

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

I heard a hilarious tale the other day about a 14-year-old boy who came home from school ready for supper, only to find his mother upstairs in bed sick.

# When Mom isn't feeling well, the whole family notices

lieve I'm perfectly able to pick and the stone wall thereof small repairs as they were the stove."

One thing is sure, when a Mom isn't able to do all the that Proverb, said he learned things she ordinarily does, we begin to understand just how important her role is.

for all of us, whether we're moms or not. But, the Bible tells us that there are some work, to do the things around people in this world who don't the house, around the farm, there are some who do very little other than sit and watch things fall apart.

24:30-31).

King Solomon, who wrote place go to pot. from the slothful man that a little sleep, a little slumber, a little folding of hands in idleness is I'd hope that could be said all that's necessary to come to poverty. Solomon is saying we need to get off our rears and be done.

"Mom, I'm really, really slothful and by the vineyard of little by little. The stones in owed and had no children to sorry that you're not feeling the man void of understand- the wall around that vineyard well," he said. "But I want you ing, and, lo, it was all grown didn't fall over in one day. It new to her neighborhood and to know I can handle this. I'm over with thorns, and nettles happened little by little. The getting bigger now. And I be- had covered the face thereof, slothful man could have made you up and carry you down to was broken down" (Proverbs needed, but he didn't. Instead, that dear woman had been he sat back and let the entire contributing in a meaningful

other day about a woman in another state who died, but no one noticed. In fact, by the time someone did notice, she had been dead somewhere between a year and a year and half.

do enough to be missed. In fact, around the office that need to someone be dead that long standing ready to carry us to without someone noticing? The slothful man's vineyard I'll leave you to ponder that. didn't become overgrown with Perhaps by some sad turn 514-6857 or rogeralford1@ "I went by the field of the thorns overnight. It happened of events she had been wid- *gmail.com*.

check on her. Perhaps she was hadn't yet forged relationships with her neighbors.

But this much is certain, if way to those around her, her I read a news article the death would have been noticed immediately.

I hope we'd all strive to be like that teenage boy's Mom, sorely missed when we're not able to do the things we typically do for others. If ever we're in bed sick, let's hope You might ask, how could there'd be a long line of people the stove.

Reach Roger Alford at 502-

## Kitchen Diva by Angela Shelf Medearis **Cupcake-Making Tips from Betty Crocker**

While Betty Crocker is often associated with 1950s happy homemaking, she originally belonged to a different generation. Created in 1921 as a "friend to homemakers" for the Washburn Crosby Company (a forerunner to General Mills) in Minneapolis, her purpose was to answer consumer mail. "She" was actually the women of the Home Service Department who signed Betty's name.

WCCO expanded, and audiences around the nation tuned her in, tried her money-saving recipes and wrote Betty nearly 5,000 fan letters per day. "Your talks ... have given me hope," wrote one listener to the

A fascinating book, "Finding Betty Crocker" (Minnesota Heritage, 2007), by author and documentary producer Susan Marks, offers a unique look at the culinary and marketing history of America's First Lady of Food. According to Marks' largely chronological "biography" (there



**CUPCAKES** 

\* Resealable food-storage plastic bags for piping icings and glazes.

## **Tip: Baking Pans**

A box of cake mix makes 24 to 30 cupcakes in regular-size cupcake pan. There also are pans that have mini, large and jumbo cups. If you have only one pan and a recipe calls for more cupcakes than your pan will make, just cover and refrigerate the rest of the batter while baking the first batch. Cool the pan about 15 minutes, then bake the rest of the batter, adding 1 to 2 minutes to the bake time.

An easy way to fill baking cups is to use an ice cream scoop. Use one that measures out 1/3 cup Eventually, Betty Crocker's local radio show on batter when filling regular-size cups. Use one that measures out 2 tablespoons batter when filling mini cups.

## **Frosting Tips**:

\* Carefully dip tops of cupcake into the frosting, Betty Crocker radio program during the Depression. give a slight twist and remove. Finish off with a swirl

of a knife if needed.

\* Dip frosted cupcakes into bowls of nuts, colored sugar, sprinkles or other decors for easy decorating.

## **Storing Cupcakes:**

1. Cool cupcakes completely before covering to keep tops from becoming sticky (about 30 minutes).

2. Loosely cover cupcakes that will be frosted later so the tops stay dry. If

## Walking With God And Holding Hands With The Devil

Wednesday, June 2nd, 2021 Message Bro. Warren Rogers, Retired Baptist Minister

### **Based on Genesis 13**

This is what a lot of people are trying to do -- claim to be Christians but steal, cheat, lie, etc. "They want their cake and eat it, too."

Matthew 6:24, "No man can serve two masters: Ye cannot serve God and mammon."

