

Chronicles of Diversity

Your leadership weekly



*Future Wonder Springs
Phylogenesis Institute*

Excitements - Adventures: Available

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Excitements - Adventures: Available, Inquire Within

Paragraph 1: You need some excitement in your life. I know you do. Too many of life's pressures, worries, stresses, problems, the list is almost infinite, have got you down. Get away from it all for a while, those things will still be there when you return. But these available excitements, will give you a fresh perspective, the ability to separate the worthwhile from the worthless. You will also learn how to create your own list of stuff into excitements and eventually adventures.

Don't fall for, "Don't worry, be Happy!" or, "It's all small stuff!" these are lies formed in the depths of hell. Trying to apply these lies to your life will only make you more insecure. These lies try to simplify your life, but are based on the illusion that you control life's events. They are the result of a society in which there are no absolutes.

If your life has no absolutes, truthfully (whatever truthfully is) nothing matters. If there are absolutes, truth is defined, and nothing else matters. See you are already beginning to gain some perspective for all that stuff in Paragraph 1, and I haven't even begun my sales pitch yet.

This is why getting away from it all is important, but you just can't chill because chilling just puts the stress and problems on ice. Forget the ice, let them spoil and decompose on their own. It's a natural process.

When was the last time you really saw a natural process?

When was the last time you were really involved in a natural process?

As we have covered previously in the Chronicles, most of the time you are too chicken. Life's problems are all dozens of fully refrigerated and miraculously preserved eggs. It's time for breakfast. I mean that seriously, I'm hungry.

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Jerry Bannon

Wonder Springs

7950 Seward Park Avenue South

Seattle, Washington USA 98118

phone: 206.660.0697

eFax: 425.675.8022

email: bannon@createleaders.org or chronicles@createleaders.org

Please forward prayer requests to: prayer@createleaders.org

Washington State Charity Number: 7529

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I had bacon and eggs for breakfast. That committed pig and involved chicken meal. Once, I cured some pork loin to use as bacon, I wanted to cut down on the fat. It tasted like ham. Now that is an excitement you might want to try. Maybe you could take that excitement and turn it into an adventure. Low fat bacon that tastes like bacon, not ham, not sawdust. Speaking of bacon, it is almost impossible, no it is impossible to buy good bacon in most supermarkets. See there is another excitement with adventure possibilities. Another question.

Have you ever eaten old fashioned dry cured bacon, naturally smoked with real wood?

How to get that real smoked flavor?

Now we are to a point where I need your help. You know I believe a good way to fund this ministry is to provide BBQ to hungry folks seeking culinary excitement. A few nights ago searching for a means to provide that great smoked flavor for potential adventure seekers, I looked at the whole list of 671 entries on "The Smoke Ring - place for Barbecue, Barbecue Tools, Slow Cooking and more." Out of that list I probably went to 10-20 websites. Out of those I chose only one to contact.

Now to be fair to The Smoke Ring, a lot of the entries were BBQ caterers and teams, a lot had "The world's best sauce and/or rub." Only perhaps 10 percent of the list manufactured, "The world's best BBQ pit and/or smoker."

Ketchup (tomato), mustard, sugar (molasses) vinegar, some secret herbs and spices make a sauce. Dry it out add some paprika, salt, pepper, garlic and some more secrets and you have that world's best dry rub. Buy a welder, some steel, some black paint, some bells and whistles, and you too can make that BBQ pit. Come to think of it I really didn't see any real bells and whistles, alas, another excitement with adventure possibilities for some real value added.

The secret to good BBQ is supposed to be the meat. That shouldn't be that hard. If all you are going to do is add to my Paragraph 1 above, I have enough of those excitements already. I have my own secret excitement, that I have never seen on any of the Smoke Ring, BBQ television shows, or that even came close, so it shall remain my secret. You can cook it in an oven or a crock pot, except for the smoke, which was the whole purpose for The Smoke Ring exercise. I wasn't looking for a huge, inefficient, outdoor/indoor heater, or radiator. I found only one link that even got the perfect pit concept.

Where there's smoke there's fire. Not really. Smoke is the result of inefficient combustion. Inefficient combustion in wood fires produces smoke taste (good) and creosote (bad). The so called art in all these pit smokers is to just produce the good smoke without producing the bad creosote. The byproduct is heat to cook the food. By design (?) to make this work at all you have to waste most of the heat, therein lies the reason for all the steel. This is true whether the builders know it or not. Gas grills use cast aluminum to serve this purpose, but because of the gas and the engineering, gas grills do not get hot enough to melt the aluminum.

