

BUDDY'S NEWSLETTER



AFRICA
TABERNACLE EVANGELISM

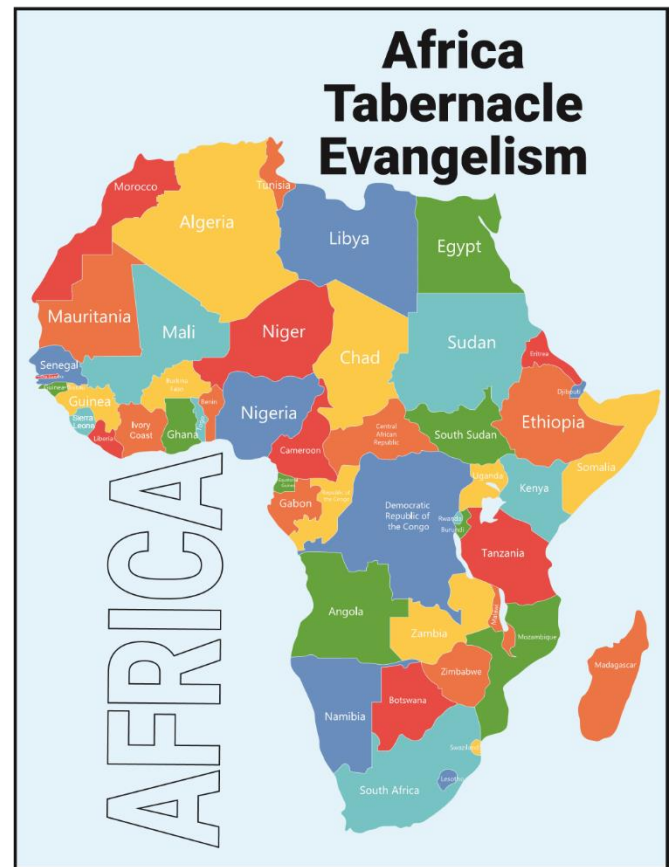
Quick Facts

- The first shipment of 15 tabernacles went to Congo in 1992.
- Since then, more than 3,100 tabernacles have been put up in 41 African countries.
- One tabernacle, including the roof and shipping, costs \$7,500.
- Every year about 20 building teams go from the U.S. to put up tabernacles, with an average of 10 people on each team.
- In some countries, missionaries have helped set up “tabernacle factories” so that the tabernacle kits can be made there in the country.

A Three-Way Partnership

Pamodzi is a Chichewa word (from Malawi) that means “together.” Some call ATE the Pamodzi Project. Three partners work together to get a church building completed: a U.S. church, ATE, and the African local church.

- The U.S. church provides money to buy and ship the tabernacle. The church also puts together a team that will go and set it up.
- ATE takes care of getting the tabernacle kit and shipping it. ATE works with the missionary in the country to arrange the trip for the team.
- The church members in Africa work together to get the building site ready. They must clear the land and pour footings. These are cement pads that the legs will rest on so that they don’t sink into the ground. The pastor and congregation may also arrange for local workers to help and for ladies to prepare meals. And, of course, they will plan the evangelism part, so more people can hear about Jesus! The local missionary often helps with these tasks as well.



*Information compiled from the [CIA World Factbook](#)

Daniel

Daniel tugged hard at a dead limb that had fallen during last night's rain. Two friends helped him toss it into some bushes. They and many other kids and adults were working hard to clean the land around their church made of mud and straw. On Sundays the church is filled to overflowing. The kids meet outside. When it rains, everyone tries to squeeze into the building.



Something New Is Coming!

Nearby, some men were mixing gravel, sand, water, and cement. Some dug holes, fairly wide and deep. They poured the mixed cement into the holes. These cement pads must be dry and ready for the team of Americans coming to put up their new church building next week.

Daniel's father is the pastor of the church. He and the American missionary were working hard to get everything ready for the team—and for the special evening services for the villagers.

