

America's Heartland **Roger Alford** RogerAlford1@GMail.Com

the church's board members would meet immediately after the Sunday morning service.

the meeting, they noticed peared on the Big Screen. day.

"My friend," said the pas-

Bull rides, wrestling matches; sermons should never be boring

tor, "didn't you understand operas have never created a young man named Joseph be- make any of that boring. What that this is a meeting of the woman as villainous and con- ing sold as a slave, thrown into it takes is someone who strays board?"

rest of these folks."

ing. In fact, there is nothing of others. more exciting than the bible. ginning to end.

The pastor announced that world have never been able Book boring. Church would to the blind, making the deaf to create fiction that begins Scriptures. Elijah, a prophet of than read the adventures of little fish, dragging a cross up gathered in a side room for of years before "Rambo" apcame a superhero.

and Abednego.

a visitor who had never at- Sampson was a Superman thrilled if pastors simply read dead and walking out of that **South Fork Baptist Church.** tended the church before that long before "Superman" be- about Daniel in the den of li- tomb, thus defeating death, Reach him at 502-514ons, or little David facing a gi-hell and the grave. The afternoon TV soap ant named Goliath, or a fine

niving as Jezebel of the Old prison only to rise through from the Scriptures and adds "Yes," said the visitor, "and Testament or as beautiful and the ranks to become one of bunk that probably shouldn't after today's sermon, I sup- appealing as Esther. And, cer- the most powerful men in be included in sermons at all. pose I'm just as bored as the tainly, no one could ever cre- the world, or of a good man ate a plot more moving than named Stephen being stoned It seems to me that it takes that of a Father who allowed to death by an angry mob for sharper than a two-edged great effort for a pastor to his only Son to be brutally no good reason, or of Paul make the Word of God bor- killed in exchange for the lives standing before great leaders and proclaiming Jesus as Honestly, someone could the Messiah, or of Jesus heal-It is action packed from be- easily argue that it's nothing ing the sick, speaking words boring. Folks are going to be short of sinful for preachers to that allowed paralyzed men The greatest writers in this make such an action-packed to walk again, restoring sight be beyond exciting if preach- hear, feeding great multito compare to the truth of the ers would do nothing more tudes of people with a couple sleeping pill. When the board members God, was a Rambo thousands folks like Shadrach, Meshach Mount Calvary where he'd be meeting of the church "bored," crucified, or, and especially, of let's hope no one shows up. Congregations would be Jesus being raised from the

We all know that the Word of God is alive and powerful and sword. A preacher who stands before his congregation and starts swinging a two-edged sword will be anything but watching and listening very closely to that man.

Oh, for preachers to use the Bible as a sword instead of a

If ever our pastors call a

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Truly, it takes real talent to **gmail.com**.

Kitchen Diva by Angela Shelf Medearis **Casseroles Are One-Dish Wonders**

I was looking for a baking pan in the back of a cupboard and inadvertently discovered I have

and novice cook almost 46 years ago, preparing a casserole was my "goto" dinner recipe.

I decided to do some research on the origin of the casserole, and I discovered a photo of an ancient casserole dish



workforce composed of women, to prepare the family meal ahead of time.

Today, casseroles have been updated to include a variety of ingredients from lobster and tofu to made-from-scratch sauces and locally grown vegetables. The shape, size and construction maquite a collection of casserole dishes. I started terials of casserole dishes have also changed over thinking about all the casserole recipes I've col- its centuries-old history. However, the purpose of lected over the years. When I was a newlywed the casserole is still the same, to bring a familiar

container of comfortfood to the ones we love.

Bring a little comfort to your family and friends with this Sausage and Gumbo Casserole With Garlic Toast Topping, and enjoy a little history with each bite!

Stumbling Blocks or Building Blocks?

Wednesday, February 10th, 2021 Message Bro. Warren Rogers, Retired Baptist Minister

Matthew 16:21-28

Have you ever started to do something and something else got in your way? Have you ever volunteered for a job at the church and seems every time it gets your turn, you're too busy?

Satan puts stumbling blocks before us, and we can let them stumble us or we can take charge and build on them.

What does it take to build a building? – Good materials.

What does it take to build a church? – Good people.

Read 1 Peter 2:1-8. As we read this passage, ask yourselves, "Am I a stumbling block or am I a building block?"

Building block – Galatians 2:20, denying yourself is not starving yourself but is an attitude of living for Jesus and looking to fulfill His purpose.

Stumbling block – Living for yourself – Luke 12:16-21, a rich man was selfishly storing his food when he should have been sharing with the poor.

