

Shotgun Blasts

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Chaplain's Corner

The world in which we live seems to have one constant – Struggle

By Ned Moore, Shotgun Chaplain

Every year seems to bring new challenges, new troubles and new assaults on our minds, bodies and spirits. Every year the bad guys seem to get worse and worse. War-fighting seems to get more and more lethal. I expect, each generation thinks that it has never been this bad.

Conversely, in many ways, each generation has it better than any other which has gone before.

The holiday season: Many people celebrate special days during December – the list is extensive.

Christmas, for Christians is especially important. Not only is it the day we celebrate the Nativity of our Lord, Jesus – it is for us, the Day in which we can celebrate the fact that God has not given up on us – The Day of Promise, which was fulfilled in the Life and Ministry of Jesus which culminated in Holy Week, Good Friday and Easter.

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'Tis The Season

Comments from the editor.

By Don Smith

Well folks, the turkey dinner is behind us, we have survived "Black Friday" and "Cyber Monday" now we can get to the serious task of celebrating the real holiday, Christmas. No time to lay back and just rest as the end of the year approaches, there is the tree that you need to procure and decorate, the mailing list that has to be completed, the cards to purchase, address and mail, and then we can get down to serious matters.

Since we are all well trained there is no decision what to purchase our loved ones as a gift, we have planned the acquisition for months, we have only to run to the mall and pick it up. But, are we thinking clearly? Does she really want that new vacuum cleaner, is the cookware set a good idea, will she appreciate the new light weight iron, only one person knows for sure.

After dealing with questions like these for more than a few years I decided that in the interest of peace and personal safety that the best thing I could do was listen to the hints that were being made in very subtle ways. You know, "Look at the photo of the sun setting on Waikiki" or "Isn't that a beautiful dress?" If you really listen you might be able to pick up on the real desires of your partner but if in doubt just ask like I did, "Would you like to have a copy of the photo?" I will not mention the response.

Things like these have led me to believe that there is only one way to shop successfully for your family, on December 26th hand them the credit card and send them to the mall. You can explain that you are doing it for them to allow them to satisfy their desires and needs and to make them happy. Didn't work for me

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I have had this poem by unknown author taped to my wall behind my computer monitor for a few decades (don't ask).

Don't Quit

When things go wrong, as they sometimes will,
when the road you're trudging seems all uphill,
when the funds are low, and the debts are high,
and you want to smile, but you have to sigh.

When care is pressing you down a bit,
rest if you must, but don't you quit.

Life is strange with its twist and turns,
as every one of us sometimes learns,
and many a failure turns about,
when he might have won had he stuck it out.

Don't give up though the pace seems slow,
you may succeed with another blow.

Success is failure turned inside out,
the silver tint of the clouds of doubt,
and you never can tell how close you are,
it may be near when it seems so far.

So stick to the fight when you're hardest hit,
it's when things seem worst, that you must not quit.

The one thing I have found helpful in my efforts to keep on keeping on is this short sequence of scriptures I put together some years ago, with personal bridges in parentheses, after reading PRISON TO PRAISE by Merlin Carothers, Chaplain, 82d Airborne Div., allowing me to thank and praise God, for all things, even for the bad stuff – releasing all of it, into His care; and as a claim to the promise: “And we know that in all things God works for the good of those who love him, who have been called according to his purpose.” Rom 8:28 NIV

**I can do all things thru Christ who strengthens me
(Phil 4:13) (Because...)**

**God is in me to will and to do His good pleasure
(Phil 2:13) (Which is in part, to give me...)**

**The Peace of God that passes all understanding guards
my Heart and mind thru Christ Jesus
(Phil 4:7) (Thus I can...)**

**Give thanks in all circumstances because this is the Will
of God in Christ Jesus for me**

**(1 Thes 5:18) (Which enables me to say...) Lord,
“I thank you and praise you that ..., ..., ...”**

This Christmas, celebrate not only the holiday spirit, family, friends, and the Nativity of Christ's birth; Also celebrate the fact that no matter what the world looks like to you – **That God has not abandoned us!**

What about 2011?

Hey guys, let's start getting some information together so that we can prepare for a bigger and better reunion in 2011. We need to update our demographics to aid us in selection of a location and we need everyone to start working on contact information for the folks that have not yet participated in one of the reunions. The Reunion Committee cannot do these things by themselves and we do need to provide a little relief for the guy that got all of this started, Monte Caylor.

Don't be self conscious about commenting on past get-togethers or on what you would like to see when we do this thing again. We all have opinions and I would hope that we can be open enough to review each and every one of them when we finally sit around the table to discuss what we will be doing. First things first however, we need to decide when and we need to decide where, get your thoughts to us as soon as you can.

One other item.....Shotgun Blasts. If it is to continue I will need a little input from all of you. In this issue you will note that our Chaplain, Ned Moore, provided us with some insight to the holiday season and his input is really appreciated. I am aware that among our comrades there is a myriad of experience and stories that would interest each and every one of us, I am asking that you take a few minutes to put your thoughts in an e-mail and I will place them in a future issue.

