

Day 86 | Saturday, 13 June 2020 – From the Church Mouse

Today: Pets

“Good people are good to their animals.” Proverb 12:10 (The Message)

This is really not a true story. It is just something that I thought of when the Shepherd was talking about the baby ducks and how the mother duck instructs them . . . but sometimes our animals instruct us.

It is said that when we feed our dogs, provide them with water and buy them toys, they think that humans are God. ON the contrary, when we feed our cats, provide them with water and buy them toys, they think that cats are God.

Such is true of Ann’s dogs: Winnie and Rusty and our cat Max, Maximus the Great, our orange tabby. Here is my small parable entitled “outsmarted”.

I was proud and self- satisfied with my cat, Max. He had allowed me, after much neck massage and baby talk, to put his medication in his mouth. Just as I was leaving the kitchen, something whizzed past my ear and bounced off the floor. It was the pill! “Max”, I exclaimed, “How could you?”

Now Winnie is Ann’s little black poodle and Rusty is the little ginger one. You have seen how they bravely guard their mistress. They also try hard to obey her, including the no dogs on the couch rule. However . . . each time Ann leaves the house, her loving little guys listen for the car to start and the garage door to open and close. Then Winnie and Rusty exchange looks and hop into forbidden territory. Later, when our two couch potatoes hear Ann’s car pull into the garage, they evacuate the couch, and Ann finds them at the door, tails wagging, to obediently welcome their mistress home.

I have learned something from my pill-spitting Max and Ann’s shrewd little poodles, Winnie and Rusty. God does not create “dumb animals,” only smart ones: perhaps more intelligent than we “owners” will ever know.

Loving Lord, thank you for enriching our lives daily with our animals whose ways of doing things forever surprise and amaze us. Help us be more

sensitive to their unique traits and giftings, so we can connect better with them, reaching new depths of mutual love. Amen

Recipe: Grilled Portobello Mushroom Burger

Ingredients: *4 portobello mushroom caps; *2 tbsp balsamic vinegar; *1 tbsp low sodium soy sauce; *1 tbsp olive oil; *1 tbsp chopped rosemary; *1-1/2 tsp steak seasoning; *4 thick slices red onion; *4 oz reduced fat Swiss cheese (Alpine lace); * 4 thin slices tomato; *1/2 Avacado, slice thin; *baby spinach; *4 whole wheat low calorie buns.

1. In a large bowl, whisk together vinegar, soy sauce, oil, rosemary, and steak seasoning.
2. Place the mushroom caps in the bowl and toss with sauce, using a spoon to evenly coat. Let stand at room temperature for 20 – 30 minutes, turning a few times.
3. Heat grill or indoor grill pan over medium heat. When hot, brush grate with oil or lightly spray the grill pan.
4. Place the mushrooms on the grill, reserving marinade for basting. Grill 5 to 7 minutes on each side or until tender, brushing with marinade frequently.
5. Top mushrooms with cheese during the last minute of cooking.
6. While mushrooms cook, grill onions about 1 minute on each side and grill the buns.
7. To finish, place the spinach and grilled mushrooms on the buns, top with onions, tomato and avocado.