Working Together

Finally the team arrived. It seemed like the whole village was there. Many stared at the Americans working alongside their own men. Daniel watched in awe as the huge steel arches were pulled up and the legs bolted into the cement. Crossbeams to support the roof were attached. Then the roofing sheets were slid into place and attached. In just a few hours, the church had a new and MUCH bigger place to worship—with lots of space for dancing! Daniel knew that soon the church people would put up brick walls, and the new church would be complete!



Reaching Out

The next evening the team showed a film called *Jesus*. People saw and heard the story of Jesus in their own language. Over the next few days, the pastor and church members talked to people about Jesus, answered their questions, and prayed with many.



Worshipping Together

That evening a big crowd gathered under the new roof. The pastor preached. So did the leader of the American team. Daniel speaks English, but this man's accent was quite different! So that everyone could understand, the missionary translated his words into the local language.





Dedication

Sunday was the big dedication service. The new building that had seemed so huge was nearly filled as people came to celebrate, dance, and worship God. Some said they wanted to give their hearts to Jesus. Daniel was happy to see the church grow. And the kids? They now have a meeting place—the original little church building!

Building Churches, Reaching People

Have you ever thought about where people meet to worship God when there are no church buildings? In Africa, where it's usually hot, they may meet under the shade of a large tree. They may meet in someone's home or yard. But when the rains come, and when the number of people grows, it's time to build!

In 1991, some missionaries and builders officially formed "Tabernacle Evangelism." Its goal—to help provide basic shelter for rapidly growing churches. This ministry is now called Africa Tabernacle Evangelism (ATE).

A is for Africa

For many years our missionaries helped churches by putting a roof on their building once the walls were up. But in many places in Africa, new churches start and grow very quickly, as people hear the Good News and accept Jesus. These new congregations need a roof over their heads as soon as possible! They need a building of their own—one they don't have to rent. They need a strong building instead of shelters of wood

and grass that can blow down or catch fire. Tabernacles meet these needs.

T is for Tabernacle

So what is a "tabernacle"? Tabernacles are like giant building kits, with steel legs, trusses (the triangular parts that hold up the roof), metal roofing sheets, and all the parts needed to put it all together. This makes a shelter that people can use immediately. A tabernacle can be put up in just a few hours. The church members can then add the floor and walls as they are able.

E is for Evangelism

Evangelism is telling people the Good News that God loves them and sent His Son to save them. When a team goes to put up a tabernacle for a church, lots of people come to watch. It's another opportunity to tell people about Jesus and invite them to church!

More than Church Buildings

Not all of the tabernacles ATE puts up are for church congregations. You will find tabernacles on Bible school campuses around Africa. Some are used for classroom buildings, libraries, dormitories, and chapel buildings. Some Christian schools use tabernacles for their classroom buildings. They've also been set up for clinics. Once the tabernacle and roof is set up, the people can put up walls and make rooms to meet their needs.

Just for Kids

In Africa, two out of every five people are under 15 years old. That's a lot of kids—and kids are a big part of the churches! Some go to adult church with their parents, but most churches now have separate areas where the kids meet. ATE provides some churches with smaller tabernacles for Sunday School and children's church.



BGMC blesses ATE!

BGMC has provided funds for Africa Tabernacle Evangelism to put up framework and roofs for new churches in many countries in Africa. BGMC funds have been used for the materials and tools needed to build the tabernacles, and for the trucking expenses to get the materials to the building site.

BGMC has even helped purchase food to feed the workers. Thank you, kids, for helping the churches in Africa to have shelter in which to worship God!

Let's Pray

- that more churches and people in the U.S. would provide funds to buy tabernacles and send teams.
- that God would protect the workers from accidents as they set up these buildings.
- that the governments of these nations would approve the buildings and let ATE ship the tabernacles freely.
- that many people would be saved as they see the tabernacles built and hear about Jesus. Pray they would become part of these churches and of God's family.



Words & Phrases

More than 1,000 languages are spoken on the continent of Africa. Here are some greetings and phrases in five of the most-used languages.

