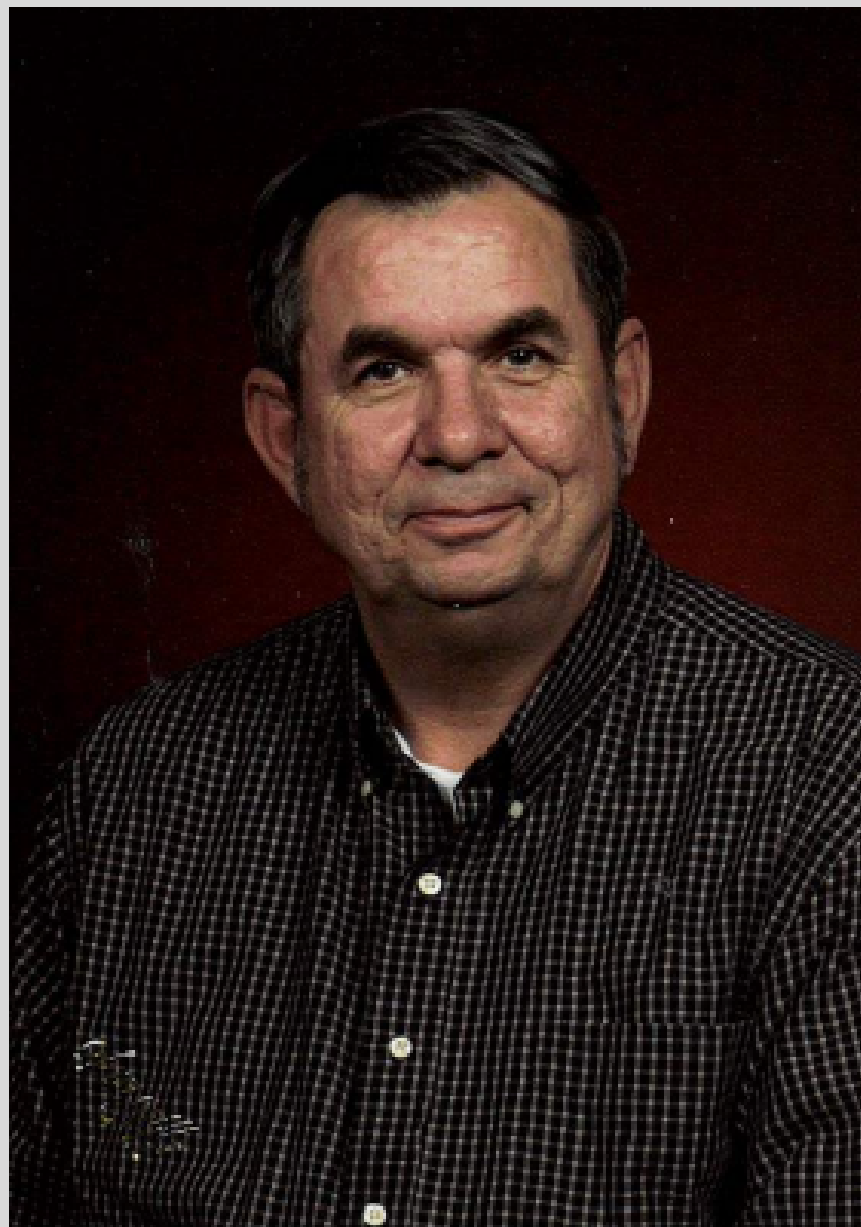
# CALVARY CONNECTIONS

## Meet a Member

JAN 2025



### Charlie Edwards



**FAVORITE FOOD:**  
**CHEESEBURGERS AND**  
**WENDY'S BAKED**  
**POTATO(WITH SHREDDED**  
**CHEESE AND CHEESE**  
**SAUCE)**

**DREAM JOB:**  
**TO BE A TRUCK DRIVER**  
**AND TRAVEL THE U.S.**

**SURPRISE FACTS:**  
**TRAVELED UP TO 45**  
**STATES**

**WHO WOULD I BE**  
**STRANDED WITH ON A**  
**DESERTED ISLAND?**  
**WITH MY FAMILY**

**Member since**  
**April 2nd, 1995**

# *CALVARY CONNECTIONS*

## **Charlie Edwards**

I was born August 13th, 1945, on a farm at Nail, AR in Newton County. Our family owned three grocery/convenience stores and a gas station. I went to school in Deer, AR and graduated in 1964. My favorite subject was history. I made mostly B's. My chores were milking cows, feeding the hogs, plowing the garden and mowing the grass with a sickle mower. My first job was hauling hay and working at the saw mill. After school, I was drafted into the Army and stayed in Ft. Benning, GA during my tenure. My last job was working at Standard Register, where I worked in the printing shop and property management where I did the maintenance when I got off work.

I met Alice through my friend, who was dating Alice's sister at the time. Our first date was at church and later took her to Susie-Q's. The Lord blessed us with two boys, three grandchildren and a daughter-in law who homeschools our grandchildren and stays very active in their church. One son lives in Tennessee and the other is local.

