

WINTER 2021

ECM LIFE

EUROPEAN CHRISTIAN MISSION BRITAIN
NEWSLETTER

“TASTE AND SEE
THAT THE LORD
IS GOOD”

Psalm 34:8



ECM BRITAIN

EUROPEAN CHRISTIAN MISSION BRITAIN
IS AN INTERDENOMINATIONAL,
EVANGELICAL, MISSIONARY ORGANISATION
WORKING IN EUROPE.

ECM'S MISSION IS TO



EQUIP,
CONNECT
AND MULTIPLY
FOLLOWERS OF
JESUS



THROUGH
DISCIPLESHIP
AND



CHURCH
PLANTING
ACROSS
EUROPE

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DIRECTOR'S LETTER

KENT ANDERSON

As a wedding present my wife and I were given a blank recipe book. That may sound like a strange gift, but it is actually the one thing that all our grown children now want to inherit. Why? Because we filled that book with our grandmothers' best recipes, and our mothers', and our friends', and on and on.... The recipes in that book are the tastes that our children grew up with. That cook book may now be stained and worn, but it is no longer empty — it is filled with love.

Sharing is a fundamental part of cooking and cuisine, whether that's in sharing a meal with friends around a table, or sharing a favourite recipe with your small group.

Sharing is also at the heart of ECM's mission, as we seek to share Jesus, as displayed through the Bible, with the people of Europe.

This edition of ECM Life is a sort of cook book, designed to remind us of the call we all have to share - share the gospel, share our resources, share our very lives. Perhaps there's someone you could invite to your home, to eat around your table and to share your faith and your lives with them?



Kent
Director, ECM Britain

SWEET TREATS FROM EUROPE



PASTEL DE NATA - PORTUGAL

Ingredients:

1 whole egg (large)
2 egg yolks (large)
115g golden caster sugar
2 tbsp cornflour
400ml full fat (creamy) milk
2 tsp vanilla extract
1 sheet ready rolled puff pastry

Method:

1. Lightly grease a 12 hole muffin tin and pre-heat oven to 200C/180C fan/Gas 6
2. Put egg, yolks, sugar & cornflour in a pan and mix well together then gradually add the milk until mixture is well mixed and smooth.
3. Place pan on medium heat and stir constantly until mixture thickens and comes to the boil. Remove pan from heat and stir in vanilla extract.
4. Put custard in a glass/ceramic bowl to cool and cover with cling film to prevent skin forming.

5. Cut pastry sheet into two pieces and place them on top of each other. Roll the pastry tightly, from the short side, into a log and cut the log into 12 even sized rounds.

6. On a lightly floured board, roll each round into a disc (approx. 10 cm) and press the pastry discs into the muffin tin.

7. Spoon in the cooled custard and bake for 20-25 mins until golden on top. Leave to cool in the tin for 5 mins then move to a cooling rack to finish cooling although they can be eaten warm.



Steve and Lydia Cockram moved to Portugal in August 2019, and they are working with a church in Gaia. Pray for them as they focus on mobilising and discipling the next generation of Portuguese Christians to live lives faithful to Christ, sharing him with their friends, family and co-workers.



CHURROS - SPAIN

Ingredients (serves 6):

1 cup (120g) flour
 1 cup (240ml) water
 1 tbsp oil
 a pinch of salt
 cooking oil
 sugar

Method:

1. In a large saucepan boil water with salt and a tablespoon of oil, then immediately add the flour swiftly stirring until you have a smooth, thick mass.
2. Remove from heat, and allow to cool, then place inside a pastry bag fitted with a star-shaped nozzle.
3. Press the mass into the sizzling oil in the shape of a doughnut, and fry until golden.
4. Place on a paper towel to drain, sprinkle with sugar, and serve while still hot.



"Taste and see that the Lord is good."

