

166. WIDENING THE THANK YOU - MONDAY - OCTOBER 19, 2026

Good morning, Grace Harbor – it's Dan. Happy Monday!

Since I took last week off from making the podcast, I was able to head over to The Blue Anchor for an extra early breakfast one morning.

The doors open at 5:30am, and I was in not long after. When you're there that early, it's not hard to get a seat at the counter. I love it for two reasons. Number one, it's mesmerizing to watch George, the chef and owner, work the big griddle. He can crack the eggs with one hand, while flipping pancakes with the other. I don't know how he keeps track of all of it, but everything comes off perfectly cooked.

And to make it even more impressive, he's chatting the whole time – which is reason number two. I know George talks to everyone, but when *you're* one of the ones on those stools, he makes you feel like he's your best friend! It's a real gift.

On my way in, I took a look at the chalkboard by the entrance listing the specials for the month. There were pumpkin pancakes, pumpkin waffles, pumpkin french toast... and normally, I would be all over any of those. But something else caught my eye – the Harvest Hash.

I already love George's regular hash that he serves year round. The potatoes are crispy on the outside, smooth on

the inside, and just the right amount of salty. But for the fall, he's added thinly sliced onion, carrots, and Brussels sprouts.

Now, I know, I know – Brussels sprouts are something you either really like or you really don't, but he gets them crispy just like the potatoes. And when they mix with the sweet onions and carrots, and it's finished with a drizzle of maple syrup... Mmmm!

"George!" I shouted.

"Yessir!" he shouted back.

"This hash is *incredible*! You've really outdone yourself, my friend," I said.

"Ahhh, well, thank you," he replied. "That's very kind, but with the quality of ingredients you can get this time of year, it's hard to mess up."

"Are those carrots from Ted and Lilly's farm?" I asked. "Because I got some of those from the Farmer's Market, and mine did *not* taste *this* good."

"Ok, then I guess I can take *some* credit," he replied. "But yeah, the carrots are from Blue Hill. So are the onions. But the Brussels, those are from a farm about an hour from here. The potatoes are also from out of town. They all come by truck from a Co-Op on Thursday mornings. The maple syrup though, that's just from the grocery store."

"Wow, there's a lot more that goes into this plate than I realized," I said.

"Dan," he said, suddenly very serious. He paused, pointing his spatula at me. "Most people **never** think about it!"

Just before the bacon grease dripped from the spatula, he got back to cooking, and continued. "The closest thing would be some of the herbs, which we grow in a raised bed out back. The furthest is probably the coffee. Today's is from Africa, I believe. Most of what's on your plate is from within an hour of here, but there's got to be at least four or five different farms represented on your plate."

"I had no idea," I said, astonished.

"Yep," he said. "We get a lot of credit because we cook the food. And I will grant you that it **is** an important part of it. But there's a whole community of people who make even a simple breakfast like that possible."

His comment got me to thinking: are there things **I** get credit for that are definitely a team effort? How about you? Have you gotten help baking cookies or painting a picture? Do you have a coach or a teacher that has helped you develop as an athlete, musician, or writer? Have you had a project at school or work where you get to be the presenter of a whole group's efforts? When you think of something, go ahead and share it with each other now. If you need more time, feel free to pause the podcast, and I'll be right here when you get back.

[PAUSE]

For me, the first thing that came to mind was the sermons I give in church on Sunday. I get a lot of kind words and encouragement around my preaching, but so much of what I know about the Bible and how to live it out is a direct result of the work and teaching of others. From my parents and my Sunday school teachers as a kid, to people who write books about the Bible, to countless other pastors who have poured into me.

I caught myself starting to do what George did at first when I complimented the Harvest Hash – deflect the credit. I was thinking, “All I really do is stitch together other people’s ideas.” But that’s like George giving all the credit to the ingredients, when he also did something really special in the way he prepared them.

So, maybe, what we need to do is not try to figure out which one or two people should get the credit. Instead, let’s work to widen the thank you. Let’s see if we can make the invisible visible by becoming more aware of those who are often overlooked or forgotten and finding ways to share our gratitude. That sounds like a great job for tomorrow!

Ok, let’s close in prayer. If you want to, you can close your eyes and fold your hands.

Dear God, we thank you for the countless people who make everything around us possible. We especially thank you for

the people we don't know and will never know. Help us to value our contribution to the world and our communities while also widening the thank you. Amen.

Ok, Grace Harbor, have a great Monday, and I'll talk to you tomorrow!

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