

# Parrot that knew 5 languages should have spoken up for itself



**America's Heartland**  
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a chord until he walked into a pet shop and found a parrot that spoke five languages. He immediately paid big bucks for the bird and shipped it home to his mother. A few days later he called and asked her how she liked the parrot. His mom responded, "It was delicious."

The son was perturbed that his mom had eaten a bird that spoke all those languages. Her response: "Well, why didn't it say something?"

I've noticed an interesting phenomenon among many Christians in modern America. They, like the fictional parrot, aren't using the wonderful gift of language, at least not when it comes to telling others about Jesus.

That's so very different from the men and women of the early church. The Book of Acts tells us about two of the first preachers, Peter and John, boldly witnessing to the people of their day. They made no apologies. They stood before sometimes hostile crowds to proclaim the death, burial and resurrection of Jesus.

The anti-Jesus crowd threatened Peter and John to try to make them stop. Their response can be found in Acts 4:20: "We cannot but speak

the things we have seen and heard."

It didn't matter to the people of the early church that the gospel was unpopular. It didn't matter that some among them were beaten, jailed and killed simply for sharing the good news. They felt compelled to tell the world, and they did just that.

Christians in the U.S. face no such consequences, at least not yet. But even so, far too many are largely silent about Jesus despite his great commission that says, "Go ye into all the world and preach the gospel to every creature."

I'm so grateful that people cared enough about me and were courageous enough to tell me about Jesus all those years ago. Those dear ones made an eternal difference in my life. And, in turn, I've tried to tell others about Jesus, hoping that I might make the same difference in someone else's life.

Like that fictional parrot, all Christian everywhere need to break their silence because, as the song writer says, "We've a story to tell to the nations."

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## Divas on a Dime by Patti Diamond Alabama's Secret to Great Barbecue

Tis the season for outdoor cooking. But if you've lost the thrill for your grill, it's time to add the OMG back to your BBQ. You've got to make this delectable down-home barbeque sauce. We're leaving the sweet, red, molasses-based sauces behind. We're making Alabama White BBQ Sauce.

Did you make the "what the heck?" squishy face when you saw "white" BBQ sauce? Trust me. If you haven't tried grilled chicken with white barbeque sauce, prepare to have your world rocked. Big Bob Gibson Bar-B-Q in Decatur, Alabama, is credited with introducing this mayonnaise-based sauce to the barbecue fanatics of world. While there are lots of Alabama white-sauce recipes floating around, this is my own take on the celebrated sauce.

Don't let the lack of color fool you, this sauce is anything but plain. The flavor is complex. It's creamy and cooling but also tangy with a just a hint of heat. It's one of those addictive flavor combinations that keeps you coming back for more.

This magical concoction is meant to be used as both a baste and dipping sauce. When you prepare chicken using this sauce as a baste, the chicken takes on a deep mahogany glazed crust. Then when you dip the cooked chicken in the sauce, it's perfection.

If you're cooking for more than a couple of people, I suggest making a double batch, so you'll have plenty. If you're lucky enough to have leftover sauce, you'll want to schmear it on everything -- because it's good on everything. It's perfect on pulled pork, fabulous with fries, banging on burgers, wakes your baked potatoes, perks up pasta, transforms 'tater salad and elevates your veggies.

**ALABAMA WHITE BBQ SAUCE ALA DIVA**  
 Yield: 1 1/4 cups Time: 5 minutes

- What You'll Need:**
- 1/4 cup mayo
  - 1/4 cup sour cream
  - 2 tablespoons cider vinegar

- 2 1/2 tablespoons apple cider
- 1 tablespoon sugar
- 1 teaspoon prepared horseradish
- 1/2 teaspoon lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- Pinch of cayenne

**To make the sauce:**  
 Whisk all the ingredients in a bowl or mason jar and refrigerate at least 30 minutes before serving. Refrigerate any unused sauce for up to 5 days.