Psalm 34:8a

- Invite over some friends or family
- Make some European Food
- Read about missionaries serving with ECM in that country
- Spend time praying for them
- Post your photos to social media with **#ECMTasteOfEurope**



Delyth Sutton has been involved in church planting and drug prevention work in the Pedroches Valley since 1999. She is passionate about worship, teaching and discipling. Pray for the planting of a new church in the neighbouring town of Villanueva de Córdoba.

ECM BRITAIN UPDATE

LIFE IN THE NETHERLANDS

Netherland Facts*:

Total Population: 17.1 million

Evangelical Christians: 4.3%



Roland and Carolien Smith have been living in Maastricht since 2006, supporting different churches and community projects. Before they started in Maastricht, Roland (from England) and Carolien (from the Netherlands) worked with ECM in Poland.

Ministry update and prayer points:

Carolien and I are helping develop the Anglican and Baptist churches in Maastricht: preaching, leading services, church council, women's ministry, small groups and music. We are enjoying seeing how people are growing in leadership and gaining confidence in sharing their gifts. Please do join with us in praying for more people to step forward and be willing to

make themselves available for God to work through them. We praise God that three new people joined the Baptist church during lockdown and are now enjoying meeting in person on Sundays and in small groups. They are tasting and seeing that the Lord is good! We are maintaining our links with Poland and support friends there through correspondence and pastoral visits.

POLISH MAZURKA

As a taste of the work that we are supporting in Poland, we would like to offer you the chance to enjoy an authentic Polish recipe. It is a fruit and nut cake: raisins and spices combined with almonds and mixed nuts.

In the north it is made especially at Christmas. The Poles insist that it should be made on St Nicholas Day (6th Dec.), because by Christmas Eve the flavour will have improved with maturing. From experience this is hardly possible: it is too tasty to wait that long! Happily, there is no need to limit eating Mazurka to Christmas, because being such an easy cake to make it is ideal for any occasion. It keeps well in hot and cold weather and can be made well in advance.

Medium	Large	Ingredients
125g (4oz)	190g	Mixed nuts
125g (4oz)	190g	Almonds
250g (8oz)	375g	Raisins
Level tea-spoon (5g)	7.5g	Powdered cloves
Level tea-spoon (5g)	7.5g	Powdered cinnamon
150g (5oz)	225g	Self-raising flour
250g (8oz)	375g	Caster sugar
5	8	Eggs



Method:

Soak raisins in strong tea for a few hours if desired. Roughly chop nuts (e.g. in blender). Separate eggs. Stir yolks with sugar. Add spices, fruit, nuts and flour. Stiffly beat egg whites and fold in carefully. Pour/spoon into buttered flan case or spring-form or other shallow (e.g. Swiss roll) tin to a depth of about one inch (2.5 cm). Bake in pre-heated oven at 300 degrees F (150 degrees C) for 40 minutes. Cut when still warm into 1 inch by 3 inch slices. Let them cool in the tin, then remove them carefully one by one. Store in a well-sealed tin or box (e.g. airtight plastic container) in a cool place. We wish you success in baking something Polish, and as they say in Poland, 'Smacznego!' (Bon appetit!).

UPDATE FROM SPAIN

TERRY AND CHRISTINE MILLER

Spain Facts*:

Total Population: 46.7 million

Evangelical Christians: 1%



Food and life in Spain go hand in hand. In Córdoba city most of the socialising happens in the street with a beer and tapas or a coffee and breakfast. Our ministry of getting alongside people and sharing the difference Jesus makes in our lives therefore takes place where people live their lives everyday – in bars, cafes and restaurants. We hope to bring something of the love and good news of Jesus to places where “life” takes place and that is why the name of our church is “Espacios de Vida” (life spaces).

However we also like to invite lots of people to our home for informal “get togethers” over a beer or wine and tapas. Everyone is invited to come along with something they enjoy eating along with a drink. Many people now know our home as their second home where they come to relax and enjoy an evening with friends and good food. As we do this very frequently with big groups of people it’s important to have food that’s easy to prepare, easy to eat without a knife and fork and goes a long way. For that we are now renowned for our “empanadas”.

