

Will real wise men please stand up, filled with joy at his coming?

BY REV HARRY SNYDER
 Retired Minister

On Christmas Eve many will rise to sing, "Joy to the world! The Lord is come: Let earth receive her King; Let every heart prepare Him room... He rules the world with truth and grace, and makes the nations prove the glories of His righteousness and wonders of His love."

When news of the birth of Jesus Christ was heard, were the hearts of all the people in Judea filled with joy? Please read the Gospel according to Matthew 2:1-23. Confronted with Christ's coming people react in one of three ways.

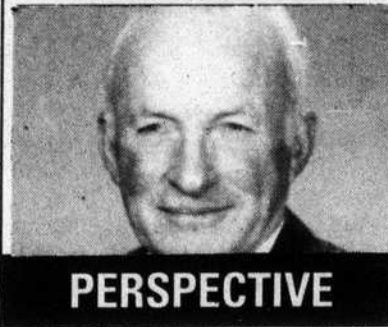
One way people react to Christ's coming is like Herod,

to be troubled. Why? Herod considered Jesus Christ as a rival to his seat of power as king of Judea. Herod was appointed by Caesar and he received the vote of the Roman senate to be king of Judea. He proved himself to be wily, to maintain order, to be an able tax-collector to Rome, and to meet any insurrection with Roman military force.

Herod inquired from the chief priest and the scribes where Christ was to be born. They told him, "In Bethlehem of Judea; for it is written by the prophet: But you, O Bethlehem...from you shall come a ruler who will govern my people Israel" (Matthew 2:6).

In addition, Micah prophesied, "And he shall stand and

A Pastor's



PERSPECTIVE

feed his flock in the strength of the Lord, in the majesty of the name of the Lord his God (Micah 5:2-4)

While Herod the king would force his people to serve Rome and himself by the strength of Roman might, the Christ would care for and feed his people

like a shepherd in the strength of God's love.

When Herod heard the words from the priest and the scribes, he ordered the wise men from the East to go, search, find the Christ child, and report back to him so that he might come and worship him. In truth Herod planned to come not to worship the Christ child, but to kill him.

A second way people react to Christ's coming is like the chief priests and the scribes — to be "ho-hum," passive. In the temple the chief priests were rulers, and, as for the scribes, they were experts in law and in knowledge of scriptures. When king Herod asked where the Christ was to be born, the scribes referred to the prophecy. They failed to respond to

the promise of God and to the star over Bethlehem.

There is a third way people react to Christ's coming — like the wise men. They believed that a star could be a counterpart or an angel of a great man. They saw a new star, moving to the west, bidding them to follow, and follow they did, until it came to rest over the place where the Christ child was born. There, they fell down and worshipped him and offered him their treasures. "And being warned in a dream not to return to Herod, they departed to their own country by another way (Matthew 2:12). The wise men chose not to obey Herod, the king of Judea, but to trust and obey the King of kings and the Lord of lords.

Confronted with Christ's coming, which way will you and I react to the Lord's coming? Like Herod? Like the chief priests? Or like the real wise men who were filled with joy at his coming?

Moravian Love Feast planned by Presbyterians

On Thursday, Dec. 24, Christmas Eve, there will be a Moravian Love Feast at the First Presbyterian Church in Edenton, beginning at 7 p.m. The church is located at 200 Mosley Street. Everyone is invited.

Caviar

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to many social occasions.

The delicate flavor of caviar can be accented with lemon juice, the gentle fish eggs can be mixed in with sour cream or cream cheese, or they can be savored atop crusty slices of French bread.

At your next holiday gathering, you can show off a refined

taste with this luscious recipe for Classic Caviar Pie, which combines everyday ingredients and delicious caviar to create something extraordinary.

Classic Caviar Pie

3/4 cup minced sweet onion
 6 hard cooked eggs
 3 Tbsp. mayonnaise
 8 oz. cream cheese, softened
 2/3 cup sour cream
 2 jars (2 oz. each) whitefish or lumpfish caviar in contrast-

ing colors

Spread onion on paper towel and drain about 30 minutes. Lightly butter bottom and sides of an 8-inch springform pan. Chop eggs, mix with mayonnaise. Spread in bottom of pan. Sprinkle with drained onion.

Beat cream cheese and sour cream together until smooth, or use food processor. Drop by tablespoonfuls onto onion layer, gently spread and smooth with back of spoon. Cover. Chill 3 hours or over-

night.

Just before serving, rinse each caviar separately with cold water, drain in strainer, then on paper towel. Spoon onto cheese layer in decorative pattern. Accentuate if desired with minced scallions.

Makes 10 servings.
 For a lighter version of this recipe, remove the yolks from 3 of the eggs, use a reduced-fat cream cheese, and substitute 2/3 cup low-fat cottage cheese and 2 Tbsp. lemon juice for sour cream.

Holiday

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bine 1 1/4 cups water, butter, ginger, cinnamon and contents of Spice Sack; bring to a boil.

2. Stir in couscous, apricots, raisins and green onion. Cover, remove from heat. Let stand 5 minutes. Fluff lightly with a fork.

Makes 4 cups.
 To double recipe, prepare as directed in large saucepan, doubling ingredients, but not cooking time.

Nutrition information: (1/4 of recipe): Calories, 270; Fat, 4 g; Protein, 7 g; Carbohydrate, 55g; Sodium, 400mg; Cholesterol, 8mg.

Cranberry Chile Pilaf
 Prep time: 10 minutes
 Cook time: 30 minutes

Traditional holiday flavors accented with a mild kick of jalapeno, creates a new favorite for the season.

1 tablespoon butter or olive oil

1 cup chopped leek (white part only)
 1/4 cup thinly sliced celery
 1/4 cup orange marmalade
 1 6.6 oz. pkg. Near East Toasted Almond Pilaf mix
 1/2 cup dried cranberries OR chopped fresh cranberries
 1 small jalapeno pepper, seeded and minced (about 1 tablespoon)
 2 tablespoons chopped parsley

1. In medium saucepan, melt butter over medium heat. Add leeks and celery; saute 1 minute, stirring frequently.
 2. Add 2 cups water and marmalade; bring to a boil.
 3. Stir in rice and contents of Spice Sack; Cover; reduce heat to low. Simmer 20 minutes.
 4. Remove from heat. Stir in cranberries, jalapeno and parsley, if desired. Cover; let stand 5 minutes.

Makes 4 1/2 cups.
 To double recipe, prepare as directed in large saucepan, doubling ingredients, but not cooking time.
 Nutrition information (1/4 of recipe): Calories, 300; Fat, 6g; Protein, 5g; Carbohydrates, 62g; Sodium, 700mg; Cholesterol, 8mg.

Crafts and flowers course to be taught at COA next month

College of the Albemarle's Continuing Education department will offer a course in Crafts and Flowers in January

at the Elizabeth City campus in room A-223.

The class will meet Jan. 12 - March 30, on Tuesdays, from 7-10 p.m.

A social security number will be needed to register.

For more information, call the Continuing Education office at 335-0821, ext. 2250.

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Flavor

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ing 1/4 teaspoon pepper

In large skillet, crumble and brown sausage; remove from skillet. Drain. In same skillet, melt margarine. Add onion and

celery; cook until tender. In large bowl, combine all ingredients with sausage; mix well. Stuff turkey loosely with stuffing immediately before roasting. Roast turkey as directed on wrapper. Spoon remaining stuffing into greased baking dish. Bake at 325° F. for 45 to 60 minutes or until hot. Refrigerate leftovers.

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