Merry Christmas! We pray this letter finds you well and having a wonderful holiday season. All is well with us. We have continued to minister throughout the fall, and have had many salvations, and people who have been in church all their lives are finding out that the Lord longs to have an intimate relationship with them personally. This has been the cry of our hearts for the church to get saved, and the Bride of Christ to be made ready for HIS coming! We truly believe that Jesus is coming and very soon!

We want you to know that with your daily prayers, your financial support, your friendship, and your precious love for us we have been able to accomplish much for the Kingdom of Heaven, and we are learning that it is not what we can do, but what we can allow the Lord to do through us that really counts! All through the night last night I dreamed about Psalm 92. We have been preaching out of Psalm 91 for weeks now, so to be continually reminded through my dreams to get up and read Psalm 92, I could hardly wait!

I awakened early, got a cup of coffee, sat in my prayer chair, picked up my Bible, and opened it to Psalm 92. Years ago I remember preaching a sermon from this entire Psalm 92, but even after studying and preaching it before, I still had never noticed what the Lord showed me today. Today what the Lord wanted me to see went right along with the theme the Lord has been stirring our hearts with this entire year. After months of 'Being Still' and knowing that HE IS GOD, what I noticed today was that it is the Lord's work, not our work that is vital.

We pray and believe with you that this season will be a time when you, like us, continue to learn how to allow the Lord to use us, to move through us, and to continue to remember that it is the Lord's work, not ours. The entire Kingdom is built through the building of the Lord, not in our own flesh works that boost our pride and ego, and continue to keep us focusing on ourselves instead of on our Christ, the King of Kings!

This is the season to let God build the house, whether it is within us, within His Church, or within His Bride, we must continue to allow the Lord to do His Works inside us. This is the season to give it all up, all flesh works trying to be good enough and realize that the only way we are ever good enough is because of the gift of Jesus Christ to us from the Father God! Jesus is our gift; our way to receive it is simply to accept the story in John chapter 6. Jesus told the men who wanted to know how to 'work the works' of God that the only way they could actually work the works of God is to BELIEVE! Our gift to the Lord this year is to obey His Word, to recognize His voice, and to do what He has repeatedly

told us to do....BELIEVE!

Believe on the Lord Jesus Christ and we shall be saved.

Believe on His Word and be set free.

Believe in the cleansing power of His blood and be cleansed from all sin, and reconciled to God.

Believe that He is able to do anything and BE HEALED.

Believe, believe, believe, and BE STILL and know that He is God!

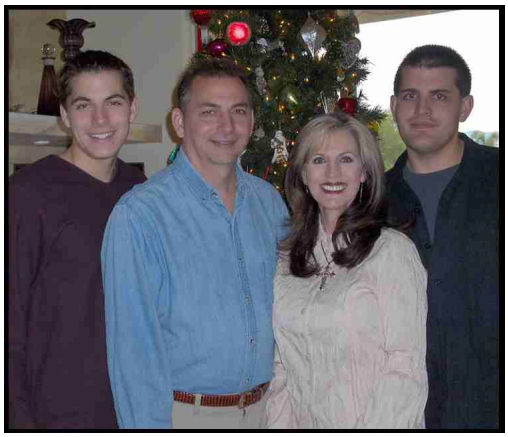
Merry Christmas from our house to yours. Know that we love you!

Know that we thank the Lord for you. You are dear, precious, and special to us.

Thank you for your faithfulness to our ministry.

Harry, Cheryl, Harry III, and Roman

Salem Family Ministries



Salem Family Christmas Cookies

We love family time in the Salem household, and we are very traditional. We like doing the same things every year during the Christmas holidays. We watch the same Christmas movies over and over; we cook the same traditional meal each year; we make homemade fudge (usually more than once as it gets eaten before Christmas day actually arrives!), and we make homemade Christmas cookies. We have done this together as a family since the children were babies and it is so much fun! Oh, it's messy, very messy!!!! But so much fun to do with everyone!

I usually make the dough up in advance as it needs refrigeration time to really set up, and I normally make at least three batches at a time. The recipe below will be for one traditional batch of cookies. It will make 24 large, to 50 small cookies, or a variation of large and small cookies, somewhere between 24 and 50! Of course, the dough never makes as many cookies as it should as we have boys who love cookie dough, and this truly limits the amount of cookies that actually get baked!

I realize I said that I make the dough, and this year I did make it three days in advance and covered it and left it in the refrigerator until all of us were ready to bake. With all our coming and going, it is a true feat to get all of us in the house, much less in the kitchen at the same time!

In years past, different combinations of us have gotten together to make the dough. Some years the younger S-men make the dough and some years Dad Harry makes the dough, but this year I was the one who got in gear and got the dough made up.