Read Genesis 13:8-13.

"And Abram said unto Lot, Let there be no strife, I pray thee, between me and thee, and between my herdmen and thy herdmen; for we be brethren. <sup>9</sup>Is not the whole land before thee? separate thyself, I pray thee, from me: if thou wilt take the left hand, then I will go to the right; or if thou depart to the right hand, then I will go to the left." Genesis 13:8-9

How did Lot end up in such a sinful place? Three reasons:

**#1 Lot looked toward Sodom:** Lot took his eyes off what God wanted for him, and he started looking at the wealth of the world. "And Lot lifted up his eyes, and beheld all the plain of Jordan, that it was well watered every where . . . even as the garden of the LORD." Genesis 13:10

Lot knew that Sodom was a sinful place, but he chose to not let little things like that interfere with business. -- Walking with God and holding hands with the devil.

The question we should ask ourselves when we have a major decision to make, "Is this what God wants me to do?" Lot made a decision on what he wanted, not what God wanted. **#2 Lot longed for Sodom:** "Lot dwelled in *the cities of the plain, and pitched his tent toward Sodom.*" <sup>Genesis 13:12</sup> He probably thought, "we can live close, but we won't participate in their sins." Soon, the attraction was too much to resist. James 4:4, "Ye adulterers and adulteresses, know ye not that the friendship of the world is enmity with God? whosoever therefore will be a friend of the world is the enemy of God." It boils right down to, "if you hang out with the wrong crowd, you will be drawn into their lifestyle." You can say -- you will never give into sin, never deny Christ, cheat, or lie -- but you live close enough to the world, and you will be surprised what will happen. Satan sees his opportunity and works hard to make you backslide. There is an old saying, "Men as well as rivers grow crooked by following the path of least resistance." People do not decide to become alcoholics, drug addicts, prostitutes, thieves; they pitch their tents toward Sodom. Lot didn't mean for this to happen. It just started and snowballed. This what happens to the ones listed above. Albert Einstein said, "I do not fear the explosive power of the atom bomb. What I fear is the explosive power of the human heart." **#3 Lot lived in Sodom:** He faced the appeal of Sodom, easy living, lots of water for the flocks. If we choose to live in a sinful environment, we will eventually be drawn closer to sin. In the end, Lot lost his wife, lost his married daughters and sons-in-laws, lost respect of his unmarried daughters -- See Genesis 19:30-38. He lost wealth, family, and peace of mind. Friends, we've got to watch out for Satan and his tactics. We've got to watch out for the ways of the world. We've got to follow Jesus. Until next week, may God bless you is my prayer. If you need to contact me, you can call 606-481-0444. If you need a supply speaker or special singing, I would be glad to come.

tions like this one that made Crocker one of the most frost. successful marketing tools ever. Filled with treasures from the General Mills archive -- including letters sent loosely covered with foil, plastic wrap or waxed pato Crocker during World War II, reprints of famous recipes and advertisements, and portraits updated through the years -- Marks' book introduces readers pings or cream fillings. to the people who breathed life into Crocker's image as the happiest of homemakers.

With these basic items and tips courtesy of the Betty Crocker website (www.bettycrocker.com), you wrapped. can bake and decorate a batch of beautiful cupcakes in a snap.

## CUPCAKE MAKING TIPS

## Staples:

\* Betty Crocker boxed cake mixes in a variety of flavors

\* Ready-to-spread frostings

\* Decorating icing, assorted colors

\* Decorating gels, assorted colors

color for more vivid color frosting

\* Assorted colored sugars and edible glitters

\* Assorted candy sprinkles

## **Equipment:**

\* Cupcake pans (mini and regular)

\* Paper baking cups, available in a variety of colors and prints. Find them in supermarkets, party, craft or specialty cake decorating stores.

## was no real Betty Crocker), it was human connec- covered tightly, they become sticky and difficult to

Store cupcakes with a creamy-type frosting per, or under a cake safe or inverted bowl

4. Refrigerate cupcakes with whipped-cream top-

5. Frost cupcakes with fluffy frosting on the day they are to be served.

6. Freeze cupcakes two to three months, tightly

7. To keep frosting on frosted cupcakes from sticking, freeze cupcakes uncovered 1 hour, then insert a toothpick in the top of the cupcake, and tightly wrap.

8. Thaw cupcakes in the refrigerator or on the countertop.

9. When thawing on the countertop, loosen or remove wrapping to prevent condensation.

10. Decorating gel, hard candies and colored sug-\* Food colors (liquid, gel or paste). Try paste food ars do not freeze well because they tend to run during thawing.

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.

(c) 2020 King Features Synd., Inc., and Angela Shelf Medearis



Warren Rogers, Retired Baptist preacher