We have traveled up to 45 states and some of my favorite places were Yellowstone and the Grand Tetons in Wyoming and North Carolina where family once lived.

We came to Calvary from an invitation from Vester Madewell who invited us to come and hear Bro. Clark preach. We loved his preaching. We joined the church and I served as a door greeter & usher for almost 20 years.

My advice for anyone would be to start living for the Lord at an early age. I keep my faith strong through prayer and going to church.

# ***ANNOUNCEMENTS***



**Senior Adult  
Fellowship to the  
Country Cottage  
Restaurant  
Jan. 16th**



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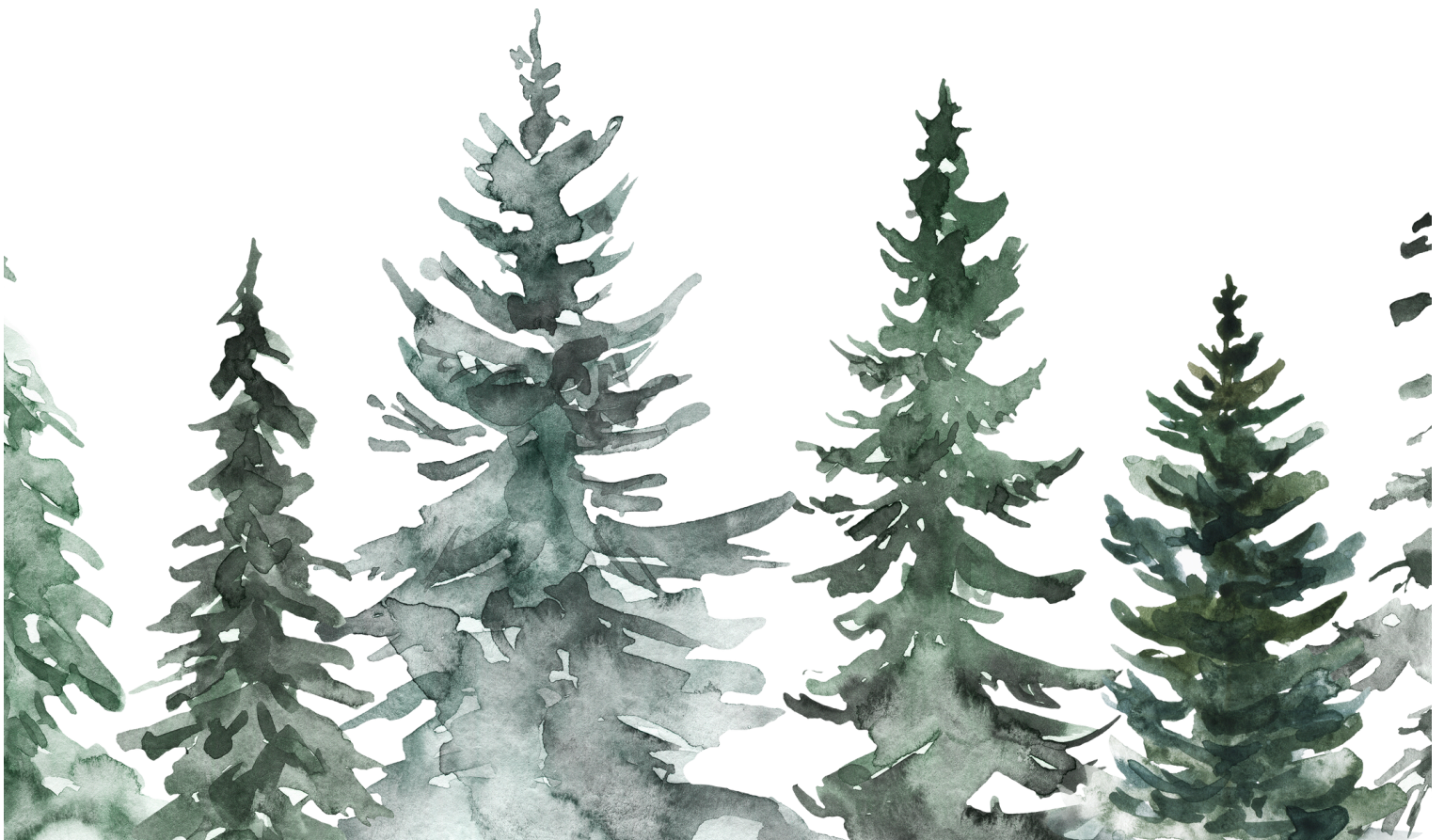
# ***ANNOUNCEMENTS***

