

PROJECT HOSPITALITY

THE OTHER GREAT COMMISSION

Hospitality: The Other Great Commission?

Yes. Hospitality is a commissioned duty for each believer. I believe it's one of the most underutilized tools in our gospel-spreading toolbox.

When you cannot “go into all the world and preach the gospel” because you have babies at home, you can swing open the door of your home and invite others in for the sake of the gospel.

Christian women throughout the ages have leveraged their homes to meet the physical, spiritual, and emotional needs of their family, community, and church and have served the Lord and others well in this way.

Why should you practice hospitality?

Because hospitality is commanded and expected, it is a duty, just as loving others is a command and duty. This labor of love can be the delight of every believer in Jesus Christ.



You can practice hospitality with thankfulness.

If you are like me, you can be tempted to focus on that one thing that just isn't right in your life right now, and let it stop you from practicing hospitality. *My kitchen is outdated. My dishes are shabby. The house isn't tidy enough. Money is tight. My kids don't cooperate.* On and on our thought process goes until we are pretty sure that lady over there, the one with the big, beautiful house, should be the one to volunteer to host the missionaries.

Focusing on the negative is a sure-fire way to feed discontentment and kill a generous spirit. Discontentment will





Visionary Hospitality

Visionary Hospitality sees the possibilities and plans ahead. Here are some ways so use your home for evangelism, mentoring, and encouragement.

Evangelism: Pursue your neighbors in friendship. Bring them cookies at Christmas. Invite them to grill out. Invite them to special events at church. Be a good neighbor.

Mentoring: Start with your own kids. (Priorities!) They are the priority. From there, engage with the teen girls at your church, the future mothers and wives of the congregation. Encourage a young mother by doing life with her. Show her how to do simple tasks: make pizza, blueberry jam, and stitch a button hole. Help her during her pregnancy and after delivery. Decorate seasonally with her. Go to the grocery store together. Be available in a too busy world!

Ministry: Open your home for Bible studies or book studies. Host missionaries, evangelistic cookouts for your church. Host Sunday dinner. Visit a shut in. Deliver meals to the sick. Watch a single mom's kids. Clean your sick friend's house.

paralyze you and render you as active as that frozen family pack of chicken in your deep freezer.

But what if you focused on the things that are right in your life instead? What if you counted your blessings, then held them out as an offering to God and then opened your front door to others?

The Bible teaches us to practice hospitality *without grudging*. Another way to say this same thing is to practice hospitality *with thankfulness!*

Maybe you don't have fine china or a finely appointed house. Maybe you live in a dorm room and have a mismatched collection of mugs. Maybe things aren't "just so" and they could be better, but will you use what you do have today -this one precious day- for God's glory?

Who can you bless with that mug? Who'd love a visit and your friendship? Who needs to be pulled close and cared for? Who is discouraged and needs to be strengthened?

Look around. Pray for clear vision. What can you steward for God's glory today? What is in your hands? This is your offering.



"The front door of the home is the side door of the church. What kind of church do our household members and guests encounter when they walk in the front doors of our homes?"
Keeping House: The Litany of Everyday Life

Hospitality on a Budget

Is money tight? Here are some budget friendly ways to practice hospitality:

- Invite someone in for a cup of tea and cookies.
- Serve snacks like chips and salsa or [Cowboy Caviar](#).
- Make a batch of brownies ([this one is YUM!](#)) and serve with ice cream.
- Serve [Joy's Mexican Beans and Rice](#) topped with cheese, salsa, guac. (video tutorial & recipe in the comments under video.)
- Learn to make soup which can be stretched to feed a crowd. Some of my personal fav's are [GraceLaced's Tomato Soup](#) and Smitten Kitchen's [Broccoli Cheddar Soup](#). Any of Lynn Wilson's [soup recipes online](#). Whole Foods shares several soup recipes [here](#) and [here](#).
- [Budget Bytes](#) is a perfect frugal resource. You know about this one, right? Check it out!



Ten simple ways to start.

