

“Do not be afraid. I bring you good news that will cause great joy for all the people. Today in the town of David a Savior has been born to you; he is the Messiah, the Lord. This will be a sign to you: You will find a baby wrapped in cloths and lying in a manger.”

Luke 2:10-12



Inside this issue:

Founder's Corner 2

IAP: Latin America 2

Outside The Walls 3

Christmas in Ghana 3

Prayers of Righteous Men and Women 4

IAP Review



International Assistance
PROGRAM
partnering for change

Volume 15, Issue 4

Newsletter Date: December 2010

Praise and Thanksgiving for Letta By: Bill Roe

As we come to the close of 2010, we praise and thank God for His provision for Letta Micro Finance Institute (MFI) during the year. We are thankful for your support of this ministry we have with our Ethiopian brothers and sisters, and thankful that Letta is approaching a point of self-sustainability as a result of generous gifts. We are thankful for the anonymous

donor who has covered Letta overhead expenses for 2010 so that all contributions made to Letta in 2010 will go 100% to micro-loans. We are thankful for the capable Letta staff and for the IAP volunteers who are so committed to Letta.

With the end of the year near at hand, we ask you to consider the “**window of opportunity**” provided by the gifts of this anonymous donor.

Again, any contributions made in 2010 to IAP for the benefit of Letta MFI will go completely to fund micro-loans to Ethiopian entrepreneurs.

This opportunity will end December 31, 2010. Your year-end giving can make a lasting impact on the lives of many.

Thank you, in advance, for your continuing support of this life-changing ministry.

Christmas in Ethiopia By: Allison Larson

The Ethiopian Christmas known as **Ganna** is celebrated on January 7th.

This celebration takes place in ancient churches carved from solid volcanic rock and also in modern churches that are designed in three concentric circles. Men and boys sit separately from girls and women. Also the choir sings from the outside circle.

People receive candles as they enter the church. After lighting the candles everyone walks around the church three times, then stands throughout the mass, which may last up to three hours.

Food served at Christmas usually includes **injera**, a sourdough pancake like bread. **Injera** serves as both plate and fork. **Doro wat**, a spicy chicken stew might be the main meal. A piece of the **injera** is used to scoop up the wat. Baskets decorated beautifully are used to serve the wat.

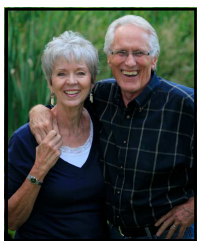
Gift giving is a very small part of Christmas celebration. Children usually receive very simple presents such as clothing. On Christmas Eve the city is crowded with pilgrims from all parts of the country. They remain outdoors all night, praying and chanting. In the morning, a colorful procession makes its way to a nearby hilltop where a service is held. Three young men march at the head of the crowd, lashing whips from left to right to keep the people in line. Those who worship are fed with bread and wine that has been blessed by priests. After the service is over the rest of the day is spent dancing, playing sport and feasting.



Injera Bread

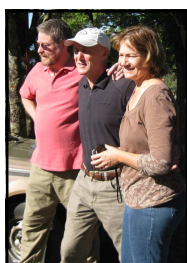
1 1/2 cups ground teff (180 g), 2 cups water, salt, to taste, vegetable oil, for the skillet

Directions: Mix ground teff with the water and let stand in a bowl covered with a dish towel at room temperature until it bubbles and has turned sour; This may take as long as 3 days, although I had success with an overnight fermentation; The fermenting mixture should be the consistency of a very thin pancake batter. Stir in the salt, a little at a time, until you can barely detect its taste. Lightly oil an 8 or 9 inch skillet (or a larger one if you like); Heat over medium heat. Pour in enough batter to cover the bottom of the skillet; About 1/4 cup will make a thin pancake covering the surface of an 8 inch skillet if you spread the batter around immediately by turning and rotating the skillet in the air; This is the classic French method for very thin crepes; Injera is not supposed to be paper thin so you should use a bit more batter than you would for crepes, but less than you would for a flapjack pancakes. Cook briefly, until holes form in the injera and the edges lift from the pan; Do not let it brown, and don't flip it over as it is only supposed to be cooked on one side. Remove and let cool. Place plastic wrap or foil between successive pieces so they don't stick together. To serve, lay one injera on a plate and ladle your chosen dishes on top (e.g., a lovely doro wat or alicha). Serve additional injera on the side. Guests can be instructed to eat their meal without utensils, instead using the injera to scoop up their food. **Ground Teff can be purchased at most health food stores.**



Keith and Karen Davis
2010

**THE STAFF
AND BOARD OF
IAP WOULD
LIKE TO WISH
YOU AND YOUR
LOVED ONES A
VERY MERRY
CHRISTMAS
AND HAPPY
NEW YEAR.
MAY GOD
BLESS YOU
IN 2011.**



Barry Merrell,
Steve and Gay Mean



Boys from Roblealto
Children's Home



Steve Mean with eggs
from the agro-business,
Chicken Hatchery.

