

The Country Courier



• *News from your friends at Country Cupboard* •

A Thanksgiving Story

It was the day before Thanksgiving — the first one my three children and I would be spending without their father, who had left several months before. Now the two older children were very sick with the flu, and the eldest had just been prescribed bed rest for a week.

It was a cool, gray day outside and a light rain was falling. I grew wearier as I scurried around trying to care for each child: thermometers, juice, and diapers. And I was fast running out of liquids for the children. But when I checked my purse, all I found was about \$2.50 and this was supposed to last me until the end of the month. That's when I heard the phone ring.

It was the secretary from our former church. She told me that they had been thinking about us and had something to give us from the congregation. I told her that I was going out to pick-up some more juice and soup for the children, and I would drop by the church on my way to the market.

I arrived at the church just before lunch. The church secretary met me at the door and handed me a special gift envelope. "We think of you and the kids often," she said, "and you are in our hearts and prayers. We love you." When I opened the envelope, I found two grocery certificates inside. Each was worth \$20. I was so touched and moved, I broke down and cried.

"Thank you very much," I said, as we hugged each other. "Please give our love and thanks to the church." Then I drove to a store near our home and purchased some much-needed items for the children.

At the check-out counter, I had a little over \$14.00 worth of groceries. I handed the cashier one of the gift certificates. She took it, then turned her back for what seemed like a very long time. I thought something might be wrong. Finally I said, "This gift certificate is a real blessing. Our former church gave it to our family, knowing I'm a single parent trying to make ends meet."

The cashier then turned around, with tears in her loving eyes and replied, "Honey, that's wonderful! Do you have a turkey?"

"No. It's okay because my children are sick anyway." She then asked, "Do you have anything else for Thanksgiving dinner?"

Again I replied, "No." After handing me the change from the certificate, she looked at my face and said, "Honey, I can't tell you exactly why right now but I want you to go back into the store and buy a turkey, cranberry sauce, pumpkin pie or anything else you need for a Thanksgiving dinner."

I was shocked, and humbled to tears. "Are you sure?" I asked.

"Yes! Get whatever you want. And get some Gatorade for the kids."

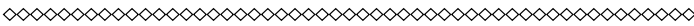
I felt awkward as I went back to do more shopping but I selected a fresh turkey, a few yams and potatoes, and some juices for the children. Then I wheeled the shopping cart up to the same cashier as before. As I placed my groceries on the counter, she looked at me once more with giant tears in her kind eyes and began to speak.

"Now I can tell you. This morning I prayed that I could help someone today, and you walked through my line." She reached under the counter for her purse and took out a \$20 bill. She paid for my groceries and then handed me the change. Once more I was moved to tears.

The sweet cashier then said, "I am a Christian. Here is my phone number if you ever need anything." She then took my head in her hands, kissed my cheek and said, "God bless you, honey."

As I walked to my car, I was overwhelmed by this stranger's love. And by the realization that God loves my family too, and showed us his love through this stranger's and my church's kind deeds.

The children were supposed to have spent Thanksgiving with their father that year but because of the flu they were home with me for a very special Thanksgiving Day. They were feeling better and we all ate the goodness of the Lord's bounty — and our community's love. Our hearts were truly filled with thanks.



*Happy Thanksgiving
from your friends at Country Cupboard!*

Upcoming Holiday Shows



Re-Creation Christmas Show

Wednesday, December 4 at 2:00pm & 7:00pm

Show Ticket: \$22 Show Ticket & Dinner Buffet: \$39



The Hoppers Christmas Concert

Thursday, December 5 at 2:00pm & 7:00pm

Concert Ticket: \$34 Concert Ticket & Dinner Buffet: \$54



A Christmas Carol By Gerald Charles Dickens

Tuesday, December 10 at 2:00pm & 7:00pm

Show Ticket: \$24 Show Ticket & Dinner Buffet: \$44



Ryan & Friends / Pianist Gordon Mote

Tuesday, December 31 at 6:00pm

Show Ticket: \$49 Show Ticket & Dinner Buffet: \$69

2020 Concerts & Family Entertainment Schedule

Feb 14 - Michael O'Brien

Mar 13 - Lauren Talley & Joseph Habedank

Apr 3 - Tribute Quartet

May 22 - Brian Free & Assurance

Jul 10 - The Martins

Jul 23 - Re-Creation

Jul 24 - Jared Hall - *Illusionist/Comedian*

Aug 21 - Jimmy Fortune

Sept 11 - Everly Brothers Experience

Sept 12 - True Heart Music & Chris Golden

Tickets are now on sale at Guest Services, by phone, and online. Purchase tickets early for best available seating! *Schedule is subject to change.*



Pre-registration is requested for most of our gardening workshops. Register in the Greenhouse or call 570-523-3211, ext. 7421.

Winter Wreath Make & Take - Nov. 9 | 10am | Cost: \$50

Winter Centerpiece Make & Take - Nov. 23 | 10am | Cost: \$50

Winter Candle Ring Make & Take - Nov. 30 | 10am | Cost: \$50

Winter Planter Make & Take - Dec. 1 | 2pm | Cost: \$50

Pumpkin Crisp Recipe

Ingredients

1 (18.25 oz) yellow cake mix
1 egg
1/2 cup butter, melted
1 (29 oz) can pumpkin puree
2 eggs
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/2 cup white sugar
2/3 cup evaporated milk
3/4 cup white sugar
1/2 cup butter, softened

Make It

1. Preheat oven to 350 degrees. Set aside 1 cup cake mix for the topping. Combine remaining cake mix, 1 egg, and melted butter. Pat into a 9 x 13 inch baking pan.
2. In a large bowl, mix pumpkin, 2 eggs, spices, 1/2 cup sugar, and milk. Pour pumpkin mixture over the cake mix crust.
3. In a small bowl, combine 1 cup cake mix and 3/4 cup sugar. Cut in 1/2 cup softened butter until mixture resembles coarse crumbs. Sprinkle mixture on top of pumpkin mixture.
4. Bake at 350 degrees for 55 minutes.

Features of the Month

Breakfast Feature:

Smoked Salmon Eggs Benedict - \$9.99

Salad Feature:

Smoked Salmon Salad - \$10.99

Dessert in the Dining Room:

Pumpkin Cheesecake - \$5.49

Pumpkin Pie - \$3.99

At the Bakery:

Pumpkin Roll - \$10.49

Pumpkin Pie - \$12.99

Pumpkin Whoopie Pie - \$1.99

Pumpkin Cheesecake - \$32.99

Buffet Dessert Feature:

Pumpkin Lush

Facts About November

Flower - Chrysanthemum

Birthstone - Topaz

1 - All Saints' Day

3 - Daylight Savings Time Ends

11 - Veterans Day

12 - Full Moon

26 - New Moon

28 - Thanksgiving



Country Goodness

Restaurant Hours

Mon - Sat: 7am - 8pm

Sun: 7am - 7pm

Gift Shop Hours

Mon - Thurs: 9am - 7pm

Fri & Sat: 9am - 8pm

Sun: 9am - 5pm

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