



Dear Brothers and Sisters in Christ...

December 2001

A Busy Month Planned

Wishing you a very Merry Christmas and a Happy New Year from Jorge and me! It feels a bit more like the 4th of July here than Christmas time. At the beginning of December the kids in the area started their annual fireworks show which, of course, continues until December 31st for the grand finale. Therefore, it's not unusual to hear the pops and cracks of fireworks at all hours! It's all in good fun.

Jorge and I are excited for our first Christmas as a married couple as well as our first wedding anniversary! God has blessed us with a wonderful first year of marriage. That was certainly our high of the year along with beginning a new work here in La Guaira. Our low was moving twice in one year; that's not so fun. Hopefully, we will be in our current apartment for a few more years and not have to worry about another move for a while.

Like most of you during the holidays, we have a busy month. We plan to take the youth group to a museum next week (we have about 7 faithful now). This Saturday we have a "Christmas cleaning" for the

church facilities that we are renting. We hope to clean and organize everything and do some painting and maintenance work.

We'll have our Christmas dinner for the church on the 22nd of December. Jorge and I will invite a family in our building who we have been witnessing to--please pray that they will come. Also we have 2 weddings and 2 Christmas concerts to attend. Finally, we hope to visit Jorge's family after Christmas for a few days, and then go directly to a leader's capacitation camp that the missionary team has planned for all of the church plants, which will last 4 days. Whew!

We have started another cell group, otherwise known as an outreach Bible study, on Wednesday evenings in the home of one of the church members. It will be especially nice for me because I will be better able to visit those whom we invite to the cell group since it is within walking distance. Our other cell, on Thursday evenings, has been fruitful, but distance keeps me from being there on a regular basis. Also, there are just some places where it is just not wise for me to go alone, and that is one of them.

**"Please pray that
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Christmas Traditions

As far as Christmas traditions are concerned, Venezuela has adopted some outside traditions such as Santa Claus, etc., but it still has many customs that make its Christmas celebration unique. Families usually get together on Christmas Eve to open presents and then celebrate Christmas together or visit with other relatives. However, the most important family reunion day is the 31st of December where all of the extended family comes together to bring in the new year. Then on January 6th, they celebrate the Day of Kings, which celebrates the day that the 3 magi gave gifts to Jesus. It is another day that the children receive a gift or two.

The traditional Christmas cuisine is hallaca, which is somewhat like a tamale in that it is a cornmeal dough made into a pocket of meat and vegetables and cooked in a banana leaf. The preparation of this dish is a long process, and I guess that is why the women here make them in bulk and only once a year! They also have pernil, which is a rotisserie leg of ham. Another specialty is cabello de angel, or angel hair, which is a dessert made from pumpkin. Finally, another side is pan de jamen, or ham bread which is a white bread with chopped ham, olives and raisins. I'll include this recipe for any adventurous cooks who might like to try it!

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Prayer Requests

We ask that you continue to pray for growth in the new Christians here in La Guaira and that God would provide us a larger place to rent for our Sunday services as we are growing out of the place where we are. Next, please pray that we would have courage in evangelism, and that we also would grow in the Lord in this New Year. Please pray that Jorge and I can start some seminary classes in the coming year as we now have contacts with a

Christian college, which is willing to give degrees through correspondence courses. Pray that Jorge will be able to come on full-time in the mission within the next year as that is where his heart is. We pray that by our next furlough in about a year and a half, he will be able to leave his job to enter in the ministry full-time. Finally and most urgently, please pray for our camp fund which we told you about in our last newsletter. God is our Provider and we trust in Him

to give the needed money so that the Christians in Venezuela can have a camp! Thank you so much for your love and prayers. We especially miss you all at this time of year, but our prayers are with you all.

May God grant you many blessings in the new year! Your friends,

Jorge and Sara Navarrete

Pan de Jameñ – Ham Bread

- 1 Tbs. Dry yeast
- 3 eggs
- 1 1/2 cups warm water
- 1 kg. sliced ham (about 2.4 lbs)
- 1 cup milk
- 1/2 lb. Bacon cooked
- 1 kilo of flour (about 5 to 6 cups)
- 3/4 cup raisins
- 6 Tbs. Vegetable shortening
- 1/2 cup green or black olives
- 1/2 cup butter
- 3 egg yolks
- 1 Tbs. Salt
- 1 Tbs. water
- 3 1/2 Tbs. Sugar

Mix the yeast and warm water and

add a teaspoon of the sugar. Let it set for a few minutes.

Put the flour in a large bowl or on a large clean surface (as in Venezuela.) Make a well in the center of the flour and add your diluted yeast mixture, milk, shortening, butter, salt, the rest of the sugar, and the eggs. Knead the mixture until it forms a smooth dough.

Put it in a large bowl and cover. Let it rest until it doubles in bulk.

Repeat the kneading and rising two more times.

After punching down the dough the last time, divide the dough into

two parts as well as the remaining ingredients (except egg yolks and water).

Roll out each piece of dough on a floured surface and cover with equal amounts of sliced ham, bacon, raisins and olives.

Gently roll up the bread as you would for cinnamon rolls. Pinch the ends of the bread loaves. Put the loaves on a floured pan to rise for another hour.

Brush the top of each loaf with a mixture of the egg yolks and water.

Bake for 35 min. at 375 degrees until browned on top. Makes 2 large loaves.

Gifts and offerings address:

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All contributions go directly to Sara and Jorge's ministry in Venezuela.

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