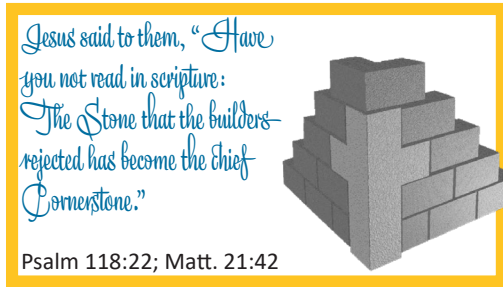


Cornerstone Chronicle

Cornerstone Senior Adult Ministries
Eastern Hills Baptist Church



SEPTEMBER 2026 REFLECTION:

It is essential to understand our foundation in Christ (Matt. 24:24-27). Consider how God's Word and the Spirit guide us in understanding our justification, sanctification, and glorification. In Christ, we have died to our old selves and raised by God to walk in a newness of life (Romans 6).

We are all uniquely made by God. He has written and planned all the days of our lives (Psalm 139). He created, saved, and gifted us for a purpose. There is a universal call by God for all Christians—we are to grow in Christlikeness because He sanctified us for good works as His special instruments and ambassadors (2 Tim 2; 1 Thess. 4; Eph. 2; 2 Cor. 5; Matt. 28:19-20). In addition to a universal call by God, some are called to specific ministry leadership (pastors, missions, etc.) and all according to His will and for His glory (Eph. 4:11-13; John 17:1-5).

So, take time today and thank God for your salvation, reflect upon the foundation of who you are in Christ, and humbly submit to His calling every day. All for His glory.

Blessings,
Michael

IMPORTANT INFORMATION

****If you have a Presbyterian Senior Health Plan, there have been a lot of changes. Monica Collins has more information. 505-615-8892**

****Sight & Sound will be showing JOSHUA live in movie theaters across the country beginning October 30. Mark your calendars! I'll pass on any new information when it becomes available.**



The next Cornerstone Second Chance is a lunch excursion on **FRIDAY, October 2 at 11:45 AM (NOTE: THIS IS THE TIME TO BE AT THE RESTAURANT)** at **Lantern Ridge Farm Market Nursery, 12540 N Hwy 14, Sandia Park, NM 87047**. They are a locally owned and operated restaurant, coffee shop, farm market, nursery, and event venue. It is a 25-minute drive from the church, **so, those who need to carpool will meet at the church at 11 AM and leave by 11:15 AM (so we can be at the restaurant by 11:45 AM)**.

SEPTEMBER 2026 NEWS AND UPDATES:

Our August Cornerstone Gameday attendance was down, but thanks to everyone who participated. It was a great time of fellowship and the lunch was excellent.

We kicked off September with the Second Chance Movie **All Saints**. Thank you, Chris and Jane Tegard, for facilitating the movie. The homemade carrot cake was wonderful! Thank you, Jane.

Please **sign up** on the Get-Connected table for the Thursday, September 17th, Cornerstone Speaker/Lunch at 11:00 AM with Micheal Summers from the NM Baptist Foundation. Micheal will be addressing financial matters pertaining to senior adults (retirement account withdrawals/tax implications, etc.). There will be a Q. and A. time, so be prepared to ask him questions. Lunch will be provided at noon.

A FALL RECIPE:

PUMPKIN LAYER CAKE WITH CREAM CHEESE FROSTING

Ingredients:

- o Cooking Spray
- o 3 cups of all-purpose flour, plus more for dusting
- o 2 tsp. baking soda
- o 1 ½ tsp. pumpkin pie spice
- o ½ tsp. kosher salt
- o 1 ½ cups granulated sugar
- o ½ cup packed light brown sugar
- o 3 large eggs (room temperature)
- o 1 Tbsp. vanilla extract
- o 1 (15oz.) can pure pumpkin puree

For The Frosting:

- o (8 oz.) packages cream cheese, softened
- o 10 Tbsp. salted butter softened
- o 1 Tbsp. vanilla extract
- o 6 cups of powdered sugar

Directions:

1. Make the cake: Preheat the oven to 350 degrees F. Coat two 9-inch round pans with the cooking spray and dust with flour. In a medium bowl, whisk together the flour, baking soda, pumpkin pie spice, and salt; set aside.
2. In a large bowl, combine the granulated sugar, brown sugar, and vegetable oil and beat with a mixer on medium speed until combined (about 2 minutes). Add the eggs one at a time, beating well after each addition. Mix in vanilla. Add the flour mixture in 3 batches, alternating with the pumpkin puree in 2 batches, mixing between each additional until the batter is smooth.
3. Divide the batter between the cake pans. Tap the pans 8-10 times to remove any air bubbles.
4. Bake the cakes until a toothpick inserted into the centers comes out clean (30-35 minutes). Let cool in the pans for 15 minutes, then remove the cakes to a rack and let cool completely.
5. Meanwhile, make the frosting: In a large bowl beat the cream cheese, butter, and vanilla with a mixer at medium speed until smooth and fluffy (about 2 minutes). Beat in the powdered sugar, 1 cup at a time, until smooth (about 3 minutes).
6. If the tops of the cakes are domed, trim them with a long-serrated knife to make level. Place 1 cake layer on a cake stand or platter. Spread with about 2 cups of the frosting. Place the second layer on top and spread the remaining frosting over the top and sides of the cake.



SEPTEMBER DAD JOKES:

Q. Did you hear about the cheese factory that exploded in France?

A. De Brie was everywhere.

Q. What is the easiest way to burn 1000 calories?

A. Leave the pizza in the oven too long.

Q. What kind of exercise do lazy people do?

A. Diddly squats.

IMPORTANT UPCOMING DATES:

- Saturday, September 12 - Bible Study Leader Training / Banquet
- Sunday, September 13 - National Grandparents Day
- Thursday, September 24 - ERLC Meet the Candidates 6:00PM in Miller Hall
- Friday-Saturday, September 25-26 - Women's Retreat Fri. 6:30PM-8:30PM, Sat. 10AM-3PM
- Sunday, September 27 - Zoolapalooza Sunday after Church at the ABQ Bio Park Zoo

