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September 2014

Will Tribulation begin a year from now?

By Pastor Mark Biltz

Where has the world headed since the first blood moon on Passover of 2014? Our world has now gone past the tipping point, and events are now accelerating out of anyone's control. Just as ISIS has gone from the JV team to the A team, along with events spreading from Russia to Ukraine and planes being shot out of the sky, we see everything developing exponentially.

Look at the Ebola, for example. From the Centers of Disease Control, we see that the 2014 Ebola outbreak is one of the largest Ebola outbreaks in history and the first in West Africa. It is affecting five countries in West Africa.

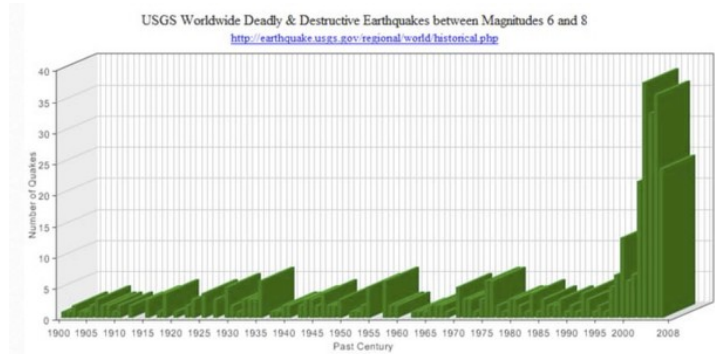
We have a respiratory illness that has already sickened more than a thousand children in 10 states that is likely to become a nationwide problem, doctors say.

Terror attacks in Jerusalem have grown exponentially over the past few months, a Shabak (Israel Security Service) report Monday said.

Take a look at all the worldwide conflicts since this last April at this website.

Notice all the earthquakes occurring, tracked by the USGS.

Here is an old chart only going up to 2008 showing the increase in earthquakes higher than 6.0:



When you look at the chart, you see at the highest point there were around 36 earthquakes that year over 6.0. That is nothing compared to this year! In 2014 so far - and the year is not even close to being over - we have already had 116 earthquakes 6.0 and above! With 70 of them since the first blood moon! This year will more than quadruple the number of large earthquakes from the highest year of the last decade.

We hear of major droughts, as in California.

All of this to say that we are living during the birth pains of the coming of the Messiah. Now I would like to deliver a bombshell of biblical proportions. Everyone needs to understand the prophetic time clock and prophetic calendar of the days we are living in, which is why I wrote the book "Blood Moons" and produced the Shemitah calendar for this coming year, starting in a few weeks on Rosh Hashana.

The Shemitah year is the seventh year of the seven-year cycle when the land of Israel had to rest, and it was an economic reset year for the financial system. In Genesis, God started the seven-day cycle. We have a seven-day week, then there is the seven-week cycle of 49 days in the Bible from first-fruits to Shavuot, or Pentecost. We have the seven-year cycle known as the Shemitah cycle. There is the seven-Shemitah cycle of 49 years bring us to the year of Jubilee. We know from the Bible that a day with the Lord is as a thousand years, and it has been 6,000 years since the creation of Adam. We are about to enter the seventh millennium, known as the day of rest.

For the most part, theologians agree that the tribulation is seven years long. What I am proposing is that it is simply a continuation of the Shemitah cycle that has been ticking along for ages. The

tribulation will not be any random sequence of seven years, but the first year of the tribulation will begin with the first year of the seven-year cycle. This has huge prophetic implications when we realize this Rosh Hashanah is the seventh year of a seven-year cycle, and the fall of 2015 begins a new seven-year cycle.

In plain English, the seven-year tribulation could begin next fall. If it does not, then that means it will not start for another seven years since it is just a continuation of God's orderly time clock. I am not saying the Lord will return next fall. I am not saying the Rapture will take place next fall. I am just saying regardless of where you want to put us on God's time line, the seven-year tribulation is part of that timeline and will happen as part of the Shemitah cycle.

