

Simply Blooming Grace Column: Hundred Million Dollar Question

BY RACHEL REDLIN

If you had a hundred million dollars would anything in your life really change?”

Have you ever asked yourself this question? I did this week— and the answer actually shocked me. Not because of what I would change, but because of what wouldn't seem any different.

I'd still be a mom to my kids.
I'd invest in their education, hire the contractor to finish my twenty year DIY project... in six month instead of two decades.
We'd take our kids on a few more

trips earlier in life rather than another decade away.

But other than that...no. I wouldn't change a thing.

I'd still be writing books, columns, and articles. I'd still be passing on tips about everything...

I'd still be reading books and studying processes on how to do things more simple or experimental efficiency.

We'd still be doing our radio show.
I'd still be cooking for my family.

Brook and I would still do weekly date night.

We'd just do more of what we do.
We'd give more.

But other than that...

No, nothing would change.
We'd still have the same friends.
We'd still live below our means.
We'd still host out of town family.
We'd still do family movie night.
We'd still do dinner club and game night once a month.

We'd still wear the same clothes.
We'd still use the same products.

Realizing that a rich life wasn't actually about money was so freeing. It wasn't that money didn't help one feel more secure; of course it's nice to know your bills would be paid, or that you could give and then give some more. With security you felt like the rules of society wouldn't clench you down— I

understand that. But looking beyond the bills, looking beyond the added benefits... it wasn't much different than what I had right now.

I had already attained a rich life.

Nothing would drastically change in my world with one hundred million dollars. I had reached contentment in this season with what I had been given already. I was abundantly blessed. The hundred million dollar question made me realize I didn't need to chase anything anymore. I just needed to be present and enjoy where I was today.

God is watching you

BY PASTOR MATTHEW GOEHRING
IMMANUEL LUTHERAN CHURCH, NORTON

Have you ever felt like you were being watched? Maybe you look around, see if there's anybody in the room or in the house, you look out the window and - nope, nobody there. It was just a feeling.

Or was it? I find it interesting that the Bible personifies creation. As Jesus rode into Jerusalem and his disciples were praising him, he told the Pharisees that “if my disciples were silent, the very stones would cry out” [Luke 19:40]. When a guy named Balaam almost rode his donkey into an angel, his donkey started talking to him. Romans 8 says that creation waits with eager longing for the revealing of the sons of God. ... For we know that the whole creation has been groaning together in the pains of childbirth until now. It doesn't say that the rocks and trees are

somehow watching you (although who's to say that they're not?) But it does say that they are praising God.

Creation praises God by living the way God designed them to. The sun shines. The trees produce fruit. The rocks give a foundation. All these things glorify God by doing what he made them to do. And yes, when God gives them voices - like Balaam's donkey - they speak of his wondrous glories. Praising God includes what you say with your voice, but it's also so much more.

You too praise God when you live as you were designed. When you choose right over wrong. When you forgive the person who hurt you. When you give generously to those who need it. When you do these things as a Christian, out of your faith and love and trust in God, God receives that as praise.

The problem is that we don't always feel like it. “It's easy to sing praises with your voice on Sunday, but now I'm back at home. Now

I don't feel like forgiving, serving, or choosing right over wrong. And nobody's watching... no one will ever know... will they?”

Most sins are committed in secret. Everybody knows sin is wrong, and so most people don't want to tell anybody else. You don't want other people to see you being selfish or stingy or doing something evil. You'll do it in front of your dog or your garden or your TV, you'll comfort yourself that no one heard the conversation or that you can delete internet history. And if you get the sense that somebody is watching, you immediately back off, you look around, see if there's anybody in the room or in the house, you look out the window and - nope, nobody there. It was just a feeling.

Imagine with me for a minute, the next time you're tempted to commit a sin because no one is watching: What if you stopped and considered what the rocks would think? Or the walls. Or the trees. You're about to do something for

your own pleasure, something God hates, and then - there's a tree right over there praising God. Maybe you can ignore the tree. But then there's the rocks. And the sky. And the sun and the clouds and the walls and the ceiling and the angels. You can't escape God's creation. You can't escape its testimony that simply by being there doing what it is commanded, it is praising God. It would make you think twice, wouldn't it?

And of course, the point is that it's not important whether all these things are literally watching you, because they don't need to. God is watching you. He sees everything and tests everything - even the things you do in secret. Do you really love him or is it all just a show for other people? Do you praise God with more than just your voice?

Jesus did. Everything he did was to the glory of God. All of his disciples fell asleep in the garden of Gethsemane, but Jesus kept praying, “O God, your will be done”

[Matthew 26:42]. Father, glorify your name.” [John 12:27-28]

And it was glorified. Jesus was glorified as he was lifted up on the cross. The Father turned his back on his Son and put your sin on Jesus' shoulders. And Jesus prayed this, “In the midst of the congregation I will sing your praise” [Hebrews 2:12, cf. Psalm 22:22]. Jesus praised God with his life, even when it got hard. Even when he could have slacked off in secret. It was all to glorify God, who is glorified and praised most highly when sinners are redeemed.

It's not enough to praise God with your voice in church. We must praise him with our lives as well as our words. To do whatever he asks, no matter how hard. To resist sin and live for others, no matter how tempting or painful the alternative. You can know that because Jesus was forsaken and yet now lives, you will never be alone. He is always watching over you.

From garden rows to Georgia fields, the story of a sweet onion

BY MARTY MELIA

Well, one of the first things we will plant in the vegetable garden this spring are onions. My Dad always wanted to get his planted by the first week of April. I usually don't get around to it until mid-April. Our preferred variety of onions to plant are pretty much Candy and Super Star, that are, as we wrote about here a few weeks ago, are an intermediate day onion variety that grows best in our area.

