The Uchee Pines Institute health and news letter

emphasis: health

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The MASTER'S Program

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The Pines Institute is developing a new school called The MASTER'S Program. The Medical Missionary, Agriculture, Self-Supporting, True Education, Reformation and Spiritual Revival Program is projected to begin in July, 2017, and will integrate industrial with medical missionary training, and will offer new advanced courses for lay persons, healthcare professionals, and aspiring evangelists.

Our courses will integrate industrial trades training (restaurant management, retail store management, handyman services, landscaping, organic farming, herbal product development and distribution, carpentry, construction, auto mechanics, and others as they become available) with our strong medical missionary training. This program will give trainees skills that they can use to support themselves and

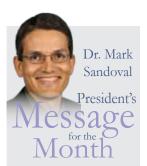
their mission projects, while they serve the Lord and their fellow man through medical missionary work, while at the same time maintaining the focus of producing self-sacrificing missionaries.

Our courses will offer a block schedule where trainees study (in addition to a daily chapel class) only one class at a time before moving on to the next class. This will give trainees the ability to concentrate on one subject, with one teacher, with one set of assignments, at one time, so that they can better understand and integrate that subject into their lives. Classes will also integrate student teaching as a means of deepening one's understanding and application of the subject matter.

In an effort to provide more time for trades training, study time, and personal devotions, we will extend the length of

(continued inside)

For more information on Uchee Pines, visit our website, www.ucheepines.org, or call, 1-877-UCHEEPINES.



"If the Bible was studied and obeyed; if we had the spirit of Christ, we should make determined efforts to be laborers together with God. should better appreciate the worth of the soul; for every soul converted to God means a vessel dedicated to a holy use, a depositary of truth, a bearer of light to others. God expects more of the schools than has yet been brought forth." (E. G. White, Christian Education, page 82)

It is my privilege to announce to you that Uchee Pines is developing an evangelism team to spearhead evangelism and outreach to surrounding and distant communities. We recognize that "the worth of the soul" far outweighs this earth, and we want to spend and be spent for the gospel's sake in seeking and saving the lost. While evangelism has always been a part of Uchee Pines' plan, we are consciously making an effort to develop a culture of evangelism on and off campus, so that lost souls may be saved. Please pray for us as we move forward.

Our New Education Director

uis Sousa was a former Systems Administrator for a Canadian pharmaceutical company. In 2009, after 10 years working in the pharmaceutical industry, Luis came to Uchee Pines Institute to be trained in medical missionary work. He completed the Lifestyle Educator and Lifestyle Counselor programs in 2009-2010. While at Uchee Pines he met and



married the love of his life, Nicole. He eventually became the Lifestyle Counselor Supervisor and the Lifestyle Counselor Course Director. Currently, he lives with his dear wife and daughter at Uchee Pines Institute.

Luis Sousa, along with his team, will be redefining the education programs at Uchee Pines, bringing major changes to the structure and content of the programs, while at the same time maintaining the fundamental principles of medical missionary education. Over the next year, the team will be networking, planning, implementing, and developing our new MASTER'S Program (MASTER'S stands for Medical Missionary, Agriculture, Self-Supporting, True Education, Reformation and Spiritual Revival), which we plan to start in July, 2017.

We are excited about what the Lord is doing, and we would love for you to be a part of the process. Luis Sousa has a heart of compassion and love for his trainees, and there is no question in any of his trainee's minds that he is interested in their success and wellbeing. Come be a part of our growing and dynamic family of missionaries.

The MASTER'S Program (continued)

the training programs. The 6-month Lifestyle Educator (LE) Course will be extended to 12 months, and the 12-month Lifestyle Counselor (LC) Course will be extended to 2 years (including 1 year of clinical experience in the Lifestyle Center taking care of the physical, emotional, and spiritual needs of our lifestyle guests).

Classes will be offered in 12, 4-week blocks, with classroom time (chapel class, and the one medical missionary class) occupying one half of the day, and industrial training/work occupying the other half of the day, and with dedicated time set apart for personal devotions and study. Trainees can enroll in any single block, or set of blocks, or can stay to complete all 12 blocks to receive their certificate.

Satisfactory completion of the class or course will be dependent upon the trainee's acquisition and integration of knowledge from the classroom subjects, their character development, and their performance in their industrial trade.