Empanadas are very common in Andalucia and most supermarkets sell them ready made. They are a bit like pies that you can eat hot or cold and can have various fillings. Most frequently they have a tuna and tomato or cheese and ham filling but increasingly people are trying out new ideas. Whilst we make them frequently with these ingredients we sometimes make one with chicken, bacon and dates having a slightly arabic feel to it which fits well with the arabic history of Córdoba. We enjoyed one such empanada at a baptism celebration just this last Sunday along with lots of other great food. Personally, we don’t make the pastry as it’s easy and cheap to buy here and speed is usually of the essence. So if you fancy a taste of life in Córdoba with a twist try this recipe!

And when you enjoy eating a slice don’t forget to pray for all those that come along to many events in our home from English evenings to games nights and see the gospel lived out in practice, that they will continue to “lean in” to hear more about Jesus and his love for them.



EMPANADAS

Ingredients:

*2 sheets of ready rolled puff pastry
300g diced chicken breast
4 rashers of streaky bacon
half an onion diced
100g chopped dates
cup of red cooking wine
3 tablespoons of honey*

Method:

- 1.** Preheat the oven to 200°C
- 2.** Fry the diced chicken and bacon (cut into small pieces) with just a drop of oil. When chicken is browned, add the onions, wine, dates and honey and mix well and cook until onions are browned.
- 3.** Lay out one pastry sheet on a baking tray and add the cooked ingredients on top. Spread it out evenly leaving an edge of pastry all round of about 2 cm. Then add the second sheet on top and press edges of the two layers together with a fork and pierce some holes on the top to let air escape during cooking.
- 4.** Brush pastry with beaten egg or milk if desired.
- 5.** Place in the oven until golden brown and then it’s ready to be sliced into squares and enjoyed!



Portugal Facts*:

Total Population: 10.1 million

Evangelical Christians: 3%

UPDATE FROM PORTUGAL

WRITTEN BY MIKE AND DAVEEN WILSON



Ministry update:

We moved to Mourão, a small city in the Alentejo region of Portugal, in February 2017. Since then, we have bought a plot of land a few minutes' walk from the city, and are busy transforming the rundown farm building into a home. We are also planting a garden, as many do here, as well as tending the couple of hundred olive trees.

We are also forming friendships with many. The local priest invited us to start Bible studies and we held these for over two years, eventually meeting in people's homes. Then a new priest came and forbade us to hold them anymore. After much prayer and invites to eat with us, he eventually came, barriers were broken down, and we await further developments.

Meanwhile, we seek ways in which we can contribute to the welfare of this place, as well as praying for it as we walk its streets.

BACALHAU À BRÁS

Here is a modernised version of a traditional Portuguese recipe. It's called Bacalhau à Brás and it's a cod dish invented by someone with the very popular Portuguese surname Brás.



Bacalhau is codfish that has been doused in vast quantities of salt and dried; an ancient method of preservation. To prepare the codfish for a meal, you would need to soak it in fresh water for a minimum of 24 hours, changing the water 2 to 3 times. There are lots of recipes with codfish, some say there is one for every day of the year.

The traditional recipe calls for the cook to peel, thinly slice and fry the chips. The modern (easy) option is to buy a packet of ready salted potato sticks! If you aren't too fond of codfish, you can use haddock that has been poached with salt, onion and garlic. There's also a version of this dish with chicken called "Frango à Brás".

Ingredients:

1 small onion, minced
1 to 2 tbsp of olive oil
1 dried bay leaf
300g of cod or white fish
400g of ready salted potato sticks (you can add more, or keep a bit to serve on the side, our kids really like to have a bit on the side)
4 to 6 eggs whisked and seasoned with a bit of salt
Black pepper to taste
Garnish with black olives and fresh parsley chopped

Method:

- 1.** Heat the olive oil in a pot and add the onion and bay leaf, always stirring until the onion is pale gold (around 5 minutes).
- 2.** Add the fish, stirring for another 5 minutes.
- 3.** Add the potato sticks and mix with the fish.
- 4.** Pour the eggs over the fish and potatoes and mix well, seasoning with black pepper.
- 5.** Cover with a lid and check every couple of minutes if the egg is cooked and stir again.
- 6.** It shouldn't take more than 10 minutes and it's ready to serve and garnish with black olives and parsley.