1. **Invite someone in for tea or coffee.** Buy store-bought tea cookies like Pepperidge Farm Bordeaux cookies. (My favorite.)
2. **Show up with Iced Coffee.** New Mom? Mom of toddlers? Discouraged Friend? Who would refuse iced coffee delivery? Shoot them a quick text that says, "Hey, Are you home? I'm coming by with coffee for you and donuts for the kids. I'm not staying. Just wanted you to know I was thinking of you. Can I pick you up anything else on the way?"
3. **Befriend someone as you "wait" for your kids:** ball games, music practices, church. Offer snacks, water, friendship.
4. **Visit someone in the nursing home.** Bring pictures or flowers to brighten their room.
5. **Bring a meal to someone recovering from surgery.**
6. **Send a letter to someone who is lonely** or has suffered loss. Kind words can be re-read over and over again.
7. **Take a walk with someone who is struggling emotionally.**
8. **Pass along your gently used kids clothes** or toys to a younger mom who might need them.
9. **Take care when someone is sick.** Offer to clean their house, run their kids to practices, bring ginger-ale and crackers over, make sure they have what they need.
10. **Simply smile and interact.** Say hello. Help the mom whose toddler is screaming in Walmart. Ask a cashier how she is doing.



4 Big Picture Reminders for Hospitality

Hospitality is a spiritual endeavor and all of our life is to be lived for the glory of God. The way we practice hospitality matters. Here are some things I've learned over the years.

- With any spiritual work, we must represent Christ accurately.
- All work, no matter how mundane, can be done as unto the Lord. It doesn't matter the task which gives great value to the unseen work that goes into hospitality.
- You are placed in a specific location, sphere of influence, and time for a purpose. Just like a missionary who is sent to foreign lands, we are "sent" and meant to minister right where we are.
- Love strips away the labels. We can't call someone for whom Christ died unworthy of love and care. If we could see people as souls instead of their labels or issues (misguided, addict, homeless, failure) we'd reach out realizing the ultimate needs are always the same.

Checklist for Hosting Overnight Guests.

- How many guests will we be hosting? For how many nights?
- Have I provided appropriate, clean, and comfortable sleeping arrangements for our guests and their kids? If I am putting kids/people on the couch, am I sure that no one of the opposite sex will be walking through that area? Is the space private enough and appropriate? Have I provided extra blankets in case they are cold?
- Do we have night lights in the bathrooms and hallways in case they need to walk our unfamiliar house in the middle of the night?
- Do our guests have any food allergies?
- Do I know how many meals they'll need me to provide?
- Do I know their plans? Oftentimes they'll make plans for a day trip out, or to meet local friends for dinner. If they'll be doing day trips, offer to pack a lunch or send a snack.
- How is the atmosphere of my home. Does the air smell clean and refreshing? Does the litter box need to be changed? Do your hand towels and sponges smell clean? Are there any unpleasant or strong odors? Common culprits: wastebaskets, garbage disposals, dishwashers, refrigerator, microwave, toilet "area" (especially if you have little boys!) Address that and air out the house.
- Has there been sickness in the house? If so, disinfect doorknobs, handles, and surfaces.
- Is the home generally clear of clutter? Is it generally orderly? Do I sense visual noise? Scan the room and look for what catches your eye. Use laundry baskets to temporarily reduce noise or "house" projects you are working on. Tuck them out of sight.
- Is your space welcoming? Or does it feel like a museum? Tuck away any breakables for guests with children. This helps the mother to relax. Add cozy throw blankets over the backs of chairs or in a basket nearby. Light an unscented candles. Add a candy jar with chocolate.
- Have you set apart towels, washcloths, and soap for your guests?



Hospitality to Teens

Teens are people, too! We've done youth ministry for over 25 years and these are some of their favorite foods. I'll include the recipes at the end of the newsletter. Teens love playing group games like Taboo or Catch Phrase and active games like Nine Square or Capture the Flag. They also love a good fire pit.

Pray For Your Guests

Rebekah Beals Angela

In the moments before they arrive, pray for your guests as specifically as possible. I find that this helps me transfer my attention from making sure the cheese platter looks just right, to consciously thinking about what struggles, difficulties, or burdens they may be carrying before they enter my home. Use this time to ask God to give you a heart of love, and the ability to carry on conversation that would be a blessing to your guest. My time with guests always goes better if I spend a few minutes praying.

- Is your own laundry done? Get it done before your guests come in case they need to use your machine. (Missionaries on furlough often travel from place to place and do have clothes to launder.

- Are there toys available for the children? If your guest has children, plan to place age-appropriate toys, games, and books in common areas for them to enjoy. Always check with the parent first before offering videos, video games, or electronics to their children.

