



“... Carefully Taught ...”

One of my favorite musicals is the Rodgers and Hammerstein production of “South Pacific.”*

The musical is set on a South Pacific island during World War II. One of the main characters, Lt. Cable, falls in love with one of the native island women. His memorable song goes as follows:

“You’ve got to be taught
to hate and fear,
you’ve got to be taught
from year to year . . .
to hate all of the people
your relatives hate,
you’ve got to be carefully taught.”

Although Lt. Cable’s song dealt with racism, I think the song also, sadly, fits terrorism.

All of us are trying to understand what’s going on in today’s world, with the recent Paris terrorist shootings, a ten year old being used to blow up a market in Nigeria, the massacre of school children sitting at their desks in Pakistan, the horrible events of September 11, 2001, and many more of these inexplicable acts of violence. I think Lt. Cable’s song is right on point. You have to be carefully taught to hate.

Whether taught to hate in a Madrasa, a Mosque, at home by family, or in any other way, someone is carefully teaching people to hate.

Clearly we must fight terrorists day to day and try to stop ongoing acts of violence and terrorism. In the long run, the teaching of hatred and violence must stop. The precious value of every human life must replace the teaching of hatred, violence and terrorism.

It is beyond my comprehension that someone would take another life because of the drawing of a cartoon, or the writing of a book. Certainly I am offended if someone depicts Jesus badly in a work of art, but violence does not enter my mind as a solution.

It is teaching that is crucial for the future of our Earth; it is the teaching of love and forgiveness. I think of Pope John Paul II, who visited a prison to forgive the would be assassin that shot him. Recently that man visited Saint John Paul’s tomb and laid white roses there.

Love and forgiveness will triumph over evil and evil teaching always.

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* “South Pacific” 1949
Rodgers and Hammerstein

February Favorites

PORK ROAST

Deb Powell

1/2 cup olive oil
1/3 cup soy sauce
1/4 cup red wine vinegar
Juice of 1 lemon
1-2 Tbsp. Worcestershire sauce
1-2 Tbsp. fresh parsley, finely chopped
2 tsp. dry mustard
Freshly cracked black pepper, to taste
4 cloves garlic, peeled and minced
1 1-lb. pork tenderloin (silver skin removed)

Combine all marinade ingredients and reserve 2-3 Tbsp. Place the pork tenderloin and marinade in a Ziploc bag and let marinate for at least 3-4 hours. Preheat oven to 350 degrees. In a hot skillet over medium heat, sear each side of the tenderloin for 2-3 minutes. Place in the oven and cook for 30-40 minutes, or until the meat has reached 160 degrees. Let rest for 5 minutes before slicing.

Pan Sauce:

Pan scrapings from pork tenderloin
1/2 cup chicken broth
2-3 Tbsp. pork marinade (mixed thoroughly)
1-2 tsp. butter

Meanwhile, place the skillet back on the stove over medium heat. Add the chicken broth and scrape up all the browned pieces from the bottom of the pan. Add the marinade and let it boil down for 2-3 minutes. Add the butter and remove from heat stirring until butter has melted. Pour over the pork tenderloin. Goes great with roasted baby potatoes and Brussel sprouts!

NO PEEK BEEF TIPS

Rachel Hyde

2 lbs. beef tenderloin tips, stew meat, chuck roast or chuck eye, cubed
1 - 10.5 oz. can cream of mushroom soup
1 packet brown gravy mix

1 packet Lipton dry onion soup mix
1 - 4 oz. can mushrooms
1 cup water

Add cubed meat to a 9x13 inch pan. In a large bowl mix the remaining ingredients together and pour over meat. Add mushrooms and stir to coat. Cover with foil and bake at 300 degrees for 2 1/2 to 3 hours. Do not remove foil until done.

Serve over rice, mashed potatoes or egg noodles.

FUNERAL SANDWICHES

(for the Living!)

Connie Morrow

1 pkg. King's Hawaiian rolls
1/2 to 1 lb. deli sliced ham
1/2 lb. thinly sliced Swiss cheese
(can also use Provolone)
1/2 cup melted butter
2 Tbsp. brown sugar
2 Tbsp. Worcestershire sauce
2 Tbsp. prepared mustard
1 tsp. onion powder

Split the whole package of rolls in half and lay the bottom half in a 9x13 inch pan. Layer the deli ham over the top of the roll bottoms. Add a layer of cheese. Put the tops of the buns back on.



In a bowl, whisk together the butter, brown sugar, Worcestershire sauce, mustard and onion powder. Brush the top of each bun with the mixture. Drizzle the remainder over all of it. Cover with foil and refrigerate for at least 4 hours. (overnight is really best.) Heat over to 350 degrees. Bake the sandwiches covered for 10 minutes. Remove foil and bake for 10 minutes more.

Winter Night

The full white Moon
floats frozen,
Over a dead quiet prairie.



The countless crystal stars
fleck the brilliant black sky,
Like spilled sugar
or tiny pearls on a black dress.

My eyes take in
the somber, winter sky.
Still as a stone cold statue,
I do not breathe.

Thoughts of present life
vanish.
Locked on to eternity,
I become part
of the infinite unknowable universe.

For an instant
I surrender.
Nothing but a heartbeat
in an unending mystery.

Then I slowly take in
the frigid night air,
return my gaze
to earthly shadows,
and walk toward the warm light
in the window of home.

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