We will know more definitely next year when we have the super blood moon for the first time in all of history that appears in Jerusalem in the seventh month of the biblical calendar at the end of the seventh year kicking off the first year of the new seven-year cycle. We have one year to prepare. This is not a Y2K theory based on the solar pagan calendar or the Mayan calendar but one based on the calendar the Creator gave us to give us warnings of things to come, just as I presented in the book "Blood Moon."

[Article from WND.](#)

Announcement!

We will be removing some things from the newsletter. Our Recommended products and emails with special announcements on other products that get sent out every once in a while will move to a separate mailing list. If you wish to get this information you will need to sign up for that list on our website.

We will also be starting a separate mailing list for other special announcements like special guest appearances and upcoming events. If you wish to get this information emailed to you, you will need to sign up for that list on our website.

[Click Here](#) to sign up on these lists.

Recommended Products

[Official Biblical Blood Moon Eclipse Calendar 2014-2015](#)

Calendar

Are you on God's Calendar?

Our Official Biblical Blood Moon Eclipse Calendar for 2014-2015 will include all the blood moons and eclipses, the Feasts/Holidays and the Shabbats! Also includes a

brief explanation on why we use this calendar, what the feasts are and how to keep them, and an appendix of historical events that happened on the Hebrew Calendar dates.

The Calendar begins in September 2014 and goes through December 2015.



[Find It Here!](#)

\$15.00 + S&H

Blood Moons T-Shirt

Clothing

Next Level Jersey T-shirt
Product Overview:

100% combed ring spun cotton jersey; Super soft lightweight fabric
Tear-away neck label for comfort



Available in V-neck and multiple sizes.

[Find It Here!](#)

\$18.00 + S&H

Blood Moons Bundle

1

In this definitive book and riveting documentary on the blood moons phenomenon, Pastor Mark Biltz, the authority on the subject, provides the key to understanding the divine link between the prophecy, heavenly signs, historical events, and when they intersect.



[Find It Here!](#)

\$31.00 + S&H

Find more Blood Moons Bundles in our Store.

Recipes

Yummy Honey Chicken Kabobs

Recipe by Ann Marie

PREP 15 mins
COOK 15 mins
READY IN 2 hrs 30 mins

Ingredients:

1/4 Cup Vegetable Oil
1/3 Cup Honey
1/3 Cup Soy Sauce
1/4 Teaspoon Ground Black Pepper
8 Boneless, Skinless Chicken Breast halves - cut into 1 inch cubes
2 Cloves Garlic
5 Small Onions - cut into 2 inch pieces
2 Red Bell Peppers - cut into 2 inch pieces
Skewers
Other Vegetables to your preference



Directions:

1. In a large bowl, whisk together oil, honey, soy sauce, and pepper. Before adding chicken, reserve a small amount of marinade to brush onto kabobs while cooking. Place the chicken, garlic, onions and peppers in the bowl, and marinate in the refrigerator at least 2 hours (the longer the better).
2. Preheat the grill for high heat.
3. Drain marinade from the chicken and vegetables, and discard marinade. Thread chicken and vegetables alternately onto the skewers.
4. Lightly oil the grill grate. Place the skewers on the grill. Cook for 12 to 15 minutes, until chicken juices run clear. Turn and brush with reserved marinade frequently.

[Find it here](#)

Honey Roasted Red Potatoes

Recipe by STEPHNDON

PREP 10 mins
COOK 35 mins
READY IN 45 mins

Ingredients:

Original recipe makes 4 servings

- 1 pound red potatoes, quartered
- 2 tablespoons diced onion
- 2 tablespoons butter, melted



- 1 tablespoon honey
- 1 teaspoon dry mustard
- 1 pinch salt
- 1 pinch ground black pepper

Directions:

1. Preheat oven to 375 degrees F (190 degrees C). Lightly coat an 11x7 inch baking dish with nonstick cooking spray.
2. Place potatoes in a single layer in prepared dish, and top with onion. In a small bowl, combine melted butter, honey, mustard, salt and pepper; drizzle over potatoes and onion.
3. Bake in the preheated 375 degrees F (190 degrees C) oven for 35 minutes or until tender, stirring halfway through the cooking time.

