

ISRAEL EMERGENCY AID UPDATE by Francois and Ronel Smit



Ronél, Chan and Francois

The IEA has recently assisted three victims of the no.19 bus attack which happened in January this year. Meir* is a new immigrant from Spain, who can now only work half the amount of hours he used to before the attack. He required assistance with daily needs, and expressed his gratitude to those who have donated money to the IEA.

Ya'acov* is an ultra-orthodox Jew and a father of a baby daughter. Last year he bought a run-down apartment which he had planned to renovate himself. Although he is able to walk reasonably well, he hardly has any physical power and also suffers from emotional trauma. The IEA was able to provide some funding towards renovations, which brought tears to his eyes. "How amazing it is to think that Christians would help me," Ya'acov said.

The third man, Chan, is a Chinese worker who assists elderly Jewish people. He suffered from 3rd degree burns losing his right eye, with the left half of his nose having to be reconstructed with plastic surgery. He came to Israel in 1998, and before the bus bomb was supporting his wife and two young children in China with his meager income. In 1999, he became a follower of Jesus and throughout his recovery his faith and inner peace have been a witness to the medical staff. We were able to extend a hand of help to him and his sister, who has come to support him during his rehabilitation. Chan has requested prayer for his wife, children, sister and the rest of his family that they would also come to a full knowledge of Jesus and serve Him.

Please pray for wisdom and funds as more opportunities arise. We strive to assist those in need here in the land in ways that embody the love of Christ. * indicates pseudonyms

Moroccan couscous By Eva

(One of Eva's Preferred recipes)

3 1/2 pound chicken, cut in 6 pieces	1 large acorn squash, peeled, seeded & cut into 2 inch pieces
3 1/2 tbs. butter	3 small zucchini, cut quartered lengthwise then crosswise
2 1/2 cup vegetable oil	16 oz. canned garbanzo beans
1 large onion, cut into wedges	2 1/4 cups water
5 pounds plum tomatoes, quartered	1/2 tbs. salt
1 cup fresh parsley, chopped	3 cups couscous, about 18 oz.
1 1/2 tsp ginger	4 cups chicken broth, canned
1 1/2 tsp black pepper, ground	
1 tsp ground turmeric	
1 whole jalapeno chili	
5 cinnamon sticks	
2 1/2 tsp cayenne pepper	
1/8 tsp saffron threads, crushed	
5 small turnips, peeled, quartered	
4 large carrots, peeled, quartered lengthwise and crosswise	

Combine chicken and broth in a large oven. Simmer until chicken is cooked through, turning occasionally, about 20 minutes. Using tongs remove chicken from broth: set broth aside, skin and bone chicken; cut into bite size pieces. Melt 2 tablespoons of butter with the oil in large frying pan over medium-high heat. Add onion, sauté until tender, about 10 minutes. Add tomatoes and next 8 ingredients. Stir 30 seconds. Mix in broth, turnips, carrots, squash, zucchini and garbanzo beans.

Cover and simmer until the vegetables are almost tender about 15 minutes. Uncover and cook until vegetables are tender, about 5 minutes. Add chicken pieces to sauce and cook thoroughly, about 3 minutes. Discard jalapeno. Meanwhile bring 2 1/4 cup water, 1-1/2 tbs. butter and salt to boil. Stir in couscous. Remove from heat, cover and let stand 10 minutes. Fluff with fork. Arrange couscous in centre of serving platter. Drizzle 3/4 cup sauce over the couscous. Spoon chicken and vegetables atop couscous. Serve remaining sauce separately.

For more similar tasty recipes see: www.gourmed.gr/recipes/moroccan

Contact information:

Name: _____

Address: _____

E-mail: _____ Telephone: _____

Comments