Having read the tales in Eyes Over the Delta I know that you can do it because, you have done it. Help me to keep us together with an e-mail newsletter. I hope that I will have sufficient input so that I will be able to publish something every two months beginning in January 2010. The format may change but time will tell.

Have a Blessed Spirit filled Christmas and a great New Year.

Please note, I do not subjugate myself to the rules of political correctness.

CALENDAR OF EVENTS

DATES IMPORTANT TO ARMY AVIATION

DECEMBER 5, 1933 - PROHIBITION ENDS

DECEMBER 7, 1941 - PEARL HARBOR ATTACKED

December 14, 1949 - First flight of the Cessna 305A (L-19) prototype.

December 17, 1903 - First flight by the Wright Brothers in Kitty Hawk, NC.

December 23, 1986 - Dick Rutan's Voyager lands at Edwards AFB after flying around the world without refueling.

December 25, 2009 - Christmas Day, we all hope that Santa had no problems ADIZ penetration.

December 31, 1945 - President Truman declares that World War II has ended.

and I don't think it will work for you either but, Good Luck!

Of course, there is so much more to the Christmas season than gifts.....There is food and lots of it. I am listing a few of the goodies that I encountered while enjoying my career of "Travel, Adventure and Excitement" I hope that you will enjoy them.

First from my Germanic roots I have chosen a traditional **Apfelkuchen** or Apple Cake.

Ingredients

- ½ cup raisins
- 2 cups boiling water
- ½ cup butter or margarine, softened
- 1 cup white sugar
- 2 large eggs
- ¼ teaspoon almond extract
- ¾ cup milk
- 2 cups all-purpose flour
- ½ teaspoon salt
- 2 teaspoons baking powder
- 8 apples, peeled, cored and sliced
- ½ cup white sugar
- ½ cup melted butter or margarine

Directions

1. Preheat oven to 350 degrees F. Lightly greased and flour two 9 inch round cake pans. Soak the raisins in boiling water while the oven preheats.
2. Cream together ½ cup butter or margarine with 1 cup sugar until fluffy. Beat in the eggs one by one, add the almond extract and milk. Sift together the flour, salt and baking powder; stir into the creamed butter to form a loose dough.
3. Divide the dough in half and press each half into the bottom of a prepared cake pan, bringing it slightly up the sides. Drain the raisins and scatter them over the dough. Arrange the apple slices in spiral pattern over the raisins, overlapping slightly. Sprinkle with the remaining ½ cup of sugar and drizzle with ½ cup of melted butter or margarine.
4. Bake in preheated oven until apples are soft and the dough is lightly browned, about 30 minutes.

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More Good Things To Eat

The British side of my heritage forces me to include this tasty **Plum Pudding** to our list of delights for this holiday season.

Ingredients

- ½ cup butter, room temperature
- 1 cup white sugar
- 6 eggs, room temperature
- ½ cup chopped candied citron
- 1 ½ cups pitted prunes, chopped
- ½ cup raisins
- 1 cup coarsely chopped pecans
- ½ cup all-purpose flour
- 1 ½ cups fine dry bread crumbs
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- ½ teaspoon ground allspice

Directions

1. Preheat oven to 350 degrees F. Grease and flour a 2 quart soufflé or casserole dish.
2. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time.
3. In a separate bowl combine the citron, prunes, raisins and pecans. Stir in the flour and toss so that everything is coated with flour.
4. To the butter mixture add the fruit and nut mixture along with the bread crumbs, cinnamon, nutmeg and allspice. Mix well and transfer to prepared dish.
5. Bake in preheated oven for 50 to 55 minutes, or until well browned.

Of course, with all of my history in Latin America I thought it appropriate that I add this recipe for a **Margarita Cake** to our desert list.

Ingredients

- 1 package orange cake mix (18 ounce)
- 1 package instant vanilla pudding mix (3.4 ounce)
- 4 eggs
- ½ cup vegetable oil
- 2/3 cup water
- ¼ cup lemon juice
- ¼ cup tequila
- 2 tablespoons triple sec liqueur

- 1 cup confectioners' sugar
- 1 tablespoon tequila
- 2 tablespoons triple sec liqueur
- 2 tablespoons lime juice

Directions

1. Preheat oven to 350 degrees F. Grease and flour a 10 inch Bundt pan.
2. In a large bowl combine cake mix, pudding mix, eggs, oil, water, lemon juice, ¼ cup tequila and 2 tablespoons triple sec. Beat for 2 minutes.
3. Pour batter into prepared pan. Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pan for 10 minutes; remove to rack and pour glaze over cake while still warm.
4. To make the glaze: In a small bowl, combine confectioners' sugar with 1 tablespoon tequila, 2 tablespoons triple sec and 2 tablespoons lime juice. Mix until smooth.