



# *Simplici-Tea & Crumpets*

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***Come and hear, all ye that fear God, and I will declare what he hath done for my soul. Psalm 66:16 ... a deeply held conviction that we make our lives harder than they have to be. ... An excerpt from my Mission Statement.***

## *Around the Table, around the world - October 2006*

*You may know that I have returned to India. I am here with great expectations and excitement as we minister daily. The first couple of weeks here has been quite unusual, dealing with jetlag, getting settled and institute classes occurring simultaneously. More than once I have been thankful that Lois and India are now fellow-laborers, because instead of being wakened from a deep sleep because some thing needed done, ... I would waken to find that they had already handled whatever it was. And while they sleep, then I stand in for them where I can. It is called a family and it is good.*

We spent many weeks traveling in recent months, reporting to churches and introducing the work to others. Being based during this time at my family home was a reminder that I am living a life I never imagined as I would often lie in the yard at night, looking at the stars and thinking about my future. Truly, we cannot imagine what God has in store for us if we yield our lives to Him. Loving the book of Isaiah, a verse comes to mind. Isaiah 64:4 *For since the beginning of the world men have not heard, nor perceived by the ear, neither hath the eye seen, O God, beside thee, what he hath prepared for him that waiteth for him.* Oh, how true it is, both in the things we consider marvelous and in the harder times of life!

Of course I am continually in awe as I watch my husband adapt to the time zone changes; he meets with everyone and helps us to settle in. Very demanding but this is part of what is his life's work and he does it cheerfully. School is in full swing here in India; I have a senior this year. That is overwhelming for a number of reasons that I will share as I have the grace to do so!

It was my intention to write an article about "Felici-Tea for this letter, but the Lord had another thing for me, a thing that if we can understand, we will experience more happiness, for certain. This thing is having a proper understanding of liberty! I will be anxious to hear your comments as always.

*Heavenly Father, Thank you for the opportunity to serve others with a gift you have given me; please minister to each lady personally, Father, for your sake and for theirs. I praise thy name and thank thee. In Jesus' name. AMEN*



And now, the “Tea” of the month:

## *Liber-Tea Gone Awry*

*But take heed lest by any means this liberty of yours become a stumblingblock to them that are weak.* 1Corinthians 8:9

There is a cry within the churches today, it seems, a cry for Christian liberty! While I embrace the cross and the liberty this instrument of death bought for me I am concerned that today’s Christian is embracing their liberty at the cost of the lost world. We want to do everything the lost world does in the name of “Liberty”. The One, the Lord Jesus Christ that bought my precious liberty for me Himself loved the law. Discarding the law is a grave mistake. The law contains vital helps and instructions that will help us to live victorious lives.

We have rules in our home for the protection and teaching of our children, for the preservation of our homes and yet rules make us cringe; they seem oppressive. Look around you today and see the result of a lawless society, one in which the laws are weak and are there in order to protect the rights of the criminal instead of the rights of the law-abiding citizen. Living within clearly defined laws allows us to thrive and in fact be more creative. There are verses within Scripture that pass through my mind daily. Each month in reading the Proverbs, I pause and reflect upon different verses. Proverbs 6:23 ~ ***For the commandment is a lamp; and the law is light; and reproofs of instruction are the way of life:*** How wonderful is that? In the law is light; in living a structured life, we can better see light.

You will often hear someone quote a portion of a particular Proverb, ***Where there is no vision, the people perish*** ~ this is from Proverbs 29:18, but the rest of this verse is music to my happy soul! ***But he that keepeth the law, happy is he.*** Is the second part any less true? Any less desirable? We were given, by God an entire Bible. II Timothy 3:16 ***All scripture is given by inspiration of God, and is profitable for doctrine, for reproof, for correction, for instruction in righteousness:*** That is ALL SCRIPTURE and I believe that.

The world picture is one of turmoil these days and in venturing out into it, we may become uneasy doing so, yet we must be sure of God’s power and promises. A couple of verses have been a great comfort to me as I have ventured out. Psalm 119:165. ***Great peace have they which love thy law: and nothing shall offend them.*** We need peace today; we need law today, not the laws for salvation, because they never existed anyway. Salvation has always been by faith. It was faith that was counted to Abraham for righteousness. You can see this verified in the New Testament book of Romans, chapter 4. Abraham, nor any Old Testament person is in Heaven today because of what they did.

The law was to show us our frailty, to show us our need of a perfect salvation as clearly stated in Galatians 3:24-26: ***Wherefore the law was our schoolmaster to bring us unto Christ, that we might be justified by faith. But after that faith is come, we are no longer under a schoolmaster. For ye are all the children of God by faith in Christ Jesus.*** After our children leave school, do we want them to forget all the good things they learned just because they have graduated? No. We want them to take those things and prosper from them; the same is with the basic laws of the Old Testament; they were given for our good that we may prosper. In liberty, we have the privilege to choose.

Sometime back I began reading the book of I Peter almost daily and have read it over a hundred times. Several months back while reading it I was struck by a truth in chapter 2, verse 16. ***As free, and not using your liberty for a cloke of maliciousness, but as the servants of God.*** This verse may be the very verse that has inspired this article; this verse is commonly thought to refer to those that would be called *legalistic*, a very popular and misused term these days. The question I have is do we use our liberty to reprove a Christian who, in His Blood-bought liberty, has chosen to embrace law, to be guided by law so that he may lead a more peaceable life?

