

Vol 2 Feb 2022

House of Faith Partner's Newsletter

Apostles Dexter & Demosha Speller

WE'VE TRANSITIONED!

WE ARE NOW HAVING IN-PERSON SERVICES!
JOIN US FOR A LIFE CHANGING ENCOUNTER!

WWW.HOUSEOFFAITHCC.ORG

STAY IN THE KNOW!

FROM OUR APOSTLE'S DESK!

Our Apostle taught a Life Enriching series about Choices! The messages challenged us to evaluate the choices and the decisions that we are making. His delivery not only kept us intrigued but the Word Changed Us!

Current messages can be viewed on our Facebook page. Older messages are on our YouTube channel: Faith on Display.
Don't forget to Like, Share, and Subscribe!

Did you know Apostle Speller goes live on the D2Ministries Facebook page on Mondays at 7:30am? Tune in to Morning Inspiration with our very own Apostle to be inspired, encouraged, and energized! Here's the link:

<https://www.facebook.com/D2MinistriesTX>

Have you heard the news?! You can spend your lunch break with our amazing Lady Dee! Be sure to tune in to Lunch Break with Lady Dee on Thursdays at 12:00pm, live on the ladyspeller Facebook page. Here's the link:

<https://www.facebook.com/Demosha/>

WEEKLY SERVICES!

Sunday Services-10:30am
Tuesday Night Bible Study- 7:30pm
(via Zoom)

Service Related Questions, Please Email Chief of Staff chief_staff@houseoffaithcc.com

RECIPE BY CHEF ASHLEY!

Meatless Spaghetti Squash Spaghetti

Ingredients

- 1 spaghetti squash
- Extra-virgin olive oil
- Sea salt and freshly ground black pepper
- 1 jar spaghetti sauce (my personal favorite is Mezzetta, it tastes great and has no added sugar)

Instructions

1. Preheat the oven to 400°F.
2. Slice the spaghetti squash in half lengthwise. This squash is very solid so you will need a large serrated knife to break through to cut. Scoop out the seeds. Drizzle squash with olive oil and season with salt and pepper.
3. Place the spaghetti squash cut side down on the baking sheet and use a fork to poke holes on the outside. Roast 30 to 40 minutes or until lightly browned on the outside, fork tender, but still a little firm. Time will vary depending on squash size.
4. While waiting for squash to roast, you can simmer your spaghetti sauce of choice so it's ready when the squash is.
5. Remove from oven and flip the squash, cut side up. When cool to the touch, use a fork to scrape the strands from the sides of the squash. It should resemble spaghetti and come out pretty easily.
6. You can choose to combine your squash and sauce in the pot or you can top your squash with the sauce, your choice! Enjoy!