

CHILDREN'S PRAYER GUIDE DECEMBER 2018

MUSTARD SEED ORPHANAGE MYANMAR

What do you want to be when you grow up? You've probably been asked this question. You may have a list of jobs that seem fun and exciting, or you may have one specific job that you know you want to do. Many children in the world aren't able to go to school. Sometimes, they have to work hard jobs to help their parents pay for food. These children may never think about what they would like to do in the future.

Mustard Seed Orphanage helps children who aren't able to live with their parents. These boys and girls live at Mustard Seed where they are given food and a safe and comfortable home where they can sleep and play. They are able to see the doctor when they are sick and they get to go to school. Some of these children have never gone to school before and they are so excited to learn! Just like you, some of these children really enjoy science, some are great at math, others love reading and writing. As they learn subjects they are excited about, they also find jobs they are interested in. The teachers at Mustard Seed help these children choose a job to study for and practice. When the children finish school at Mustard Seed,

the teachers help them apply to go to college where they can learn how to be teachers, doctors, business owners, artists and many other exciting things!

Since the children at Mustard Seed don't have parents who can help them with school, other adults help to pay for their school classes, backpacks, paper, books and lunches. One of the ways Oakseed helps is through the Bazaar Catalog. This year the catalog allows people to pay for a teacher to work at Mustard Seed for a whole month. The catalog also has gifts for children in other parts of the world so they can go to school and study subjects that will help them get good jobs, and even more importantly, where they can learn about Jesus.





MEET DAHLIA

Dahlia wasn't able to live with her parents so she came to Mustard Seed Orphanage. She lived at the Ebenezer House. In the Bible, an Ebenezer was a stone pillar that Israel set up to remember all of the ways that God had helped them and been faithful to them. Mustard Seed Orphanage gave their house the name Ebenezer so that the children can remember that God will be faithful and loving to them. At Ebenezer House, Dahlia was able to go to school and she decided she wanted to be a doctor! Now she is at medical school, she is doing well in all of her classes and is so grateful for the help she received at Mustard Seed.

HOW TO PRAY:

- Pray that the children at Mustard Seed Orphanage would learn how much God loves them and would trust Him.
- Pray that the children would feel safe at Ebenezer House.
- Pray that the children would do well in school so they are able to get good jobs that will provide for them and their families.

HANDS-ON PRAYER CHALLENGE

We hope you have had an opportunity to look at Oakseed's Bazaar catalog with your parents! The catalog tells about all of the ministries that Oakseed supports and how they help and tell others about Jesus. There are also ways to help, including providing children with the opportunity to go to school or even college! Look through the catalog and as you see the pictures of the children and how Oakseed's Ministry Partners are helping them, pray that God would teach them to love Him.

TRY AN MYANMAR RECIPE: BURMESE SEMOLINA CAKE



Ingredients:

- 2 tbsp. unsalted butter, melted, cooled slightly
- 1 1/4 cups flour
- 1 large egg
- 1 can coconut milk (14 oz.)
- 1 1/2 cups half and half
- 1/3 cup sugar
- 1 tsp. Kosher salt

For Serving:

- Coconut ice cream
- Toasted unsweetened coconut flakes

Preparation:

1. Preheat oven to 425°. Butter an 8x8" baking dish. Toast semolina in a large dry skillet over medium-high heat, stirring, until darkened and nutty-smelling, about 2 minutes. Let cool.
 2. Whisk egg, coconut milk, half-and-half, sugar, salt, and 1 tablespoon butter in a large saucepan. Gradually whisk in semolina and bring mixture to a boil over medium-high heat, whisking, until mixture is very thick and pulls away from the sides of saucepan, about 4 minutes. Scrape batter into baking dish.
 3. Bake cake until golden brown and a tester inserted into the center comes out clean, 45-50 minutes. Transfer dish to a wire rack. Brush cake with remaining 1 tablespoon butter; let cool slightly. Serve with coconut ice cream, topped with coconut flakes.
- * Do ahead: Cake can be baked 1 day ahead; cover and chill.