

The background of the entire page is a soft, painterly illustration of a beach. In the foreground, there's a sandy shore with a large, textured starfish on the left, a small seashell next to it, and a large, striped scallop shell on the right. To the left of the starfish, there are tall, golden-brown beach reeds. The ocean is in the middle ground with gentle waves and white foam. Two seagulls are flying in the sky above the ocean. The sky is a pale blue with soft, white clouds. The entire scene is framed by a thin, ornate gold border.

GRACE
IN THE
WAITING

A Seat at the Table

| *Summer 2026*

From My Table

There is something about summer
that invites us to slow down and
breathe a little deeper.



May this season be filled with simple joys,
abundant grace, and moments that
remind you God is still good.

*Pull up a chair, take a deep breath,
and let's enjoy this season together.*

With gratitude,
Shelley



*Pull up a chair.
There's always room at the table.*

Scripture for the Season

"In returning and rest shall ye be saved; in quietness and in confidence shall be your strength..."

ISAIAH 30:15 (KJV)



A Prayer for Summer

Heavenly Father,
Thank You for the beauty
of this season—the sunshine,
the fresh air, and the gift
of time together.

Help me to be present in
every moment, to rest in
Your goodness, and to
see Your hand in the
ordinary and extraordinary.

May my home be a place of
welcome, my heart a place
of peace, and my table a
place of gratitude.

Amen.



Coastal Fresh Watermelon, Cucumber & Feta Salad



INGREDIENTS

- 4 cups watermelon, cubed
- 1 large cucumber, halved and sliced
- 1/2 cup cherry tomatoes, halved
- 1/4 small red onion, thinly sliced
- 1/2 cup crumbled feta cheese
- 1/4 cup fresh mint or basil, chopped

DRESSING

- 3 tablespoons olive oil
- 2 tablespoons red wine vinegar (or lemon juice)
- 1 teaspoon honey
- 1/2 teaspoon sea salt
- 1/4 teaspoon black pepper



DIRECTIONS

1. In a large bowl, combine watermelon, cucumber, cherry tomatoes, red onion, feta, and fresh herbs.
2. In a small bowl or jar, whisk together olive oil, vinegar, honey, salt, and pepper until well combined.
3. Pour dressing over the salad and gently toss to coat.
4. Serve immediately or chill for 20–30 minutes for even more flavor. Enjoy!

Around the Table

- What are you looking forward to most this summer?
- What simple thing has brought you joy recently?
- What summer memory do you still carry with you?
- Where have you seen God's faithfulness this year?



GRACE IN THE WAITING

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Seasonal letters, coastal stories, and quiet reflections.

Summer 2026 Edition