

# Teachers plant seeds that grow in the hearts of children



**America's Heartland**  
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grade boy looked up from his desk and said, "Teacher, I ain't got no pencil."

"No, No, my little darling," she corrected. "I have no pencil; you have no pencil; he has no pencil. Now, what do you say?"

Quick as a flash, the little fellow responded, "Then who in the heck has got all them danged pencils?"

I pulled that story from a book called "Small Town Tales" that Carolyn Towles of Wheatley, Kentucky, shared with me not long ago. Carolyn was a teacher when she was young, working for a while in one of Kentucky's smallest towns, Jenkins, and later in Kentucky's largest city, Louis-

ville. It's amazing the impact teachers have on their students. You may have heard the old saying: "Teachers plant seeds that grow in the hearts of children." The Bible says the words of a great teacher fall "as the small rain upon the tender herb, as the showers upon the grass."

Isn't that a beautiful description? I often think back to words from my first grade teacher, Mrs. Elsie York, who told every child in her classroom that they could be anything they chose to be in life. She said that to us with love and conviction in her voice. We couldn't help but believe her. Her words were a con-

stant encouragement to me as I was growing up as a poor kid in one of the poorest regions in the country.

So, when I set my sights on being a journalist and considered some of the hurdles I'd have to get across, I recalled Mrs. York saying "you can do it." When I finished college and started working for the New York Times Regional Newspaper Group, I remembered Mrs. York's words, and I remember thinking, she really knew what she was talking about. Later, when I was working for The Associated Press, the world's largest news-gathering operation, I recalled Mrs. York's words again and, again, I remember thinking, she re-

ally knew what she was talking about.

Mrs. York planted seeds in the hearts of her students that would later blossom in spectacular ways.

When I'm facing challenges even now, I can almost hear the sweet voice of Mrs. York saying, "you can do it."

She truly believed, as I do today, that there's unlimited potential within all those little children across rural America. Or, as the little boy who needed a pencil might have said, "Ain't nothing those little rascals can't do."

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## Kitchen Diva by Angela Shelf Medearis Spring Onions Flavor The Season

There's nothing like the intense flavor (or the smell) of an onion. Wild onions were among the first foods that mankind gathered and ate and are one of the first signs of spring. Onions are in the allium family, along with garlic and shallots. Spring onions are one of my favorite varieties. Spring onions are also called green onions, young onions, pencil onion and scallions. Scallions aren't as fully ripened as a green onion and should not have a bulb. Spring onions are the milder, first stage of a mature onion. If left in the ground to grow, they'll form into an onion bulb.

Larger, older, spring onions may have limp or faded stalks and a stronger flavor than the smaller ones. Spring onions should be small and thin, with a firm base at the root tip and crisp, bright green leaves. Select spring onions that are not fully developed with a white bulb end and long green stalks. The flavor of the leaves is milder than the root end. Spring on-

tamin C, iron, calcium and fiber. They also contain a substance that prevents the formation of blood clots. Eating onions also helps to lower blood pressure and cholesterol levels.

To prepare spring onions, cut off the roots and peel away the outer layer to remove any lingering dirt. Next, rinse the leaves, spreading them gently with your fingers to get at the dirt in the crevices. Both parts are edible. Although the white bulb is most often listed as part of recipes, the green leaves should also be incorporated in the recipes and as a garnish.

You also can use the leaves to add a wonderful burst of green color, to tie up appetizers into a package or to use as a frilly, edible garnish. To curl the ends, cut off the roots and all but about 3 inches of the green tops. Slice the tops lengthwise down from the green end into the white section. Put the leaves in cold water and chill for several hours to curl them.

While spring onions are best served raw, they're also delicious grilled or sauteed. Spring onions should be added during the final stages of a recipe for maximum flavor.

This Spring Onion Pesto is the perfect way to flavor couscous or orzo pasta, to tuck under the skin of chicken, or to place on fish or pork before grilling or baking.