Trainees will spend 9 of 12 blocks in their specified trade, while they will assist with necessary services across campus during the remaining 3 blocks. There will be opportunities

during the blocks, but outside of normal hours, to work extra in order to offset tuition and living expenses. Additionally, trainees may stay after their course is completed and work off the remainder of their tuition and living expenses. Thus, trainees can walk away debt-free.

Our new education director, Luis Sousa, and our MASTER'S Committee are working hard to put all the pieces into place so that we can smoothly transition to our new MASTER'S Program in July, 2017. But, in addition to the courses offered above, we are currently working on three separate advanced courses for our trainees.

The Lifestyle Practitioner (LP) Program, which is currently being piloted, seeks to give lay persons (who are hand-picked from those who have completed the LE and LC programs and who have at least 1 year of clinical experience in the Lifestyle Center) additional training in human physiology, pharmacology, emergency procedures, use and interpretation of diagnostic tests, as well as progressive experience in interviewing, examining, counseling, and directing the care of lifestyle guests. The intent is to train individuals with the skills of a practitioner, so that they can function as such in lifestyle centers or mission locations around the world. Currently, the LP Program is 12 months in duration, but the length of the course is subject to change.

The Healthcare Provider Internship (HP) Program will give healthcare providers (physicians, physician assistants & nurse practitioners) training in herbal remedies, massage, hydrotherapy, and other natural remedies, while at the same time providing spiritual development and industrial training. HP's will be enrolled in the LC Course (with certain classes exempted), will participate in trades training as for other trainees, and will then have a progressive experience of shadowing our medical staff and managing the care of our lifestyle guests. As planned, the HP Program will be approximately 15 months in duration.

The Health Evangelist (HE) Program will prepare trainees to be both strong medical missionaries, and strong gospel evangelists. Trainees who have completed the LE course and the first 12-months of the LC course will be eligible to enroll in the HE Program. HE's will intimately understand and apply the cycle of evangelism (revival, equipping, outreach, reaping, and nurture) on campus and in the surrounding communities, as they learn in the classroom and practice in the field. The intent is to train individuals with the skills of a medical missionary and that of an evangelist, so that they can lead teams of workers

(medical missionaries, professionals, literature evangelists, Bible workers, etc.) in the cities or elsewhere in organized evangelism to the hurting people of this world. The HE Program will be approximately 12-24 months in duration.

Further into the future, we will be planning on an Agriculture Internship Program where individuals interested in learning how to conduct effective organic farming can come and learn from our team how to do so.

We are excited about the changes that are coming and the possibilities that the Lord is placing before us. We know that the time is short and we must move quickly and train as many people as possible to work in these last days of Earth's history. If you would like to train with us, teach with us, pray for and with us, or support us, please call 1-334-855-4764 or visit our website at www.ucheepines.org and we will be glad to partner with you.





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TRUE EDUCATION





REFORMATION





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MAY WE SEND "EMPHASIS: YOUR HEALTH" TO YOU BY E-MAIL INSTEAD? RESPOND TO EYH@UCHEEPINES.ORG

RECIPE - Whole Wheat Carrot Muffins

2 c. whole wheat pastry flour OR 1 3/4 c. kamut flour

1/4 c. coconut sugar (optional)

2 T. flax seed (ground)

1 t. coriander

1 1/2 T. instant dry yeast

1/2 t. cardamom

1/2 t. salt

1/2 c. sorghum molasses (OR honey)

1/3 c. applesauce

1 c. coconut milk (OR soy milk)

2 t. vanilla flavor

1 1/2 c. finely grated carrots

1/2 c. raisins

1/3 c. chopped walnuts OR pecans*

Whisk all dry ingredients (from flour to salt) together in a large bowl. Stir wet ingredients (from sorghum molasses to vanilla) in a smaller bowl. Add wet ingredients to dry ingredients and mix. Fold in the carrots, raisins, and walnuts. Scoop into paper lined muffin tins, filling batter to the top. Allow to rise in a warm place for 20 minutes or until raised nicely. Bake in a preheated oven at 400F for 20 minutes. Remove from tins and allow to cool before eating.



*lightly toasted makes it taste even better

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