Find it Here

Apple Honey Challah

Servings: 2 round challot (challahs)
Kosher Key: Pareve



DOUGH INGREDIENTS:

- 1 1/2 cups lukewarm water, divided
- 1 packet active dry yeast
- 1 tsp sugar
- 1 egg
- 3 egg yolks
- 3/4 cup honey
- 2 tbsp. canola oil (Substitute olive oil)
- 2 tsp vanilla
- 2 tsp salt
- 5 to 7 cups flour
- 3 medium granny smith apples
- 1/4 cup sugar
- 2 tbsp. turbinado sugar (optional)

EGG WASH INGREDIENTS:

- 1 egg
- 1 tbsp. cold water
- 1/2 tsp salt

Directions:

1. Pour 1/4 cup of the lukewarm water (about 110 degrees) into a large mixing bowl. Add 1 packet of Active Dry Yeast and 1 tsp of sugar to the bowl, whisk to dissolve. Wait 10 minutes. The yeast should have activated, meaning it will look expanded and foamy. If it doesn't, your yeast may have expired, which means your bread won't rise-go buy some fresh yeast!
2. Once your yeast has activated, add remaining 1 1/4 cup lukewarm water to the bowl along with the egg, egg yolks, honey, canola oil, vanilla and salt. Use a whisk to thoroughly blend the ingredients together.

3. Begin adding the flour to the bowl by half-cupful's, stirring with a large spoon each time flour is added. When mixture becomes too thick to stir, use your hands to knead.
4. Continue to add flour and knead the dough until it's smooth, elastic, and not sticky. The amount of flour you will need to achieve this texture varies-only add flour until the dough feels pliable and "right." Turn the dough out onto a smooth surface and knead a few more times.
5. Place a saucepan full of water on the stove to boil.
6. Wash out the mixing bowl that you used to mix the challah dough. Grease the bowl with canola oil. Push the dough back into the bottom of the bowl, then flip it over so that both sides are slightly moistened by the oil.
7. Cover the bowl with a clean, damp kitchen towel. Place the bowl of dough on the middle rack of your oven. Take the saucepan full of boiling water and place it below the rack where your dough sits. Close the oven, but do not turn it on. The pan of hot water will create a warm, moist environment for your dough to rise. Let the dough rise for 1 hour.
8. Take the dough bowl out and punch it down several times to remove air pockets. Place it back inside the oven and let it rise for 1 hour longer.
9. During this final rise, fill a mixing bowl with cold water and dissolve $\frac{1}{2}$ tsp of salt in it. Peel the apples and dice them into very small pieces, about $\frac{1}{4}$ inch large. Place the diced apples into the bowl of lightly salted water. Reserve. When you are ready to begin braiding the dough, drain the apple pieces and pat them dry with paper towels. Toss the apple pieces with $\frac{1}{4}$ cup of sugar. If you'd like, you can add $\frac{1}{2}$ tsp of cinnamon to the sugar to give the apples an apple-cinnamon flavor.
10. Take the dough out of the oven; it should have doubled in size during this final rise. If it has not fully risen, return it to the oven till it's had a chance to properly rise. When the dough is ready, flour a smooth surface like a cutting board. Punch the dough down into the bowl a few times, then turn the dough out onto the floured surface. Knead the dough a bit, adding flour as needed to keep it from feeling sticky. You will have enough dough for two medium-sized challot (challahs).
11. Divide the dough into two equal halves. Put one half of the dough on a smooth, lightly floured surface. Leave the other half of the dough in the bowl covered by a moist towel. Cut the dough on the floured surface into four equal portions.
12. Take one of the four portions and stretch it with your fingers into a rough rectangle, about 1 foot long and 3-4 inches wide. Use a rolling pin to smooth the dough, if it helps. The rectangle doesn't need to look perfect, and it shouldn't be too thin-- the dough needs to be thick enough to handle an apple filling.
13. Sprinkle some of the sugared apple pieces across the center of the rectangle. You should use about $\frac{1}{8}$ of the apple pieces in each rectangle. Liquid will collect in the apple bowl as you progress-do not transfer the liquid to the dough, or it will weaken and become mushy. Do your best to shake off excess liquid before placing the apples on the dough. Leave at least $\frac{1}{2}$ inch border along the outer edge of the dough clean, with no apples.
14. Gently roll the upper edge of the rectangle down to the lower edge and pinch to seal, creating a snake-like roll of dough stuffed with apples. This is the beginning of your strand.
15. Gently and carefully roll the stuffed strand till it becomes smooth, using gentle pressure with your hands on the center of the strand, pulling outward as you roll. If any apples begin to poke through the dough, repair the hole with your fingers before you continue. Re-flour the surface as needed to keep your dough from sticking.

