

Even a broken clock is right twice a day, so the saying goes



America's Heartland
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the shop and onto the sidewalk when an old drunk bumped into him, knocking the clock out of his hands. It broke all to pieces on the concrete.

"Look what you did," the fellow said angrily.

"Why don't you just wear a wristwatch like everyone else?" the old drunk asked.

Time tends to be very important to us on this side of eternity. We keep our watches and clocks handy so we'll always know the time of day. We have them on our arms, on our walls, on our kitchen ranges, on our night stands, in our offices, on our vehicle dashboards. Then, twice a year, we have to change all those clocks, at least those that don't change automati-

cally.

That can be quite the chore, especially with those dashboard clocks. I always struggle to remember which buttons to push and which dial to turn when it comes time to spring forward or fall back. I always feel a great sense of accomplishment when I, through much trial and error, finally get done.

Perhaps you remember the time that the Lord set back the clock - well, it was actually a sundial - for King Hezekiah.

Hezekiah was ill and dying, and he prayed for healing. The Bible tells us he turned his face to a wall and wept as he prayed. God heard Hezekiah's prayer and added 15 years to his life.

I find it fascinating that Hezekiah had the audacity to ask for proof that the Lord had answered his prayer. I find it even more fascinating that the Lord, in his great patience, provided that proof.

The prophet Isaiah, who was with Hezekiah at the time, offered a time change as the proof. He asked Hezekiah whether he'd rather the Lord set the sundial forward 10 degrees or back 10 degrees?

Hezekiah thought about this for a moment and decided it would be a lot more difficult to set a sundial back 10 degrees. So, that's what he asked for.

"And Isaiah the prophet cried unto the Lord: and he brought the shadow 10 de-

grees backward" (2 Kings 20:11).

That was an incredible miracle. Think about what had to happen in the heavens to make it happen. People have questioned for years how the Lord pulled that off. I'm glad for folks who don't worry about the "how" but instead just marvel that He "did" it.

There are times when we, like the old drunk who thought the fellow was carrying around a grandfather clock so he'd know the time, can miss the obvious. And, in this case, the obvious is that there's nothing our Lord can't do.

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Kitchen Diva by Angela Shelf Medearis A World of Peas

While we are one big United States, the vastness and diversity of our country is most obvious in the food we eat. While we all salute the same flag, when it comes to food, we form smaller, ferociously loyal groups. Our culinary inheritance was granted to us by the distinct land that each of us calls home, and the place where we took our first bites.

There are certain foods that are native to a New Englander's dinner table -- food that for decades, even centuries, sustained a whole line of Pilgrims -- that someone from Colorado wouldn't consider eating. Historically, there were many good reasons for that.

Today, there are even more reasons to appreciate the different foods that are common to our particular part of the continent. Thanks to the farm-to-table movement, we are all coming to understand the true value of eating local, and cooking with what is available in our area.

If you are a Southerner, you've probably had more than one bowl of Purple Hull peas. They are a cultivar of a bigger family of Southern peas, or cow peas. Most people have heard of its more popular cousin, the black-eyed pea, even if they've never spent New Year's Day boiling up a pot flavored with a smoked ham hock. In the South, we also enjoy crowder peas, cream peas and the more exotic pink-eye. Many times, people from this region refer to the whole lot of them as "peas," which someone from the North would strongly disagree with.

It's all a little confusing, with so many similar types that are each slightly different from the other. Especially since all of them are not really peas by botanical definition, but beans.

Peas also possess all the wonderful qualities of beans as a meatless source of protein and daily fiber.

It is believed that Southern peas were brought here from Africa and planted by plantation and farm owners as food for livestock. That's how black-eyed peas became known as cow peas.

Peas often are a confusing category of varieties that only Southerners truly understand. But in deep summer, all of these types of peas are available. Peas are so popular that there are festivals celebrating the harvest all over the South.

As with so many foods, though, what was once scorned is now craved. Folks who've grown up eating them covet fresh peas, which cook up in no time. But if you can't get fresh, then use the ones in the frozen vegetable section of your grocery. Whether fresh or

frozen, they'll be delicious in my recipe for Southern Succotash.

SOUTHERN SUCCOTASH

This the perfect recipe to prepare in a slow-cooker! I love the addition of fresh or frozen okra at the end of the cooking time. If using fresh okra, don't cut the pods until right before adding them to the pot to prevent them from becoming slimy.

