

# Who's the meanest, most contrary old woman you know?



**America's Heartland**  
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"Let me see your license," the officer said to the husband.  
 "What'd he say?" the woman asked in a loud, shrill voice, not wanting to miss any of the conversation.  
 "He said he wants to see my license," the husband said.  
 "Where are you going?" the officer asked.  
 "What'd he say?" the woman yelled, her voice high and piercing.  
 "He asked where we're going," the husband said, before turning back to the officer and explaining, "We're on our way to our home in Atlanta."  
 "Lawdy," the officer said, "the meanest, most contrary old woman I've ever known lives

in Atlanta."  
 "What'd he say?" the woman shouted.  
 "He said he thinks he knows you," the husband said.  
 Did you, like that elderly lady, ever listen to a conversation that was so interesting that you didn't want to miss a single word? That was the way it was when I was a kid and my aunts and uncles would gather around the dining room table. Long after they had finished their meals, they'd sit there and talk about the good ol' days and how things used to be. I just couldn't get enough of that.  
 I suppose every generation tends to be nostalgic about bygone days. But you probably

know that the Bible calls on us to make the most of the day and time in which we live.  
 "Say not thou, 'What is the cause that the former days were better than these?'" (Ecclesiastes 7:10).  
 I suspect the Lord wants us to do our best in the here and now so that when we grow older and look back, we do so with great nostalgia, that we tell stories of our childhoods and our working years that hold a younger generation spellbound. And I suspect the Lord wants that younger generation to listen to those stories and conclude that they'll do their best to equal or even surpass the experiences of the previous

generation.  
 If days gone by seem better to us, then we need to do our part to make the days in which we now live better.  
 Let's do everything we can to make some memories this year so that we can sit around the dining room table in our old age and talk about it.  
 Let's hope a younger generation will sit there spellbound, listening.  
 And, if we're fortunate, there'll be an elderly woman who sees the laughter and asks in a high, piercing voice: "What'd he say?"  
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## Kitchen Diva by Angela Shelf Medearis A Patriotic Potato Dish

Do you love potatoes but think they're fattening? Potatoes are good for you and have one of the highest nutritional values in the produce department. At just 25 cents per serving, a medium potato (5.3 ounces), eaten with its skin on, has just 110 calories. Potatoes provide nearly half your daily value of vitamin C and are one of the best sources of potassium, which helps to maintain normal blood pressure. Potatoes also are naturally fat- and sodium-free and contain many of the nutrients that are recommended as part of a healthy diet.

To create a festive dish in honor of Flag Day, try using red, white and blue potatoes! Here's some more information about these colorful tubers.

**RED POTATOES:**  
 Rosy-red skin and white flesh. Firm, smooth, moist texture; well-suited for salads, roasting, boiling and steaming. Round reds are often referred to as "new potatoes," but the term "new" technically refers to any variety of potato that is harvested before reaching maturity.

**Tip:** Roast Reds for Salads -- Instead of boiling red potatoes for salads, try roasting them, whole or cut up, to intensify their flavor and bring out their sweetness. Then add vinaigrette or a mayo-based dressing.

**WHITE POTATOES:** Round and long, whites are medium in starch level with a creamy texture. They hold their shape well after cooking. The ultra-versatile round white can be used in most potato preparations.

**Tip:** Potato Salads -- To create signature potato salads, just toss cooked white potatoes with dressings and ingredients "borrowed" from other salads, e.g., Caesar dressing and grated Parmesan, or Ranch dressing, chopped egg and bacon crumbles.

**BLUE/PURPLE POTATOES:** Blue/purple potatoes originated in South America and have now become popular in the U.S. They have a subtle, nutty flavor and flesh ranging from dark blue or lavender to white. Microwaving best preserves color, but steaming and baking also are recommended.

**Tip:** Red, White and Blues -- Combine blue potatoes with whites and reds in salads or roasted medleys to make all three colors "pop."

**Grilled Potato Kabobs with Lemon-Herb Drizzle**

Red, white and blue potatoes add flavor and eye-appeal to these delicious kabobs. You also might substitute your favorite protein for the chicken sausage or try an all-vegetarian version of this dish.