16. Taper the ends of the strand by clasping between both palms and rolling. At the end of the rolling process, your strand should be about 16 to 18 inches long with tapered ends.
17. Once your apple strand has been rolled, repeat the process with the remaining 3 pieces of dough, making sure that they are even in length with the first strand. In the end, you'll have 4 apple-stuffed strands.
18. Now your stuffed strands are ready to braid. There are a few different ways to braid 4 strands into a challah. This recipe will guide you through one method for braiding a round four strand challah.
19. Place two strands in the center of a smooth surface, running parallel top to bottom. Place the third strand across the two strands, going under the left strand and over the right. Place the fourth strand directly below the third strand, going over the left strand and under the right. You will have something similar to a tic-tac-toe board pattern, with the center of the board being a very small square and 8 "legs" sticking out from that center. Keep the center as tight as possible... you'll be braiding from the center. I have numbered the strand ends in the following diagram to make the braiding process easier.
20. Take strand 1 and cross it over strand 2.
21. Take strand 3 and cross it over strand 4.
22. Take strand 5 and cross it over strand 6.
23. Take strand 7 and cross it over strand 8.
24. Take strand 2 and cross it back the opposite way, over strand 7.
25. Take strand 8 and cross it over strand 5.
26. Take strand 6 and cross it over strand 3.
27. Take strand 4 and cross it over strand 1.
28. Take strand 7 and twist it with strand 4.
29. Tuck the twisted ends under the challah.
30. Repeat this process with the remaining loose ends-twist and tuck 1 with 6, then 3 and 8, then 5 and 2.
31. When all of the loose ends are twisted under, gently plump the challah into a nice, even round shape.
32. After the round has been braided, place it on a baking sheet lined with parchment paper. Preheat the oven to 350 degrees F. Let the braid rise 30 to 45 minutes longer. You'll know the dough is ready to bake when you press your finger into the dough and the indentation stays, rather than bouncing back. While this challah rises, you can braid the other half of the dough in the same way, or you might choose a different braid for your second challah. No matter which way you braid, you can conceal the apple pieces inside the strands using the same method described above. Your second challah will rise as the first one bakes.
33. Prepare your egg wash by beating the egg, salt and water till smooth. Use a pastry brush to brush a thin layer of the mixture onto the visible surface of your challah. Reserve the leftover egg wash. Sprinkle the top of the challah with 1 tbsp. turbinado sugar, if you wish.
34. Each challah needs to bake for about 45 minutes total, but to get the best result the baking should be done in stages. First, set your timer to 20 minutes and put your challah in the oven.
35. After 20 minutes, take the challah out of the oven and coat the grooves of the braid with another thin layer of egg wash. These areas tend to expand during baking, exposing dough that will turn white unless they are coated with egg wash. Turn the challah around, so the opposite side faces front, and put it back into the oven. Turning it will help your challah brown evenly-the back of the oven is usually hotter than the front.
36. The challah will need to bake for about 20 minutes longer. For this last part of the baking process, keep an eye on your challah-it may be browning faster than it's baking. Once the challah is browned to your liking, take it out and tent it with foil, then place it back in the

oven. Remove the foil for the last 2 minutes of baking time.
37. Take the challah out of the oven. At this point your house should smell delicious. Test the bread for doneness by turning it over and tapping on the bottom of the loaf-if it makes a hollow sound, and it's golden brown all the way across, it's done. Because of the apples in this challah, it may take a bit longer to bake than your regular challah recipe. Err on the side of letting it cook longer to make sure it's baked all the way through. You can also stick an instant read thermometer in the thickest part of the challah-- when it reads 190, it is baked all the way through. Let challah cool completely on a wire cooling rack before serving. Bake the second challah in the same way.