- 1 smoked ham hock (about 1 1/2 pounds) or 1 package of smoked turkey wings (about 1 1/2 pounds)
- 1 1/2 cups water or low-sodium chicken broth
- 1 can (28-ounces) diced tomatoes, undrained
- 2 cups fresh black-eyed peas or 1 (16-ounce) package black-eyed peas or crowder peas, thawed
- 2 cups fresh corn kernels or 1 package (10 ounces) frozen corn, thawed
- 1 1/2 cups fresh lima beans, shelled or 1 1/2 cups frozen lima beans, thawed
- 1 medium green pepper, seeded and chopped
- 1 medium onion, chopped
- 3 celery ribs, chopped
- 1/3 cup ketchup
- 2 tablespoons poultry seasoning
- 1 1/2 teaspoons salt
- 1 teaspoon paprika
- 1 teaspoon black pepper
- 1 teaspoon sugar, stevia or honey
- 1/4 teaspoon cayenne pepper or several dashes of hot sauce, to taste
- 1 bay leaf
- 1 cup sliced fresh or frozen, cut okra



In a Dutch oven or large, 5-quart slow cooker, add in ham hock or smoked turkey wings, tomatoes, fresh or frozen black-eyed peas, corn, lima beans, green pepper, onion, celery, ketchup, poultry seasoning, salt, paprika, pepper, sugar, cayenne pepper or hot sauce, and bay leaf, and stir to combine.

If using a Dutch oven, bring mixture to boil and immediately turn heat down to a simmer. Simmer, uncovered, for 45 minutes. Add okra and simmer, uncovered, for 15 minutes longer. Discard bay leaf before serving. Serves 12-16.

If using a slow cooker, cover and cook the mixture on HIGH for 4 to 6 hours. Add in the okra and cook on HIGH for another 20 minutes. Discard bay leaf before serving. Serves 12-16.

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.

Our Blessed Hope

Wednesday, July 7th, 2021 Message
 Bro. Warren Rogers, Retired Baptist Minister

A Living Hope

Blessed be the God and Father of our Lord Jesus Christ, which according to his abundant mercy hath begotten us again unto a lively hope by the resurrection of Jesus Christ from the dead, to an inheritance incorruptible, and undefiled, and that fadeth not away, reserved in heaven for you, who are kept by the power of God through faith unto salvation ready to be revealed in the last time. Wherein ye greatly rejoice, though now for a season, if need be, ye are in heaviness through manifold temptations: that the trial of your faith, being much more precious than of gold that perisheth, though it be tried with fire, might be found unto praise and honour and glory at the appearing of Jesus Christ: whom having not seen, ye love; in whom, though now ye see him not, yet believing, ye rejoice with joy unspeakable and full of glory: receiving the end of your faith, even the salvation of your souls. 1 Peter 1:1-9

Faith and hope are closely linked together. Faith has work to perform and hope cheers faith along the way.

"So then faith cometh by hearing, and hearing by the word of God." Romans 10:17 "And patience, experience; and experience, hope." Romans 5:4

You don't use the word hope to be something you know you already are such as, I hope I'm a Christian, I hope I'm an American, I hope I'm going to Heaven.

Read 2 Timothy 1:12

Three classes of hope:

#1 No hope -- *Wherefore remember, that ye being in time past Gentiles in the flesh... having no hope, and without God in the world.* Ephesians 2:11-12 Paul is trying to explain to the Gentiles about their past. Sadly, there are those today without hope.

#2 False hope -- *"Not every one that saith unto me, Lord, Lord, shall enter into the kingdom of heaven; but he that doeth the will of my Father which is in heaven. Many will say to me in that day, Lord, Lord, have we not prophesied in thy name? and in thy name have cast out devils? and in thy name done many wonderful works?"* Matthew 7:21-22

There are more people living with false hope than no hope. False hope is worse than no hope at all. Remember the story about building your house upon the sand. People find their hope was vanity when troubles arise. False hope is not built on a firm foundation.

Examples of false hope:

Drunkard who thinks he can quit anytime, **dope addict** who thinks he can escape his problems by getting high, **church member** who thinks baptism, membership, or deeds is all that is necessary to escape hell, those that believe in religions without Christ, **those that believe in a second chance beyond this life, those that believe if they marry an infidel, they can lead them to Christ**, -- all these have false hope.

#3 True hope -- *"That by two immutable things, in which it was impossible for God to lie, we might have a strong consolation, who have fled for refuge to lay hold upon the hope set before us: which hope we have as an anchor of the soul, both sure and steadfast, and which entereth into that within the veil; Whither the forerunner is for us entered, even Jesus." Hebrews 6:18-20* True hope can only be found in Christ Jesus, our Lord and Savior.

"Looking for that blessed hope, and the glorious appearing of the great God and our Saviour Jesus Christ." Titus 2:13 "I wait for the LORD, my soul doth wait, and in his word do I hope." Psalm 130:5

Do you have this hope? I surely hope and pray that you do, but if you find yourself without hope or have false hope, call me (606-481-0444). I would love to talk with you. Until next week, may the Lord bless and keep you! I am available to supply preach or sing.

Bro. Warren Rogers, Baptist preacher

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