



CHAD



Pop: 17,500,000.
High birth mortality; low life expectancy.
Languages: French, Arabic, and 120 others.
Widespread poverty, food insecurity, and terrorist insurgencies.
Extremely low literacy.
Religions: Muslim 52.1%, Protestant 23.9%, Roman Catholic 20%.
Muslims control government, trade, and the military. There are more unreached peoples in Chad than in any other African country.

Peter (Zambia) has been working with OM in North Africa for over 15 years. During that time, he learned Arabic and French, and now speaks nine languages. This, with his open and friendly attitude, enables him to befriend local people, give English lessons, start a women's project, organize sports, and build relationships.

Read more: www.om.org

Pray

- To establish vibrant communities of Jesus followers among the least reached people of North Africa.
- For the OM team, volunteers, church elders, and pastors as they raise up labourers who will be sent into neighbouring lands.

Give

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- To keep this work going—a strategic foothold in the region that is difficult but essential—the OM team needs regular financial support for its workers, literature, and projects.

Serve

join.ca@om.org

- Pray for young believers who speak French and/or Arabic to connect with an entire generation of Chad's youth.



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Bringing the world to your table: CHAD

Ginger Ice Cream

- Whipping cream (2 cups)
- Half and half (1 cup)
- Sugar ($\frac{1}{2}$ cup)
- Large egg yolks (5)
- Minced & drained stem ginger in syrup ($\frac{1}{3}$ cup)
- Syrup from stem ginger (2 tbsp)
- Vanilla extract (2 tbsp)
- Mint sprigs



Directions

- Combine cream, half and half, sugar and salt in heavy medium saucepan.
- Bring to simmer, stirring until sugar dissolves (about 8 mins.)
- Whisk yolks in medium bowl to blend.
- Gradually whisk cream mixture into yolks.
- Return to saucepan.
- Stir over medium heat until custard thickens and leaves path on back of spoon when finger is drawn across (about 4 mins.); do not boil.
- Strain custard into large bowl.
- Cool to room temperature.
- Stir stem ginger syrup and vanilla into custard.
- Cover and refrigerate until well chilled or overnight.
- Process custard mixture in ice cream maker according to manufacturer's instructions.
- Freeze in covered container.
- Scoop ice cream into bowls.
- Garnish with mint sprigs and serve.

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