

# *Heart to Heart*

Devotional Thoughts for Women

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## **Royal Family Rules**

Recently, the eyes of the world turned with great interest and fascination to the wedding of two young people in England. A young lady from America was going to marry Prince Harry and become a part of the royal family. What a fairy tale! But before this could take place, the young lady had to be made aware of and agree to all of the royal etiquette and rules that would be expected of her once she was a member of the royal family because after she said, “I do”, her life was going to change quite drastically. It was interesting and even amusing to me to read about some of these “royal rules” such as, “hats may be worn in the day, but tiaras must be worn at night” and “only married women may wear tiaras”, but I found some of them to be especially noteworthy. For instance, the women in the royal family must dress in a modest fashion at all times. Now modern definitions of modesty vary greatly, but within England's royal family, they've nailed it down pretty specifically. Dresses are usually worn although nice slacks are allowed and on unique occasions, casual pants such as jeans may be worn, although they must be accompanied by a jacket. Dress lengths must reach the knee. No cleavage must ever show. The overarching rule is to look modest and feminine at all times. The royal family members must also practice graciousness, excellent manners, and proper composure in all circumstances. Their behavior (and dress) should never be such that will bring any shame on the royal family and in particular, the queen.

Fascinating as all of this may be, a similar fairy tale royal wedding took place thousands of years ago, and we can read about it in the pages of scripture. In the book of Esther, we read the true story of a

young Jewish orphan girl living among a Jewish remnant in the Persian empire who became the unlikely new queen chosen by King Ahaseurus. While she was still a candidate under consideration, Esther had to undergo beauty preparations along with the other young women from which the king was going to make his choice. (Esther 2:3) While Esther was certainly a beautiful young woman on the outside, it is her inner beauty that not only attracted the king but is worth our attention as well.

- ***Modest and pure*** – (Esther 2:2) Esther was a virgin which meant she was pure in her body and modest in her dress and conduct toward men.
- ***Pleasant personality*** – (Esther 2:15, 17) Esther was genuinely liked by people. Everyone who came in contact with her was impressed by her demeanor and enjoyed being around her.
- ***Obedient and submissive*** – (Esther 2:20) Even though Esther was being considered to become the queen of a vast empire, she remained obedient and submissive to Mordecai, the man who raised her.
- ***Compassionate and generous*** – (Esther 4:1-4) When Esther learned that Mordecai was in deep distress and sorrow, she did what she could to try to cheer him and help him.
- ***Courageous and faithful*** - (Esther 4:13-16) Even after Esther became queen, she took her life in her own hands by approaching the king uninvited to request his help in sparing her people, the Jews. In spite of the danger to her own life, she remained faithful to God and did what was right.

As fascinating as the story of Esther may be, we may not see where any of this relates to us. We may not ever marry into a royal family or become the queen of a vast empire, but we are daughters of *the* King, and therefore, we need to possess the qualities so beautifully

displayed by Esther. They are all characteristics which God the Father desires His daughters to put into practice. Being royalty is more than playing dress-up and wearing a crown; it is a life of commitment to a royal standard, in our case, God's standard. *“I will be a Father to you, and you shall be My sons and daughters, says the Lord God Almighty.”* (II Cor. 6:8) *“But you are a chosen generation, a royal priesthood, a holy nation, His own special people...”* (I Peter 2:9)

I thought it was interesting to read about the modern “rules of royalty” including modest dress, chaste behavior, and gracious conduct. These rules are all designed to promote behavior that is fitting of someone wearing the title of royalty. As daughters of the King, God has given us a specific code of conduct as well. Not to demean us in any way, but rather to elevate us. Proverbs 31:30 reminds us, *“Charm is deceitful and beauty is vain, but a woman who fears the Lord, she shall be praised.”* Marrying into a royal family may change the rest of one's life here on earth, but being a daughter of the Lord God Almighty, the King, changes our lives forever. ~Heather Pryor

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**Ladies Bible Class and Breakfast** – Mark your calendars for **June 23<sup>rd</sup>, 9:00 a.m.** We will be resuming our study of Hebrews. If you have a study guide, please read Lesson 8 and Hebrews chapter 9 before class and remember to bring your Bible and a breakfast item to share.

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### Answers to last month's quiz

1. “Oh, that I had the wings of a dove! I would fly away and be at rest.”  
Psalm 55:6
2. “It is vain for you to rise up early, to sit up late, to eat the bread of sorrows; for so He gives His beloved sleep.” Psalm 127:2
3. “In peace I will lie down and sleep, for You alone, Lord, make me dwell in safety.” Psalm 4:8

# RECIPE CORNER

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

Since we're speaking of royalty, why not share a recipe fit for a queen? This "queen cake" is not a traditional one which was a tiny, buttery heart-shaped concoction filled with currants, but this cake recipe is more like a Victoria sponge cake which was named after Britain's Queen Victoria.

## QUEEN CAKE

1/2 cup shortening (room temperature)

1/4 teaspoon salt

1 teaspoon vanilla extract

1 cup sugar

2 large eggs (room temperature)

2 cups sifted cake flour

2 1/2 teaspoons baking powder

3/4 cup milk

### Filling:

12 to 16 ounces raspberry preserves (or strawberry preserves)

1 cup whipping cream

2 tablespoons powdered sugar

Heat the oven to 350 F. Grease and flour two 8-inch round cake pans. In a mixing bowl with an electric mixer, beat together the shortening, salt, and vanilla. Add sugar gradually and beat until light and fluffy, about 4 to 5 minutes. Add eggs, one at a time, beating well after each addition. In a bowl, combine the cake flour with the baking powder; mix with a whisk or spoon to blend thoroughly. Add about one-third of the flour mixture to the batter and beat on low speed until blended and then add half of the milk and continue beating until blended. Repeat again with one-third of the flour and the remaining milk, and then add the last of the flour. Beat until well blended. Spoon equal amounts of batter into each of the two prepared layer cake pans. Spread the batter evenly. Bake in the preheated oven for 25 to 28 minutes, or until a wooden pick or cake tester inserted in center comes out clean. Cool the layers in the pans on a rack. Remove one cake from a pan. Place the cake on a plate and spread the jam or preserves over it. Refrigerate to chill thoroughly. Meanwhile, in a bowl with an electric mixer, beat the whipping cream with the 2 tablespoons of granulated sugar until it reaches stiff peaks. Remove the chilled cake with jam from the refrigerator and spread the whipped cream evenly over the jam. Top with the remaining cake layer and then sift confectioners' sugar over the top. Cover the cake and refrigerate until serving time.