So to exceed the state of the art in a BBQ Smoker you need an oven with temperature controls from ambient to about 250 degrees and you need a smoke generator which will produce good smoke, and no creosote that can get to the meat. This can be done in a number of ways. The most simple idea seems to be to reduce the size/quality of the wood so that the fire can be self sustaining, thereby producing little creosote, and then cooling the smoke itself before it enters the smoking chamber, precipitating the remaining bad smoke before it gets to the meat. This whole BBQ process should be able to be done in one or two steps. But when you add humidity (fire produces Carbon Dioxide and water vapor), along with temperature control, and smoke quality more than quantity, you quickly see why the welder and the black paint won't get you there.

Now this really becomes an adventure when you put these unfound, unbuilt BBQ's on the road to do church picnics and community events, and you send a pastor into a town to plant a church and to open a great BBQ restaurant. He would never have to perform a burnt sacrifice to come up with a sermon.

As my uncle Jerry used to say, "It don't get any gooder than that!"

We human beings really do three things with our lives, we eat, we travel, and we try to build relationships with others (enterprise). There is no gooder adventure in the world than to be in the Lord's work, doing all three things pretty much simultaneously.

Uncle Jerry also used to say after a good meal, "Gooder than downtown."

Now if you really put your mind to it you could probably create a great BBQ restaurant downtown in any major city. It might be difficult but not impossible. My Bible says God is into the impossible, not the difficult. Why wouldn't He choose a pretty place, where the testimony of the beauty of God's creation can not be ignored.

How about a small town or even a village of say 200 people, and make it about the most isolated village in the state. I just spent the early part of the week in Loomis, and as far as I know it fits the bill for Washington. About 280 miles from Seattle, about 150 from Spokane, nestled right next to the Canadian border. You know nothing good ever comes out of Canada. At least something good may go in.

Instead of just running a BBQ place there, that's no problem, it needs to be more impossible. There was already one that flourished, and is available with very attractive terms. The problem came when the owner left his wife and ran off with the waitress. Sin abounds wherever man lives.

To make it really impossible you need to create a school to teach whoever the Lord leads to town the art of juggling food, travel, and enterprise in any country and any culture in the world. What other way will people understand how great God is, if all the church ever tries to accomplish is what limited vision her leadership and muster. We need to experience God doing the impossible.

The Bible says that the Lord owns the cattle on a thousand hills. Now on the thousand hills and valleys around Loomis the cattle outnumber the people at least 10 to 1. What do the Lord's cattle know that most people don't?

Loomis is also in the center of the Many Lakes Recreation Area. So many lakes, so many fish, so few fishermen. I can feel some parable coming on about fields (lakes & seas) ready for harvest. What do the wild fish know that most church people don't?

For wildlife Loomis has Mountain Sheep, Mountain Goats, Mule Dear, Quail in abundance (another sermon?) Chukars, song birds galore. What a place to start a school to teach God's revelation of nature by which we can model our enterprise. What do all these diverse animals know that all the business schools in the world don't?

Loomis also has irrigation water which flows from the eastern slope of the Cascade Mountains, directly across the valley. This water and the development serves the valley as outlined pretty much by John Wesley Powell, the first to traverse the Grand Canyon and former Director of the Geographic Survey. What did this leader know about the American West and her native people about 150 years ago, that virtually no one has bothered to learn since?

Then, if that is not impossible enough, and to make sure the BBQ church planting model works, instead of planting a church in Loomis, you must test it in the Oroville - Osoyoos border area about 25 miles away. That way the Good News of the gospel can reach that Canadian city and the Word of God will spread through the whole land of the Native American tribe that live there before the coming of the white man, from the Columbia River on the south to north to Vernon BC and beyond.

Sounds to me finding these answers is adventure waiting to happen, and I don't want to have all the fun myself.

As I was transcribing last week's "Old Rancher Ron," I stopped to read the purpose statement for Oikos. God has been faithful on this adventure my whole life. The Chronicle of life's journey was really the reason I changed the name six years ago.

"Oikos (A Place to Live) is a tabloid of philosophy, management, and growth integrating the diversity and unity of natural principles with business and personal development."

I didn't know I could write that gooder back then. It must prove that entropy is alive and well in my life. Pray that we may continue the adventure and kick it up a few notches.