ENGLISH	AMHARIC	HAUSA	SWAHILI	YORUBA	ZULU
Hello	Salam	Sannu	Habari	Pele o	Sawubona
How are you?	Inideti nehi?	Yaya kake?	Habari?	Se daadaa ni o wa?	Unjani?
What is your name?	Simihi mnai yibalali?	Menene sunanka?	Jina lako ni nani?	Ki 'ni oruko re?	Ubani igama lakho?
My name is __.	Sime __ yibalali.	Sunana __.	Jina langu ni __.	Oruko mi ni __.	Igama lami ngu __.
Jesus loves you.	Iyesusi yiwedihali.	Yesu yana kaunar ku	Yesu anakupenda.	Jesu feran re.	UJesu uyakuthanda.
Good-bye	Chaw	Bargadi	Kwaheri	O da abo	Sala kahle (said by those leaving) Hamba kahle (said by those staying to those who are leaving)
Thank you	Ameseginalehu	Na gode	Asante	E dupe	Ngiyabonga

Fun with Food Words

Here's a fun game you can play with food. Below is a list of foods commonly found in today's country and also fairly available for purchase in the U.S. Items with an asterisk (*) indicate that the recipe can be found on Winnie's Recipe cards.

How to play: Select as many or as few foods as you like. This will largely be dependent on what you can find in your local stores. Bring the foods to class, but keep them hidden. Put each item in a box or under a bowl or in a paper bag. Be creative in these containers—use a tackle box, hat box, grocery sack, or whatever you can find.

Write the name of each item in the local language on the container or on a card placed next to the container. Call for volunteers to come up and choose an item to eat, going solely by the name of the item and not knowing what it is. When the item is selected, the volunteer must eat it.

Variation: Have only two food items on the table. The volunteer picks one mystery food to eat, and the kids' pastor/leader must eat the other.

Warning: Be sure to check for food allergies before allowing any child to participate.



Africa Tabernacle Evangelism (Various)




More than 1,000 languages are spoken in Africa. We've provided the names of common foods found all over Africa in five of the most-used languages.

Food	Amharic	Hausa	Swahili	Yoruba	Zulu
Banana	Muzi	Ayaba	Ndizi	Ogede	Ibhanana
Rice	Ruzi	Shinafa	Mchele	Iresi	Ilayisi
Coconut	Kokonati	Kwakwa	Nazi	Agbon	Ukhukhunathi
Papaya	Papaya	Gwanda	Papaya	Papaya	I-papaya
Pineapple	Ananasi	Abarba	Mananasi	Ope oyinbo	Uphayinaphu
Bread	Dabo	Gurasa	Mkate	Akara	Isinkwa
Chicken	Doro	Kaza	Kuku	Adie	Inkukhu
Beef	Siga	Naman sa	Nyama	Eran malu	Yenkomo
Egg	Inik ulali	Kwai	Yai	Eyin	Iqanda

L K What BGMC Has Done for ATE!

This list shows the many ways that BGMC funds have helped missionaries. Many of these items are showcased in the PowerPoint® lesson, along with photos to show the kids how their donations have helped around the world. Missionaries are so grateful for this help! Among the documents for this lesson, you'll find several personal Thank You Letters they've written.

BGMC helps Africa Tabernacle Evangelism by providing funds to help purchase their building materials, including:

-  Nuts, bolts, screws
-  Metal roofing
-  Concrete (sand, stone, cement)
-  Metal trusses
-  Metal tubing
-  Container (big metal box to ship in)
-  Trucking expenses
-  Costs for shipping from the USA to Africa
-  Tools
-  Wheelbarrow's
-  Food for the workers

NOTE: The Africa Region chooses to use a large portion of their BGMC funds for Africa's Hope (Bible schools and pastoral training), Africa Tabernacle Evangelism (building churches), and Africa Oasis Water Solutions (digging water wells and finding water storage solutions).

Activity Page

This activity helps reinforce the lesson and teaches the kids about another aspect of the country. Do in class, or use as a take-home paper for the kids to do at home.

What Are They Building?

Fill in the blanks in each sentence in order to solve the final puzzle at the bottom. Take the first letter in each answer and place it in the appropriate blank. Find the answers among the words in the box at right.

