



ABKHAZIA

NORTH
CAUCASUS



Abkhazia is an autonomous republic whose allegiance is sought by Russia and Georgia. Population: 250,000
Languages: Abkhaz, Russian, Georgian
Religion: Christian (Eastern Orthodox) 60%, Sunni Muslim 16%, Native Religion/Pagan 10%.
All religions have equal rights. There are almost no evangelicals. Lack of resources hold back local initiatives.

Since Communism's collapse, many have returned to the Church of their ancestors as an expression of national and cultural identity, rather than a living spiritual faith.

Read more: www.om.org/ca

Pray

- Pray for access to the Word of God, the truth of the gospel. One way is through Facebook and social media (WhatsApp) which attracts people of all ages and walks of life.
- Pray for the mobilization of new workers through an intensive partnership with Russian churches.

Serve

join.ca@om.org

- In the near future, we want to recruit new workers to live and work (bi-vocational ministries) in the North Caucasus while starting small groups and house churches.
- Through our Mission Discipleship Training programme, young Christians mature in their faith and are trained in practical ministry skills. As a teacher or student, you could play a role in shaping a new generation of Jesus followers.

Give

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- Travelling to churches, hosting training workshops, and investing in media all need finance. Your support can also be a great motivator for local workers.



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Bringing the world to your table: ABKHAZIA

Adjika

Try this pepper garlic pesto paste that enhances cooked and uncooked dishes. Similar in texture to curry paste—raw, but keeps well—only Abkhazians know how to prepare it correctly! Any red pepper with SHU around 1500 will work.

Adjika is uncooked and eaten raw, but can be incorporated in cooking such as a rub for chicken, meat, fish, or vegetables before roasting. It can also be used in soups, pasta, and stir-fries: heat some adjika with oil and garlic before adding the other ingredients.

You can top any dish with raw adjika: add it to anything grilled, mix with fresh veggies in a salad, or perk up baked goods. Try adding it to an open-faced sandwich or put adjika into a bowl of plain yogurt for either a healthy snack, or if mixed, a tangy dip.

Traditional adjika was made using a special grinding stone. However, a pestle and mortar or even a food processor will suffice.

Ingredients

- 8 oz red chili peppers
- 4 cloves garlic
- 1/2 tbsp coriander seeds
- 1 heaping tsp dill seeds
- 1 heaping tsp basil seeds
- 1 heaping tsp summer savory
- 1/2 tbsp (or to taste) kosher salt
- 1/4 cup (or more) walnuts (optional; if using, mash to preferred consistency)

Makes 1.5 cups

Instructions

1. Clean peppers of seeds and stems, cut in rough chunks and place in a bowl with warm water. Weight cover on bowl and let sit for 4 hours.
2. Drain peppers and mash with garlic, coriander seeds, dill seeds, basil seeds, summer savory, and salt using a pestle and mortar or a food processor until desired consistency is reached.
3. If using walnuts, mash them into the mixture.
4. Enjoy right away or refrigerate in a glass container with a tight-fitting lid. It will keep for 6–9 months as long as you use clean utensils.

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