### Heart to Heart

Devotional Thoughts for Women July 2015 www.cocnorthside.com

### **Red Sea Moments**

As far as my eyes can see, there is water. Deep, crashing waves that roar in my ears and shout to me how powerful and overwhelming they are. As I turn my head to the left and to the right, I see towering mountains with rocky crags and cliffs, too steep to climb and impossible to surmount. As I take a few steps backward, I suddenly halt when I feel the tremors on the ground of an approaching army of my enemies, racing to overtake and defeat me. There is nowhere to go. I am trapped.

There are so many times in my life when I feel as if I'm standing on the shores of the Red Sea just as the children of Israel did shortly after their exodus from the land of Egypt and their life of slavery. How upbeat and positive they must have initially felt as they held their heads high and marched out of the land of their oppression and sorrow. How they must have rejoiced and thanked God as they walked along the path that would lead them to the promised land. And then – they approached the shores of the Red Sea and were completely cut off and trapped. There was no way out. All good feeling was gone as despair, hopelessness and even anger set in. (Exodus 14:10-12)

It's at times like these that I too feel frustration, fear, and sometimes hopelessness because I cannot see the way through. I don't see any way out and I let myself become paralyzed from the fear of being trapped. During one of these times, I was talking to my husband and tearfully telling him that I sometimes felt as if my life was lived perpetually on the shores of the Red Sea. I told him I just didn't know what to do when I couldn't see a way through the difficulty. His simple response to me was to do what God told the children of Israel to do, "Go forward."

Moses had it backwards. As God's people stood on that beach in fear and despair over their situation, Moses told them to "stand still and see the salvation of the Lord," (Exodus 14:13) but God told him to tell the people to do something completely different. In Exodus 14: 15, the Lord said to Moses, "Why do you cry to Me? Tell the children of Israel to go forward." Did God not see the crashing waves of the Red Sea? Did He miss the fact that there were hundreds of thousands of people with no boats of any kind to make a crossing? Did He not see the uncertainty and anxiety in the hearts of His people? He certainly did. But He also saw something else – He saw their way of escape; He saw their salvation.

God makes a way when we cannot see the way. Isaiah 43:16 says that the Lord "makes a path in the sea and a path through the mighty waters". This is something that the children of Israel would never in their wildest dreams have thought God would do. It was something totally new and it never occurred to them that it is exactly what God had in mind. Isaiah 43:19 says, "Behold, I will do a new thing, now it shall spring forth; shall you not know it? I will even make a road in the wilderness and rivers in the desert."

How many times has God acted in your life in a way that you never expected? How many "Red Sea moments" have you had and God made a way for you? For myself, there have been many, many times and each time I feel humbled and reminded to continue to trust in the all-powerful, almighty God. The problem with my Red Sea moments is that I am trying to see the solution and make the way out by myself and, of course, that means I will fail. I just end up "standing still", worrying, and remaining far away from a solution. Instead, I need to put one foot in front of the other and go forward in faith, trusting in God to make the way for me – even when I can't see it yet - because I know my God is faithful. (Deuteronomy 7:9; I Corinthians 1:9)

Sometimes, the Lord brings us to the shores of the Red Sea in our lives so that instead of looking all around us in fear of our defeat, we will look up to Him and see our victory. Move forward in that trusting faith knowing that we belong to the Holy One of Israel, our Savior.

"Fear not...when you pass through the waters, I will be with you; and through the rivers, they shall not overflow you...For I am the Lord your God, the Holy One of Israel, your Savior." (Isaiah 43:1-3)

**Ladies Bible Class** – We will be taking a summer break from class for the months of July and August.

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# **Search the Scriptures** "Deliverance"

Read each passage then write the name(s) of those whom God delivered in a way they never could have seen.

God delivered in a way they never could have seen.	
1. Daniel 3:23-27	
2. Daniel 6:16-23	
3. Acts 5:17-23	
4. Acts 16:25-28	
5. II Kings 6:8-23	
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Answers to last month's quiz	
"Crafty Ladies"  Match the lady on the left to her craft or trade on the right.	
<u>c</u> 1. Priscilla	a. great cook
d 2. The Proverbs 31 w	oman b. seller of purple
e_3. Tabitha	c. tentmaker
a 4. Rebekah	d. spinner of wool and flax
b 5. Lydia	e. seamstress
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## *RECIPE CORNER*

"She...provides food for her household." ~Prov. 31:15

### PESTO CHICKEN CASSEROLE

- 1 ½ lb. boneless, skinless chicken breasts
- 2 ½ cups basil pesto sauce \*
- 8 eggs
- salt and pepper (1 tsp. each or to taste)
- 1 can (8 oz.) refrigerated crescent rolls
- 1 cup shredded mozerella cheese

Preheat oven to 350 degrees. Coat a 9x13 inch baking dish with nonstick cooking spray. Boil chicken breasts for 15 minutes. Cool slightly and shred. Mix chicken with pesto sauce. In a separate bowl, beat eggs with salt and pepper. Roll out crescent roll dough into the bottom of the prepared pan. Top with chicken/pesto mixture. Pour eggs evenly over chicken. Top with shredded cheese. Bake uncovered for 30 minutes at 350 degrees. Yield: 8 servings

\*Prepared pesto sauce may be purchased in the store or you can make your own...

#### **PESTO SAUCE**

- 1 1/2 cups fresh basil leaves
- 1 cup grated Parmesan cheese
- 5 T. pine nuts
- 4 tsp. minced garlic
- 1 tsp. salt
- 1 tsp. pepper
- 2/3 cup extra-virgin olive oil

In a food processor, add basil, Parmesan cheese, pine nuts, garlic, salt and pepper. Process while slowly drizzling in olive oil. Process until smooth.