### Stop Fixing Your Kids Problems

#### Speaking Truth by Clint Decker

Clay Center, Kansas - Dr. Jeffery Bernstein shares about 26-year-old Jasper. He could only hold down a job for a few months at a time. His explanations for quitting were "toxic environments", "unfair management" and other excuses. But each time he quit, his mom would come in for the rescue. Feeling guilty, she would pay his rent to help him get on his feet again. It was a vicious cycle that was not getting Jasper nor his mom anywhere. Bernstein wrote, "If you try to "save" your adult child every time they are in trouble, you may be making things worse in the long run."

Since the beginning of time, it seems there has always been a tendency for parents or grandparents to try and swoop in to make things all better. That might be fine for a two-year-old, but when it is still being done for a 20-yearold...that is a problem.

One author says, "Rescuing, also called enabling, happens when a person feels the responsibility to minimize the consequences of someone else's bad choices." As a parent, friend or co-worker we need to stop this. How will the people we love become mature, independent, responsible adults if we continually allow their problems to become our problems, that we solve for them.

Why are you paying your 30-year-old son's cell phone bill? Why are you giving money

to a friend who has an addiction, and is likely using it to feed his problem?

Why do you keep stepping in and contacting your daughter's teachers or coaches, and making excuses for her?

Why do you keep putting off having a needed conversation with a friend that keeps taking advantage of you?

When is this going to end? And ultimately, it is about...you. You feel guilty so you rescue. You do not want arguments or accusations, so you step in. The situation might make you look bad, so you fix it.

What does God have to say about this? He wrote, "For each will have to bear his own load." (Galatians 6:5) Bearing a burden is one thing. In that, we come

alongside people and help them carry what is troubling them. However, bearing a load is different. This speaks of personal responsibility, and things someone has to answer to God for. This is about teaching those we love and warning them, but then at some point, stepping back and letting them bear the load of the consequences from their own choices. This means not bailing your son out of jail again but letting him sit there. It means not putting gas in your daughter's car again, because she did not manage her money well and forcing her to figure things out on her own.

The famous John 3:16 Bible verse speaks on this issue, "For God so loved the world, that he gave his only Son, that whoever believes in him should not perish but have eternal life." God is the ultimate parent here. He commands all people to believe in Jesus, then states what will happen if someone chooses not to...they will perish. This is about boundaries and consequences. We see this throughout the whole Bible.

Lovingly stepping back and choosing to allow someone to fail and experience pain is an unfortunate but necessary teacher. And when we step back, we are allowing someone else to step in...God. It is an act of love and trust. King Solomon wrote, "Trust in the Lord with all your heart, and do not lean on your own understanding. In all your ways acknowledge him, and he will make straight your paths." (Proverbs 3:5-6) We should love someone enough to stop trying to rescue them with hopes they might change. God hung the stars. He raises the sun every morning. He provides the sparrow with its food. He can do this. Step back and allow God to work.

A prayer for you – Lord God, I pray for the people who are continually rescuing and excusing those they love from bad choices. Help them to see how harmful their actions are. Help them to step back and release their loved one into your hands. In Jesus' name. Amen.

Clint Decker is President of Great Awakenings. Please share your comment at cdecker@greatawakenings.org and follow his blog at clintdecker.blogspot.com.

Today Word

By Rev. Susan Hood, Neodesha United Methodist Church "The Shack" is a fictional book about a man named Mack who is drawn to a remote camp where he meets three people. These individuals represent the Trinity, God the Father, the Son, and the Holy Spirit. They each take on human form to help Mack overcome a ter-

(StatePoint) There's no better treat than Mexican street fare, thanks to the complexity of its flavors and the freshness of its ingredients. And this summer, it's easier than ever to recreate the taco truck experience at home.

While the rich, slow-cooked flavors of Mexican cuisine can sometimes take hours to prepare, a new line of cooking and simmer sauces from Cholula can help you recreate these complex flavors without the time-consuming process. Bringing its signature balanced heat to 11 new products crafted with authentic Mexican flavor, convenience and versatility in mind, Cholula can help you go way beyond Taco Tuesdays to whip up a broader spectrum of Mexican cuisine in your own kitchen

To get you started, Cholula is sharing this mouth-watering recipe for Quesabirria Tacos, a crave-worthy spin on classic birria. These cheesy, crispy tacos are filled with tender shredded beef made with Cholula Birria Cooking & Simmer Sauce, then fried until golden. Serve with warm consommé on the side for dipping for the ultimate flavor experience.

Ingredients:

• 3 pounds beef chuck roast, cut into 2-inch chunks

• 1 bottle Cholula Birria Cooking & Simmer Sauce • 16 corn tortillas, warmed

4 cups shredded Monterey

Jack cheese Chopped fresh cilantro

• Fresh lime wedges Instructions:

1. Place beef and Cooking Sauce in electric multifunction cooker. Close lid. Set valve to seal.

2. Cook on high pressure for 45 minutes. When done, quick-release the pressure. Open lid once pressure inside pot is completely released. (Follow manufacturer's safe operating instructions.)