- If you have long term guests, write out local information (restaurants, attractions, areas of historic significance) and your own personal schedule so they'll know what to expect and when you'll be home. Have an extra house key so they can come and go.

- Have you planned ways to spend quality time with your guests? Engage them around the table at meal times, play group or board games, enjoy the fire pit, and include them in your evening family devotions and prayer.

Hospitality for Newlyweds

By Emily Beals Barnard

There are a few things I always try to have on hand for last minute entertaining (for those times when you're having a great conversation after church and you say, "Want to continue this at our place?" because the deacons start turning off the lights and you take the hint!). I try to stock up on these staples when they go on sale:

- Chips and salsa (my husband's favorite!)

- Ice cream and a few toppings (my favorite!)

- Brownies—my favorite box mix is Ghirardelli Triple Chocolate and I always get compliments on them. People are shocked when I tell them they are a box mix!

- Chocolate chip cookies— I always have at least two bags of my own homemade dough in the freezer (enough for 2 dozen cookies). They can be ready in as little as 20 minutes between preheating and baking.

- Nachos are also a quick, cheap, and tasty snack. You can add almost anything you have on hand as a topping and they are



Hospitality Hints

Rebekah Beals Anglea

- Be hospitable with the doors closed, before you invite others in. If you are different person with your family and change when guests arrive, you don't have the spirit of hospitality.
- Don't wait until you have "enough space", "nicer dishes", "extra money", etc. If you wait to to give until you feel like you "have", you will never start giving.
- Hospitality is not creating a five star experience, but rather creating an atmosphere of welcome and interest in another person's life. When guests step through your doorway, for a moment in time, they are entering your world—*just as it is*.
- Apologizing for the condition of the house, the unfolded laundry, and the dishes in the sink does not communicate an atmosphere of welcome. *Face-saving is focusing on me* and the way I feel. Instead, when you focus on making your guests feel entirely welcome no one will be thinking about the cobweb in the corner.

always a hit.

- Tea or coffee and Biscoff cookies

For not-so-last-minute entertaining, I like to make dishes where meat is not the main attraction. You can really stretch a meal when your guests don't know how little meat was actually used.

- Yellow Curry Chicken is my favorite meal to eat (like, I could eat this every day of my life and not get tired of it). You can stretch this by adding more vegetables, more broth, and less chicken. (Recipe below.)

- Chili—you can really stretch chili by adding more bean varieties and tomatoes. Also, serving it with cornbread and/or chips makes it go even further.

- Spaghetti sauce—I'm a sauce snob thanks to my Italian grandmother, but you can add ground beef or more tomatoes to stretch this meal! Serving it with a nice warm loaf of bread (homemade or otherwise!) helps stretch this meal a long way, too.

Remember, stocking up for some people means adding money to their grocery budget when they see a good deal, but for others, it can mean just grabbing an extra can or two of diced tomatoes when you see they are at a rock bottom price. Whichever style



TO MAKE A HOUSE FEEL HOMEY, TRY TO GREET ALL FIVE SENSES. THEN GREET THE SIXTH SENSE (EMOTION AND INTUITION) BY OFFERING TRUE WELCOME.

More Hospitality Hints

Rebekah Beals Anglea

Have a tasting party. Invite people over to try different types of coffees, chocolates, apples, or something else. It doesn't have to be expensive, and you can get away with buying very small quantities of each tasting item. "We're trying to see if we can actually tell the difference between Diet Coke and Diet Pepsi. Want to come over and guess with us?"

Invite a friend over to do meal prep with you (chop veggies, make freezer meals, etc.). This is a great way to engage with others without spending additional money. Every now and then, I haul a basket of fresh vegetables to my friend's house, and we just chop and bag veggies for the week together. It's a great way to do a normal activity and still socialize, entirely for free.

Buy popcorn and host a movie night.

Get a dollar bag of tortilla chips at Aldi and serve with salsa over board games.

fits your budget is the one that's right for you. Before you know it, you'll have plenty on hand for entertaining without having to think twice about impromptu entertaining. There are so many other ways to entertain without overspending on your grocery budget, but these are my go-to options. Entertaining doesn't have to be extravagant; even a glass of lemonade or sweet tea with friendly conversation displays hospitality and goes a long way to encourage and build each other up.

Greet All the Six Senses in Hospitality

By Rebekah Beals Angela

To make a house feel homey, try to greet all five senses. Then, greet the sixth sense (emotion and intuition) by offering true welcome.

