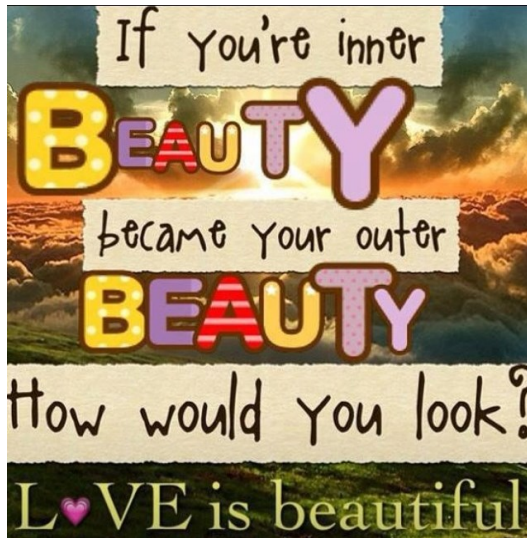


Beauty on the Inside



This is an interesting thought provoker, isn't it? Matthew 6:21 says— "For where your treasure is, there your heart will be also."

Most of today's outlook on beauty is all centered on fashion. In addition to clothes and makeup, talking about the latest gossip and your attitude towards other people, "trying to be cool" play a part in worldly beauty.

What is meaningful to me as a saved person who is trying to follow the Lord, is that He looks on the inside of us, not on the outside. Imagine for a minute what God would be like if He only looked on the outside of us, only caring about us if we dressed in the latest style, etc.

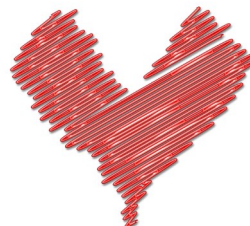
Well first of all, God really isn't like that. He, in fact, is the total opposite!

He looks on the inside and He cares about everyone and everything. Doesn't that just make you want to smile?!!

Now for the second part, LOVE!!! Love is very, very, very important to be able to even look pretty on the inside. Proverbs 31 talks about a virtuous woman takes care of her household so that even her children and her husband praise her! A virtuous woman should love her family, friends, and even her enemies!

We as daughters of the King can start training to become virtuous women. By praying to the Lord, reading the Word of God, and attending a good church regularly you can grow spiritually in the Lord.

I would like to leave you with a verse from Matthew 11, "Come unto me, all ye that are labored and are heavy laden, and I will give you rest... For my yoke is easy, and my burden is light." Remember, you can't become a beautiful woman without Christ to help you.



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Special points of interest:

A lesson on what God sees inside of you.

A yummy dessert that will be sure to please your taste buds!

A cute craft to personalize your pens!

Hot Fudge Sundae Cake ~Betty Crocker

- 1 cup Gold Medal® all-purpose flour
- 3/4 cup granulated sugar
- 2 tablespoons baking cocoa
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup milk
- 2 tablespoons vegetable oil
- 1 teaspoon vanilla
- 1 cup chopped nuts, if desired
- 1 cup packed brown sugar
- 1/4 cup baking cocoa
- 1 3/4 cups very hot water
- Ice cream, if desired



Heat oven to 350°F. Mix flour, granulated sugar, 2 tablespoons cocoa, the baking powder and salt in ungreased square pan, 9x9x2 inches. Mix in milk, oil and vanilla with fork until smooth. Stir in nuts. Spread in pan. Sprinkle brown sugar and 1/4 cup cocoa over batter. Pour water over batter. Bake about 40 minutes or until top is dry. Spoon warm cake into dessert dishes. Top with ice cream. Spoon sauce from pan onto each serving.

G.M.M. Trying to reach out to people in our daily life

On the web at www.anchoredresources.org/wp/articles/girls-mini-ministries/

Airplane Pens ~Charlee D.

- *Pen with a part that is able to hold a craft stick in it*
- *Craft stick*
- *Paint*
- *Glitter (optional)*



Paint a craft stick on one side with your choice of color. Let dry. Paint other side and let dry. Decorate with glitter, or if you can think of anything else you would like to put on there, you can. Put onto pen. Use as a cute school supply.