

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

visited a church only to be recognized by the pastor who immediately invited him to per- if these fit."

"Well, I'd better not today," the singer asked.

If you sing in church, make sure you bring your own false teeth

the singer said. "I forgot my false teeth when I left the house man said. this morning, and I'm afraid I just wouldn't be able to sing without them."

A fellow who overheard the conversation walked over, reached into his pocket, and pulled out a set of dentures. them into his mouth.

"Nope, they don't fit," the singer said.

A famous gospel singer once man said, reaching into an-

"What? Are you a dentist?"

I'm always encouraged to see just how kind people can embodied those traits as well be toward their fellow man. In our neck of the woods, if someone has a need that's gone unmet, a friend will step forward to meet it. Whether people "Here you go, try these," the know it or not, they're followman told the singer who put ing a key biblical principle by helping those around them.

to another with brotherly love, "Well, wait a minute," the in honor preferring one another; not slothful in business, other pocket and pulling out fervent in spirit, serving the another set of false teeth. "See Lord; rejoicing in hope, patient many other incredible miracles in tribulation, continuing inthe necessity of saints, given to them. And, lest we forget, he

"No, I'm an undertaker," the hospitality" (Romans 12:10- continues to this day to show

Of course, no one has ever as Jesus. He loved people so much that he gave his very life for them, dying on that old rugged cross that we might live.

I love to think about all the many kind things Jesus did during his public ministry. He healed the sick. He restored "Be kindly affectioned one sight to the blind and hearing to the deaf. He allowed people dead back to life. And he did so no. stant in prayer; distributing to lives of people who received

kindness, providing for people's needs, answering their prayers, and, most importantly, changing their lives.

The undertaker in that story was well-intentioned, I suppose, in trying to provide a set of teeth to the visiting singer, but he fell short. I can tell you with certainly, that Jesus has never fallen short and never will. He always provides just what we need, when we need who were paralyzed to walk it, and that makes us want to again. He even brought the sing his praises, dentures or

You can reach Roger Alford that absolutely changed the at 502-514-6857 or rogeralford1@gmail.com.

Kitchen Diva by Angela Shelf Medearis Soup! It's Not Just for Winter

My favorite comfort meal, no matter what the season, is a vegetable-packed bowl of homemade soup. Soup is a simple, unapologetic dish that is a culinary classic with primitive roots.

Anthropologists who study old pottery and oththat soup may be even older than originally believed. Scientists at Harvard University have found 20,000-year-old pottery that shows evidence of being exposed to fire. No one knows for sure what was heated, but there are many reasons to believe it was the first recipe for a broth cooked up by our human ancestors.

Fast-forward several thousand years, and there is more information available about the one-pot meal called "sop," which referred to a piece of bread eaten in broth. By the 17th century, the word "soup" was being used to describe a pottage, or broth. What we know today is that soup, in all its flavors, has humble beginnings. But plain or fancy, complicated or straightforward, it's an ingenious way to have a complete meal in one bowl.

Soup, in its many international versions, is an edible ambassador of its origin. From rich, spicy Mexican soups to light Asian broths, soup is as distinct as the people and the language of the countries from which it comes. If most Americans were asked to say the first word that comes to mind when wonderful way to create a simple, satisfying meal.

The beauty of soup is that it can be created from whatever you have on hand.

It's a great way to use leftovers or make the most of a full cup of rice or macaroni, a few carrots or potatoes, or a mixture of greens. It's also an incomparable way to get the most out of meat trimmings or to just be luxurious and cook a chicken for no other reason than to make the best chicken soup ever.

My recipe for Primavera Vegetable and Torteler ancient remnants of our society have discovered lini Soup is truly a meal in a bowl. You can showcase the best and freshest spring produce in this delicious soup.

Primavera Vegetable and Tortellini Soup 1/4 pound sugar snap peas, stems trimmed

1/2 pound asparagus, ends snapped

2 tablespoons unsalted butter

3/4 cup fresh English peas

1/4 cup thinly sliced spring onion, roots removed and discarded, white part in soup, reserve sliced green tops for garnish

1 tablespoon poultry seasoning

1 teaspoon salt

1 teaspoon pepper

1/8 teaspoon cayenne pepper

2 garlic cloves, finely chopped

2 cartons (32 ounces each) reduced-sodium chicken broth

1 package (9 ounces) refrigerated cheese tortel-

2/3 cup grated Parmigiano-Reggiano, at room temperature

1. Slice the trimmed snap peas and asparagus they hear the word "soup," it would be "chicken" or stems into 1/4-inch-thick pieces; leave asparagus "beef." This reflects our distinct history and what tips whole. Melt butter in a large pot or saucepan

over medium-high heat. Add in the peas, asparagus, English peas, and the white part of the green onion.