About 25 years ago my Dad wrote about another variety of sweet onion that is considered to be the sweetest variety grown in America...the Vidalia. He writes:

“A while back I directed your attention

to these wonderful sweet onions that are harvested in the south, about the time we are getting our onions planted here in Northwest Kansas...in early to mid-April. If you happen to see some Vidalia onions available in your grocery store... go ahead and spend the extra money and buy a bag or two!

Imagine farmer Mose Coleman's surprise when he sampled an onion he had just pulled from his Georgia land...and tasted. Not the hot, pungent bite he expected, but something very different.

The taste was that of sweetness. At that, moment in the spring of 1931, Mr. Coleman could not have predicted that all these years later, this breed of onion would be amongst the most famous on

earth. In fact, he probably referred to them by their scientific name... 'Yellow Granex Hybrid'.

Nowadays, according to the folks in Toombs County, Georgia, their fame is deserved. Vidalia's are juicy, mild and very sweet...sweeter than Walla Walla in Washington, 1015 Super Sweets in Texas, Imperial sweets from California or Maui onions from Hawaii.

Sure, all those varieties share with Vidalia the high sugar and water content that is their delicious signature, but to onions connoisseurs, the Vidalia is generally considered the cream of the crop... the king of the onion world.

Now even though Vidalia's won't grow well here...the Candy variety we like to

plant in our area grows very well and comes pretty close in sweetness!”

Thanks Dad.

If you would like to taste a delicious Vidalia onion for yourself, The Goodland Masonic Lodge is selling fresh Vidalia's for their fundraising effort again this year. You can order a 10 lb. bag of Vidalia's for \$15, with a percentage of each bag sold to stay with The Shriners to help people with medical needs. You can call Mike Elliott at 785-890-2324 to place an order until April 15.

Hear Common Sense Gardening Tuesdays and Fridays on KYVZ FM 106.1

Corned beef and cabbage remain a St. Patrick's Day tradition

BY MELINDA DAILY
SUNFLOWER EXTENSION DISTRICT

St. Patrick's Day

March is the time of year that we start seeing signs of Spring! Between St. Patrick's Day and March Madness basketball, there will be lots of celebrations.

A traditional St. Patrick's Day feast celebrated by Irish-Americans includes the corned beef and cabbage or a Rueben sandwich. So, what is corned beef? According to the

USDA Food Safety and Inspection Service, corning is a form of curing. The name comes from Anglo-Saxon times before refrigeration. In those days, the meat was dry-cured in coarse “corns” of salt. Pellets of salt, some the size of kernels of corn, were rubbed into the beef to keep it from spoiling and to preserve it.

Today brining – the use of salt water – has replaced the dry salt cure, but the name “corned beef” is still

used, rather than “brined” or “pickled” beef. Commonly used spices that give corned beef its distinctive flavor are peppercorns and bay leaf.

Corned beef is made from one of several less tender cuts of beef like the brisket, rump or round. Therefore, it requires long, moist cooking. Keep food safety in mind when preparing corned beef. It can be cooked on top of the stove or in the oven, microwave or slow cooker.

Corned beef may still be pink in color after cooking. This does not mean it is not done. Nitrite is used in the curing process, which fixes pigment in the meat and affects the color.

Allow the brisket to stand for about 20 minutes after removing from the heat. This will make easier to slice, and it is best sliced diagonally across the grain or the meat.

An easy Dutch oven corned beef is super easy to make and bonus,

there is usually enough for a second night or lunches for the next few days. And don't forget ALL the sides. Whether you are keeping it simple with mashed potatoes, boiled cabbage, and peas, or serving it up cold the next day with some salad and homemade bread. It will be great!

Here are some food ideals to prepare with your corned beef. Start with some Roasted Balsamic Beetroot and Carrot Salad with Labneh. The flavors of

roasted balsamic carrots and beets on a bed of lentils topped with labneh and dukkah. To go along with that add some Black garlic potato gratin. I find every family has their own version of a potato gratin. With bacon, or without, how much cream, and should there be cheese? Then add some Smoky Sweet Corn Ribs in the Oven. They can be prepared ahead of time.

You can find all kinds of sides to go along with this meal.

LETTERS

Dear Editor,

Thank you for reintroducing the “Where's Waldo” puzzle disguised as the innovative *High Plains News*. It will give your readers untold hours of entertainment trying to sort out what might interest them.

Of course, the changes are a “good thing” for the newspaper as it will justify a huge price increase as already revealed by the single-issue price at local vendors now at \$2.

With the decline of newspapers across the nation, does it make sense to shadow the junk mailings of

the USPS by including uninteresting “junk” in the newspaper and pretend it is making us more aware of our neighbors? On the other hand, it will be a bonanza for the newspaper as they can now charge exponentially more for legal published notices that are required by law. Look at the math! The newspapers place the same legal notice for Decatur County in every newspaper delivered in several counties raking in much more revenue.

Necessity is the mother of invention and it is time to explore other methods of legal communication rather than the newspaper. It will probably take

legislation to change this but charging more for information that only applies to a portion of the readers is hardly a “good thing”. The dedicated reporters and people that work hard to put together a newspaper are not the issue, but the owners appear to only think of themselves with the changes.

Subscribers that need a good supply of newspaper pages for bird cages and puppy paper training will no doubt be in favor of the new “good thing” newspaper.

Jim Wesch
Oberlin, KS