

ASHEVILLE WARD RELIEF SOCIETY

March 5 – March 19, 2021

Catching Hold on the Thought of Christ

- Erin Jones

This past Sunday, Marie Behm taught a wonderful lesson on the *exquisite* joy we can feel when we come to the Savior. In her lesson, she shared verses from Alma 36, which recount Alma's experience converting to the gospel, after years of "seeking to destroy the church of God." Something Alma said really stuck out to me:

"And it came to pass that as I was thus racked with torment, while I was harrowed up by the memory of my sins, **behold, I remembered also to have heard my father prophesy unto the people concerning the coming of one Jesus Christ, a Son of God, to atone for the sins of the world.** Now, as my mind caught hold upon this thought, I cried within my heart: O Jesus, thou Son of God, have mercy on me... And now, behold, when I thought this, I could remember my pains no more; yea, I was harrowed up by the memory of my sins no more."

While it may seem to be a minor detail, I was touched by Alma's remembrance of his father's teachings. It has had me reflecting all week on a time in my life, when I, like Alma, was "harrowed up by the memory of my sins," and was able to cling to the words and teachings of my parents. [Continues next page]



HAPPY BIRTHDAY!

March 5- Kristen Curriden
March 11- Amberly Church
March 12- Crystal Hildenbrandt
& Emily Mock
March 14- Randi Van
Oostendorp
March 19- Autumn Moore

MISSIONARY MEALS

We are blessed to have **4** sister missionaries in our ward. If you are able, please sign up on the ward website to feed these sisters. Missionaries are now able to eat in members' homes, where they will wear a mask when not eating. *Also, if you would be more comfortable, you can still prepare a meal and have them come pick it up.*

COME FOLLOW ME WEEKLY READING

MARCH 1-7

D&C 20-22

MARCH 8-14

D&C 23-26

MARCH 15-21

D&C 27-28

MARCH 22-28

D&C 29

I have no idea what it is like to try to teach a teenager about the Gospel. But I do remember how *I* was as a teenager, and I am quite sure my parents felt frustrated at times, overwhelmed, like their efforts weren't making a difference. For much of highschool and some of college, I was exceptionally disinterested in the Church, the Gospel, and really just religion in general. Talks of anything spiritual went in one ear and out the other... I'm sure my parents felt, at times, like their words were not making a difference. And for a long while, they didn't. For several years, I made choices that brought me pain and made me feel far from my Savior and from God.

When it was time for me to reconcile all these choices, I felt like Alma- overwhelmed by the memory of my sins. Thankfully, like Alma, I was able to remember what my parents had taught me about Jesus Christ. All those words that seemed to go in one ear and out the other had stuck, even just in fragments, to something inside of me. I will never forget the joy and healing I experienced when I called upon what my parents had taught me, and reached out to my Savior (turns out, He wasn't that far away from me after all). I hope this message encourages anyone who feels like their efforts to teach others about the Gospel are in vain. You never know when someone's mind will "catch hold" on the things you have taught them. But one thing is for certain- when they *do* catch hold on that thought of the Savior, they will be able to feel the same exquisite joy Alma talks about.



Special Request!

Nancy Scheewe's Cheesey Potato Ham Chowder Recipe

So many people have been talking about Nancy's popular soup recipe, so we thought we would go ahead and include it in this week's newsletter!

INGREDIENTS

1 large onion
4 stalks celery
2-3 carrots
3 tbsp butter
5 potatoes (about 2 lbs), diced
6 C chicken stock
3 tbsp chicken base
1 tsp pepper
2 tsp thyme
2 tbsp parsley
1 can corn, drained
2 C small ham cubes
1 C half & half
¼ C flour
1 lb shredded cheddar cheese

INSTRUCTIONS

1. Chop onion, celery and carrots, and sauté in butter for about 8 mins.
2. Add potatoes, chicken stock, chicken base, pepper, thyme and parsley to pot and simmer for about 12-15 mins.
3. Add corn and ham cubes and bring to simmer.
4. Mix half & half and flour together, then whisk into soup. Simmer 5 mins.
5. Remove pot from heat and stir in cheese until completely melted.

NOTE: Wait until very end to adjust seasoning to personal taste.