2. Season the vegetables with the poultry seasoning, salt, pepper and cayenne pepper.

3. Cook vegetables 2 minutes. Stir in garlic and cook 1 minute more. Pour in the broth, mix well, cover, turn heat to high and bring the mixture to a boil, about 5 minutes. Add the tortellini and return the mixture to a boil.

4. Cook, uncovered, 6-7 minutes or until pasta is tender. Top each bowl of

soup with the Parmigiano-Reggiano and the green

Freeze option: Freeze cooled soup in freezer have success agriculturally, vegetables were added containers. To use, partially thaw in refrigerator overnight. Heat through in a saucepan, or in the microwave, stirring occasionally.

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." ety of meats, thickened with okra or file, a powder Her website is www.divapro.com. To see how-to videos, recipes and much, much more, Like Angela Shelf Medearis, The My favorite soup recipes showcase seasonal Kitchen Diva! on Facebook. Recipes may not be reprinted

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The Results of Spiritual Warfare

Wednesday, May 5th, 2021 Message Bro. Warren Rogers, Retired Baptist Minister

"For we wrestle not against flesh and blood, but against principalities, against powers, against the rulers of the darkness of this world, against spiritual wickedness in high places." Ephesians 6:12

Ephesians says that we are in a battle against spiritual wickedness in high places.

A first century wrestling match was very violent. The opponents wrestled until one would hold the loser down by the throat. The winner was honored with a parade downtown while the loser did not fare as well. He was taken outside the gate, bound, and had his eyes gouged out

Sad to say, some people are in such a wrestling match with Satan. They are spiritually bound and spiritually blinded. If they defeat Satan, they get to meet Jesus at the rapture; but, if they lose, they

are bound in hell for eternity. In sports there are a lot of trick plays used to confuse the opponents. The devil uses this tactic to lead us astray. Reading 1 Peter 5:8-9, "Be sober, be vigilant; because your adversary the devil, as a roaring lion, walketh about, seeking whom he may devour: 9Whom resist stedfast in the faith, knowing that the same afflictions are accomplished in your brethren that are in the world," Verse 9 says that Satan tried to get to the ones who stay in the faith and guidance of the Lord Jesus Christ. Sometimes he makes the grass look greener on the other side to lead us into temptation, whether it be to buy something we cannot afford or have lustful thoughts toward another person.

There are two ways to view the world, through your lens or God's lens. Your lens limits what you can see. God's lens sees all the possibilities. In order to win the spiritual battle against Satan, you need to make a commitment to God and ask him to lead you in this battle. Remember the story of David and the giant in 1 Samuel 17:45, "Then said David to the Philistine, Thou comest to me with a sword, and with a spear, and with a shield: but I come to thee in the name of the LORD of hosts, the God of the armies of Israel, whom thou hast defied." In size, David was no match for the giant but David's God was much bigger than the giants.

To win the spiritual battle against your foe the devil, you must ask God to help you. David said in **1 Samuel 17:47,** "the battle is the LORD'S"

In every major war, there was almost always a single battle or happening that was a turning point. In the Civil War, the Battle of Gettysburg was the turning point. The North's victory was the key to winning the war. In World War 2, the surprise invasion of Normandy was the beginning of the end of that war. We can take comfort in knowing the turning point in the battle with Satan was the death and resurrection of Jesus Christ. Since that moment, God's victory has been secured -- and Satan knows it.

We don't have to be afraid of Satan. As soldiers of the cross, we must take our place in the spiritual battle to which we have been called and stand fast to our calling. We can stand because we know the truth. That Satan will surely be defeated. Read-Revelation 20:1-3

The results:

Romans 8:37, "Nay, in all these things we are more than conquerors through him that loved us."

1 Corinthians 15:57, "But thanks be to God, which giveth us the victory through our Lord Jesus

The Spiritual Battle will always remain with us until Jesus returns. Satan hates to give up and will continue until he is sent to hell. Friends, I have read my Bible -- we win. But until the battle's over, we must stay on the firing line; praying for our loved ones, friends, and our country.

Until next week, my prayer is "God be with you" in everything you do. If you would like to contact me, I may be reached at 606-481-0444.

> Bro. Warren Rogers, Interim Pastor at New Hope Baptist in Morgan County



was available to our ancestors.

The early origins of soup consisted of the boiled onion tops. Makes 4 to 6 servings. carcass of an animal. As the early settlers began to to the pot. The slaves of the American south, who had little in the way of meat, harkened back to their African roots and were inventive in making soups and stews with vegetables of all kinds. Gumbo, a word from West African dialects meaning okra, originated this way. The soup consisted of a varimade from ground sassafras leaves.

vegetables in a richly flavored broth. Although without permission from Angela Shelf Medearis. some soups are cold, most are hot, and whether it's served in fall, winter, spring or summer, soup is a