

Press in Print



News and Information from the President's Office assembled by Dale Galusha and Gina Duncan

July 15, 2020

Updates . . .

AdventistBookCenter.com Huge Summer Online "Auditorium Sale"



For many Adventist families, snapping up deeply discounted Christian books during the camp meeting "auditorium sale" is a summer tradition.

This year, because most camp meetings have been canceled, AdventistBookCenter.com is holding a huge, eight-day book sale online. It began Sunday, July 12, and ends Sunday, July 19.

The online summer book sale will feature the same deep discounts camp meeting attendees are accustomed to finding during the much-anticipated in-person sales.

Visit AdventistBookCenter.com during the sale dates to see the list of featured products, watch short videos about each one (the marketing and sales teams are happy to sign autographs because we're famous now), and then simply order your favorites at a big discount. In addition to the list of featured products, each day has bonus deals in specific categories.

Be sure to check in at the Idaho ABC on site to see what other great specials they're offering!

For more information, visit <https://adventistbookcenter.com/summersale>

Make sure you share this information with friends and family! —Alicia Adams, Marketing Director



Dateline . . .

July

15 PAYDAY
29 PAYDAY



English Breakfast Porridge

This thick, creamy porridge is perfect with a warm drink and a thick slab of whole-grain toast. It will keep you satisfied for a trek through the English countryside... or a morning at work.

Serves 4–6

- 3 cups nondairy milk (see Chef's Note*)
- 3 cups water
- ½ -1 teaspoon salt, to taste
- 1 cup rolled oats
- 1 cup steel-cut oats
- 3 tablespoons maple syrup or honey, or to taste
- Nuts and/or fruit for garnish (optional)

1. In a large pot, combine milk, water, and salt. Bring to gentle simmer over high heat.
2. Add both kinds of oats. Lower heat and cook at steady simmer, stirring frequently for 15–20 minutes.
3. Add sweetener as desired. Optional: top with a splash of mil, nuts and/or fruit.

*Chef's Note:

Cashew milk is a nice, creamy choice for this recipe, but any nondairy milk will do.

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