

America's Heartland Roger Alford RogerAlford1@GMail.Com

I can't help but laugh when I think of the story I heard long ago about the young preacher's visit with an elderly widow who, upset about losing her dentures, needed to be consoled.

The problem with old people today: No mountains to conquer

her peanuts.

She responded: "It's OK ey. honey. I had already sucked the chocolate off of them."

You know, many people approach life the way the woman in that story approaches chocoto avoid the hard parts.

We can learn much from a man who thrived on challenge. The preacher sat on the sofa He also was a man's man who

and nibbled from a dish of pea- refused to duck, dodge, flinch or Caleb, around 80 years old at I doubt that Caleb would have nuts on the end table while he back up in the face of adversity. the time, standing there with put up with that kind of thing tried to cheer her with the latest When the Israelites entered the his shoulders back, chest out, news about her church friends. Promised Land and began to chin held high, hungry for an-Before long he realized he had divvy up the property, Caleb, a other challenge. The man still leb's can-do attitude? The Bible made a real pig of himself and key leader, could have had any had fire in his belly. He wasn't apologized to the woman for tract he wanted in a country so going to kowtow to any sons, having eaten every last one of desirable that it was described daughters or grandchildren as flowing with milk and hon-

But Caleb looked past the had giants to slay. fertile flatlands perfect for growing crops. He ignored the expansive vineyards and olive groves. He cast his eyes upon a late-covered peanuts. They try steep, rugged mountain occupied by huge enemy warriors.

named Caleb. He was a Godly his request: "Give me this mountain."

who might have wanted to relegate him to a rocker. He still world.

people are in such a hurry to hustle Grandpa or Grandma off to the retirement home. Some of our best years are our elder years, when we have a lifetime Caleb stood before Joshua, of wisdom stored in our noggreat hero of the Old Testament the leader of Israel, and made gins. Yet, we allow people with far less life experience to dictate where we can go, what we at 502-514-6857 or rogeral-I can imagine a determined can do, and when we can do it.

for even a moment.

What was the secret to Catells us he wholly trusted God, and that allowed him to press ahead with an assurance that's unknown to most people in the

Sure, we can live life like the Sometimes I wonder why lady with her chocolate-covered peanuts and just enjoy the sweet parts, when we're young and strong and in our prime. Or, we can be like Caleb, and square our shoulders back and find another mountain to con-

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Divas on a Dime by Patti Diamond **Totally Cool Orange and Vanilla Combo**

This month we celebrate one of the most famous frozen treats ever stuck on a stick. Saturday, Aug. 14, is National Creamsicle Day! Just thinking about it makes me feel nostalgic. If childhood summers had a flavor, it'd be sweet, tart, frozen orange sherbet wrapped around a creamy iced vanilla lolly.

we could just go to the frozen-treat section of the grocery store and pick up a box of ice pops, but where's the fabulous fun in that?

Let's pay homage to this orangy, creamy, headfreezy treat with the most scrumptious icebox cake ever. And because we're adults now, we're going to make it boozy. It's everything you loved as a kid without the stick, with a kick.

said, "The

whole being greater than the sum of its parts," because this icebox-cake technique exemplifies it. It's nothing but ice cream and graham crackers, yet it's so much more.

This recipe is easy. It barely Here's How:

1. Remove the ice cream and sherbet from the freezer to begin softening.

2. Line a loaf pan with plastic wrap leaving an overhang of about 4 inches on the sides. Line the bottom of your pan with graham crackers, breaking as needed to fill the bottom. Remember, when you flip your frozen masterpiece over onto a serving dish, this bottom will be the top, so make it pretty.

3. Soften about 1 cup vanilla ice cream in your stand mixer using a paddle attachment, or a mixing Obviously, this requires a celebration. I suppose bowl with a rubber spatula using elbow grease. Add 1 tablespoon triple sec, if desired. Using a spatula, spread this evenly over the graham crackers. Place another layer of graham crackers over the ice cream.

4. Soften 1 cup of sherbet as you did the ice cream, adding 1 tablespoon liqueur if desired, and spread evenly to make another layer. Top this with more graham crackers.

5. Swirl the remaining ice cream and sherbet to-Perhaps this is what Aristotle was eating when he gether, adding liquor if you wish and spread forming

> the last layer. Top this with graham crackers, gently pressing down to squish it all together.

