

HAPPENINGS: ALUMNI UPDATES



*Create in me a clean heart
oh God...*

Psalms 51:10

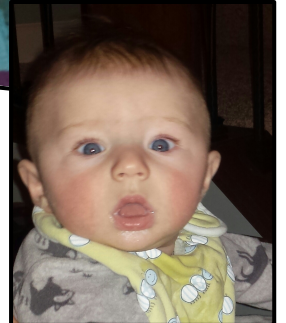
Our esteemed board and staff at annual evaluation. (David Olson hiding)



Former staff Rebekah, her husband Andrew Hodder and their son Samuel are now ministering in England.



St. John's Alumnus Paul Ristvedt and his wife Katie, happy in Jesus as they obey the command, "Be fruitful and multiply."



Jen Schultz, Luther Alumnus and Prepare volunteer being sent off to Australia for worship leading school.



Duluth Alumni and volunteer staff Eli Narveson leads students from several campuses in Prayer at One Thing conference in Kansas City.



SAUSAGE CORN CHOWDER

By Stella Gilbertson | *Prepare Staff*

1 to 2 tablespoons butter or margarine
1 – 12 oz roll Jimmy Dean sausage (regular) cooked & drained OR 1 lb. bacon, cooked, drained and crumbled
1 cup chopped onion
1 cup chopped celery
4 cups chicken broth
1 tablespoon dried parsley
1 – 16 oz can cream style corn, drained or 2 cups frozen
2 to 3 cups regular frozen small chunk hash browns
1 – 13 oz can evaporated milk
Salt and Pepper to taste (Bouillon is salty enough, so salt sparingly!)

In large soup pot, melt butter over medium heat; add onion, chopped celery and cooked sausage or cooked bacon and sauté until onions are translucent. Add dried parsley, chicken broth, creamed corn, whole corn kernels, and hash browns. Bring to a boil; stirring well. Cover, REDUCE TO SIMMER, and cook about 15 to 20 minutes or until potatoes are tender. Add evaporated milk right before serving. Keep hot on low heat but do not boil. Makes 8-10 servings. Refrigerate any leftovers.



Please join us



RSVP to Stella at stella.gilbertson@gmail.com | Call: 612.702.3273



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