

Far from easiest job in world

It's oft been said, sometimes seriously, that the position of church pastor is the simplest work in the world.

You've heard the comment: "Who could have it easier? They only work a day a week." Meaning Sunday.

However, such senseless criticism doesn't always end there. Some take it a step further and reduce the labour time to two hours.

Like Sunday morning. What an illusion.

I know, for, two months ago when our church meeting moderator requested a show-of-hands from attendees willing to do a stint behind the pulpit during summer vacation, I naively volunteered.

To make matters more complicated, I also volunteered my wife. This necessitated beating the book, (the Bible), over the last eight weeks, despite the fact our date with destiny was only one day.

That was last Sunday.

I should have known better. For I'd been through this fix before - 10 years before. And while the outcome remains vague, I don't recall anyone heading for the door in disgust or accusing me of heresy or sacrilege.

Such accusations, of course, are always possible.

But even worse, what should happen if no one showed? What if I found myself looking out on 30 rows of empty pews? With only an echo of my own voice for an audience? Oh the embarrassment.

Being a conventional Presbyterian, I know what's expected of pastors within my denomination, be they licensed ministers or common laymen. Few take the fire and brimstone approach when it comes to sermons. Instead, they're more middle-of-the-road, gently persuasive rather than egotistically aggressive.

The same goes for people on the opposite side of the pulpit, proper to the point of being prim.

However, as with everything else, times are changing. Not that we endorse dancing in the aisles or even standing ovations, but we do permit spontaneous applause and sometimes we laugh a lot.

That's progress, Presbyterian style.

Admittedly, I, too, am a traditionalist. But this doesn't mean I'm opposed to adjustments as long as modifications don't transform ordinary worship into common entertainment.

With some service formats, this is the kind of entertainment we see today, particularly on TV.

So what was the end result?

While nervous as a late-fall leaf on a moulting maple, the pre-service response set my mind at ease for smiles cascaded from all corners of the sanctuary as the faithful infused the melodic sounds of Aaron Clubine on his amazing steel drums. He, alone, created an atmosphere of which most pastors could only dream. I needed only to stay the course.

The singing, with words projected, was wonderful. I take no credit for this.

The vocal volume, aided by a hymn-leader plus organ, piano and drums, almost raised the rafters.

As for time, the entire service lasted one hour. The sermon spanned 20 minutes. If it's any personal consolation, I saw no one checking watches. When this intrusion occurs, and it sometimes does, it's a sure sign for the minister to dismount his soapbox.

The simplest work in the world?

No way. I'd describe it as the most difficult. For me, once in 10 years is quite sufficient.



Roaming Around

with Jim Thomas

~ BUTTERFLIED ~ LEG OF LAMB

We've removed the bone and butterflied these so that they can be cooked flat on the grill - much as you would cook a thicker steak. They are seasoned with a balsamic marinade, with some garlic and rosemary. Cooking time will vary a bit, depending on the thickness of the particular piece that you choose, but a good guide would be about 20 minutes on a medium heat, turning a couple of times. I'm going to tell you to slice it thinly across the grain, but it's difficult to find the grain - and it's usually really good any way it's sliced. Another option is that it can be cut into cubes and kebabs. Product of Canada. Reg. \$12.95/lb

20% OFF THIS WEEK

KEY LIME PIES

We'll be making these in the larger format. We start with a hand-formed graham crust, oodles of fresh lime zest (hand done too) and lots of freshly-squeezed juice, and it's all finished off with a halo of real whipped cream. What I like about these is their refreshing nature - not too sweet, and just tart enough to know that you're dealing with limes. 9" size, Reg 14.95

25% OFF THIS WEEK

~ FRESH LOCAL ~ BLUEBERRIES

I'm sure that you would buy these based on the illustration alone. But when you consider the flavour, the brainiac aspect and the price, it would be a slam-dunk.

\$1.99 PER PINT

WHAT'S COOKIN' ~ AT THE ~ DELI?

What we're making are two types of beauty sauce for our Striped Bass; one a Citrus-Butter sauce, and the other being an Ontario Strawberry sauce. They are to be warmed and served as a side.

\$2.99 EA. 200 ml containers

— AND —

We'll be making pans of fresh Scalloped Potatoes with some of our 3 year-old cheddar, as the perfect partner for your grilled lamb dinner. They are made in the same manner as the frozen, with the inclusion of the cheddar and a few complementary herbs. Serves 3-4.

— AND LASTLY —

We'll be making a really nice Dessert Compote using our local berries. This will go perfectly with almost any ice cream, cheesecakes, or waffle.

\$7.95 EA. 500 ml bottles

~ COMING ~ SOON

My little girl and her girlfriend Eleanor have been feverishly working on 'macaron'. The big and long discussed debut will be real soon, and if I remember correctly, the first two flavors will be Amarena Cherry and Lemon. So... be ready!

~ JERSEY SHORE ~ NECTARINES

Next to honey blaze and our Ontario-grown ones, come these - and since ours aren't quite ready and honey blaze have run through their season, these will do just fine. They're a medium-large size, nicely bright coloured, and juicy. From New Jersey.

\$1.49 LB

OUR ROSEMARY SAUCE

This is the perfect finish for almost any lamb, whether you choose to grill it or oven roast it during the cooler months. You'll find it in the frozen section in the centre of the store. 250 ml size

25% OFF THIS WEEK

~ 1/2 FAT ~ BRIE

I am not generally a "1/2 fat" guy - I'd rather have less of the best than feast on imposters - or so to speak. To my big surprise, and that of my brie-eating son, Cathy served us this cheese without fore knowledge of its lineage - and we couldn't pick it out of the line up. So... that's what we sit down to... and with it there is often a glass of Chardonnay and... Mrs. Ball's Chutney.

This chutney comes from South Africa, and it's great with this, and most else. From France.

1/3 OFF THIS WEEK

~ LOCALLY GROWN ~ ALSTROEMERIA

These are fairly long-stemmed, so a taller, thinner vase is what you need - and maybe a bit of greenery, too! What I do is clench a bunch or two of these in my hand, positioning them for height & appearance, then cut the bottoms. It's usually so much easier to 'shape' the bunch in this way - and that's true of most types of flowers, as well. There will be many colours to choose from - mix and match.

\$5.99 EACH THIS WEEK BUNCHES OF 10



APPLE-ALLSPICE SAUSAGES

We make these with coarsely-ground pork, chopped spy apples, enough allspice to notice, all rounded off with apple cider - and we use our Omega-enhanced pork to make these.

Reg. \$4.99 lb. **25% OFF THIS WEEK**

~ LOCAL SEEDLESS ~ WATERMELON

When I tried these they were still on the unloading dock at the produce market - just picked. They are sweet and juicy. I know this because I stuck to most of what I touched till I had a chance to wash. These are a moderate size - not the giants that we cut or slice, but sufficient for a family. From Simcoe. While supplies last.

\$2.99 EACH THIS WEEK

STRIPED BASS FILLETS

These aren't the kind that you'll find in Lake Jo, but rather the ocean. The stripes are horizontal, and they're silver, too. Cooking is accomplished in much the same manner as fresh water bass, with pan-frying or baking as probably the best options.

These come from the U.S. East Coast. **\$17.95** LB



SPECIALS IN EFFECT UNTIL CLOSING SUNDAY, AUGUST 14th

Hours: Mon. - Fri. 8:00-8:00
Sat. 8:00-6:00 - Sun. 9:00-6:00

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