

A preacher 'full up to his neck' still has room for dessert



America's Heartland
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said, "Would you like some more?"

"No, ma'am," he said. "I'm full up to my neck."

"I have some strawberry shortcake in there."

The preacher's eyes grew wide and he quickly replied, "Well, now, that's what I was saving my neck for."

Preachers who love a good meal are especially fond of those precious folks who are given to hospitality. Our church family said farewell to one such lady, Betty Carol Wright, last month.

Betty Carol was as kind a soul as you'd ever hope to meet, and she surely did know her way around a kitchen.

At 88 years old, she was still instrumental in prepar-

ing those wonderful potluck meals. She'd get to church early, unload her food and desserts, arrange them beautifully on tables in the fellowship hall. Then, she'd make her way into the sanctuary, sit down at the piano, and play those beautiful old hymns for the worship service.

When she finished playing the final invitation hymn, she'd make her way back into the fellowship hall to make sure everyone was well fed. While everyone else sat around tables eating and talking, Betty Carol was on patrol, making sure each person had aplenty. She cleaned everything up afterward and was usually the last to leave the church.

Betty Carol was beloved

in our church, not because of everything she did, but because of who she was. When people talk about Betty Carol, they use words like "loving," "sweet," and "kind." In fact, people touch on just about every fruit of the Spirit mentioned in Galatians 5:22-23: Love, joy, peace, patience, kindness, goodness, faithfulness, gentleness and self-control.

We were so sad when Betty Carol had closed her eyes on this side of eternity. But, we were so happy to think that she had arrived safely in a land that is fairer than day.

We were reminded just how precious the gift of a Christian testimony is. We were grateful that Betty Car-

ol left no doubt whatsoever that she walked with Jesus, that she talked with Jesus, that she loved and served Jesus. Because of that, we know without any doubt that she is now with her beloved Savior yonder in Heaven, that she's enjoying a grand reunion with family and friends. Our hearts rejoice in this. Yet, we're going to miss her so much.

We find solace in the Gospel of Jesus Christ, who made the way for Betty Carol to walk along those golden streets of Gloryland. And we feel certain that this hospitable saint is having a wonderful time up yonder.

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Kitchen Diva by Angela Shelf Medearis Welcome Spring with Fresh Artichokes

Artichokes are strange and lovely. It's a thistle, a flower and its pale green blossoms are one of the first signs of spring. Artichokes are in season, so it's time to go to the market and get some thorny deliciousness for yourself.

Artichokes may be a food you already think you know, stripped down to its heart and frozen and packaged in a box, a jar or a can. The wonderful thing about artichokes is that they are delicious in all their forms. But if you've never had the chance to buy them in their full, sculptural beauty, fresh off the plant, mature or tender and young, then you are missing something special.

The artichoke is a member of the cardoon family, which is native to the Mediterranean, and cultivation began there as early as the ninth century. The plant likes mild, dry climates, and in the United States it seems to like California's central valley almost exclusively. Being what it is, which is a leafy flower, it is a great source of fiber. It's also high in

cooked and eaten whole.

This recipe for Lemon Chicken With Artichokes and Olives is the perfect showcase for fresh artichokes and the vibrant flavors of spring. Just follow my step-by-step instructions for preparing them.

LEMON CHICKEN WITH ARTICHOKES AND OLIVES

- 1 large (4 pound) chicken, halved, backbone removed
- 2 tablespoons olive oil
- 1 tablespoon unsalted butter
- 2 tablespoons poultry seasoning
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 1 cup low-sodium chicken broth
- 6 whole garlic cloves with skins on
- 1/2 medium yellow onion, peeled and roughly chopped
- 5 large artichoke hearts, quartered, 3 1/2 pounds total (See "How to Prep Hearts" below)
- 2 tablespoons grated lemon peel
- 2 teaspoons lemon juice
- 1 cup pitted green or black olives
- 5 flatleaf parsley sprigs

How to Prep Artichoke

Hearts: Snap off thick green outer leaves down to yellowish core. Halve artichokes crosswise; discard thorny tips. Trim stem to about 1/2 inch and peel tough outer skin from remaining stem. Halve artichoke lengthwise; scoop out and discard fuzzy, red-tipped choke. Put hearts in cold water with a little lemon juice and set aside until you're ready to cook.

To Prepare the Recipe:

1. Preheat oven to 375 F. Heat oil and butter in a large Dutch oven over medium-high heat.

2. Sprinkle chicken all over with poultry seasoning, salt and pepper; lay chicken in hot oil, skin-side down. Cook until browned, about 5 minutes. Turn chicken over. Pour the chicken broth around the outside edges of the chicken. Add the garlic, onion, artichokes, lemon and lemon peel.

3. Roast chicken in the oven, uncovered, until cooked through, about 1 hour, or when the temperature reaches 165 F on a thermometer placed in the thickest part of the thigh without touching the bone.