Skim fat from surface of cooking liquid and reserve, transferring to shallow dish or pie plate. Transfer beef to large bowl and coarsely shred using two forks. Mix shredded beef with reserved cooking liquid as directed.

4. To assemble tacos, heat large non-stick skillet on medium heat. Dip one side of a 6-inch corn tortilla into pie plate with reserved fat to coat lightly. Place fat-side

## Alumni continued from page 5

vestment.

at the top of the list. You will see our 6-minute recruitment video today but encourage you to look at the webpage to see just how good Neodesha looks on the drone video produced by local grad, Travis White, of Eagle's

Recreate the Taco Truck Experience at Home

with remaining filling.

Craving a spicy, yet refresh-

ing beverage to wash these de-

licious tacos down? Follow this

Magonadas recipe from Cholula.

From the icy, sweet mango, to the

fresh lime juice and uniquely salty,

sweet, tangy and spicy flavors of

Cholula Chamoy Sauce, it's easy

to see why this Mexican dessert is

Mangonadas Ingredients:

2 cups mango nectar

•1 cup ice cubes

sugar or agave nectar

to rim glasses

go

dients:

juice

Chili Powder

1/4 cup fresh lime juice

16 ounces frozen mango

• 2 tablespoons granulated

• 1/2 cup Cholula Sweet &

Finely chopped fresh man-

• Lime wedges or wheels

Tamarindo candy straws

Chili Lime Seasoning Ingre-

• 2 tablespoons McCormick

• 1 tablespoon fresh lime

2 teaspoons granulated sug-

1. Place frozen mango, man-

2. Mix all Chili Lime Sea-

go nectar, lime juice, ice and sugar

in blender. Cover and blend on me-

soning ingredients in small bowl.

Spoon about 2 tablespoons Cham-

oy on small shallow plate. Place

seasoning mixture on another

small plate. Dip rims of 2 large

beverage glasses into Chamoy,

then into seasoning mixture to

with Mangonada mixture. Drizzle

with some of the Chamoy. Repeat

layers until glasses are full. To

serve, top with chopped mango

also a Neodesha graduate, be-

came an overnight success as a

community spokesperson after

a ten-minute live interview on

NewsNation. The exposure

was well worth the initial in-

3. Fill glasses 1/3 of the way

2 teaspoons salt

Instructions:

dium until smooth.

Spicy Chamoy Sauce, plus more

dipping.

so popular.

chunks

and garnish with lime wedges and

rant-level authentic Mexican flavor at home, the offerings from Cholula include simmer sauces like Fajita Cooking and Simmer Sauce, drizzling sauces like Cilantro Lime Cremosa Sauce, fan-favorite toppings like Chili Crisp Sauce and seasoning mixes based on popular

Emotional Support Water Bottle

By Katherine Pinto EFNEP and SNAP-Ed Agent, Wildcat Extension District

There's a joke around my office that you will never see me without my emotional support water bottle. It's true, wherever I go, my large metal water bottle, that's covered in stickers, is always in tow.

According to a study conducted in 2022, nearly 75% of Americans are chronically dehydrated. Dehydration is a common condition and can affect all ages. Water makes up 60% of your body weight and plays several vital roles; every system in your body depends on water to some degree. Water regulates body temperature, moistens tissues, helps flush out waste, protects organs, lubricates joints, and carries nutrients to cells.

During the summer months, the heat and humidity are no joke in Southeast Kansas. It is vital that you are staying hydrated with at

This number will need to be increased if you are engaging in physical activity. Here are three tips to make sure you stay hydrated

least 8 cups of water a day.

this summer: • Make drinking water a habit- Drink water when you wake up, eat a meal, and throughout the day. You can try keeping a tally of how many cups you drink each

day! • Carry a water bottle with you wherever you go-Get yourself a water bottle! It does not need to be fancy, but I find one with a handle easier to carry.

• Don't wait to hydrate- If you know you are going to be out in the sun all day, or doing a lot of physical activity, do not wait to hydrate after the fact. Drink water before, during, and after!

For more information, please contact, Katherine Pinto, EFNEP and SNAP-Ed Agent, kdpinto@ksu.edu or 620-232-1930.

#### Legal Notice

(First Published in the Neodesha Derrick News June 26, 2025)

BEFORE THE STATE CORPORATION COMMISSION OF THE STATE OF KANSAS NOTICE OF FILING APPLICATION

RE: Marshall Oil, LLC - Application for Injection Well DOCKET NO. E – 34,575 CONSERVATION DIVISION LICENSE NO. 35346

TO: All Oil & Gas Producers, Unleased Mineral Interest Owners, Landowners, and all persons whomever concerned.

