

Jacksonville 1st Church Gazette

June 2026

IN THIS MONTH'S EDITION

From the Pastor

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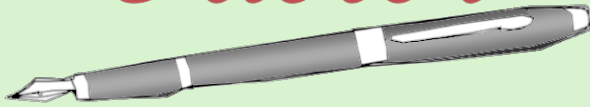
Did You Know?

Happy
Fathers
Day

Christian fathers don't just
teach their children to
pray—they show them what
it looks like when a man
talks to God.



From the Pastor



The Power of Prayer

Scripture Reading:

"Call to me and I will answer you and tell you great and unsearchable things you do not know." (Jer. 33:3 NIV)

Prayer is one of the greatest gifts God has given to His children. Through prayer, we enter into direct communion with our Heavenly Father, sharing our joys, burdens, fears, and hopes. Prayer is not merely a religious duty; it is a relationship with the God who loves us and desires to hear our voices.

Throughout Scripture, we find examples of men and women who experienced God's power through prayer. Daniel prayed in the lions' den, Hannah prayed for a child, Elijah prayed for rain, and Jesus Himself often withdrew to pray. Their lives remind us that prayer changes circumstances, strengthens faith, and draws us closer to God.

Sometimes God's answers come immediately; at other times, He asks us to wait. Yet we can trust that He always hears and responds according to His perfect wisdom and love. Prayer may not always change our situation, but it will always change us, giving us peace, courage, and confidence in God's leading.

As a church family, let us make prayer a priority. Let us pray for our homes, our community, our leaders, our ministries, and for the outpouring of the Holy Spirit. May we become a people known not only for our faith but also for our dependence upon God through prayer.

Prayer Thought:

"The prayer of a righteous person is powerful and effective." – James 5:16 (NIV)

May we seek God daily, believing that He is able to do immeasurably more than all we ask or imagine.



The Faith That works

Do you believe that the end of all things is at hand, that the scenes of this earth's history are fast closing? If so, show your faith by your works. A man will show all the faith he has. Some think they have a good degree of faith, when if they have any, it is dead, for it is not sustained by works. "Faith, if it hath not works, is dead, being alone." Few have that genuine faith which works by love and purifies the soul. But all who are accounted worthy of everlasting life must obtain a moral fitness for the same. "Beloved, now are we the sons of God, and it doth not yet appear what we shall be: but we know that, when he shall appear, we shall be like him; for we shall see him as he is. And every man that hath this hope in him purifieth himself, even as he is pure." This is the work before you....

You must experience a death to self, and must live unto God. "If ye then be risen with Christ, seek those things which are above, where Christ sitteth on the right hand of God." Self is not to be consulted. Pride, self-love, selfishness, avarice, covetousness, love of the world, hatred, suspicion, jealousy, evil surmisings, must all be subdued and sacrificed forever. When Christ shall appear, it will not be to correct these evils and then give a moral fitness for His coming. This preparation must all be made before He comes. It should be a subject of thought, of study, and earnest inquiry, What shall we do to be saved? What shall be our conduct that we may show ourselves approved of God?



Mediterranean Rice Bowl

Ingredients:

For the chickpeas

- 15-ounce can chickpeas
- ½ teaspoon *each* garlic powder, onion powder, dried oregano
- ¼ teaspoon *each* cumin and dried dill
- ¾ teaspoons [kosher salt](#)
- Freshly ground black pepper
- 1 tablespoon olive oil

For the bowl

- 1 cup long grain white rice
- ½ teaspoon ground turmeric
- ¼ teaspoon garlic powder
- 1 English cucumber
- 1 handful cherry tomatoes, sliced in half
- [Pickled Red Onions](#) (made in advance) or ½ small red onion, thinly sliced
- 1 handful olives, pitted and sliced
- 1 handful feta cheese (optional)
- 1 ½ cups full-fat Greek yogurt*

- **1 large garlic clove, minced**
- **½ teaspoon dried dill**
- **½ tablespoon red wine vinegar**
- **1 ½ tablespoons olive oil**
- **Salt and pepper**

Make the rice: Using a strainer, rinse the rice under cold water, then drain it completely. In a saucepan over high heat, bring 1 ¾ cups water to a boil. Add the rice, turmeric, garlic powder, and ¼ teaspoon salt. Stir once, then cover and simmer 10 to 15 minutes. Once all the liquid has cooked out and the rice is tender, remove the heat. Cover the pot and allow the rice to steam for 5 minutes. Uncover and fluff the rice with a fork. Taste and add a little more salt and a drizzle of olive oil if desired.

Make the tzatziki (or see notes for vegan Tahini Sauce): Meanwhile, grate ½ the cucumber using the small holes on a box grater (if using a standard cucumber, peel and seed it first). Place the grated cucumber in a fine mesh strainer and squeeze out as much liquid as possible. Sprinkle it with ¼ teaspoon kosher salt, then place over a liquid measuring cup and allow to stand for at least 10 minutes. In a medium bowl, mix the yogurt, garlic, red wine vinegar, olive oil, remaining ½ teaspoon kosher salt, dill, and freshly ground black pepper. Squeeze out more water from the cucumber before adding it to the dip. Stir in the grated cucumber. Depending on your yogurt consistency, you can stir back in the cucumber water (or regular water) until it comes to the desired consistency (some Greek yogurts are very thick!). Stores up to 1 week in the refrigerator.