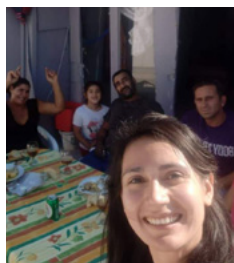
UPDATE FROM GREECE

WRITTEN BY GIORGOS AND LUCIANA CHRISTOFORIDES

Greece Facts*:

Total Population: 10.3 million

Evangelical Christians: 0.4%



Ministry update:

George has been directing youth camps for the church plant they attend and using his network engineering expertise to bless various ministries in Greece. Luciana is directing an educational community centre (Petalouda Center) for the Roma people in Athens, the largest ethnic minority group in Greece.

Prayer points:

- We have our first church camp after the lockdown here in Greece, at Cosmovision Center, AMG's headquarters. Please pray for this camp as George and his team organise it and that once again the love of God will impact each child that attends the camp.
- As Petalouda is starting its skills training programme, we are in need of sewing machines or the funds to purchase them. Weaving and sewing classes started from September with the Roma ladies and we are hoping to develop ways to teach them how to reuse, re-purpose and embellish clothing so they can sell them in the future. This will also help them with job opportunities.



SHRIMP SAGANAKI


WITH OUZO AND FETA CHEESE

Ingredients:

500g of shelled and deveined shrimp
 6 tablespoons of ouzo (optional)
 Juice of half a lemon
 4 tablespoons extra virgin olive oil
 1 large red onion finely chopped
 2 garlic cloves
 2 cups of chopped fresh tomatoes or
 chopped canned tomatoes
 Salt and ground black pepper to taste
 2 teaspoons dried Greek oregano
 2 tablespoons finely chopped parsley
 1 block of Greek feta cheese

Method:

1. Heat the olive oil over medium heat in a large and deep pan. Sauté the onion until golden, about 8 minutes. Stir in the garlic. Add the tomatoes and bring to a simmer. Season lightly with salt and pepper. Cook for 15 minutes over medium-high heat, until most of the watery liquid from the tomatoes has evaporated.
2. Add the shrimp, lemon juice and ouzo to the pan. Cook for a few minutes until firm but ready to eat.
3. Stir in the dried oregano, parsley, and feta. Ready to serve.



JESUS LOVED FOOD!

It's easy to think of times when Jesus and food came together:

- the time he turned water into wine
- the time he multiplied bread and fish
- the last time he ate supper with his friends...

Jesus used food as an opportunity to become part of people's lives. We see this clearly with Zacchaeus in Luke 19. We don't know exactly what happened or what was said, but by the end of Jesus' visit salvation had come to the house of a previously renowned sinner.

This Christmas and New Year you will probably be joining with friends and family around festive meals. You will have time with people that you may not often see as well as the chance to deepen relationships with those you are frequently with.

Why not see these special times as the opportunity to bring Jesus into the room with you? Pray ahead of time for those you will be seeing. Ask the Lord to give you

wisdom about what to say and courage to speak when the time is right.

If you want a practical way to do this, then liven up your celebrations by making some of the food in this magazine. Then explain how the recipes came from Christians who have gone to Europe to tell others about the love of Jesus. And then explain about that love yourself. Invite people to 'taste and see that the Lord is good'.

By the way, Jesus isn't done with food yet. We have the best feast yet to come. Revelation 19.9 tells us, *"Blessed are those who are invited to the wedding supper of the Lamb!"*

I look forward to seeing you there!



