



THAILAND



Pop: 70 million (Thai 97.5%, Burmese 1.3%)

Languages: Thai 91%

Religions: Buddhist 94.6%, Muslim 4.3%, Christian 1%.

A source, transit, and destination country for men, women, and children subjected to forced labour and sex trafficking. An illicit drug trade is ignored by corrupt officials. Most Thais have never met a Jesus follower.

Lynchee, who grew up in a Christian family in the north, used to share the gospel with fear “because people hate us telling them that they are sinners, and they need Jesus.” Sharing a personal testimony “so that local people would understand who Jesus is and how holy and powerful He is—Thai people love this!” she exclaimed.

Read more: www.om.org

Pray

- The land is in bondage to a complex web of culture, spirit appeasement, occult practices, and Buddhism, with a social cohesiveness out of which few have dared to come. Thai nationality and Buddhism are inextricably linked. Pray for a spiritual awakening.

Give

www.om.org | development.ca@om.org

- Thai and foreign workers are joined in church planting efforts, but these must first impact Bangkok. Ongoing training is continuing in Laos, Cambodia, and Myanmar. Both initiatives need investment.

Serve

join.ca@om.org

- Mission workers are relatively welcome and not harassed. Turning disciples into disciple-makers is a great way to use your training.





Bringing the world to your table: THAILAND

Thai cuisine embodies its people: gentle blends of complementary flavours leave you with pleasant memories...

Thai One Pot

- 1 tablespoon cooking oil
- 1 green bell pepper, cut into strips
- 1 red bell pepper, cut into strips
- 1/4-pound shiitake mushrooms, stems removed, caps cut into slices
- 1 teaspoon salt
- 1 1/4 pounds lean ground pork
- 3/4 cup short-grain rice
- 2 1/2 cups chicken broth
- 3 tablespoons soy sauce
- 1/4 teaspoon cayenne
- 4 scallions, chopped
- 10 radishes, cut into thin slices
- 5 tablespoons chopped cilantro
- 2 tablespoons lime juice (from one lime)

Directions

Step 1

In a large nonstick frying pan, heat the oil over moderately high heat. Add the bell peppers, shiitakes, and 1/4 teaspoon of the salt and cook, stirring occasionally, until beginning to brown (about 5 minutes). Remove.



Step 2

Add the pork to the pan and cook, stirring, until it is no longer pink (about 3 minutes). Spoon off the fat from the pan. Stir in the bell peppers and shiitakes, the rice, broth, soy sauce, the remaining 3/4 teaspoon salt, and the cayenne. Bring to a simmer. Cover. Reduce the heat to low and simmer, without removing the lid, until the rice is just done (about 20 minutes).

Step 3

Remove the pot from the heat and let stand, covered, for 10 minutes. Stir in the scallions, radishes, cilantro, and lime juice.

The next step?

Have you wondered about life in Thailand? How does Buddhism make sense of life? Are there Jesus followers there? Could you help them? Why not contact us to get more info, stories and opportunities in Asia?