Founder's Corner By: Keith Davis

I am passionate for men. Now wait a minute and let me explain what I mean. Twenty years ago God brought Karen and I back to Spokane with a burden. I had seen what I felt was a missing link in missions. It was the business person that had more than money to offer. They had skills that could be used to strengthen the Body of Christ around the world. By taking what God had given them and pouring it into people that were hungry for help in providing for their family, their church and community, lives were changed. Not only were the lives of the giver changed, but the receiver is impacted.

After two years back in Spokane working with men, God through a Romanian pastor gave us an opportunity to take a group of people and start a ministry in Braila. Most of this ministry was accomplished by volunteers that did not have a

cross-cultural experience, but loved God and could see that their lives could help change a world. These people sacrificed time, talent and treasure to get involved.

IAP has grown since those first years, not in the size of organizational structure as most of our ministry is through volunteers, but God has helped us grow in impact. Through a local businessman, Steve Mean, we are now preparing to be a part of an existing project in Costa Rica.

I first met Steve when he attended an IAP workshop in 2003. Through this time together we began a relationship that I continue to cherish. Steve loves the Lord and wants to help change a world. In Steve's search to find how his business skills could be used he was invited to be on the board of Latin American Missions. He accepted and eventually found himself in Costa Rica helping with a

business that provides a portion of the funding for a ministry, Roblealto Childcare Association, which breaks the poverty cycle and impacts kids and families with the good news of Jesus Christ. It is a Business as Mission model that has long proven track record.

IAP is excited to be a part of what God is doing in Costa Rica through Steve and his wife Gay. They will continue to live in Costa Rica and have aligned themselves with IAP. We are looking forward to this partnership. One of IAP's current board members, Barry Merrell is the U.S. champion for the project. Please pray as our team ministers to some of the poorest of the poor in Costa Rica.

To get a better understanding of the Costa Rica ministry please read Steve's article in this edition of the "IAP Review."

IAP Latin America: Capable Ministry, Proven Results By: Stephen Mean

Roblealto has been a source of hope to the poor for nearly 80 years. It is a Christian non profit organization that addresses social issues which plague children-at-risk in economically depressed urban areas. Roblealto releases children from spiritual, economic, social and physical poverty and enables them to become responsible Christian adults. This ministry brings food, education, physical healing and most importantly, the Good News of the gospel to nearly 1,000 children and their families each year. Roblealto owns an 150 acre property located near San Jose de la Montana. It is the location of Roblealto's agro-business projects. These wholly-owned businesses were created to

provide funds and food for the children's programs. The goal is to provide an ever increasing percentage of the ministry costs. All profits are reinvested or donated directly to the programs. The focus of the work is to create and grow sustainable, viable and responsible businesses. As an advisor and Board member to the agro-business projects, I am involved in management training, mentoring and strategic planning for Roblealto's businesses which employ 100 local workers. I love to develop new projects which will use business to help children lead productive, engaged lives. One project which will come on-line in the near future is nicknamed

"One-scoop-at-a-time".

It is a full scale commercial creamery where tasty dairy products like cheese and ice cream will feed and provide a needed revenue stream. It appears that it will be popular with both customers and the children since everyone loves ice cream! It is fun to try new start-ups, and at Roblealto I have the flexibility to launch projects, any of which could have a significant impact. Whether it is microfinance in Ethiopia or a taxi operation in Romania or even an ice cream and poultry genetics business in Central America, the IAP model of working closely with nationals in sustainable business models to help others is why I am delighted to be teaming up with IAP in Costa Rica.

Outside The Walls By: Mark Stedman

Do you ever wonder if your giving to missions is making a difference for the living God? You can easily find out by using your own eyes while on location.

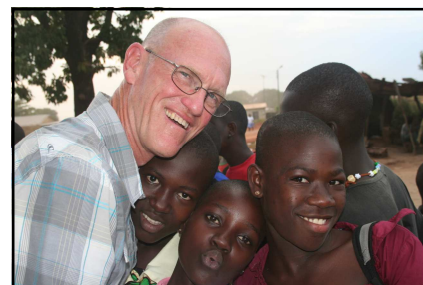
In November, 2010, I took a 2 week, 16,000 mile journey, through 8 time zones to check the mission we feel God wants us to support. I became immersed in Sawla Children’s Home, Northern Ghana, Africa, an IAP project.

I happily discovered a deeper understanding and purpose of our giving. 38 children are lovingly nurtured within Sawla Children’s Home walls by 9 compassionate adults. But as I developed a greater understanding of the daily life of the home, I witnessed a broader mission. As the children and adults walked out Sawla Children’s Home’s gate, it became apparent they had become ambassadors for Jesus in the community.

The Sawla Children’s Home children and staff have an influence in: 6 chiefdoms; 640 students and many dedicated national teachers lives; 6 distinct schools providing academic and vocational instruction; 8 churches; and the officials of the local Ghanaian District Government. Persons in the regional towns Bole, Wa and Tamale have heard about the good things happening at Sawla children’s Home.

