

## Mini Mite Challenges – related to the 2009-2012 mission grants

### Mini Mite Challenge – Deaf Ministry

In support of training Deaf leaders, consider putting the cost of these items into your mite box in addition to the usual coins.

- Downloading a song from iTunes \$1.00
- Headphones on a flight \$5.00
- Purchasing a CD or DVD \$20.00

Come up with your own ideas to challenge family and congregation members to make a mite donation.

### Mini Mite challenge – Ukraine

In addition to your usual coins, give the cost of the following items to Mites in support of this mission grant.

- 1 doz. perogies \$2.50
- A brick of cheese \$8.00
- 5 lbs. of potatoes \$5.00
- An hour of your time \$10.00
- 1 lb. hamburger \$3.00
- A head of cabbage \$3.00

### Mini Mite Challenge – La Ronge

Many of us have easy access to public transportation at a nominal cost. To remind us of the need and to help spread the Gospel to isolated areas like La Ronge, take up the mini mite challenge and put amounts like these into your mite box in addition to the usual coins.

- One-way city bus fare \$2.50
- Return fare \$5.00

### Mini Mite Challenge – Nicaragua

We challenge you to consider the cost of some of these items used in a sewing school and put this amount into your mite box. Or, if you sew, whenever you purchase these items, put a matching amount into your mite box.

- Buttons or snaps \$2.00
- Thread \$3.00
- Material Match the cost.

### Mini Mite Challenge – Thailand

Celebrate our mission in Thailand by making this delicious Thai soup for lunch or a light supper. Donate the cost of the ingredients...approximately \$12.50...to your Mite Box along with your usual coins.

#### *Easy Thai Green Curry Soup with Shrimp* (makes 4 large servings)

- 1 tbsp vegetable oil
- 1 sweet red pepper, seeded and chopped
- 2 tbsp Thai green curry paste
- 2 cloves garlic, minced
- 4 cups low-sodium chicken stock
- 1 can (14 oz.) unsweetened coconut milk
- 1 can (14 oz.) whole baby corn, drained
- 1 tbsp each, fish sauce and soy sauce
- ½ 1b large shrimp, thawed, peeled and deveined
- 3 cups finely shredded bok choy
- 1/3 cup finely chopped cilantro
- 2 green onions, thinly sliced
- 1 tsp grated lime zest
- 2 tbsp lime juice
- 1 tbsp packed brown sugar

In a large pot, heat oil over medium heat and add red pepper.

Cook, stirring occasionally, for 3 to 5 minutes until tender-crisp.

Stir in curry paste and garlic.

Cook, stirring, for 30 seconds.

Add stock, coconut milk, corn, fish and soy sauces. Bring to a boil over high heat. Reduce heat to medium-low and simmer, uncovered for 3 minutes for flavours to blend.

Add shrimp and bok choy.

Simmer for 2 minutes, until the shrimp are pink and firm and bok choy is tender-crisp.

Stir in cilantro and green onions, lime zest, juice and sugar.

Taste and add more soy if necessary.

Ladle into warm soup bowls.

Note: To give this mild, fragrant soup more of a kick, add ¼ to ½ tsp hot-pepper flakes along with the curry paste.

## **Mini Mite Challenge – Costa Rica**

A mission church relies on a variety of tools to help teach new believers. Those tools may be Bibles and catechisms or simple Bible story books. The ministry in Cartago is thankful for the curriculum donated by Concordia Publishing House. Please consider an extra offering in your mite box. Equivalent of the cost of a small personal Bible is \$7.50; the equivalent cost of a book of Bible stories is \$5.00.