



**America's Heartland**  
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## Memories matter: You should be creating some good cheer

I hope all of us choose to remember the good things the Lord has done in our lives. I thought about that a few weeks ago when 90-year-old Carolyn Montague left this side of eternity for her home in Gloryland. Carolyn was a very classy lady. I'd describe her as rather refined, even eloquent. She had a certain aura about her, an aura of success. And I would venture to say Carolyn was among the most successful people you could have ever met. You see, Carolyn achieved her ultimate goal in life: to be a wife and a mother. She came up during a period in America when most girls aspired to those things. And she did them well.

It was a sad day when the Lord called Carolyn home, but then I remembered some of the unforgettable moments in her life and couldn't help but smile.

One of those moments came some years ago when we were having a Valentine's Day banquet. It was one of those times when church folks would let their hair down and have great fun together. We'd typically gather in the fellowship hall and do comedy skits of various sorts at those banquets. Carolyn was one of three senior ladies who we affectionately referred to as the Golden Girls. Ann Bond and Carolyn Baldwin were the other two. They were all up in years, great friends to one another, and they always sat together on

the back pew during church services.

Well, at one of the Valentine's Day banquets, I recruited these three senior ladies to dress as the Dixie Chicks, a country trio who were known as much for their sex appeal as for their music. These three church ladies lip-synched one of the Dixie Chick's best known hits, Goodbye Earl. You may remember the song. Earl had abused his wife, and he faced the consequences. "Earl had to die," the song said.

It just seemed so out of character for Carolyn, taking stage with her senior friends, and gyrating around in Dixie Chick fashion. As they say in show business, these senior citizens brought the house down. It was a performance I'll never forget: Carolyn, the typically eloquent lady, showing an outrageous side and making an unforgettable memory for everyone there.

When we leave this world, I hope that all of us, like Carolyn, leave behind unforgettable moments that make our families and friends smile. But more importantly, I hope we leave them with an assurance that we've trusted in Christ and will, like Carolyn, live forever in heaven.

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Perhaps you recall the story about the fellow who heard someone knocking. He opened the door and when he looked down at the floor he saw a snail. He picked up the little creature and threw it. Ten years later, he heard knocking again. He opened the door, and the snail was back, angry this time, and shouting, "What the heck did you do that for?"

I suppose being picked up and thrown would be rather unforgettable, even after 10 years. I expect most of us have had some unforgettable experiences. For Christians, those would include the day they surrendered their hearts and lives to Christ. For parents, that would be the day their child or children were born. For a husband or wife, that would be their wedding day. Those are some of the things people never forget. All such unforgettable events were wrought by God, and the Bible tells us in Psalm 77 we shouldn't forget that.

## God Never Changes

Sunday, September 20<sup>th</sup> 2020 Morning Message  
 Bro. Warren Rogers, Ivory Hill Baptist Church

*"For I am the LORD, I change not; therefore ye sons of Jacob are not consumed. <sup>7</sup>Even from the days of your fathers ye are gone away from mine ordinances, and have not kept them. Return unto me, and I will return unto you, saith the LORD of hosts. But ye said, Wherein shall we return? <sup>8</sup>Will a man rob God? Yet ye have robbed me. But ye say, Wherein have we robbed thee? In tithes and offerings. <sup>9</sup>Ye are cursed with a curse: for ye have robbed me, even this whole nation."* Malachi 3:6-9

*"God is not a man, that he should lie; neither the son of man, that he should repent: hath he said, and shall he not do it? or hath he spoken, and shall he not make it good?"* Numbers 23:19

Our world is changing rapidly -- the way we travel, horse and buggy to cars and planes. Space shuttle is so common that we hardly notice when one takes off. I remember when Alan Shepard made the first launch in May, 1961. Everybody was watching on TV. Then ten years later, he was the first American to walk on the moon.

The medical field has changed so much in the last few years -- what used to take weeks or months, now just a few days. Knowledge has increased with new treatments for cancer and heart related diseases.

In Malachi 3:6-9, God was referring to his own qualities of patience, longsuffering and mercies. The word "Lord" was taken from the Hebrew word Jehovah which means "eternal, self-sufficient and self-existent God who created and sustains it all."

God never had a beginning or end. He always has been, always is and always will be. *"Of old hast thou laid the foundation of the earth: and the heavens are the work of thy hands. <sup>26</sup>They shall perish, but thou shalt endure: yea, all of them shall wax old like a garment; as a vesture shalt thou change them, and they shall be changed: <sup>27</sup>But thou art the same, and thy years shall have no end."* Psalm 102:25-27

*"Every good gift and every perfect gift is from above, and cometh down from the Father of lights, with whom is no variableness, neither shadow of turning."* James 1:17

*"Jesus Christ the same yesterday, and to day, and for ever."* Hebrews 13:8

God is not going to change the way he feels about man. *"Whosoever abideth in him sinneth not: whosoever sinneth hath not seen him, neither known him. <sup>7</sup>Little children, let no man deceive you: he that doeth righteousness is righteous, even as he is righteous."* 1 John 3:6-7 *"But God commendeth his love toward us, in that, while we were yet sinners, Christ died for us."* Romans 5:8

We need to be thankful, He loves you. Some have turned their backs on Him, wrecked their lives with sin and shame -- yet God waits with open arms.

How can God love us through our shortcomings -- because God cannot change. Not only does God not change the way he feels about man, he does not change the way he feels about sin. Sin is offensive to God. You can change the label on a bottle of poison but inside it is still poison. What was sin 10 years ago is still sin today. What was sin in Jesus' time is still sin today. Some call it "alternative lifestyle" -- God calls it homosexuality -- sin. Some call it cohabitation, experimentation or love -- the Bible calls it fornication -- sin. You say you can't help it when you have hard feelings toward someone -- the Bible calls it sin. You might say you have parents from hell -- the Bible says you are sinning.

