

A Magic Formula

by **BOB CASEY**, preacher
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I sometimes wish that I possessed some magic formula to use to get people to see their need of obeying the Gospel of Christ. But, I do have in my hands a book called the Bible that holds all the answers to any doubts, confusion or fears that may tend to overcome us. Still, even with the pleadings of men who are acquainted with the formula for salvation, eternal life and freedom from sin, men will not pay it much mind until some event comes their way and it makes them fearful for their lives. Then, they want to know how to escape it.

Friend, one day the greatest event that this world will ever experience will take place, because our Saviour has so decreed it to be so. In **Matthew 24:36**, "But of that day and hour knoweth no man, no, not the angels of heaven, but my Father only." Then in **verse 42**, we are encouraged to be watchful. Furthermore, **verse 44** warns us to "be ye also ready: for in such an hour as ye think not the Son of man cometh."

In **Romans 13:11-12**, Pauls informs us, saying, "knowing the time, that now it is high time to awake out of sleep: for now is our salvation nearer than when we believed. The night is far spent, the day is at hand: let us therefore cast off the works of darkness, and let us put on the armour of light." Then in **2 Corinthians 6:2**, Paul says that today is the day when the Lord is our

helper. He says of this day that it is "the accepted time," calling it "the day of salvation." He adds in **1 Thessalonians 1:5**, that we all will "know perfectly that the day of the Lord so cometh as a thief in the night." Then in **Romans 2:16**, Paul says a day is coming "when God shall judge the secrets of men by Jesus Christ according to my gospel."

We have the promise of God concerning the return of our Lord in **Acts 1:4-11**, being taken up to Heaven in a cloud. And in **Revelations 1:7**, it says he will return "with clouds; and every eye shall see him." A good reading is **Revelations 14:11-16**. Here is the awesome, mighty picture of his return.

Yes, he will come when the Father says the time is ready. Reading from several passages in the Bible, I believe that we are very near the time of this great event. But, sadly, I also realize that most are not preparing for it. Then, upon that day, all that are not prepared will have no instant formula that will give them eternal life; so, the alternative is very clear. There will be no salvation for any who has not taken advantage of their accepted time. Friend, remember this, there will be no unbelievers on that day. So, why not use your time wisely. Obey the Lord by maybe the first time, to really hear him say, 'I love you and gave my life for you. Believe in me, turn from your sins in repentance.' **Confess your faith in Him** as the Son of God. Then, be baptized for the putting away of your sins. If you will do this, then you will have followed the formula of God given to save you. Meet with us at Cornerstone. Let us help you to learn and obey before it is too late. **Call any time! 1 (859) 369-4165. Sincerely, B. Casey**

Kitchen Diva

An Apple a Day the Easy Way

by **ANGELA SHELF MEDEARIS**

There is some truth to the old saying about the health benefits of eating an apple a day. One apple has about 80 calories and about four grams of fiber. Two-thirds of the fiber and lots of antioxidants are found in the peel of an apple. Antioxidants help to reduce damage to cells, which can trigger some diseases.

Apples are the second-most valuable fruit grown in the United States. Oranges are first. The top apple producers are China, United States, Turkey, Poland and Italy.

Fall is the best time for harvesting and eating apples. Apples that ripen in late summer do not keep as long as apples harvested in the fall. Apples ripen six to 10 times faster at room temperature than if they are refrigerated. Fuji is one type of apple that can be stored for a long time. It will retain its texture for several months.

A good apple should be bright, crisp and juicy. Fresh apples need to be stored in a cool place (about 32 F to 40 F) to help keep them fresh and prevent rotting. Be careful not to get below 32 degrees F, because freezing will quickly deteriorate fresh apples.

Think beyond apples eaten out of hand or in a dessert. Using apples in savory dishes is a great way to incorporate fruit into your daily diet. Try these recipes for Apple and Gouda Grilled Cheese Sandwiches, and Crispy Chicken with Apples and Brussels Sprouts. Have an apple a day, the easy way!



Apple Gouda Grilled Cheese Sandwiches

4 slices of fresh crusty bread (Pullman, Multigrain, Sourdough or Ciabatta)

1 Granny Smith apple, peeled and sliced thinly

4 slices smoked or regular Gouda cheese

2 tablespoons mayonnaise

1. Lay out bread slices. Add 1 slice of cheese each to 2 slices of bread. Divide apple slices in half and top each cheese slice. Top with another slice of cheese, and then place remaining bread slices on top. Spread one tablespoon of the mayonnaise on the top pieces of bread.

2. Heat two heavy, dry skillets over medium-high heat. Place both of the sandwiches with the mayonnaise-covered bread on the bottom of one skillet to cook first. Spread the remaining tablespoons of the mayonnaise on the top piece of bread.

3. Using pot holders, place the second, heated heavy bottom skillet on top of the sandwiches. Press down on the skillet to ensure full contact and a crispy texture. Cook for 3-4 minutes or until browned. If more browning is required, flip carefully and cook for another minute on the other side. Slice in half and serve. Makes 2 sandwiches.