DELIVERING THE INVITATION

*"Blessed are those who
are invited to the wedding
supper of the Lamb!"*

But people can only
come if they know
they've been invited. A
gift to ECM Britain in
your will will help us keep
delivering this invitation
across Europe for years
to come.

There are three ways to do so:

1. Residuary gift:

a share (or all) of what
remains of the value of
your estate once your
family and friends have
been dealt with. This has
the advantage of staying
the same over time and
therefore your will won't
need to change to keep
up with inflation.

2. Pecuniary gift:

a specific amount
of money.

3. Specific gift:

a named item such as a
piece of art or jewellery.

If you want to leave
a gift to ECM, or want
to know more about
doing so, please tick the
appropriate box on the
response form.

**Thank you for investing
in ongoing ministry
in Europe!**

GIVING TO ECM BRITAIN

Name: _____

Address: _____

Postcode: _____

Telephone: _____

Email: _____

Please send me:

☐ ECM Life (2-3 times a year)

☐ post ☐ email

☐ ECM's monthly prayer diary

☐ post ☐ email

SINGLE GIFT DONATION

☐ £5 ☐ £15 ☐ £30 ☐ £50 **Other £** _____

☐ For use where most needed:

☐ Towards the work of: _____

☐ I enclose a cheque/charity voucher payable to
ECM Britain

☐ I do not require an acknowledgement.

You can also donate by card online
www.ecmbritain.org/donate

GIFT AID DECLARATION

I would like you to Gift Aid my donation and

☐ I have previously given ECM Britain a Gift Aid Declaration **OR**

☐ I wish European Christian Mission Britain to reclaim tax on any gift I have
given in the last 4 years from the date below and from now on. I confirm I am a
UK taxpayer and have paid or will pay an amount of Income Tax and/or Capital
Gains Tax for each tax year (6 April to 5 April) that is at least equal to the
amount of tax that all the charities or Community Amateur Sports Clubs (CASCs)
that I donate to will reclaim on my gifts for that tax year. I understand the charity
will reclaim 25p of tax on every £1 and that I will let the charity know if any of the
details on this declaration change.

Full name: _____

Date: _____

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REGULAR GIVING

☐ For use where most needed

☐ Towards the work of:

STANDING ORDER DETAILS

Bank name:

Bank address:

Postcode:

Account holder:

Account no:

Sort code: -

Please deduct £

from my account on / / **and then each**

☐ **Month** ☐ **Quarter** ☐ **Year (tick one)** until further notice.

This standing order (tick as appropriate)...

☐ Replaces

☐ Does not replace an existing standing order to ECM Britain

Pay this sum to: European Christian Mission Britain

A/C: 03056715 Sort Code: 30 96 09

Lloyds TSB, George Row, Northampton, NN1 1DJ

Signature:

Date:

For bank use only: Paying bank please ensure all backdated payments are made and the following reference number is quoted with all payments.

Reference No.

LEGACY GIVING

☐ I have included ECM Britain in my will.

☐ I would like to consider including ECM in my will, please tell me more.

GIFT AID DECLARATION

I would like you to Gift Aid my donation and

☐ I have previously given ECM Britain a Gift Aid Declaration **OR**

☐ I wish European Christian Mission Britain to reclaim tax on any gift I have given in the last 4 years from the date below and from now on. I confirm I am a UK taxpayer and have paid or will pay an amount of Income Tax and/or Capital Gains Tax for each tax year (6 April to 5 April) that is at least equal to the amount of tax that all the charities or Community Amateur Sports Clubs (CASCs) that I donate to will reclaim on my gifts for that tax year. I understand the charity will reclaim 25p of tax on every £1 and that I will let the charity know if any of the details on this declaration change.

Full name:

Date:



PRAYER

Thank God for:

- How food brings people together and creates great memories
- How Europe's diverse cultures add flavour to our lives
- How God is working across Europe in so many ways

Pray for:

- The meaning of Jesus' birth to shine through this Christmas
- People to begin 2022 with their hearts more open to the gospel
- God to continue to transform lives all over Europe



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