As women can have great influence. A careful life with visible boundaries can be very beneficial to our family as well as to the cause of Christ. People everywhere are searching for this seemingly elusive thing called happiness; they think they will find it in more freedom, but the Word of God does not bear this truth. In Christ, we have the answer for a miserable world, but if we are so much like them they will not recognize that an answer does exist. God clearly blesses lives lived in ways that honor the Son. Teach your children to love The Law. Some of the fruit in my home has been comfort with rules, a satisfaction that rules are a protection. I could not have done this, because nature teaches rebellion, teaches us to fight for our own way. This victory is supernatural, yet simple to achieve. (Simplicity not to be equated with easy; it requires a commitment and discipline.) In closing I recall another law, the "royal law" in James 2:8.

***If ye fulfil the royal law according to the scripture, Thou shalt love thy neighbour as thyself, ye do well:***

We do! In this love we desire for everyone to fully realize the ***simplicity that is in Christ!***

*May the Lord bless you as you embrace your liberties according to His perfect will for your life.*



### *In the Kitchen ... Making Crumpets*

Tea and Crumpets, a thing we hear about, but few have ever had. It sounds almost exotic, yet can a thing from the British Isles be exotic? Lovely, yes, but to an American, hardly exotic. I would categorize these as "comfort food". Perfecting a crumpet does require practice but the mistakes are usually quite enjoyable. As with any food, there are always "snobs"; most of us can be *food snobs* regarding certain foods. We just know them so well and are very experienced with them so we know what is best. If you develop an interest in crumpets, you may want to learn more about them and perfect your skill! Though I've done several varieties I am not a pro; if you learn anything interesting about making these, I'd love to hear it! The ingredients are sim-

ple but making them does require special rings, referred to as crumpet rings. (shown below) Here is a simple recipe; they are wonderful served with butter and jam or with a dollop of Devonshire Cream. In the near future I will include a recipe for crumpets made with buckwheat flour, since I am avoiding white flour as a habit.



## Crumpets

1 ½ cups milk  
2 teaspoons honey  
3 cups all-purpose flour  
½ teaspoon baking soda  
1 cup water  
1 teaspoon dry yeast  
1 teaspoon salt  
2 tablespoons melted butter

1. In 1 quart saucepan, heat milk and ¾ cup water to boiling; pour mixture into a large bowl and cool to 105 to 115 degrees.
2. Add honey and yeast; let stand 5 minutes. With wooden spoon, beat flour and salt into milk mixture until well combined. Cover bowl with clean cloth; let batter rise in warm place for about 1 hour.
3. In a measuring cup or small bowl, stir together the remaining ¼ cup water and baking soda; beat into batter. Let batter rest, covered, 5 minutes.
4. In large skillet or on griddle, place four 4-inch Crumpet or English Muffin rings. Brush skillet and rings with melted butter. Heat skillet and rings over medium-high heat. When skillet is hot, place ¼ cup batter into each ring and cook 2 to 3 minutes or until crumpets are dotted with holes and hold their shape. Carefully remove the rings and cook crumpets 1 minute longer until lightly browned. With metal spatula, turn crumpets over and lightly brown other side - about 2 minutes. Remove to serving basket or plate and cover to keep warm. repeat to use rest of batter, greasing and heating the rings before adding the batter. Always put batter in heated rings or it will stick.

This recipe makes about 15 crumpets. Crumpets freeze well. To serve, thaw and toast on both sides. Thicker crumpets may be split as an English muffin.

**A note about crumpet rings:** *They may be ordered from many kitchen shops or easily on eBay. Good substitutes include round cookie cutters, if you want to purchase several of them. A free option is to save tuna fish cans; remove both ends with an opener that does not leave jagged edges. Wash them well and keep for making crumpets. Hope you enjoy and have fun with it!*

Here is some information about Devonshire Cream ...

1 c. Heavy whipping cream  
1/2 tsp. Cream of tartar  
1/2 c. Powdered sugar  
1 tsp. Vanilla (or vanilla powder)

Beat all ingredients until stiff. Refrigerate and serve with scones and jam.

Here is another version, if you enjoy a tart spread.

8 ounces cream cheese  
12 ounces sour cream  
Juice from 1 lemon  
2 teaspoons vanilla  
2 cups powdered sugar

Beat this mixture until smooth. Best served at room temperature.

Since the genuine version is hard to find I have tried several; here is my favorite blend which I named:

Devonshire Extraordinaire

4 ounces Mascarpone cheese (a triple cream cheese found in most grocery stores or in Italian shops.)  
1 cup whipping cream  
1 teaspoon vanilla  
1 tablespoon finely ground granulated sugar  
A bit of lemon or lime zest

With an electric mixer, whip until consistency of whipping cream forms; serve immediately or cover and store in refrigerator until ready to use.

*These are truly mock Devonshires, but they work nicely, as genuine Devonshire is not readily available. You may find it in a gourmet or tea shop. It is a cream produced in England, Devon being one place. It is made by heating milk that has been neither homogenized or pasteurized; the thick cream comes to the top; it is scraped off, is very thick and needs no whipping. You can see that the first recipe is a closer version, since true Devonshire cream is not sweetened at all, yet I include the*

*2nd because it was always enjoyed so much as a spread on crumpets and scones. The third is a special treat spread because mascarpone is a splurge, but since only 4 ounces is required it deserves consideration.*



### *Verbal Crumpets*



Worry does not empty tomorrow of its sorrow; it empties today of its strength. Corrie Ten Boom

Here is a link to where Lois and India go to church camp; we love this camp and find it well worth the extra effort to take them every year because it reinforces the lives we lead everyday of the year and challenges them to holiness! It is one of the highlights of their year; they have a "blast"! That is a week ~ well-spent!

<http://www.gvbc.us>

More at <http://www.Encouragements.us>