

Tomatoes, Bananas and Mangoes

When you go to the grocery store or produce stand to buy tomatoes, do you look for the largest, reddest, juiciest looking, most perfect, flawless tomato or do you look at the prices and check for the least expensive ones with perhaps one or two small dark spots? Or do you check the side table for what may be called seconds, stewing or canning tomatoes?

Do you look at the size of the bananas and select the largest/smallest ones or do you look for the green ones that have yet to turn yellow? Do you stay away from the ones that have little brown spots on them? We know the ripe ones are good for banana pudding and the over-ripe ones are perfect and necessary for hummingbird cake and banana bread.

If you want to make mango salsa, do you choose the mangoes with perfect unblemished skins or do you search for the ones that have turned black? Avocados with very black skins are the ones needed for the perfect guacamole or else it will be hard and tasteless.

Many people will throw away bananas and tomatoes with spots and avocados that have just begun to turn black. They just don't know any better!

Citrus fruits that have fallen off of the trees to the ground should not be eaten. Citrus must be hand-picked and it takes two hands to do it, one to twist and turn the fruit and the other to pull it off the tree.

Apples have many, many varieties. Some types are for pies, some are for jams and jellies, and some are for frying or for making dumplings or cobblers. There are some that are perfect for eating plain or making Waldorf salad. Each variety of an apple has a special flavor and a special consistency which contributes to the confections or dishes you are making.

The same could be said for the ladies we are choosing and selecting for membership in the Daughters of the Nile. Sometimes we are so desperate for new members that all we want is a name on a proposal. The two ladies who sign the proposal are responsible for the character and reputation of the lady being proposed. That is a large responsibility. It is even more difficult today as ladies may ask for proposals. Perhaps we don't know them well at all, but we give them proposals and even sign them. We don't recognize first-line signers as they do in the Shrine. There is no advantage for anyone to submit lots of proposals because there is no tangible reward for doing so. Yes, we are actively trying to increase membership, but we must submit proposals with the same amount of discretion as ever before. Because of the change in the definition of morality in today's world, we need to be more selective than ever in submitting names for membership. Every eligible lady should not be a member. We all know eligible ladies who would cause trouble in our Temples. That is why we have the choice of a ballot in choosing those whom we wish to invite to join this very special organization. We must continue to be selective and we must continue to actively seek out qualified and deserving ladies for membership. We just need to watch for the dark spots, blemishes and over-ripeness! Quality, not quantity, must be a mantra for us.

Remember that when we get home from the market with our fruits and vegetables, they must be washed, prepared, stored, canned or cooked carefully and painstakingly. Anything that is not immediately eaten must be refrigerated or stored properly to maintain its flavor and freshness.

We have THE most unique organization in the world for women and it is up to each one of us to see to it that it continues to grow and flourish. We accomplish this by being committed and dedicated to all of the principles of our Order. Are you doing your part? When was the last time you bought fruits and vegetables?