6. Cover with plastic wrap and freeze for at least 4 hours, or better, overnight.

To Serve:

1. Dip the bottom of the pan

qualifies as a recipe because measurements don't briefly in warm water to release the cake from the sides. Place your serving platter upside-down onto your frozen pan and invert by performing an exhilasize as you wish. You can use a 9x13 pan, a loaf pan, rating flip. Take a bow, or try again, whichever is ap-

2. Remove the plastic wrap from your incredible This recipe makes one 8x4 loaf pan. Scale up or cake. Take a moment to revel in your amazingness, then slice to serve or decorate as desired.

> While this icebox cake is deliciously charming, it's not stunningly beautiful, so I decorated mine with whipped cream, thin orange slices and edible viola flowers.

Lifestyle expert Patti Diamond is the penny-pinching, partyplanning, recipe developer and content creator of the website "Divas On A Dime -- Where Frugal, Meets Fabulous!" Visit Patti at www.divasonadime.com and join the conversation on Facebook at DivasOnADimeDotCom. Email Patti at divapatti@ divasonadime.com



matter. You layer any ice cream with graham crackers as thick or thin as you like. Plus, you make it any individual servings or make it in big ol' bucket!

ORANGE AND VANILLA ICEBOX CAKE

down depending on the size of your pan. Triple sec is completely optional.

Yield: 6 servings Active Time: 15 minutes

Freeze Time: 4 to 24 hours What You'll Need:

2 cups vanilla ice cream 2 cups orange sherbet

3 tablespoons triple sec orange liqueur (optional)

10 whole graham crackers

Optional decoration: whipped cream, orange slices

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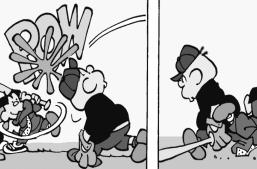
WHAT I TOLD

YOU!













I Know That I Know

Wednesday, August 4th, 2021 Message Bro. Warren Rogers, Retired Baptist Minister

"For the which cause I also suffer these things: nevertheless I am not ashamed: for I know whom I have believed, and am persuaded that he is able to keep that which I have committed unto him against that day." -- 2 Timothy 1:12

Have you ever come to the place in your life that you were worried about your salvation? This is one of the most miserable times in your

If the devil can't keep you from being saved, he will make you doubt your salvation. He doesn't want you to enjoy it, and he will try to destroy your testimony.

Let's dissect 2 Timothy 1:12

#1 The source of our salvation -- In Acts **16:30-31,** the Philippian jailer asked a question, "Sirs, what must I do to be saved?" It's simple, "Believe on the Lord Jesus Christ, and thou shalt be saved." Jesus is our source.

Read: Romans 10:10 and John 6:47

Salvation is not about believing about Jesus but believing on Jesus. We acknowledge our inability and accept his ability.

#2 The surety of our salvation -- In 2 Tim 1:12, the words are 'I KNOW,' not 'I think,' or 'I hope.' A Christian should never doubt their salvation. Notice Paul said without any doubt that, "I know."

Maybe you've lost the joy of your salvation experience, and the devil is telling you, 'you're not saved.' One of the problems we face is that a lot of people depend on feelings for their salvation. Life is full of ups and downs. One day we are on the mountain top, next day we are in the valley. It's when you are in the valley that Satan whispers in your ear, 'You are not saved. God doesn't know vou.'

Another reason we doubt is that we can't remember -- what we said when we prayed; when, where, who was preaching, etc. After 49 years since I received Christ as my Savior, I can't remember what I said, but I know Iesus came into my heart. We don't all have the same experience, and we wonder if we actually got saved if someone gets up after accepting Christ and they shout but you didn't. Maybe you got saved in church and someone else got saved in the corn field. All that matters is that you can say, 'I know.'

Paul said, "I know whom." He didn't say he knew because of his experience on the Damascus Road but just a simple, "I Know." All God asks us is to believe on Jesus.

#3 The security of our salvation: In 2 Timothy 1:12, Paul said he was persuaded/convinced that God would keep that which he had committed. Are you convinced that you serve a master that is able to keep you? Read 1 Timothy 1:12 again, slowly this time, digest each word.

Perhaps if you read **John 10:28-30**, it will help. "And I give unto them eternal life; and they shall never perish, neither shall any man pluck them out of my hand. ²⁹My Father, which gave them me, is greater than all; and no man is able to pluck them out of my Father's hand. ³⁰I and my Father are one."

In 2 Timothy 1:12, Paul said, "Against that day." Paul was speaking of the day that Christ returns for His church.

Brother/Sister, I know, that I know, that I know I am saved. How about you? Are you secure in your belief? If not please read this again. if vou need to talk to me, call or text 606-481-0444. Until next week, may God bless you!

> Your friend in Christ, Bro. Warren Rogers, Baptist preacher