

JULY METRO NEWS

A Time for Justice (Ecclesiastes 3:1, 15-17)



The Rev. Dr. Michael Runnels

The peacemaker Solomon held that life without God is perilous, and a life with God brings great things. Life is a gift from God who has the ultimate plan for man.

Solomon teaches us that God's plans are greater than our disappointments. There are four things to be lifted up. One is God's gift of time.

The second is God's gift of work. The third gift is eternity, given to our hearts. And the fourth is the gift of justice and judgment.

Everything has a time and a season. Slavery was a time, suffering as we struggled for justice, and now is a time of reckoning. The life of George Floyd has a purpose for us. The events of our time are a part of God's plan for justice.

The time has come for us to lift up prayer. We must remember that God is a God of justice and He has touched the whole world with His message.

God has given us a gift of time. It is time for us to protest. The time is right now, it's come for those who have died unjustly. God holds all accountable for their actions. Every person will face a reckoning.

The dead faced God before the judgment seat. The unjust account they gave of Floyd's death said that he died of heart problems. Corrupt, wicked men were placed in authority.

The injustice exists, but it does not go unnoticed. The day of judgment is coming. God will fix the injustice. The day will come when we answer to God for every deed. Nothing escapes the vision of God. Not only do we face future judgment, God is doing it right now.

When we die our bodies go back to dust, but our spirit goes to God. God will judge those who looted and pillaged. The way of those in authority pushed the lawlessness. We find ourselves conflicted about the injustice.

We must use the power of God to serve. When we confront the evil we must use our power instead of running away. Prayer is the answer. Raise your voices to say God is the power. God is able.

The time is now for us to cry out to God. Keep proclaiming that God is our rock. He's able! God has given us the gift of justice. Use it now!

June News

If you mail in your tithes and offerings, then please include your Sunday School offering under *other* on your tithing envelope.

Due to the ongoing COVID-19 crisis, we have modified the order of worship to meet the needs to those who are sheltered in place, to view our remote services from home. Visit us on Facebook and YouTube at greatermetrombchurch.com every Sunday at 10:30 AM for our live streaming service. Please join us each week as we are Live Streaming on Zoom for our Midweek Bible Study on Wednesday at 11:00 am.

Our Sunday School began streaming via Zoom in June and will continue. If you do not have a Zoom account, then please contact the church or our Superintendent, Marge McCoy.

Please submit your "prayer requests" to the church email address at gmmbc4@gmail.com.



The celebration of Juneteenth, marking the official end to slavery on June 19th 155 years ago, was commemorated on June 21st at Greater Metropolitan.

The church was sanitized by a certified company and the cost of \$1200. We are still asking for donations. The church reopened on June 21st under CDC guidelines. Grab-and-Go food services were offered during the month of June.

Virtual and in person meetings for ministry leaders and Sunday School staff occurred. Sunday School teachers' meetings are being held on Thursdays at 7:00 pm.

For Seniors and those challenged with Zoom Live Streaming, bring your cell phones, laptops or tablets for a demonstration on how to have a zoom conference. An in-person meeting will be scheduled with a limited number of people by Rev. Brown. If you don't have an email and would like to create one you are encouraged to attend this meeting.

The Food Pantry will resume operations on July 8th.

We look forward to welcoming back the full congregation. We are practicing social distancing and wearing face coverings, as well as providing hand sanitizer and checking temperatures before entering the sanctuary.

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Photos submitted by Jacqueline Lee Osagiede. Group shot by Marj McCoy.

Youth Day was held on June 28th. Marlee Stewart's expression says it all (top). The group photo was taken at the Ann B. Gideon Scholarship Banquet.

Youth Day Sunday, was held on June 28th. The theme was "Youth Bound Together In Christ" (John 15:12). The youth led many of the functions of service. Everyone sported *Black Lives Matter* tee shirts. It's so good to be back fellowshipping!

Smoky Baby Back Ribs



INGREDIENTS:

- 2 racks baby back pork ribs (about 2 1/2 pounds total)
- 1/2 cup packed dark-brown sugar
- Coarse salt and ground pepper
- 1/4 cup Cajun seasoning
- 3 tablespoons smoked or sweet paprika
- 1 1/2 teaspoons cayenne pepper
- 1 1/2 teaspoons ground mustard
- 1/4 cup chili sauce
- 1/4 cup chopped chipotle chiles in adobo
- 2 tablespoons honey

DIRECTIONS:

Step 1

Prep the ribs: Depending on how the butcher has trimmed the ribs, there may be a tough, rubbery membrane on the underside. If so, score the membrane between bones (being careful not to cut the meat) and pull membrane away.

Step 2

Combine brown sugar, 1/3 cup salt, 1 teaspoon ground pepper, Cajun seasoning, paprika, cayenne, and ground mustard. Reserve half the rub for later use (store in an airtight container, up to a month). Working with 1 rack at a time, lay a large piece of parchment-lined foil on a work surface, place rack on parchment, and liberally coat both sides with rub.

Step 3

Fold foil and parchment around ribs, crimping the edges together to form a packet.

Make the sauce

Step 4

Stir together chili sauce, chipotle chiles, and honey.

Cook on the grill

Step 5

Set up grill for indirect cooking: arrange heat source (charcoal or gas) on one side of grill and heat to medium-high.

Step 6

Place rib packets on cooler side of grill, standing them upright on long sides. Cover grill and cook until a knife can pierce meat with no resistance, about 2 1/2 hours (if using a charcoal grill, add a couple handfuls of coals every half hour to maintain 300 degrees).

Step 7

Remove ribs from grill, unwrap, and brush with chipotle sauce. If using a charcoal grill, lift grate to carefully spread out hot coals. On a gas grill, place ribs directly over heat source. Grill until sauce is bubbling and ribs are lightly charred, 2 minutes per side, brushing with more sauce if desired.

Step 8

Cook in the oven

To cook in the oven, preheat oven to 300 degrees. Place rib packets on a rimmed baking sheet. Bake until a knife can pierce meat with no resistance, 2 to 2 1/2 hours.

Step 9

Remove ribs from oven. Heat broiler. Unwrap ribs, place on sheet, and brush with chipotle sauce.

Step 10

Broil until sauce is bubbling and ribs are lightly charred, about 5 minutes, brushing with more sauce if desired.

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