1. The triangular parts that hold up the roof of a building are called _____
_____.
2. _____ is the continent where ATE works.
3. As a church grows, its people need a
_____ to meet in.
4. _____ is telling people the
Good News about Jesus.
5. The building kits include metal sheets for the _____.
6. These buildings help growing churches that _____ a place of
worship.
7. After their new building is set up, the church members can _____ the floor and the walls as
they are able.
8. The first shipment of these building kits went to _____ in 1992.
9. When a team comes to put up a building, the church has special services to tell people about God's
_____ for them.
10. The Good News is that God sent His Son to save not just some people, but _____
_____.

ADD
AFRICA
BUILDING
CONGO
EVANGELISM
EVERYONE
LOVE
NEED
ROOF
TRUSSES

1 2 3 4 5 6 7 8 9 10

NOTES

Since Africa Tabernacle Evangelism (ATE) operates throughout the continent of Africa, we've provided recipes from some African countries where ATE has been.

MEALIE BREAD—FROM SWAZILAND

- 1½ c. frozen corn kernels, thawed and divided
- 2 eggs
- 2 T. butter, melted
- 1 c. flour
- 2 tsp. baking powder
- 2 T. sugar
- ½ tsp. salt

Preheat oven to 350°. Grease a loaf pan. In a blender or food processor, blend 1 cup of the corn, the eggs, and the melted butter together until a coarse mixture forms. Add the remaining ½ c. of corn and pulse one or two times. Leave many kernels whole.

Whisk together the flour, baking powder, sugar, and salt. Combine the dry mixture with the corn mixture until a thick mix forms. Pour into prepared loaf pan and bake 30-35 minutes. Let cool before slicing. Serve with butter.

BEANS & BANANAS—FROM BURUNDI

- 2 T. palm oil
- 1 onion, sliced
- 1 can (16 oz.) red kidney beans, drained and rinsed
- 4 green bananas or plantains, peeled and chopped
- Salt and pepper
- 4 c. water

Put the oil in a pan and brown the onions. Add the beans and bananas to the oil and season with salt and pepper. Add water and simmer until the liquid has reduced to about one cup. Serve hot.

FRIED FISH BALLS—FROM CONGO

- 1 can sardines
- 1 egg
- ¼ c. chopped onion
- Flour for coating
- Oil for frying

Drain the oil from the sardines. In a medium bowl, flake the sardines with a fork. Add egg and onion. Stir until well blended. Form into 1" balls. Roll in flour. Fry in a small amount of oil until lightly browned. Drain on paper towels.

NOTES

LEMON & CONDENSED MILK COOKIES— FROM BOTSWANA

8 oz. unsalted butter, softened
1/2 c. superfine sugar*
7 fl. oz. condensed milk
1/2 tsp. lemon juice
1/2 tsp. lemon zest
2³/₄ c. flour
2 tsp. baking powder
1 pinch salt
Powdered sugar for dusting

*Superfine sugar, also known as caster sugar or extra-fine sugar, can be found in the baking aisle of your grocery store. It's usually found in a box. If you can't find it, you can put regular white sugar in a food processor or blender and whirl it a bit to break the crystals down. (Don't run the blender too long or you'll wind up with powdered sugar.) Extra-fine sugar dissolves better in baking than regular white sugar.

Cream together the butter and sugar, then add the condensed milk and keep blending until well mixed. Add the lemon juice and zest. Sift together the flour, baking powder, and salt and add to the butter mixture. Keep blending until the ingredients are well-incorporated.

Preheat oven to 335°. Grease a baking sheet.

Take teaspoons of dough and roll them into balls, then place them on prepared baking sheet and flatten gently with a fork. Bake for 12-15 minutes, or until starting to brown underneath. Let cool, then dust with powdered sugar.

