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Sunday School Times



# Extreme Recycling

**Dumpster Diving Has Now Come of Age**

**How You Can Save the Earth!**

***Stuff For Today***

• Wait, Wait, Let Me Guess!

• Dandelions

* If’n it was 1865
* Extreme Recycling

Published almost weekly, but more like…..whenever, so get used to it, OK?

**By Mr. Lyle (mrlyle1@gmail.com**

 ***Philippians 4: 8***

***Finally, brothers and sisters, whatever is true, whatever is noble, whatever is right, whatever is pure, whatever is lovely, whatever is admirable – if anything is excellent or praiseworthy – think about such things***

***.***

Consider the average bag of trash found in a dumpster. Has it been sufficiently recycled? Let’s walk through this together. First, sift through the paper. It’s not very high in protein, and actually of very little food value. Bottles and cans, though, can be saved for liquid storage later. The real gems we are looking for are the food items. Take this half eaten hot dog. Scrape off the crumbly stuff stuck to it and I’ll bite off the open end to see if it’s still good enough to eat. Yes, we’ll keep this one. Hot dogs tend to last a very long time, so don’t be too scared of them. Ooh! Now here’s a treasure. Most people are not aware that dog food is actually processed to the same quality standards as human food. I find it to be a little less salty, and a little oregano goes a long way in bringing it up to standard. Let’s see if this brand is similar to the others. Yes, I would say a bit more salt would be in order. Ooooh! Now this is special! Milk! And it’s only 2 weeks past its expiration date. Will you look at that! A bit chunky and yet it is full of flavor. And finally, a word about bread. Most old bread will have a fine tint of green as it begins to age. This mold is actually not harmful, and can be ingested with no health risks at all. As you might guess, the bread does indeed taste a bit funny, but I’ll just grab some water later.

As you might guess, this is totally ridiculous, right? Certainly. But as Christians, we sometimes scrounge for a different kind of meal. We must always be on our guard against what the world offers to us. So much of what we see and hear around us is nothing but trash in God’s eyes. Taking in the smut and filth found in the average movie today is hardly the way to stay spiritually healthy. Television, commercials, inappropriate music…all of these serve to make us more comfortable around sin. We have another option available to us. It is called the Bible. Why go looking for garbage to fill our minds, when God has an excellent alternative right in front of us.

Satan sets snares to catch the unsuspecting Christian. Snares are, by design, difficult to perceive if the intended target is not constantly vigil. I have over the years had a few instances of nuisance wild animals around the house. Setting live traps to capture and relocate these creatures is a challenge. They are wary of everything that does not look normal and familiar to them. We likewise, should be so familiar with God’s Word that we recognize immediately when something does not look quite right or normal and avoid being caught in the trap. I make my traps as enticing as I possibly can, adding food and placing them as conveniently as possible for the animal to consider. Satan uses the identical game plan. He knows what works and uses the perfect bait for his prey, placing it at a very handy location.

We must be careful where we get the stuff we take into ourselves. Food items from a dumpster probably are not a good idea. But we must be just as careful ingesting the things that we might hear and see all around us each day. They can be just as nasty as a dive in the dumpster.

**Dandelions—mmmm Good!**



**If This Were the Year 1865…**

Tomorrow, Robert E. Lee and his Confederate forces will be fighting the Union forces at Appomattox. He will eventually realize his defeat and sign the terms of surrender documents in the afternoon, effectively ending the US Civil War.

**Ingredients:**

dandelion blossoms with green base and stems removed (leave enough of the base on to hold the flower together)

1 cup milk

salt

1 egg

1 cup flour

vegetable oil

**Directions:**

Soak the dandelion flowers in a bowl of cool salt water to remove any bugs or debris. After they’ve soaked for around 1/2 hour, take them out of the water and gently blot the excess moisture away.

Heat enough oil to fry the dandelions you have.

While the oil is heating, make a batter using the milk, salt, egg and flour. Dip each flower into the batter, and toss it into the oil once it’s popping hot. Fry until they’re lightly browned. Use a paper towel to gently blot away excess grease, and serve immediately. Yum!

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