Cook the chickpeas: Drain and rinse the chickpeas. In a medium bowl, mix them with the spices and kosher salt. Heat the olive oil in a medium skillet. Add the chickpeas (carefully to avoid spitting) and cook for about 5 minutes, stirring often, until warmed through.

Assemble the bowls: Slice the remaining half of the cucumber and slice the tomatoes in half. If using red onion instead of pickled onions, slice the onion. Add the rice to a bowl and top with the vegetables and chickpeas, then sprinkle with olives and feta crumbles and add a dollop of tzatziki. Leftovers last up to 3 days refrigerated.



Are apricots good for you?

16.4 micrograms of vitamin K (14% daily value).
147 milligrams of potassium (3% daily value).
2.8 milligrams of vitamin C (3% daily value).
16 milligrams of calcium (1% daily value).

Helps prevent cancer and other chronic diseases

Beta-carotene, lutein, zeaxanthin, and vitamins A, C and E all act as antioxidants. Antioxidants are natural compounds that shield your cells from damage caused by free radicals.

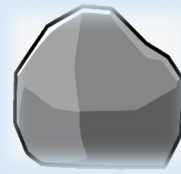
Helps vision and eye health

Apricots' antioxidants protect your eyes as well. Studies show that vitamin A and beta-carotene, the substance your body uses to make vitamin A, are important for eye health. Beta-carotene is also what gives apricots (and carrots, another eye powerhouse) their trademark orange color.

Aids digestive health

A cup of apricots (155 grams) has about 3.1 grams of fiber. That gives you nearly 10% of your recommended daily amount if you're between the ages of 19 and 30. (More, if you're older.)

Inspirational Story



The Boulder & the Gold

There once was a king who decided to do a little experiment. He had a giant boulder put right in the middle of the street. He then hid near the boulder to see who, if anyone, would try to move it out of the way.

First, some wealthy merchants walked by. They walked around the boulder, complaining that the king hasn't been maintaining the roads very well.

Next, a peasant walked by, heading home with his arms full of food for his family. When he noticed the boulder, he put his groceries down and attempted to move it out of everyone's way. It took him a while to move it, **but he eventually succeeded.**

After the peasant gathered up his groceries to carry on home, he noticed a bag lying in the middle of the road, just where the boulder once was.

He opened the bag to find that it was stuffed **full of gold coins**, along with a letter from the king saying that the bag's gold was a reward for the peasant to keep.

The king gave this gift because the peasant had taken the time and energy to move the boulder out of the road for the convenience of others who would be traveling the road in the future.

The peasant in this story was taught by the king that every obstacle you face offers an opportunity to improve.

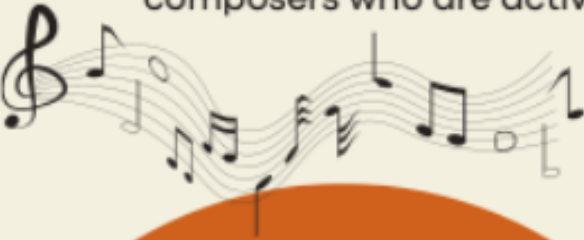
If you're able to push through moments that are challenging, you may end up being much better off than you were before you started trying.

This story also offers a lesson of personal responsibility.

If you see a job ahead of you, don't leave it for the next person to do. Rather, step up and get the job done to help the people who come after you.

PIANO & VOICE LESSONS

Music Educators for Christ is a Christian music company created to provide foundational support to the Christian Church and to preserve African American Sacred Choral Music, dedicated to lifting composers who are actively writing music.



Our Services

- Private Piano & Voice Lessons
 - \$100 for 4 forty-five minute lessons per month
- Vocal Coaching Lessons \$25 for each 45 minute session
- Lessons available on Wednesdays & Sundays starting at 1 p.m. last student at 6 p.m.



Jax 1st SDA Members: 904-487-4312



Non-Members: 904-207-9801

| Sun | Mon | Tue | Wed | Thur | Friday | Sabbath | |
|------------|------------|------------|--|------------|---|---|--|
| | 1 | 2 | 3 | 4 | 5 | 6 Speaker: Elder Craig Cajust Sunset: 8:05 | |
| 7 | 8 | 9 | 10 7:00pm Prayer Meeting | 11 | 12 Sunset: 8:29 | 13 Speaker: Pastor Abner Rodriguez 6:30p.m. VBS Volunteer Meeting 7:30p.m. Sundaes at Sunset Vespers Sunset: 8:29 | |
| 14 | 15 | 16 | 17 7:00pm Prayer Meeting | 18 | 19 Sanctuary Evangelistic Series →→→ Sunset: 8:31 | 20 Speaker: Byron Rowe 7:30p.m. Sundaes at Sunset Vespers Sunset: 8:31 →→→ | |
| 21 →→→→ | 22 →→→→ | 23 →→→→ | 24 →→→→ | 25 →→→→ | 26 →→→→ | 27 Speaker: Pastor Abner Rodriguez →Last Night of Series Sunset: 8:32 | |
| 28 | 29 | 30 |  | | | | |
| | | | | | | | |

REMINDER~ Did you know?

⌘ You can pay your tithes and offerings online at
<https://adventistgiving.org/>

⌘ There is a church page where you can update your contact information and upload a picture of yourself for the directory. You can also access the Adventist Giving Site from there as well.
<https://my.eadventist.net/login>

⌘ You can see the recent bulletin, register for events and more by visiting our church website <https://jaxsda.org/>