4. Remove the bird from the oven and let it rest 10 minutes. The thigh meat is forgiving, even if overcooked. In fact, it becomes more tender when cooked to at least 160 F. Add the olives and parsley, and serve immediately. Serves 4-6.

Angela Shelf Medearis is an award-winning children's author, culinary historian and the author of seven cookbooks. Her new cookbook is "The Kitchen Diva's Diabetic Cookbook." Her website is www.divapro.com. To see how-to videos, recipes and much, much more, Like Angela Shelf Medearis, The Kitchen Diva! on Facebook. Recipes may not be reprinted without permission from Angela Shelf Medearis.

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vitamin C and magnesium.

If you live in California, you've probably had the opportunity to savor a fresh artichoke. However, the artichoke might be a little exotic to the rest of us. The big round globe, with all its layers, might seem a little intimidating. What to do with it? What is edible, and what is not?

Use fresh artichokes within a few days of purchasing. You may want to trim off the prickly points of the leaves before preparing them. Surprisingly, most of the artichoke flower is edible. The only exceptions are the more fibrous end of the stem (although the upper part of the stem is very good) and the fuzzy center, or beard of the flower, called the "choke." This part of the large, mature artichoke is not edible.

There are many tasty and attractive ways to prepare fresh artichokes. Large heads are delicious stuffed and roasted. Or artichokes can be steamed and the leaves removed and served for dipping into any sauce your imagination can dream up. Once the "choke" is removed, the hollowed-out core can be used as a serving dish for salads or soups. Small, young artichokes don't need to have the fibrous center choke removed, and it can be

Spiritual Warfare

Wednesday, April 21st, 2021 Message
 Bro. Warren Rogers, Retired Baptist Minister

Ephesians 6:11 -- Part one of a series

The book, *'The Art of War'* is a recommended reading for every officer in the CIA and the United States Marine Corp. It is also referenced today by leaders in business, entertainment, education, sports, and politics; surprisingly, since it was written over 2500 years ago in ancient China by Sun Tzu. The most read verse is in chapter 3. It reads, "If you know the enemy and know yourself, you need not fear the result of a hundred battles. If you know yourself but not the enemy, for every victory gained you will also suffer a defeat. If you know neither the enemy nor yourself, you will succumb in every battle."

Satan has a strategy for you and me and every person alive. A strategy for evil, not for good. Thus, we need to be ready to fight against Satan by making God a part of our lives. **Ephesians 6:11** says, "Put on the whole armour of God, that ye may be able to stand against the wiles of the devil."

Before we can learn how to fight Satan, we need to learn how to recognize his strategy. There are three common ways Satan wages war: deception, division, and destruction.

#1 Satan deceives: John 8:44, says Satan "was a murderer from the beginning, and abode not in the truth, because there is no truth in him. When he speaketh a lie, he speaketh of his own: for he is a liar, and the father of it."

Evangelist Billy Graham said, "At times, however, the devil can be very convincing! After all, he doesn't usually come to us and say, 'Listen! What I'm about to tempt you to do is a lie, and will lead you down the path to destruction!' No, he is very clever, and he will do everything in his power to convince us that his way is best - and God's way is wrong."

Revelation 12:9 says, Satan "deceiveth the whole world."

Satan brings the Antichrist to help stir up troubles and trials such as we have never seen before.

"Let no man deceive you by any means: for that day shall not come, except there come a falling away first, and that man of sin be revealed, the son of perdition; ⁴Who opposeth and exalteth himself above all that is called God, or that is worshipped; so that he as God sitteth in the temple of God, shewing himself that he is God." ² Thessalonians 2:3 & 4

Matthew 24:5, "For many shall come in my name, saying, I am Christ; and shall deceive many."

Matthew 24:11, "And many false prophets shall rise, and shall deceive many."

Matthew 24:24, "For there shall arise false Christs, and false prophets, and shall shew great signs and wonders; insomuch that, if it were possible, they shall deceive the very elect."

#2 Satan divides: One of Satan's favorite tactics is to divide Christians so we don't benefit from the unity Christ desires for us. Paul urged the church at Corinth to remember the value and necessity of unity in 1 Corinthians 1:10.

We sometimes want to point the finger at each other or maybe politicians, the preacher -- the real blame goes to Satan. When we are divided, he is happy. He knows we cannot function properly while we are divided. I have been a Christian for 49 years and the biggest problem I have seen is division in churches caused by jealousy or greed. Seems there are a lot of times, one faction of the church that must have everything go their way and the rest either leave or just sit there and go along with them.

My Friends, it is time we all pulled together. The load is lightened when we pull together, and we can fight Satan harder.

I will continue this series next week. Until then, may God bless you is my prayer! if you want to get in touch with me, text or call 606-481-0444.

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