This is the most practical advice I have ever received.

Whenever guests are about to arrive, I think through the list: sight, smell, sound, taste, touch. Often, this helps me immediately pinpoint that "something I'm forgetting". Then, when they arrive, I focus on greeting the sixth sense (emotion and intuition) with welcome.

Here are some practical ideas:

Sight:

- Be tidy.
- Write a bible verse on a piece of paper or chalkboard.
- "Welcome Smith Family!" or your guests' names written on your chalkboard
- Seasonal Decor. (A note: I'm very minimal with decorating, and my mother is very elaborate. Even though I only use one or two decorative items per season, it is satisfying to put my personal, feminine touch on our home. My mother has a beautiful decorating style and real creative talent, and she has collected



Pretty Plating:

Tips From Rebekah Beals Anglea

If you think you're not going to have enough food, swap out your dinner plates for your lunch plates. Any time you use a smaller plate, it immediately looks like more food. Alternatively, opt for smaller silverware, to slow the pace of eating down.

I try never to have "white space" on my serving dishes. I'd rather have small dishes piled high, than large dishes that look sparse. Play with portions. . If you're afraid you might run out, make portions smaller. For instance, if you only have one chicken breast per person, cut each piece of chicken in half. That way, people can take seconds, which is very satisfying.

You can really do a lot with presentation. Place foods of different colors next to each other. If your dish looks uninteresting, add a very sparse dash of black pepper or a stem of a fresh herb to add interest. If you suddenly realize that everything you cooked is a shade of yellow (ask me how I know), put a colorful towel or tablecloth on the table, plate your food into colorful plates and opt for the red tongs rather than silver, etc.

many decorations that she pulls from to decorate with each year. In short, I don't think it matters how *much* you own. Even without money, you can still display a seashell, a glass vase of fall leaves, or a simple pussy willow branch, and call attention to the beauty all around you.)

Smell

- Burn a candle or essential oils (don't burn lavender, which can give some people headaches)
- Mull cider, chai, hot cocoa, or even leftover orange rinds with a sprinkle of cinnamon on the stovetop - my favorite thing to do in the fall!
- Double check bathrooms and playrooms for odors before guests arrive.

Sound

- Play music or ambience. Youtube has a lot of long, free tracks.
- Or crack your windows open (if it's not too warm) to let in the sounds of nature.

Taste

This is pretty self-explanatory. I'm a firm believer in having food at every gathering, but I don't think the food ever needs to be fancy. The idea is sharing what you have, and sharing the act of eating together.

- If you have chocolates, candies, or nuts, you can put them in a bowl on an end table.
- Hot beverages are particularly homey.

Touch

- Use soft textures around the house, if you have any. Put a blanket or pillow on a leather or wooden chair.
- Make sure the AC/Heat is at a comfortable setting.
- I love using a "conversation piece" - something that everyone will want to reach out and touch. For me, this is a massive conch shell that a friend gave me. Without exception, everyone who enters my living room picks it up to see if it's real. It keeps conversation flowing, and lets guests engage with my environment.

Emotion/Intuition

- Meet your guests at the door, and ask all your family members to do the same.
- Give everyone a hug.
- Tell them where to put their coats and purses right away (better yet, tell them they can "toss their stuff anywhere").
- Ask them lots of questions about their life right now, and let them talk about themselves.

Recipes to enjoy.

Emily's Yellow Curry Chicken

- 3 Cans Coconut Milk (13.5 Fl. Oz cans)
- 3 Tbsp. Yellow Curry Paste (or more to taste)
- 1 tsp. Fish Sauce
- 4 Tbsp. Brown Sugar
- ½ cup pineapple juice (from Pineapple Chunks)
- 4 Boneless Skinless Chicken Breasts chopped into bite-sized pieces
- 3 Bell Peppers cut into bite sized pieces
- 2 Cans Pineapple Chunks, drained (20 Oz jars) {reserve the juice}
- 1 sliced Zucchini (optional)

Serve over Jasmine rice

Directions:

1. In a large saucepan, bring coconut milk, yellow curry paste, fish sauce, pineapple juice, and brown sugar to a gentle boil.
2. Add the sliced chicken to the mixture and let it cook in the broth for ten minutes.
3. Add the peppers, pineapple, and zucchini, and allow to simmer until the vegetables are tender and the chicken is fully cooked.
4. Serve warm over Jasmine rice.

