

The Watchman

Cornerstone Quarterly Church News

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Celebrating the Lamb

Cornerstone gathered once again to celebrate the essence of Christmas—the birth of Jesus Christ. The annual Christmas celebration this year was a beautiful tapestry woven with music, messages, and delightful moments shared among our congregation.

The day commenced with our choir and praise and worship team lifting spirits through heartwarming songs that echoed the joyous message of the season. Their harmonious voices filled the sanctuary, enveloping everyone in a sense of reverence and celebration.

*O Come Let us
Adore Him*

Celebrating the Joy of Christmas at Cornerstone!



Jesus the Light of the World

One of the highlights was the children's presentation, a heartwarming depiction reminding us all that Jesus is the light of the world. Their innocence and enthusiasm shone brightly as they shared the timeless message, leaving an indelible impression on everyone present.



God is GOOD

Amidst the festivities, Sr. Pastor Rose delivered an insightful sermon, a gentle reminder that God's goodness remains steadfast, even during the rough seasons of life. His words resonated deeply, offering solace and hope to those who needed it most.

Sharing a Meal

Of course, no celebration is complete without sharing a meal together, and this year was no exception. Following the service, the congregation gathered for a delicious feast, and many couldn't stop raving about Deacon Harold's famous chili.



LORD,

you are good



To All of Cornerstone

The success of this event wouldn't have been possible without the support and dedication of everyone involved—volunteers, organizers, performers, and every individual who graced the celebration with their presence. Your contributions, whether big or small, played a vital role in making this day truly special.



In His Presence

This conference aimed to spotlight the teachings of God, spiritual revelations, and significant moments that resonated with us throughout 2023, as we transitioned into the new year of 2024. The worship experience was deeply personal, stirring the hearts of participants through the movement of the Holy Spirit. We created an atmosphere where openness prevailed, allowing individuals not only to share their sources of inspiration

from the past year but also to delve into personal journeys, including stories about family, children, and spouses. This open dialogue was both refreshing and comforting, affirming our collective recognition of God's guidance and His continuous presence, regardless of the challenges or joys we faced. It's evident that God's work in our lives serves His glory and our ultimate well-being.

The verse from Psalms 140:13, "Surely the righteous shall give thanks to Your name; The upright shall dwell in Your presence," encapsulated the essence of our gathering, manifesting profoundly during our Saturday morning session. We express immense gratitude to everyone who joined us—may God bless the Cornerstone Family abundantly. Hallelujah!

give thanks to Your Name

Giving Thanks Together: Our Heartwarming Event

Our community came together to celebrate Thanksgiving in a way that exemplified the true spirit of the season. Thanks to your generous contributions and support, we were able to distribute 8 Thanksgiving baskets. Moreover, the event was also about coming together as a community. Amidst the gathering, we shared moments of fellowship and connection. A highlight of the evening was



our "Thankful Tree," where attendees could reflect on their blessings and write down what they were thankful for on colorful leaves. We are immensely grateful for everyone who contributed, volunteered their time, and joined us in celebrating this wonderful event.



CELEBRATIONS & TESTIMONIALS



SEE WHAT THE LORD HAS DONE!



GRADUATE!!



Associate Pastor Dale C received a Certificate of Graduation from RIG School of Apostles & Prophets Master Class 2023.

Dale received the graduation level of excellent for demonstrating advanced leadership in the prophetic. He has significantly outgrown his peers in presentation, and thesis, and shown demonstrable growth over the year.
--RIG Administrator



BIG ACHEIVER!

Autumn B. made the Principal's Honor Roll 1st quarter with straight A's and is above grade level in reading.



SEEDLINGS

Our little seedlings have been in a season of learning about the power of prayer and the Holy Spirit. Each student has grown from praying a 1 short-sentence prayer to longer prayers using BIG words! They testify to have called on God and that He answered, comforted, and healed them.

Seedlings parents:

- Keep fostering a Godly lifestyle at home.
- Involve them and see their roots plunge deep into their faith.



NOTHING IS IMPOSSIBLE FOR GOD!

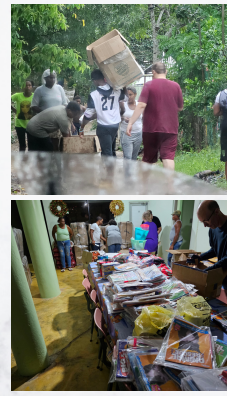


HAVE A CELEBRATION?

Send it here to feature in our next issue:
https://bit.ly/celebrate_cfgc

HEALTH IS WEALTH!

Praise the Lord Cornerstone family! In 2011, I was diagnosed with high blood pressure and was prescribed medication to keep my pressure controlled. Over the past couple of years, I began to seek the Lord more in many areas of my health. How great is our God! He put it on the hearts of our ministry teams! Last year, the Women of Cornerstone gathered and learned so much in regard to self care. Taking and applying that information to my life, I have been off of blood pressure medication for the majority of 2023! To God be the glory! -- Sis Charniece Barksdale



Terrestrial Storms

Sr. Pastor
Rose Perkins-Banks

Happy New Year Cornerstone!