- Lemon-Herb Drizzle:**
- 1/4 cup extra virgin olive oil
  - 3 cloves garlic, minced
  - 2 tablespoons chopped fresh herbs (such as basil, rosemary, marjoram and sage)
  - 1/2 teaspoon sea salt
  - Juice of 1 fresh lemon
  - Freshly ground pepper to taste
  - 12 to 16 wooden or metal skewers

- Potato Kabobs:**
- 1 pound (total) red, white and blue potatoes, scrubbed
  - 1 (12-ounce) package pre-cooked chicken sausage, sliced 1/4-inch thick on the diagonal
  - 2 ears fresh corn, cut into 1-inch pieces
  - 1 zucchini, sliced 1/4-inch thick on the diagonal



**GRILLED POTATO KABOBS**

1. If using wooden skewers, soak them in a pan of cold water for 30 minutes to prevent them from burning. Heat olive oil in a small saucepan until very hot; remove from heat and stir in garlic. Let cool, then stir in herbs, salt, lemon juice and pepper; set aside.
2. Place potatoes in a medium-size microwave-safe bowl and cover with a lid or plastic wrap. (Note: If using plastic wrap, make sure wrap is not touching any ingredients, and poke one small hole in cover to vent.)
3. Microwave on high for 10 to 12 minutes or until the potatoes are tender (cooking time may vary depending on microwave). Use oven mitts to carefully remove the potatoes from the microwave.
4. When cool enough to handle, cut the potatoes into large chunks. Thread potatoes, sausage and vegetables onto skewers. Wrap the exposed ends of the skewers with foil to prevent them from burning.
5. Grill over medium-high heat for about 10 minutes, turning frequently and brushing with a little of the herb mixture during the last few minutes of cooking. Remove from grill, discard the foil and place the skewers on a platter; drizzle with remaining herb mixture. Serves 6.

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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. 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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## The Wonderful Thing About Praying

Wednesday, June 9th, 2021 Message  
 Bro. Warren Rogers, Retired Baptist Minister

*"Hear my prayer, O LORD, and give ear unto my cry; hold not thy peace at my tears: for I am a stranger with thee, and a sojourner, as all my fathers were." Psalms 39:12*

*"Hear my prayer, O God; give ear to the words of my mouth." Psalms 54:2*

Corrie Ten Boom wrote, "The wonderful thing about praying is that you leave a world of not being able to do something, and enter God's realm where everything is possible. He specializes in the impossible. Nothing is too great for His almighty power. Nothing is too small for His love."

The greatest need we have in America today is more prayer; in our church, in our daily lives.

**1 Peter 4:7,** "But the end of all things is at hand: be ye therefore sober, and watch unto prayer." The word sober means to be calm and collected in spirit.

**Psalm 5:3,** "My voice shalt thou hear in the morning, O LORD; in the morning will I direct my prayer unto thee, and will look up." Prayer is the business of the Christian, the church. "That ye strive together with me in your prayers to God for me." **Romans 15:30** Prayer is not always a solo event; we have a prayer list that we as a church need to pray for together.

**Four things we need to do:**

**#1 Set apart a time for prayer: Acts 3:1,** "Now Peter and John went up together into the temple at the hour of prayer, being the ninth hour."

Most Christians don't pray enough. We end up wishing we had spent more time in prayer. Someone dies lost, and we wish we had prayed harder for them. A young person turns to drugs, alcohol, etc.; we wish we had prayed harder. Jesus had a set time: **Luke 6:12,** "And it came to pass in those days, that he went out into a mountain to pray, and continued all night in prayer to God."

**#2 Prepare for prayer:** Are you ready to pray? Have you asked God to forgive you? Have you studied your Bible? **Philippians 4:6,** "Be careful for nothing; but in every thing by prayer and supplication with thanksgiving let your requests be made known unto God."

**#3 Be thankful at all times: Psalm 66:20,** "Blessed be God, which hath not turned away my prayer, nor his mercy from me."

**#4 Pray for others and with others: James 5:16,** "Confess your faults one to another, and pray one for another, that ye may be healed. The effectual fervent prayer of a righteous man availeth much."

Why do we close our eyes when we pray, cry, dream, or kiss? Because the most beautiful things in life are not seen but felt only by the heart.

How is your prayer life? Is your heart ready to pray? Are you thankful for God's blessings?

Worry is a conversation you have with yourself about things you cannot change. Prayer is a conversation you have with God about things He can change.

**1 Thessalonians 5:16-18,** "Rejoice evermore. <sup>17</sup>Pray without ceasing. <sup>18</sup>In every thing give thanks: for this is the will of God in Christ Jesus concerning you."

Friends, until next week, may God bless you in my prayer! If you need to talk to me or call me about speaking in your church, just call 606-481-0444.

**Bro. Warren Rogers**  
 Retired Baptist preacher

## TIGER

by **BUD BLAKE**