**To make Alabama White BBQ Chicken:**

1. Set aside half the sauce for serving later.
2. Season four chicken breasts or eight chicken thighs with bone and skin lightly with salt and pepper. Keep it simple so the sauce can shine.
3. Let the chicken come to room temperature while you preheat the grill to medium-high (approximately 400 F). Prepare the grill for indirect heat by either turning off burners on one side or moving coals to one side.

4. Place chicken on the grill, skin side down, over the indirect heat area. Baste the underside with the white sauce. Cook for 7 to 10 minutes, then turn the chicken and baste the skin side. Continue turning and basting until the chicken registers 160 F using your meat thermometer. The temperature will continue to rise as it rests.

5. Tent chicken for 10 minutes before serving. Any sauce that has been contaminated by raw meat should be discarded. Serve extra sauce on the side.

There's nothing more satisfying than having people rave about your barbeque and being able to tell them you made the sauce from scratch. Sharing good food with the people you love is precious. As the late chef and author Anthony Bourdain said, "Barbeque may not be the road to world peace, but it's a start."

Let's walk this road together with extra napkins. Bon appetit, friends.

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**Chicken w/Alabama White Sauce**

Photo Credit: [www.Jason-Coblentz.com](http://www.Jason-Coblentz.com)

## Looking Through the Windshield

Wednesday, August 11th, 2021 Message  
 Bro. Warren Rogers, Retired Baptist Minister

### Press on Toward the Goal

*"Not as though I had already attained, either were already perfect: but I follow after, if that I may apprehend that for which also I am apprehended of Christ Jesus. <sup>13</sup>Brethren, I count not myself to have apprehended: but this one thing I do, forgetting those things which are behind, and reaching forth unto those things which are before, <sup>14</sup>I press toward the mark for the prize of the high calling of God in Christ Jesus."* -- Philippians 3:12-14

There's a reason your rear-view mirror is smaller than your windshield. Where you are headed is more important than where you have been.

Have you ever looked back at your past and wished that you had done things differently? Maybe you said, "If I had known then what I know now..." or "I have a lot of regrets," or "I've done a lot of stupid things in my lifetime, I made a lot of mistakes," or "I wished I could go back and change things, but I can't." Sometimes we've wished we could change our past to the point that we let it haunt us.

Nobody can go back and start a new beginning, but anyone can start today and make a new ending.

*"Therefore if any man be in Christ, he is a new creature: old things are passed away; behold, all things are become new."* <sup>2</sup> Corinthians 5:17

God uses our past to help make us become the people we are today. He uses those past hurts, failures, and mistakes to strengthen us and make us useful in His kingdom.

### Ways to look ahead:

**#1 Don't look back on past sins** -- *"If we confess our sins, he is faithful and just to forgive us our sins, and to cleanse us from all unrighteousness."* <sup>1</sup> John 1:9 *"As far as the east is from the west, so far hath he removed our transgressions from us."* Psalm 103:12

**#2 Forgive and forget** -- *"I, even I, am he that blotteth out thy transgressions for mine own sake, and will not remember thy sins."* Isaiah 43:25

Warren Wiersbe, American pastor, Bible teacher and writer of Christian material said, "You do not move ahead by constantly looking in the rear-view mirror. The past is a rudder to guide you, not an anchor to drag you. We must learn from the past, not live in the past."

Friends, are you living in the past or are you excited about the future? Looking through the windshield or rearview mirror? Perhaps you should pray, "Help me Lord to quit looking in the past but with hope look to the future."