You, and each of you, are hereby notified that Marshall Oil, LLC has filed an application to commence the injection of saltwater into the Bartlesville formation at the Orland Newby #4 well located 53 feet from the South line and 2397 feet from the East line of Sec. 3 - 30S - 15E, Wilson County, Kansas, with a maximum injection rate of 60 bbls per day and a maximum injection pressure of 300 psig.

Any persons who object to or protest this application shall be required to file their objections or protest with the Conservation Division of the State Corporation Commission of the State of Kansas within thirty (30) days from the date of this publication. These protests shall be filed pursuant to Commission regulations and must state specific reasons why the grant of the application may cause waste, violate correlative rights or pollute the natural resources of the State of Kansas.

#### down in skillet. Sprinkle tortilla with 1/4 cup shredded Monterey Tamarindo candy straws. Jack cheese and layer with about 1/4 cup of shredded beef. Cook

just until cheese is melted. Sprinkle with cilantro, drizzle lightly with lime juice and fold tortilla in half to enclose filling. Cook just until browned on both sides. Repeat 5. Serve with additional lime wedges and remaining sauce for Latin dishes. For recipes and cook-

ing inspiration, visit cholula.com. Helping you achieve restau-

cally explore the distinctiveness of Mexican cooking in their everyday lives?

"Americans are craving adventurous taste experiences, and Mexican cuisine is leading the way," says Valda Coryat, North America vice president of Market ing for McCormick & Company "Now, home cooks have the ingredients they need to authenti-

rible grief.

At one point during his stay, Mack finds the character who represents Jesus gazing into the lake watching a huge trout intently. Jesus says he has been trying to catch the prize fish for weeks. Mack is totally baffled and asks Jesus, "Why don't you just command him to... I don't know, jump in your boat...?" And Jesus replies, "But what would be the fun in that?"

The Gospels include several good fish stories. These stories often start on a day when the disciples have fished all night without any success. It sounds like they would have enjoyed the ability to command fish to jump into the boat! But that is not what happens at all. For example, in John 21:6 when the risen Savior calls to the disciples from the shore and tells them to cast their nets on the right side of the boat, they catch so many fish it threatens to break the nets.

Unlike Mack's suggestion, the disciples do not get to take the easy way out. Instead, we can easily picture each of them struggling and straining to pull in such an abundant load. They had to push themselves and use all their strength to land that massive catch.

Christians may be tempted to hope for the easy way when we are inviting others to learn more about Jesus. We may feel inadequate and ill-equipped to tell a stranger about Jesus. We may even hope that Jesus will do the equivalent of throwing the fish in our boat. That is not necessarily how being "fishers of people" (Luke 5:10) is supposed to work. Disciples may face frustrating times, long periods that have little to show for it. There are barriers to sharing the Good News. We may feel like we are failures.

But remember, God does not call the equipped, God equips the called. Keep the faith. Use all your resources, they are God's way of equipping you. If we obey God's instructions, we will succeed in "Fishing for people," as Jesus told Peter. Our efforts will be rewarded...and there is a LOT of fun in that! Happy fishing!

# **Bible Trivia**

- 1. Why was Passover celebrated? As a reminder of God's deliverance from Egypt, to give thanks for the harvest, to remember how God has forgiven sin
- 2. For which nation did Goliath fight? Gath, Midian, Philistine
- 3. Complete this proverb by Solomon: "for a living dog is better than \_." A contentious woman, a dead lion, a foolish child
- 4. Where were the disciples when Jesus ascended into heaven? Capernaum, Galilee, Olivet

5. Who condemned the woman caught in adultery? Jesus, no one, the Pharisees

Answers: 1. As a reminder of God's deliverance from Egypt (Exodus 13:8), 2. Philistine (1 Samuel 17:4), 3. A dead lion (Ecclesiastes 9:4), 4. Olivet (Acts 1:10-12), 5. No one (John 8:10-11)



Eye Video

Unsure of what to expect, we were excited to respond to inquiries from movers but were flooded with requests from the media. First were articles in area newspapers, next came the Wichita Eagle and Kansas City Star. Kansas City television station KSBH41 visited and ran stories on evening broadcasts. Mayor Devin Johnson,

possible every week:

Bank of Commerce

The Derrick

The Neodesha

Dentick news

Loren Fervesti Chepel

Our community video highlights the young and enthusiastic leadership in our community. We have experienced contributions from local foundations, benefactors and the State of Kansas. We have a tremendous group of volunteers willing to step up to help. Once again welcome home and we hope you are impressed with the next renaissance of Neodesha.

All persons interested or concerned shall take notice of the foregoing and shall govern themselves accordingly.

Marshall Oil, LLC 304 E 9th Street PO Box389 Eureka, KS 67045 (620) 420 - 0058



List your Church in the directory for just \$10 Call The Neodesha Derrick News at 620-714-0326 for more info.