Thursday, June 13, 1985 O&E

By denying truth we close ourselves off from life

WHEN I was in training as a therapist, I heard my teacher say that we human beings are skilled at avoiding the truth. If we do not want to beilige something we don't believe it. We defend ourselves from the truth because We defend ourselves from the we do not want to deal with it.

. A person does not want to believe that some-one has died. We will imagine that the person is still ally. I attended a meeting the other might and some things were said that the peo-ple did not want to hear. I could tell by looking at their faces that many were not going to ac-cept what was being presented although it was the truth.

We have many ways of turning of our belief. The ways in which we strive not to believe are powerful factors in our lives. The road blocks

moral a ...] perspectives à **Rev. David** Chinese Strong

openness to the Spirit. Such people are aware that we all interpret life through our own expe-fence. No one of us can set an absolute for someone else. Otherwise we try to create them in our own immage. THIS KIND of religion is captured in a book by Vincent Donvoya, "Christianity Rediscov-ered." He is a Catholic priest who travels to

the Masai tribes in eastern Africa. He simply goes to these people and asks them if he can tell them about his God and if they will tell him about their God.

It is a fascinating story. Donovan becomes aware of all those things which get in the way of affirming a faith that remains open to life. When some of the Masai accept his God, he leaves them to work out how they will find ways to give their faith meaning. He refuses to attempt to remake them in his western Euro-pean image.

There are many things that can get in our way when we seek the truth. Call these preju-dice, culture, fear or sin. Sometimes we can be overwhelmed by too much stress and so shut down.

NEVERTHELESS we all need to examine how our beliefs either open us or close us off from life. A religion which cannot be open to the onenass of life and the unity of the earth is vertually a defense. A religion that requires that hag and baggage of a culture or practice must be taken with it will not be vital.

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The impulse to create others after our own image rather than to see truth in life is perva-sive. Its destructive influence is seen in the Third World but its effect is just as devastating her at home.

Our world cries for unity and understanding. People strive to live the truth so that it will free them. Religion must help people in this great adventure.

Here's some tips for making a nutritious summer

summer's here and with it comes all the great fresh fruits and vegetables. Whether you've bought them at fruit market, roadside stand or grown them in your own garden, you'll want to get all the nutritional value their freshness has to offer.

an the nutritional value their restances has to offer. The following tips will help you pick, store, and prepare your favorite sum-mer foods:

class reunions

• FARMINGTON HARRISON Farmington Harrison class of 1975 will hold a reunion Saturday, July 20 at Mercy Center. Call 474-5205 or 425-

ali A than the stems and midribs. Storing; Kale, spinach, broccoli, tur-uit np greans, chard, and salad greens en need to be refrigerated promptly in the two setable crisper or in molsure-proof less bags to retain moisture and stay fresh. Their nutrients keep best at tempera-tick, tures near freezing, at bigh humidity, and away from exposure to air. Cab-bage, which has a more stable source of Vitamin C than other leafy vegeta-let.

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Kept at room temperature, firm, ripe tomatoes will retain their Vitamin C. for several days. Potatoes should not be stored in light

or at temperatures below 40 degrees Fahrenheit. The low temperature slows down the potato's metabolic processes and sugar accumulates, giving the po-

tato an undersirable sweet taste. Fresh.com will deteriorate rapidly unless kept cold and moist. Cooking: To ensure maximum food value, cook vegetable in just enough water prevent scorching and only until just tender. Remember, the less water

Finits Storage: Most fruits can be washed and dried before storage, if desired, but berries, cherries and grapes keep best if washed just prior to use. Refrigera-tor temperatures are good for berries and most other fruits. Stightly unripe, but sound fruits will ripen if stored at room temperature, but kept out of the sum. Refrigeration will slow over-ripen-ing of ripe fruits. Vitamin C or ascorbic acid, gradually decreases during stor-age, especially at temperatures above 32 degrees Pahreahell. Cooking and Serving. Vitamin C is the vitamin that gives fruits their spe-cial importance. Vitamin C is very un-stable in foods and is easily lest by con-tact with water, exposure to air or beat. Vitamin C is usually bigher in carly fruits than in later season fruits. Finits, such as apricots, peaches, contaloupes of the deep-colored varie-ty, manges, and papayns, are also high in Vitamin A.

Bruising, peeling, cuiting into pieces, and exposure to air and water all de-crease Vitamia G retention in fruit. Berries are highly perithable. Careful handling to prevent bruitaling is neces-eary to retain autrients. Serving fruit raw makes it possible to obtain the full value of the furit without the loss of nutrients through cooking. Fruit that is cooked usually retains its hape better in surgu than in water. If, however, the sugar concen-tration in the syrup is higher than that of the fruit, water will be drawn out of the fruit by esmosis and the fruit will shrink and become tough.

Burnix and become tough. ECO-TTP: For an easy to read guide on notrients in your food, send for Con-cern Detroit's free fact sheet, "Know Your Sources". It makes a guidk refer-ence, refrigerator guide. Piesse include a self-addressed stamped envelope with your request mailed to the address below. The Conumer Mailbag answers your questions. Address mail to The Con-sumer Mailbag, Concern Detroit, 1025 Shelby, Detroit 40220. HG

volunteers

Mercy 0455.

The Oakland County Volunteer Burcau (OCVB) has a current file of volunteer opportunities for more than 200 agencies. Non-profit or-ganizations needing assistance may list with the burcau. For more infor-mation about volunteer openings, call the burcau at 642-7272.

ENRICHMENT AIDE — Berkshire Middle School would like volunteers with different' hobbies, jobs or "sto-ries' that would be of interest to 12, 13- and 14-year-olds. Only qualifica-tions are an interest in students and an ability to speak before a group. Time as needed, usually once only.

MEMORIAL PROCESSOR - Re-sponsible volunteers, age 18 and up, with clerical or bookkeeping training

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PATIENT HELP — Previous expe-rience is not necessary to serve the needs of Shepherd Rest Home patients in Detroit. Should be over 18. Time flexible from 2-6 or 5-9 p.m.

FOOD PROGRAM VOLUNTEERS FOOD PROGRAM VOLUNTELAS – Lightnouse of Ponita chas openings for interviewers and receptionists for its emergency food program and recep-tionists for its clothing closet. Age 18 to 80 with bonesty and confidentiality. Needed 9:30 a.m. to 3:30 p.m. for three hours or more a week. Phone 642-7272.



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Rick, 352-4938, or Robin, 651-2628.

 SOUTHFIELD LATHRUP Troy Hilton. Call Carol Johnson, 887-1136. • Class of 1975 plans a reunion sat-singer, 352-2596, or Karen Karbal Dav-urday, Sept. 14, at Troy Hilton Inn. Call 5.661-9281.

Boiling root and tuber vegetables, such as carrois, sweet potatocs, and po-tatoes, in their akina retain more nu-trients than cooking them peeled and cut. Cuting vegetables into pleces in-creases the surface area from which water-solution turtients can be lost. Siti-frying is a good method for con-serving nutrients in vegetables. Reheating cooked vegetables after

used, the more nutrients retained.

two to three days in the refrigerator reduces the Vitamin C by one-third to one-half as when prepared fresh. Fruits