

The Master's Touch

By Charles Leister



Have you considered why am I going through such experiences that seem to be crushing, pressing, and seemingly grinding me to powder. Asking why is this happening? Doesn't the Lord see what I am going through? Is the hand of God on my life one of affliction?

What should we say then? Maybe I should just give up? Absolutely not! For our momentary light affliction is producing for us an absolutely incomparable eternal weight of glory. (2 Corinthians 4:17).

“For we have this treasure in clay jars, so that this extraordinary power may be from God and not from us. We are pressured in every way but not crushed; we are perplexed but not in despair, we are persecuted but not abandoned; we are struck down but not destroyed. We always carry the death of Jesus in our body, so that the life of Jesus may also be revealed in our body.” (2 Corinthians 4:7-13)

The Hand of God is one of a loving master, expert in producing fruit that is the purest, of the highest quality, able to stand in authenticity under the greatest scrutiny. This is the treasure within; that premium oil fit for the Master's use.

The Lesson of the Olive

Throughout scripture the olive had significant applications to the daily life of Israel beyond its culinary uses. One of the primary products of the olive was its oil. The oil of the olive is graded in three ways: virgin, produced by only physical processes without any chemical treatment; refined, made with chemical treatments and additives to neutralize the taste and content; and pomace, extracted from the olive fruit residue with chemical solvents.

The process is the same for each grade; it's the method that defines the quality of the final product. From the raw fruit to the resultant oil the process uses a mill, a press, and a filter. The mill is a machine built to separate the meat from the pits through crushing or grinding. The press is designed to press the olive meat to extract

the oil from the flesh. The filter purifies the oil by extracting any remnants of the mill and the press.

The method that uses only the mechanisms of the machines and external additives produce an oil but one that is of no nutritional use and one that is not pleasing to the olive master. The oil produced has no flavor, no benefits to one's health, of no value alone but only as an ingredient in other external products (i.e. makeup, soaps, lamp oil).

But then there is the method that requires the physical touch of the olive master. It is the master's hand on the mill that applies the right amount of pressure to remove the pit without crushing it so that the separated meat is free of any fragments, shards, or debris. It is the master's touch on the press that applies the exact amount of pressure to extract the pure oil leaving the flesh separated and able to be extracted from the treasured oil. It's the touch of the master that understands the filtering of the oil, how many times that is required to produce the "virgin" level one has in mind as the goal of the master's efforts.

The best graded olive oil is the Extra Virgin Olive oil which has the best flavor, odor and maximum taste. It is that treasure that was in the earthen vessel of the olive that the Olive Master had in mind as He placed His hand on the process of extraction, purification and separation.

So as you are going through your momentary light afflictions in the process, remember the lesson of the olive. It is the Olive Master's physical touch in your life that is producing a treasure in you that benefits the Kingdom and others. Are you going to give up, absolutely not. Let Him have His way in the process to produce the purpose for which you were created. "Therefore we do not give up, even though our outer person is being destroyed, our inner person is being renewed day by day." "So death works in us, but life in you. (2 Corinthians 4:16, 12). You are a treasure, going through a process, in the Potter's hand, producing the purest, highest quality vessel for His use.