For step by step directions with pictures follow the link below.
[Find it Here](#)

This Month in Jewish History

Elul-Tishrei

[6 Elul]

- Italian planes bomb Tel Aviv, 1940, killing 117.

[7 Elul]

- Amram remarried Yocheved (based on the Tradition that Moshewas a 6-month preme, 7 Elul being 6 months before 7 Adar. He was hidden for 3 months and was floated on the Nile and found by the daughter of Paro on 7 Sivan, the future date of Mtan Torah.)
- Agrippa I dedicated new gate of the Jerusalem wall, 42 c.e. Day was celebrated as a holiday.
- Jews of Hanover were granted equality, 1848

[8 Elul]

- Jewish resistance to Roman forces came to an end, 70 c.e. with the fall of the walls of the upper city of J'lem.
- Russian Emperor appoints a commission to study to injurious influences of Jews upon the native population, 1881.

[9 Elul]

- Dan b. Yaakov born.
- Ramban arrived in Jerusalem, 1267, and reestablished the Jewish community here, soon after his arrival. (The community enjoyed continuous existence until 1948. It was reestablished in 1967.)
- Jews of Gerona, Spain, massacred, 1391.
- Jewish teachers and students barred from Italian schools, 1938.

[10 Elul]

- No'ach opened the window in the Teiva and sent the raven out.
- Jews of the ghetto in Buda survived a riotous attack and

declared the day as a Purim, 1684.

[11 Elul]

- Expulsion of the Jewish community in Moravia, 1563.
- Liquidation of the ghettos of Minsk and Lida, 1943.

[12 Elul]

- Pope renews anti-Jewish restrictions of the Roman Jewish community, 1732.

[13 Elul]

- Jews of New York (1695, pre-USA) petition the governor for permission to exercise their religion in public. Permission was denied, because freedom of religion applied to Christians only.

[14 Elul]

- Oldest existing ketuba written in the Western Hemisphere, 1643 (Yitzhak and Yehudit).
- Nazis decreed that Jews had no rights to moveable or immoveable property, 1940.
- Jews of Vilna confined to ghetto, 1941.
- 1668 Jews of Radomysl, Poland, executed by Nazis, 1941.

[15 Elul]

- The right to public worship is denied to the Jews of New York, 1685. (44 years - almost to the day - later, the foundation was laid for the first synagogue structure in New York (and all of North America.)
- Russia decreed the draft of Jewish boys from the age of 12, 1827

[16 Elul]

- Nazi decree forbidding non-Jews to work for Jews, 1940.
- Whole Jewish community of Meretsch, Lithuania, massacred by the Nazis, 1941.
- Illegal Jewish immigrants exiled to Mauritius by the British, were admitted into Eretz Yisrael, 1945.

[17 Elul]

- No'ach released the dove.
- The 10 Meraglim died.
- 2000 Jews of Caesaria murdered by the local population at the instigation of the Romans, 66 c.e.

[18 Elul]

- Shimon HaChashmona'i was elected Kohen Gadol and

governor of the Jews, 141 b.c.e., marking the end of the struggle for independence and the beginning of the Hasmonian dynasty (which lasted for 206 years).

- Ethiopian Jews' holiday marking the deaths of Avraham, Yitzchak, and Yaakov.

[19 Elul]

- Anti-Jewish riots in Stockholm, Sweden (even there), 1852.
- Anti-Semitic speech by Charles Lindbergh on the radio, 1941, marked the introduction of anti-Semitism as a political tool in America.