### Run with Perseverance

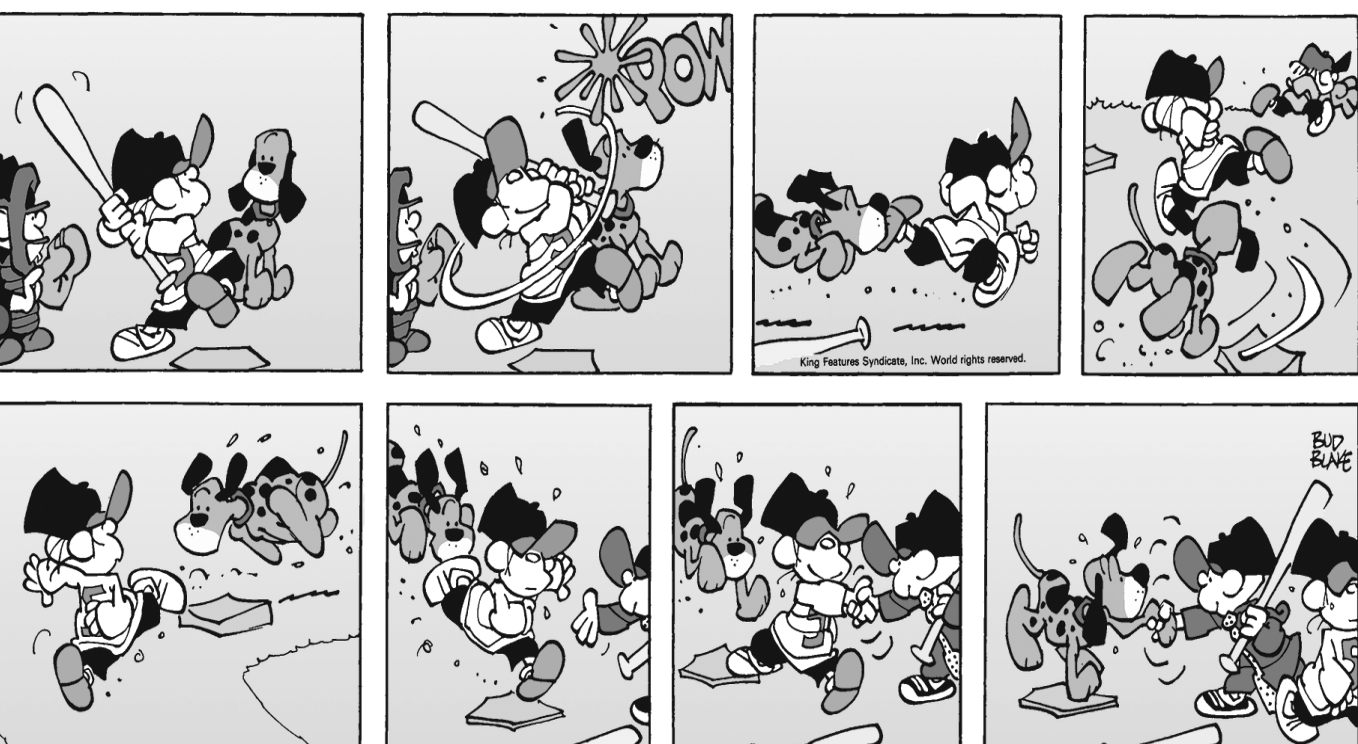
*"Wherefore seeing we also are compassed about with so great a cloud of witnesses, let us lay aside every weight, and the sin which doth so easily beset us, and let us run with patience the race that is set before us, <sup>2</sup>Looking unto Jesus the author and finisher of our faith; who for the joy that was set before him endured the cross, despising the shame, and is set down at the right hand of the throne of God."* Hebrews 12:1-2

Friends, I pray that the words I write and you read are a blessing to you. If you need to talk to me or text, use 606-481-0444. Until next week, may God bless each and every one of you.

**Bro. Warren Rogers, Baptist preacher**

## TIGER

by BUD BLAKE



## THE ILLUSTRATED BIBLE

Now it happened in the process of time that the king of Egypt died. Then the children of Israel groaned because of the bondage, and they cried out; and their cry came up to God because of the bondage. So God heard their groaning, and God remembered His covenant with Abraham, with Isaac, and with Jacob. And God looked upon the children of Israel, and God acknowledged them.

EXODUS 2: 23-25