SWEET POTATO SALAD—FROM CHAD

4 sweet potatoes, cooked and peeled (can substitute canned, drained sweet potatoes)
1/2 onion, chopped
1/2 c. lemon juice
2 T. peanut or vegetable oil
1 c. shelled, roasted peanuts
Salt and pepper
Tomato wedges for garnish

Cut the cooked sweet potatoes into 1/4" slices. In a medium size bowl, lightly toss the potato slices and chopped onion. Mix lemon juice and oil in a cup and pour over potato mixture. Toss to coat. Add peanuts. Add salt and pepper to taste. Lightly toss and transfer to serving bowl. Garnish with tomato wedges around the edge of the bowl and chill.

NOTES

BEEF STEW—FROM LESOTHO

In Lesotho, this would be cooked in a big black pot over a hot fire all day long. They would use goat or lamb meat, but you can use beef.

- 2 lb. stew meat
- 1 clove garlic, minced
- 1 medium onion, sliced
- 1 or 2 bay leaves
- 1 T. salt
- 1 tsp. sugar
- ½ tsp. paprika
- ¼ tsp. pepper
- 6 carrots, peeled and quartered
- 4 potatoes, peeled and quartered
- 1-2 tsp. curry powder (optional)
- 2 c. hot water
- Cooked rice for serving

Place all ingredients in a Dutch oven or stock pot. Cover, bring to boil, then simmer for at least 1½ hours, stirring occasionally. It may be cooked slowly for up to 6 hours. Serve over rice, if desired.

ACCRA CASSAVA (CASSAVA FRITTERS)— FROM CAMEROON

Frozen cassava is often available in Asian markets. If you can't find it, you can order it already grated from Amazon.com.

- 2 lb. grated cassava (frozen is okay)
- 3 large, overly ripe bananas
- ¾ tsp. salt or to taste
- Vegetable oil for frying

Wrap the grated cassava in cheesecloth and squeeze it to get the excess moisture out. It should be dry with very little moisture. Set aside.

Mash bananas with a potato masher or a food processor until pureed.

In a medium bowl, mix cassava, mashed bananas, and salt. Mix well. Mixture should be firm enough to roll into balls.

Using your hands, roll about a tablespoon of mixture in the palm of your hand into a ball.

Heat oil (about 3" deep) to 375° in a skillet or saucepan. Test the oil by dropping a 1" square of bread into it. If it takes 60 seconds to brown, then the oil is at the proper temperature.

NOTES

Gently place cassava balls in hot oil and fry until golden brown. Remove from oil, drain well, and serve.

PEANUT & MEAT STEW—FROM MALI

The people of Mali love to serve this dish on Sundays.

- 2–4 T. vegetable oil
- 1½ lb. beef or chicken, cubed
- 1 bell pepper, coarsely chopped
- 2 onions, coarsely chopped
- 2 T. smooth peanut butter
- ½ tsp. salt
- ½ tsp. thyme
- 1–2 c. water
- 1 beef or chicken bouillon cube
- 1 T. tomato paste
- Cooked rice for serving

Heat 2 T. oil in saucepan over medium-high heat. Add meat and brown well, stirring continually. Add more oil if necessary, reduce heat to medium, and add bell pepper and onions. Cook until vegetables are limp, about 4 minutes.

Put peanut butter, salt, thyme, 1 cup water, bouillon, and tomato paste in medium mixing bowl and mix well. Pour mixture over meat and mix well. Cover and simmer for about 30 minutes, stirring frequently. Add more water if necessary to prevent sticking.

Serve with mounds of rice on the side.

CORN AND RICE BREAD—FROM ANGOLA

- 1¾ c. ground white cornmeal
- 1 T. baking powder
- 1 tsp. salt
- 3 eggs
- 2 T. coconut oil
- 1½ c. whole milk
- ¾ c. cooked rice

Preheat oven to 375°. Grease a loaf pan very well.

Sift all the dry ingredients together. In a separate bowl, beat the eggs with the coconut oil, milk, and cooked rice.

Mix the wet ingredients into the dry ingredients. Mix well. Pour the mixture into the prepared pan. Bake for 30 minutes. Allow to cool for a few minutes before removing from pan. Let cool completely before cutting and serving.