I like to start with all my ingredients out in front of me, and as I use them, I put them away. That way, I won't forget what I have put in or have not put in. If the ingredient is still on the counter then I assume I have not used it yet!

2 cups plain flour (not self rising flour)

1/2 cup butter

1 cup sugar

1/2 tsp. salt (you can use sea salt if you prefer)

1 1/2 tsp. baking powder

1 tsp. vanilla flavoring

1 tbsp. cream or milk

1 egg, well beaten

Preheat oven to 375 degrees.

Don't put all the ingredients together until you read the entire recipe!

Start by putting 1/2 cup of butter and 1 cup of sugar in the mixer or in a bowl if you are doing it by hand, and cream these two ingredients together first. Then in a separate bowl, beat the egg well. After the egg has been beaten, add the tsp. vanilla flavoring and the tbsp. cream or milk. Once these three ingredients are mixed together you may add them to the already creamed together sugar and butter. After these ingredients are all mixed together, put all other ingredients in a separate bowl (2 cups of flour, 1 1/2 tsp. baking powder, and 1/2 tsp. of salt). Mix these three ingredients together in the separate bowl. Once these three dry ingredients are mixed together, you may start adding them to the sugar, butter, egg, milk, and vanilla mixture that has already been mixed together. We use a big mixer on low to mix it all up as it is much easier on the arms! Slowly add the dry ingredients into the wet ingredients until it is a dough-like mixture and nothing in the bowl is dry. I usually have to stop the mixer, which is always on a very low speed, and stir with a large spoon from the bottom of the mixing bowl, to make sure no dry ingredients have gotten away from the utensil that is blending all the ingredients together.

Once the dough is ready, lightly flour the bowl that you are going to use to hold the dough while it chills in the fridge. Remember the dough will need to be covered in the refrigerator. Saran wrap is fine if your bowl does not have a lid.

Getting the dough out of the mixing bowl and into the storage bowl takes getting your hands "doughy." You can butter your hands, so you can mold the dough mixture into longer strips, or a big ball. This depends on the size and shape of the refrigerator storage bowl you are planning on using, and also on if you are simply going to slice your cookie dough and bake it or if you are going to roll it out with a rolling pin and cut the dough into Christmas shapes.

We always roll our dough out, use our Christmas cookie cutters, and place the shaped cookie dough on the ungreased baking cookie sheets.

By this point, your oven should have already preheated to 375 degrees. Place the cookie sheets in the center rack of the center of the oven, and bake to desired doneness, usually 8 to 10 minutes. The baking time depends on many things; what size your cookies are, how thick you made each cookie, and if your family likes them more crispy, or more doughy. So with all these things in mind, stay close and keep an eye on them. When they are done to your liking, remove them from the cookie sheet and let cool. Most good bakers would use a cooling rack, but that is not my style. I simply remove them from the sheet and place them on our granite counter top until cooled. Once they are cooled, if you would like to decorate them use your imagination and go for it!

As I said earlier, I tend to make three batches at once, and for you math geniuses that means multiplying all the ingredients by three! I have never tried to do more than three batches at one time. But you can try it if you would like!

Now, our family has the simplest recipe of all to make the icing. We use powdered sugar in a bowl, and add water, very slowly (and I mean extremely slowly, as the icing can get too thin very quickly)! Of course, if you get it too thin, no problem, just add a little more powdered sugar until you have the desired consistency for decorating and icing your Christmas designs. Set out 4 or 5 small bowls and put some of the icing mixture in each, then add food coloring to each to create your "mistletoe green," your "Christmas bell yellow," and your "holly berry red!" We don't usually add anything extra like sprinkles or candies but you can use whatever you like to decorate yours, as now this is your family Christmas cookie tradition! Make it your own, and involve everyone in the house! It is a fun and easy family project.

We hope you enjoy this as much as we do - year after year after year!

Love, peace and joy to you this blessed Christmas season,

Cheryl & the S-Men

Send us your Prayer Requests!

We want to send you our Christmas CD!

With every order placed online at

www.salemfamilyministries.org,

we'll send you a Salem Family Christmas CD for free!

Want to be an Intercessor?

Souls, Souls, Souls

As always we will continue to pray for you, for your families, for your lives and futures. Know this; that the heart beat of the Father God is for souls, souls, souls. This is our heart beat also, as a ministry, as a family, and as Christians. Our heart beats souls, souls, souls, in rhythm with the Lord, Jesus Christ. This is who we are, and this is what we do in the Kingdom of God. We love you all and thank God for you very much.

Special Notice:

Please make a note that some of our contact information has changed.
Our mailing address remains the same, but our physical shipping address and phone numbers have changed.
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