Note: If desired, you can cook the rice in some pineapple juice (substitute an equal amount of water to pineapple juice).

Pizza Dough

My dough recipe: (makes one crust)

- 1 cup warm water
- 1 pkg. yeast
- 1 T. sugar

Dissolve these three together. Allow to sit until surface looks "bubbly" so you know the yeast activated.

Then stir in 3 cups flour, 2 T olive oil, 1 T. salt.

Knead until smooth. Place in greased bowl to rise, about an hour.



Spread into pizza pan that has been heavily greased with Crisco. Add toppings: pizza sauce, cheese, garlic powder, oregano.

Note: Making your own pizza sauce is easy. Here's my recipe:

Pizza sauce (this is enough for two pizzas)

I make my own pizza sauce by draining the water out of a can of crushed tomatoes. Then I sauté 2 cloves of garlic in olive oil, add the tomatoes, 2 bay leaves, and 1 T sugar. Cook until thick and dark, about 10 minutes. I throw in some chopped parsley at the last minute and add some black pepper if I feel like it.

I bake at 450 degrees for 12-15 minutes or until cheese is slightly bubbly and browning.

Cranberry Meatballs

In a crock pot, mix 2 bags frozen Swedish meatballs, 2 cans Ocean Spray whole berry cranberry sauce, 2 jars Heinz chili sauce (NOT cocktail sauce which looks similar.)

Cook several hours on high in crock pot, stirring to cover the meatballs occasionally.

Cranberry Kielbasa

Slice 2 pkgs. Hillshire Farms Polska Kielbasa into 1/2 inch slices. Fry in a large frying pan until mostly cooked. Add a can of Ocean Spray cranberry sauce and 2 T. brown sugar. Serve like an appetizer with toothpicks. Easy and delicious.

Taco Salad with Doritos

1 1/2 lb. ground beef
1 sm. onion, diced
1 pkg. taco seasoning mix
1 lg. bottle Catalina salad dressing (16 oz.)
8 oz. grated cheddar cheese
1 med. size bag Doritos, crushed
3 med. tomatoes
Large bag of iceberg lettuce salad
Brown ground beef and drain. Add taco seasoning mix according to package directions. After cooking, drain excess liquid.
In a large bowl combine meat, chopped onion, cheese, tomatoes and lettuce. Add crushed corn chips. Toss to coat together with Catalina salad dressing.

White Chocolate Covered Chex Mix

In a bowl, mix a bag of Chex Mix and a bag of mini pretzels. Melt a whole bag of white chocolate chips and drizzle over the Chex/Pretzel mix. Spread mixture onto parchment paper and then sprinkle on a bag of M&M's and let dry on parchment paper. Break into small pieces when dry. This stuff is addictive! ;)

Ice Cream Pie.

Easy. Chocolate cookie graham cracker crusts, filled with softened ice cream. Freeze. You can drizzle with hot fudge and garnish with whipped cream and crushed candy before serving.

Chocolate Chip Cookies. This is the link to the Crisco Chocolate Chip Recipe. (You can fill baked cookies with vanilla ice cream and make chocolate chip ice cream sandwiches.)

Buffalo Chicken Dip.

An all time favorite with our teens. I use the Frank's Red Hot Sauce Recipe online, only I used cooked chicken breast, not canned chicken.

Soda floats.

Root beer, coke, or orange soda, over ice and with a scoop of vanilla ice cream. Yum.

Just like Sonic Cherry Limeade. We make these by using a bottle of Sprite, 1/4 c grenadine syrup, the juice of 4 freshly squeezed limes, and small jar of maraschino cherries, juice and all. Serve over ice.

I hope you've enjoyed this free resource from Sarah Beals at www.Joyfilleddays.com.

Sarah is the wife of Peter and mom of 6.

She loves reading, writing,



watercolor, hospitality, coffee, and BBC Period Drama.

JoyfilledDays.com is a conservative community of Christian women who seek to live our ordinary lives for God's glory.

We discuss marriage, motherhood, ministry, mentoring, hospitality, keeping traditions, crafting, thrifting, homemaking and homeschooling, and all the things...but the theme that runs through all of it is Jesus Christ as Lord and Savior. JoyFilledDays.com exists to encourage other Christian women to keep their eyes on Christ.

If I can help you in any way, please contact me at joyfilledmama@gmail.com or find me on [Facebook](#) or [Instagram](#).

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