Matthew 6:1-2, "Take heed that ye do not your alms before men, to be seen of them: otherwise ye have no reward of your Father which is in heaven. ²Therefore when thou doest thine alms, do not sound a trumpet before thee, as the hypocrites do in the synagogues and in the streets, that they may have glory of men. Verily I say unto you, They have *their reward.*" We need to do good deeds without expecting praise from our fellow Christians. Building Block – take up your cross – a condemned man carried it to his death – one way ride could not jump off when he wanted to. Luke 14:25-29, carrying our cross means we are willing to accept hardship for Christ. It is an attitude - I am going to serve Jesus everywhere and always, no matter what the cost. Stumbling block – ignore the cross – people today want a crown without going through the cross. If we live in such a way as to ignore the cross, we are a stumbling block in God's kingdom Following Christ verses, following the world: Luke 14:24, "For I say unto you, That none of those men which were bidden shall taste of my supper." Building block – who you follows matters – follow Jesus Matthew 16:24, "take up his cross, and follow *me.*" Come after me, suggests an effort on our part. Following Jesus is not just doing things but is having the correct attitude while doing them Stumbling block – follow the world. 1 John **2:15,** "Love not the world, neither the things that are in the world. If any man love the world, the love of the Father is not in him." We become a stumbling block to those around us when we let the world control how we think and live. Jude 1:20-21, "But ye, beloved, building up yourselves on your most holy faith, praying in the Holy Ghost, ²¹Keep yourselves in the love of God, looking for the mercy of our Lord Jesus Christ unto eternal life." **Ephesians 2:21,** "In whom all the building fitly framed together groweth unto an holy temple in the Lord:" Friends, if you find yourself (being) a stumbling block, Jesus is always ready to take you back and help you to be a builder. I can be reached at 606-481-0444. Until next week, may God bless you is my prayer!

in a museum in Athens, Greece. Casseroles, both the dish and various recipes, have had a long and Sausage and Gumbo Casserole with Garlic Toast Topping

interesting culinary history.

There's some debate about the origin of the term "casserole" but most culinary historians think it's from the French word for "saucepan." Casseroles come in a variety of styles, but what they all have in common is that they are typically a large, deep dish used both in the oven and as a serving vessel. The word casserole also is used for the food cooked and served in the dish. The Oxford Encyclopedia of Food and Drink in America provides detailed information about casseroles:

"Casserole cookery has been around since prehistoric times, when it was discovered that cooking food slowly in a tightly covered clay vessel softened fibrous meats and blended succulent juices. With the addition or subtractions of leftovers or inexpensive cuts of meat, the casserole is flexible and economical in terms of both ingredients and effort. The classic casserole, a French dish, was originally made with a mound 1-2 minutes. Add the sausage, green bell pepof cooked rice. Fannie Meritt Farmer's Boston per and onion. Saute the sausage mixture for 8 Cooking School Cook Book (1896) had one casserole recipe, for Casserole of Rice and Meat, to be steamed for 45 minutes and served with tomato sauce.

tinctive American identity. During the depression baking dish. of the 1890s, the economic casserole provided a welcome way to stretch meat, fish and poultry. side of bread slices. Top sausage mixture evenly Certain items also were scarce during World War with bread slices, buttered side up. I, and leftovers were turned into casserole meals. The same was true during the Great Depression of the 1930s."

The casseroles we know today became popular in the 1930s during the Great Depression. Typically, casseroles are composed of a meat, starch, creamy sauce (after 1934, it was usually a creamed soup from a can) and a vegetable. Casseroles are an economical, one-pot meal, and can be prepared in advance for breakfast, lunch or dinner. During the 1950s-'70s, casseroles became an easy way for a busy cook, and a modern

1 pound smoked sausage, cut into 1/4-inchthick slices

3 tablespoons vegetable oil

1 medium-size green bell pepper, chopped

1 small onion, chopped

1/4 cup instant roux mix, like Tony **Chachere's Creole Instant Roux Mix**

1 (10-ounce) can diced tomatoes and green chiles, like Rotel's

1 (32-ounce) container chicken broth

1 (16-ounce) package frozen okra

1 cup quick-cooking rice, uncooked

1/2 teaspoon Cajun seasoning

1/2 teaspoon dried thyme

3 tablespoons butter, melted

2 garlic cloves, minced

1 (12-ounce) French baguette, cut into 1/2inch-thick slices

Fresh parsley, finely chopped for garnish

1. Heat the oil in a Dutch oven over high heat, minutes or until browned; stir in roux mix. Cook, stirring constantly, 2 minutes.

2. Stir in tomatoes, chicken broth, okra, rice, Cajun seasoning and thyme. Bring mixture to a "In the 20th century, casseroles took on a dis- boil. Remove from heat. Pour into a 13- by 9-inch

3. Stir together butter and garlic; brush on one

4. Bake, covered, at 425 F for 10 minutes. Then, uncover casserole dish and bake 10 minutes. Let stand 10 minutes before serving. Sprinkle with parsley, if desired. Makes 8 to 10 servings.

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.

Warren Rogers **Retired Baptist preacher**