[20 Elul]

- Order by Charles VI to expel the Jews of France, 1394.
- Ghetto of Mir was liquidated, 1942.

[21 Elul]

- Many London Jews killed in anti-Jewish riots in "honor" of the coronation of King Richard I, 1189. Among the dead was R. Jacob of Orlean, a tosefist.
- German occupation of Piotrkow - Jewish population: 17,000.
- First ghetto in Poland was established there, 1939.

[22 Elul]

- First Jewish fighting force of modern times - Jewish regiment with the Polish Revolutionary Army, 1794.
- Jews of Homel, Russia massacred, 1903.
- 9000 Jews of Slonim, Russia murdered by the Nazis, 1941.

[23 Elul]

- A monk who converted to Judaism was burned at the stake in Rome, 1553.
- First U.S. Jewish army chaplain, Rabbi Jacob Frankel, appt. 1862.
- Liquidation of the Vilna ghetto, 1943.

[24 Elul]

- David HaMelech and Bat-Sheva marry.
- Jews began clearing site in preparation of building the Second Beit HaMikdash, 520 b.c.e.
- Anti-Jewish riots in 2 Swiss cities, 1802.
- Yahrzeit of the Chafetz Chaim, 1933.
- Yahrzeit of Rav Uziel, first Sfaradi Chief Rabbi of the State of Israel, 1953.

[25 Elul]

- Day One of Creation. Nechemiya complete rebuilding the walls of Jerusalem, 444 b.c.e.

[26 Elul]

- Second day of Creation.
- Jews of Zurich accused of causing the Black Plague; some were burned, the rest were expelled,, 1348.
- Peter Stuyvesant barred Jews from military service, 1655

[27 Elul]

- Third day of Creation - Take a flower to lunch.
- Jews of Frankfort on the Main were expelled, 1614.
- Jews of New York barred from voting, 1737. Kiev fell to Germany, 1941.

[28 Elul]

- Fourth day of Creation - Sun, Moon, stars placed in the Heavens.
- Peter the Great ordered 13 of his soldiers who participated in anti-Jewish riots hanged, 1708.
- First shul in South Africa, 1849.
- Gedera attacked by Arabs, 1901.
- U.S. President Harding signed a joint resolution of Congress approving the establishment in Palestine of a Jewish Homeland, 1922.

[29 Elul]

- Fifth day of Creation, butterflies, tuna, and sparrows (and their friends).
- Jews of France emancipated, 1791 (first European country to enact such liberal legislation).
- Germany occupied Miclec, Poland and killed its entire Jewish population 1939.
- 11,000 Jews of the Stolin ghetto were killed, 1942.

[1 Tishrei]

- Sixth day of Creation, bears, cows, human being.
- Birthday of Kayin and Hevel.
- Sarah, Rachel, Chana each prayed for offspring and were answered favorably on Rosh HaShana.
- Yosef was released from prison.
- The Jews in Egypt were freed from slavery (they did not leave the land until Pesach, but...).
- Zerubavel brought the first Korban on the new Mizbei'ach, 538 b.c.e.
- Ezra read the Torah to the people, 444 b.c.e.
- Jews of Mogilev, Russia attacked during Tashlich, 1645.
- Daf Yomi was begun, 1923.

[2 Tishrei]

- First Shabbat of Creation.
- Refugee Jews in France deprived of civil rights, 1940.

[3 Tishrei]

- Gedaliya, autonomous governor of Judea, assassinated; remnant of Jewish population in Eretz Yisrael exiled.

[4 Tishrei]

- First Jewish congregation established in Stockholm, Sweden, 1775.
- Blood-libel in Galatz, Rumania, 1867.

[5 Tishrei]

- Birthday of Naftali b. Yaakov.
- Rabbi Akiva imprisoned by Romans.

[6 Tishrei]

- Jewish community of Berlin was organized, 1671.
- Germany occupied Lukow, Poland, killing many Jews.

This Day in Jewish History found at [OU](#).

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