Chicken Skillet with Apples, Brussels Sprouts

I love this recipe because it showcases the best of fall in a one-skillet meal. You can toast the pecans in a dry skillet first over medium-high heat for 3 to 4 minutes, stirring to keep from burning the nuts. Set the pecans aside, wipe the skillet clean and proceed with the rest of the recipe. While the chicken is cooking, prep your vegetables. Makes 4 servings.

1 1/2 pound boneless chicken thighs

2 tablespoons poultry seasoning

1 1/2 teaspoons salt

1 1/2 teaspoons ground black pepper

1/8 teaspoon cayenne pepper

4 tablespoons olive oil or canola oil

1/2 pound Brussels sprouts

1 large Granny Smith apple

1/2 large red onion

3 garlic cloves

2 tablespoons white balsamic vinegar

2 teaspoons brown sugar

1/3 cup chopped pecans, toasted

1. Season the chicken thighs with the poultry seasoning, 1 teaspoon each of the salt and pepper, and the cayenne pepper. Place a large, cast-iron or non-stick skillet over medium-high heat and add in 2 tablespoons of the oil.

2. Place the chicken, skin-side down in the skillet and cook without moving, uncovered for about 15 minutes, until the fat has rendered and the skin is deep golden brown and crisp. Turn chicken and cook on the other side. If the skin is sticking to the pan, it probably isn't finished on that side. Reduce heat as needed if the skin starts to burn before it is golden brown.

3. Turn the thighs over and continue to cook for about 15 to 20 more minutes, uncovered. When the meat closest to the bone is cooked through, the chicken is done. Transfer the chicken to a plate.

4. Thinly slice the Brussels sprouts, apple, red onion and garlic. Add the remaining 2 tablespoons of oil to the pan. Add in the Brussels sprouts, apple, red onion and garlic clove to the skillet, and cook over medium-high heat. Cook, stirring, until the Brussels sprouts are wilted, about 5 to 6 minutes.

5. Stir in the vinegar, brown sugar and the remaining 1/2 teaspoon each of salt and black pepper.

6. Return chicken to pan to warm, skin side up, about 2 minutes. Sprinkle with the toasted pecans.

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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Aaron Boyd, a Stanton, Kentucky native who now lives in Richmond, will be performing at the Pickin' in the Park at Rising Park in Irvine. All shows begin at 6:30 p.m. on Tuesday, October 17, and admission is free. The Summer Concert Series is sponsored by the Estill County Public Library and the City of Irvine. Rising Park is located on North Court Street, directly behind the library.

BIBLE TRIVIA

by Wilson Casey

1. IS THE BOOK OF BOAZ in the Old or New Testament or neither?

2. Whose first chapter begins, "Paul, an apostle of Jesus Christ by the commandment of God"?
 1 Timothy, Titus, James, 2 John

3. From Acts 16, what Asian city was the home of Lydia? Derbe, Thyati-

ra, Samaria, Jericho

4. In John 2, where did Jesus work his first miracle? Ur, Cana, Antioch, Thessalonica

5. From 2 Samuel, who killed a giant having 12 fingers and 12 toes? Mephibosheth, Jambres, Abimelech, Jonathan

6. In John 11, what city was home to Mary, Martha and Lazarus? Corinth, Gaza, Bethany, Sardis

Answers on bottom of Page 11
 Now available by Wilson Casey! 2017 Bible Trivia box calendar loaded with daily teasers from Touch-PointPress.com

BIBLE WORD SEARCH

by Elie's Spiritual Treasures

JAMES 1:12

Blessed is the **one** who **perseveres** under **trial** **because**, having **stood** the **test**, that **person** will **receive** the **crown** of **life** that the **Lord** has **promised** to **those** who **love** **him**.

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Find the **bolded/underlined** words in the diagram. They run in all directions — forward, backward, up, down and diagonally.

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Peter and John Threatened, Released (Acts 4:13-14)

13 Now when they saw the boldness of Peter and John, and perceived that they were unlearned and ignorant men, they marvelled; and they took knowledge of them, that they had been with Jesus. 14 And beholding the man which was healed standing with them, they could say nothing against it.

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of the peoples this one was born in Zion" - referring to the community of believers - which for us is Heaven.

After dark one night a religious leader named Nicodemus went to visit Jesus. As their conversation unfolded Jesus said, "No one can see the Kingdom of God unless he is born again."

"Nicodemus," Jesus said, "your earthly birth record will not allow you entrance to heaven. You need a birth certificate that has been issued by God!"

When we are born the first time, we are born into an "earthly family" because we have an "earthly father." It is only when we are born a second time - "born again" - by accepting Christ as our Savior that we are assured of "seeing" the Kingdom of God. "I am the Way," said Jesus, "if You want to be a citizen in My Kingdom."

#207

Not long ago I lost my billfold and all of its contents. It was simple to call the bank that issued me my credit card and ask them to cancel it. But when I went to get a new driver's license it took much more than a phone call. I had to produce three different documents - including my birth certificate. Fortunately, I was able to locate them with no difficulty. Birth certificates are critical when we need to prove our identity.

But a birth certificate that says we are heaven-born and heaven-bound is certainly more important. In Psalm 87:6 we read that "The Lord will write in the register