

Hope for the Heart: A Two-Fold Fragrance \*1 Cor.1:18\*2 Cor.2:14-17; 3:1-6; 5:14-15\*Rom.7:6\*Jer.31:33  
Paul portrays his ministry against the backdrop of a Roman Triumph: a victorious parade after a battle with captives surrounded by conquerors. Incense emitted a sweet smell to the victors but an acrid stench of death to the defeated. Christ leads us in his own processional as 'chosen warriors' who reap the benefits of his victorious battle over sin. Paul exulted by *spreading the fragrance of the knowledge of him everywhere*, even though that meant he suffered hardship. Like the incense burned in a military march, the scent of Christ has a different aroma to the saved (like a life-giving perfume; wisdom of God); to the unsaved (an odor of death; foolishness). The ability & adequacy to tell the good news is given us by God. Whether people are repulsed or delighted by our message, we can speak with sincerity & pure motives through Christ's power. Regardless of the fact that there will be hucksters who peddle a counterfeit gospel for profit; we can be genuine in the truth we share. We don't need to prove our credentials to people because they are like living letters written in our hearts. The new covenant of forgiveness is embedded in hearts of flesh, not on stone tablets. Our assurance is in Him who is sovereign & sufficient; we can do nothing on our own of lasting value. God continues to move in the hearts of those he came to save. He is longing to create a new story for each person. He enables us to proclaim his wonderful plan to redeem the world not through perfect obedience but by a new life in the Spirit!

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### Help for the Home: Kansas City-Style Grilled Pork Chops

\*2 Tbsp. olive oil \*small onion, minced \*garlic, minced \*1 Tbsp. tomato paste \*1 cup ketchup  
\*1/4 cup molasses \*1/4 cup cider vinegar \*2 Tbsp. dark brown sugar \*1 Tbsp. chili powder  
\*2 tsp. Worcestershire sauce \*1 tsp. dry mustard. \*1/4 tsp. cayenne \*1/8tsp. allspice  
\*8 Pork Chops (8 oz.each; 1 in.thick) \*Heat grill to med/h; heat oil in saucepan. Add onion, salt & pepper; cook, covered, stir until tender; stir in garlic, cook. Add tomato paste, cook. Add ketchup, molasses, vinegar, brown sugar, chili powder, W.sauce, dry mustard, cayenne, allspice & 1/4 cup water; mix. Simmer, stir, until thickened; remove from heat. Grill pork chops, 5 to 7 min.per side. Baste w/sauce last 2 min. Transfer to platter; baste again. Serve w/ remaining sauce.

### Oven-Baked Creamy Corn

\*1 T.olive oil \*2 sliced thick-cut bacon, cut fine \*onion, cut fine \*salt/pepper \*garlic, minced  
\*1 T.flour \*3/4c.milk \*4oz.cream cheese, cut small pieces \*4oz. grated cheddar \*2 pounds fresh or frozen (thaw) corn kernels \*1/8t.paprika. Heat oven 375. In large skillet heat oil; add bacon, cook; keep 2 T.fat. Add onion, salt/pepper, garlic,cook. Sprinkle flour; grad. add milk, until thickened. Add cream cheese & cheddar; stir in corn+paprika. Transfer to baking dish. Bake 15 to 20 min.