So the word is out!

Our Redeemer King has big plans for Ghana and Sawla Children’s Home, and it is playing a vital role in the nation’s future. Thank you for your prayer support. Your intercessions move Heaven’s forces on the behalf of Ghana’s children. Like our driver Moses, being true to his name, said, “We need to remember, God Wins, regardless.”



Mark Stedman and children from Sawla Children’s Home

SAWLA CHILDREN’S HOME NEED:

The students need a used laptop computer with Wireless Internet Capability.

Do you have an extra one? If you can help please contact Allison Larson at allison@iassist.org or 509-466-5562.

Thank you for your generosity.

Christmas in Ghana By: Allison Larson

Have you ever wondered what the children at the Sawla Children’s Home are doing on Christmas? Like you they also have a Christmas Feast. A Typical Ghanaian Christmas Menu would consist of Chicken, goat, or sheep, Chicken stew, Cooked rice or *jollof rice*, Boiled soybeans, yams, or eggplant Fufu, *Gari* biscuits, Mangoes, oranges, or pawpaws (papayas). Here is a recipe to make Gari Biscuits.



While you enjoy them please pray for the children at the Sawla Children’s Home that God Blesses them this new year.

GARI BISCUITS

Ingredients

- 5 cassavas (*starchy root like a Yam*)
- 3 eggs
- ½ cup milk
- ¾ cup sugar
- 1 teaspoon nutmeg
- 1 Tablespoon flour

Procedure

Preheat oven to 350°F.

1. Peel, clean, and grate the cassavas.
 2. Using a whisk or wooden spoon, beat the eggs and milk together in a mixing bowl.
 3. Add the grated cassavas, sugar, nutmeg, and flour; mix well.
 4. Roll out with a rolling pin and cut into circular shapes.
 5. On a greased cookie sheet, bake for 15 minutes, or until a light, golden color.
 6. Watch them carefully so they do not burn.
- Makes about 2 dozen biscuits.



LETTA MICRO-FINANCE NEED: After returning from Ethiopia, the team saw a need for **LIFAN 200cc Motorcycles** for the Loan Officers. They walk many miles, and would be able to cover more distance with a Motorcycle, Can you help? We would like to provide them with 2 Motorcycles. Each bike is \$2500.00 for a total of \$5000.00. **ALL DONATIONS ARE TAX DEDUCTIBLE!!!**

**INTERNATIONAL
ASSISTANCE
PROGRAM**

P.O. Box 18702
Spokane, WA
99228

Phone: 509-466-5562
Fax: 509-232-0828
www.iassist.org

TO DONATE

Press Here

@ www.iassist.org

Online Giving is Quick, Easy & Secure!

Log-in today to take advantage of this
cost-effective donation tool.

About IAP

The International Assistance Program (IAP) links together Christian business and professional people with projects in "under-resourced" nations. This network uses individuals' business capabilities and professional skills to address economic and humanitarian challenges. These projects will build platforms to share and fund the Gospel of Jesus Christ.

IAP is a tax exempt 501(c)(3) non-profit corporation. Donations are tax deductible.

Contact:

International Assistance Program
Phone: (509) 466-5562
P.O. Box 18702
Spokane, WA 99228
Email: info@iassist.org

**Were on the web
www.iassist.org**

Partnering For Change



International Assistance
PROGRAM
partnering for change

IAP Review

P.O. Box 18702
Spokane, WA 99228

Return Service Requested

Nonprofit Organization
U.S. Postage
Paid
Mead, WA
Permit No. 16

Prayers of Righteous Men and Women

An excerpt from an email received from Colleen Roe during her November trip to Ethiopia.

Thank you, thank you, thank you for remembering to pray for us!! Your prayers on behalf of our time in Ethiopia and for your brothers and sisters in Christ in Ethiopia have availed much. Scripture says that the prayers of a righteous man (woman) availeth much. It's a privilege to be here and realize that truth. So, with grateful hearts, Bill and I send each of you a huge hug and many thanks. Letta is progressing very well.

We met with several of Letta's clients who tell us that Letta has enabled them to grow existing businesses or start new businesses.

We returned to the woman we visited with in January who is a hairdresser and not only has she expanded her business to include men, she's taken on two more businesses. If my memory serves me well, Mezeret is in the cattle fattening business and coffee business. Her little shop is about the size of a small bedroom, dirt floor, mud hut, windows with no glass, corrugated metal roof.

Mezeret is so proud to be able to assist her husband in supporting the family. They are able to send their children to school!

The Lord, through Letta, has given this family an economic boost at the same time ministering to their emotional and spiritual needs. I wish for each of you to experience just a few of the stories told by some of Letta's 800 clients.

Just a reminder: until the end of the year, every cent of your donation to Letta goes directly to the loan program. A donor has covered all administrative expenses since January.