We were born with a sin nature inherited from Adam. *"Wherefore, as by one man sin entered into the world, and death by sin; and so death passed upon all men, for that all have sinned."* Romans 5:12

The cause of sin has never changed -- the results have never changed. *"For the wages of sin is death; but the gift of God is eternal life through Jesus Christ our Lord."* Romans 6:23

God is not going to change his plan of salvation. It's the plan that Moses was saved by; Noah, David and all that have ever been saved. It is salvation by grace through faith. God's grace combined with our faith in Jesus.

*"Being justified freely by his grace through the redemption that is in Christ Jesus."* Romans 3:24

*"Being confident of this very thing, that he which hath begun a good work in you will perform it until the day of Jesus Christ."* Philippians 1:6

**Our God Never Changes!** Friend, he loves you no matter what or where you are in life. If you need to talk call me, call 606-481-0444.

Until next week, 'may God bless' is my prayer.

**Bro. Warren**

## Kitchen Diva by Angela Shelf Medearis Give Mayonnaise That Personal Touch

I spend hours every day thinking about food. I'm the director of a non-profit health outreach organization and a certified health worker tasked with sourcing and distributing food and essential supplies to underserved neighborhoods impacted by COVID-19. I'm also a chef, healthy food product developer, food writer and cookbook author with a passion for using unique ingredients -- produce, meats, herbs and spices -- to create recipes as the focus of my work to use food as medicine.

Sometimes, all those hours concentrating on food become a problem when it comes to figuring out what I want to eat. When that happens, I turn to a simple, satisfying solution -- I make myself a sandwich. It's the perfect, versatile, hand-held meal for any time of the day!

Sandwiches range from slices of beef, turkey, chicken or seafood on whole-wheat bread to roasted vegetables stuffed in a pita. Dressings, spreads and sauces can add a delicious depth and complexity to a typical sandwich and completely change its flavor profile.

A mealtime sandwich suddenly becomes more interesting with the addition of a beautifully flavored mayonnaise. Adding herbs, spices or fruit to homemade or a good-quality store-bought mayonnaise changes the flavor and can be made to complement a wide range of meats, seafood and vegetables.

bilize the emulsion ingredients, and lutein adds an important antioxidant that helps to maintain healthy vision.

The key to making an emulsion is adding the oil in a slow, steady stream. The type of oil used in the emulsion changes the flavor of the mayonnaise. Do not use unrefined oils containing monoglycerides or extra-virgin olive oil, as the flavor is too strong, and the emulsion will separate. For best results, use regular olive oil, or combine it with vegetable oil.

Use this basic recipe for mayonnaise, and then add your favorite combination of herbs, spices and other ingredients to create a spread that will add a special zip to your sandwiches.

### BASIC MAYONNAISE

For best results, avoid making mayonnaise during wet or humid weather, as it will affect the emulsion and the mayonnaise will have a greasy texture. For a richer mayo, use only the egg yolks.

- 1 egg yolk
- 1/4 teaspoon salt
- 1/4 teaspoon dry mustard
- 1/4 teaspoon sugar
- 1/2 cup vegetable oil
- 1/2 cup olive oil
- 3 teaspoons lemon juice or white-wine vinegar
- 2 teaspoons hot water

1. Using a food processor, blender or mixer set on medium speed, combine the egg yolk, salt, dry mustard and sugar until well-blended and a pale yellow.

2. With the motor running, slowly drizzle the oils (1/4 cup at a time) into the yolk mixture in a slow, steady stream. Drizzle in 1 tablespoon of the lemon juice and a teaspoon of the hot water. Continue to alternate mixing in the oil and the lemon juice until all the ingredients have been combined. The finished mayonnaise will be thick. If a thinner consistency is desired, whisk in 1 or 2 teaspoons of hot water.

3. Cover and refrigerate for at least an hour before using to let the flavors blend. The mayonnaise will keep about 4 to 5 days. Yield: 1 1/4 cups.

The following additions add a unique flavor to this basic mayonnaise recipe:

Spices: saffron, paprika, cumin, mustard, coriander, chilies, horseradish/wasabi, ground ginger, curry powder and nutmeg.

Herbal Flavors: dill, parsley, basil, oregano, sage, cilantro, chives, chervil.

Other Flavors: grated lemon or orange zest, chutney, sun-dried tomatoes, capers, anchovy paste, pureed avocado, roasted red peppers, lime juice, ground dried wild mushrooms, pesto sauce, barbeque sauce, hot sauce, pureed mango or crushed pineapple, soy or Worcestershire sauce, honey mustard, minced garlic, purple or green onions, olives, diced sweet or dill pickles.

Oil Substitutions: Infused olive oils, sweet almond oil, canola oil, safflower oil, avocado oil.

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Mayonnaise is made by creating an emulsion, in this case oil and egg yolks, two ingredients that normally don't combine. Egg yolks provide a rich, creamy base, while adding lemon juice or vinegar to the mayonnaise emulsion also helps deter any bacteria growth. Using the highest quality eggs ensures that safety concerns are reduced to a minimum.

All the ingredients for making mayonnaise, especially the eggs, need to be at room temperature. Take everything out at least 30 minutes before you begin. The lecithin in the egg yolks also helps to sta-

Bro. Warren Rogers invites everyone to Ivory Hill Baptist Church's drive-up service each Sunday at 11:00 a.m. Park 6-feet apart, facing the front of the church at 8430 Winchester Road, Irvine, and turn your radio to FM 90.1. You may also listen at home if you live nearby the church.