In November Bishop Dale and I had the pleasure of partnering with Heritage Miracle Pentecostal Church on a mission effort in El Proyecto, Dominican Republic. In God's service, we were able to bless 350 elementary students with gifts that various churches including our own donated. Usually, when there's heavy rainfall, dirt roads become washed out, schools close and people stay within their homes. This also creates a problem for preparing meals. Many families don't have a kitchen inside their homes, so they prepare their meals outside. When it rains, families can't prepare their meals and are often hungry. The weather forecasted a terrestrial storm on the day we were scheduled to feed the community dinner and distribute clothing. As we do at Cornerstone, the mission's team prayed and asked if it was God's will for the sun to shine and the ground to be dry. Well, that wasn't God's will. Instead, He showed His miraculous power within the storm.

The storm clouds opened and a hard rain fell consistently throughout the entire day. Enduring the terrestrial storm, 200 people journeyed on foot from various villages to be fed chicken mixture, rice, potato salad, and beans and to receive clothing. Once these families were served, we drove to a nearby village amid the terrestrial rain and distributed another 100 meals to hungry families. In each act of service, their expressed gratitude was priceless.

We may find it challenging to express gratitude during difficult times, but once we count our blessings, we discover how abundantly blessed we are. As we journey through 2024, let's not be so consumed with the terrestrial storms of life that we fail to recognize the goodness of God within the storm. Let's show our gratitude unto the Lord by continually thanking Him for His unfailing love, grace, and mercy toward all mankind. Let's continually offer God a sacrifice of praise by singing songs to glorify Him with thanksgiving.

Quick Recipes



Lemon-Garlic Shrimp and Grits

Level: Easy

Yield: 4 servings

Total Time: 30mins

INGREDIENTS

- 3/4 cup instant grits
- Kosher salt and freshly ground black pepper
- 1/4 cup grated Parmesan cheese
- 3 tablespoons unsalted butter
- 1 1/4 pounds medium shrimp, peeled and deveined, tails intact
- 2 large cloves garlic, minced
- Pinch of cayenne pepper (optional)
- Juice of 1/2 lemon, plus wedges for serving
- 2 tablespoons roughly chopped fresh parsley

- 2 Meanwhile, season the shrimp with salt and pepper. Melt the remaining 2 tablespoons butter in a large skillet over medium-high heat. Add the shrimp, garlic and cayenne, if using, and cook, tossing, until the shrimp are pink, 3 to 4 minutes. Remove from the heat and add 2 tablespoons water, the lemon juice and parsley; stir to coat the shrimp with the sauce and season with salt and pepper.

INGREDIENTS

- Almond milk - 250ml (1 cup)
- Egg - 1
- Flour - 450g (3 1/4 cups)
- Butter - 50g (3 tbsp)
- Dry Yeast - 7g
- Sugar - 30g (2tbsp)
- Salt - 1 tsp
- Granulated Sugar for Coating

1. Add the almond milk, sugar, yeast, and egg to a large mixing bowl and mix to combine.
2. Add in flour and salt.
3. Use your hands to mix the ingredients and knead until the dough is smooth and elastic. Cover the bowl with a clean kitchen towel and rest for 20 minutes.
4. Add the butter and use your hands to work it into the dough.
5. Cover again and allow the dough to rise for another hour.
6. Punch down the dough then roll it out on a floured surface.
7. Use a pizza cutter to slice the dough into 1-inch strips.
8. Braid the dough by twisting the two ends around each other.
9. Place the twists on a large baking sheet, then pinch the ends together to seal them.
10. Carefully drop the twisted dough into the hot oil.
11. Use two forks to carefully flip over the donuts to fry the other side until golden brown. Fry until the donuts are golden brown and cooked through.
12. Coat the twisted donuts with granulated sugar. Enjoy!

- 1 Bring 3 cups of water to a boil in a medium saucepan over high heat, covered. Uncover and slowly whisk in the grits, 1 teaspoon salt and 1/2 teaspoon pepper. Reduce the heat to medium low and cook, stirring occasionally, until thickened, about 5 minutes. Stir in the Parmesan and 1 tablespoon butter. Remove from the heat and season with salt and pepper. Cover to keep warm.
- 3 Divide the grits among shallow bowls and top with the shrimp and sauce. Serve with lemon wedges.

Twisted Donuts

Level: Easy

Yield: 8 servings

Total Time: 50mins + Rising Time

Instruction Pictures: <https://www.cookist.com/twisted-donuts/>



TIPS

1. Make sure to use a neutral oil suitable for frying at higher temperatures. Canola oil, peanut oil, sunflower oil, or corn oil will be suitable. If you want to reuse the oil, allow it to cool, and strain it. You can use it a few more times for more batches of donuts.
2. Don't make your oil too hot, otherwise, the donuts will burn before the dough is cooked through. Use a thermometer to heat the oil to about 350°F. The oil should also not be too cold, otherwise, the donuts will absorb too much oil, making them oily.
3. Make sure not to skip the proofing (rising) steps. Allowing the dough to rise properly will create a light and fluffy donut, instead of a dense one.
4. The donuts can also be glazed with an icing glaze. Whip up a quick and easy glaze icing by whisking together 2 cups of confectioners' sugar, 2 tbsp butter, 1 tsp vanilla extract, and up to 4 tsp milk. You can also be creative and add maple syrup to the icing and crushed pecans!
5. Gluten Free? Just substitute the flour for a 1:1 GF flour like Bob's Red Mill or King Arthur.