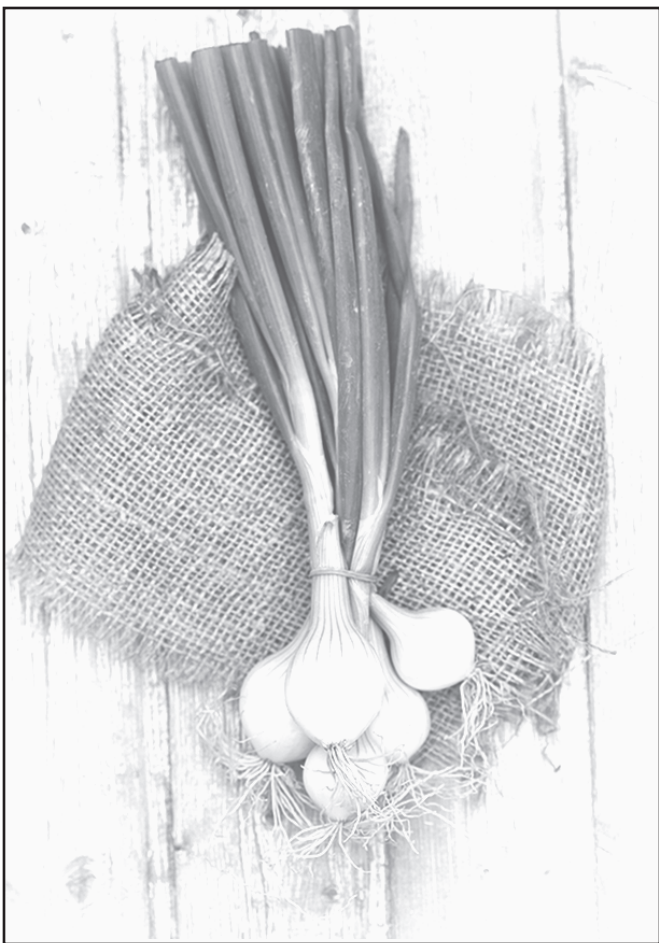
### SPRING ONION PESTO

- 6 green onions, root ends removed, white bulbs and tops chopped
- 3 cloves garlic, peeled
- 2 tablespoons lemon zest
- 2 tablespoons lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup olive oil

Using a food processor or a blender, finely grind the spring onions, garlic and lemon zest. Add the lemon juice, salt and pepper. Slowly drizzle in olive oil until everything is well-combined and creamy. Make up to 24 hours before using. Place the pesto in an air-tight container and refrigerate.

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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](http://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.



ions will keep for five to seven days when wrapped in plastic and stored in the refrigerator.

Spring onions are a great source of vitamin A, vi-

## What Are You Waiting For?

Wednesday, March 31st, 2021 Message  
 Bro. Warren Rogers, Retired Baptist Minister

"And after certain days, when Felix came with his wife Drusilla, which was a Jewess, he sent for Paul, and heard him concerning the faith in Christ. <sup>25</sup>And as he reasoned of righteousness, temperance, and judgment to come, Felix trembled, and answered, Go thy way for this time; when I have a convenient season, I will call for thee. <sup>26</sup>He hoped also that money should have been given him of Paul, that he might loose him: wherefore he sent for him the oftener, and communed with him." Acts 24:24-26

Procrastinate - to put off, habitually not doing something that should be done.

A study done by a university shows that people who procrastinate are less healthy, less wealthy, and less happy than those who are proactive. In 1978, only about 5% of the American people considered themselves to be chronic procrastinators; 30 years later it was 26%. We have more diversions today than ever - remote control, only a mouse click away, etc.

Some quotes: "Procrastination is like a credit card; it's a lot of fun until you get the bill."

"Procrastination is the art of keeping up with yesterday and avoiding today."

Why talk about procrastination? Because it is a big problem with Christians today. We know what we should be doing for Jesus, but we let other things take its place.

What if Jesus had of changed his mind and put off our salvation? "Well, I think I will wait because I want to do something else. I'll come back in about 2500 years."

Paul after his experience on the Damascus Road, hit the ground running. No matter what opposition that came his way, he kept his eyes on the cross and Jesus. He never procrastinated on anything the Lord wanted him to do.

The Bible tells the story of the Savior of humanity, coming from an unlikely place (Nazareth), at the least likely time (born in Bethlehem during the census), to save us in the least likely way (by his eventual death on the cross).

We use excuses to why we procrastinate: *I'm not educated enough or not intelligent enough, etc.*

Dwight L. Moody, little or no education, no degrees after his name; yet, in addition to making him a great evangelist, God used him to establish The Moody Press, The Moody Bible Institute, and The Moody radio stations.

Gideon was a prime example; in hiding during a time of war, an Angel of the Lord told him he would be the one to save Israel. His response, "And he said unto him, Oh my Lord, wherewith shall I save Israel? behold, my family is poor in Manasseh, and I am the least in my father's house." Judges 6:15

No matter how weak you think you are, God can fill you with godly passion -- you have to let him in.

God doesn't have a problem with using imperfect people in his service. Look at Jesus' genealogy -- Tamar - who played the harlot, Ruth - a Gentile, Bathsheba - an adulteress, Rahab - the harlot, Paul - persecuted Christians before his conversion, several of the 12 disciples were fishermen, tax collectors, etc. God can take the least equipped and transform them into his servant. He works not through their ability but through availability.

We sometimes go through life downgrading ourselves. Husband tells you, "You're beautiful," and you respond by saying -- "No I'm not, my hair is frizzy and I'm chubby." Wife tells her husband, "Honey, you're so wise," and we husbands think, "No, I'm the world's biggest dummy."

Your lack of passion to do God's work may result from a lack of confidence. How God sees us -- #1 You're lovable -- God created you in *His* own image, #2 You are valuable -- God gave *His* son for you. -- #3 You are competent -- God has gifted you as being *His light* in the world.

**Now, What Are You Waiting For?**

Until next week, may God bless you and may you feel led to do God's work. If you would like to contact me, I can be reached by e-mail, <[lwrogers47@outlook.com](mailto:lwrogers47@outlook.com)>, or 606-481-0444.

**Warren Rogers, Baptist preacher**

## SCRAMBLERS

Unscramble the letters within each rectangle to form four ordinary words. Then rearrange the boxed letters to form the mystery word, which will complete the gag!

Cover

RELAY

Warning

RINSE

Belt

PARTS

Furnish

REACT

TODAY'S WORD



"It's made especially for vacation wear... it attracts men and repels

\_\_\_\_\_."