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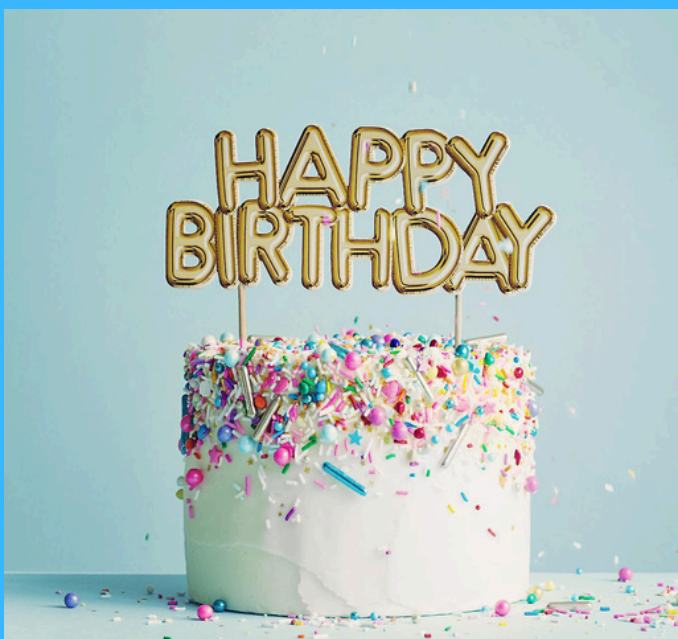
## **AWANA NEWS:**

**Jan 22nd: Song (All lead)**

**WOMEN'S PRAYER  
MEETING EVERY TUESDAY  
AT 9 AM**







**NANCY STEVENS - JANUARY 1**  
**CAROLYN WRIGHT- JANUARY 5**  
**JO MORRISON - JANUARY 23**  
**GEORGE BALL - JANUARY 23**  
**SHELIA PRIDDY - JANUARY 30**



# CALVARY CONNECTIONS



This Winter - Pray

- For those in need
- For Safety
- For Healing (those sick)
- Reflection & Renewal (personal growth)
- Appreciation of Nature (acknowledge the beauty/landscape & resilience)
- Hope & Anticipation (of new things to come)



**WORSHIP SCHEDULE:**  
**10 AM & 6 PM SUNDAY**  
**7 PM WEDNESDAY**

**PASTOR CLARK SNOW**

**479.756.5877 OR CALVARYCHURCHSPRINGDALE.COM**



# When All Is Lost



**“Boaz replied, ‘I’ve been told all about what you have done for your mother-in-law since the death of your husband—how you left your father and mother and your homeland and came to live with a people you did not know before. May the Lord repay you for what you have done. May you be richly rewarded by the Lord, the God of Israel, under whose wings you have come to take refuge.’” Ruth 2:11-12**

**The story of Ruth offers hope to those who are feeling like giving up. In Ruth chapter 3, Ruth was broken. Her husband had just died, and she was devastated. She was lonely and had lost everything. Despite everything she had lost, Ruth stayed faithful to God and good to the people in her life. She chose to get up every morning and go to work to provide for her mother-in-law, even though it was not her responsibility. Her character paved the way for God to work in her life.**

**Then, one day, the Holy Spirit told her through her mother-in-law to go lay at the feet of the bed of Boaz. So in the middle of the night, she went and lay there on the floor, shivering and shaking not knowing what would happen to her in the days to come. But in one moment, Ruth’s life was miraculously changed. Boaz saw her, put a cover around her, and decided right then that he wanted her as his wife. When she woke up the next morning, she awoke to a new life. Her season of struggle was over, and she was about to enter into better and brighter days.**

**Maybe you are in a difficult season in your life. You may feel lonely and forsaken. But if you would just do as Ruth did and kneel at the Master’s feet, He will cover you with His blood. He will lead you to trust Him. And when you learn to trust in His promises over your feelings, peace will enter your life. Despite your loneliness and brokenness, God has got you covered. Weeping may endure for the night, but joy comes in the morning. Like Boaz told Ruth, “Under His wings, you will find refuge.” This season won’t last forever.**



## **Creamy Slow Cooker Cheeseburger Soup**

### **Ingredients**

- 1 lb ground beef**
- 1 medium onion, diced**
- 3 cloves garlic, minced**
- 3 medium potatoes, peeled and diced**
- 3 cups beef broth**
- 1 cup carrots, diced**
- 1 cup celery, diced**
- 1 teaspoon dried basil**
- 1 teaspoon dried oregano**
- Salt and pepper, to taste**
- 8 oz cream cheese, cubed**
- 2 cups shredded cheddar cheese**
- 1 cup milk**
- ¼ cup chopped fresh parsley (for garnish)**

### **Directions**

- 1. In a large skillet over medium heat, cook the ground beef while breaking it apart with a spatula. Once the beef is browned, add the diced onion and minced garlic, sautéing until the onion is translucent. Drain off any excess grease.**
- 2. Carefully transfer the beef mixture into the slow cooker along with the diced potatoes, carrots, celery, beef broth, dried basil, and oregano. Season generously with salt and pepper, then give everything a gentle stir.**
- 3. Secure the lid on the slow cooker and set it to cook on low for 6-8 hours or on high for 3-4 hours, until the vegetables are fork-tender.**
- 4. Approximately 30 minutes prior to serving, add the cubed cream cheese and shredded cheddar cheese to the slow cooker, stirring occasionally until the cheeses are fully melted and creamy.**
- 5. Pour in the milk, mixing well to achieve your preferred texture, and allow it to heat through for the remaining time.**
- 6. Once ready, ladle the soup into bowls and sprinkle with fresh parsley for a pop of color and flavor.**