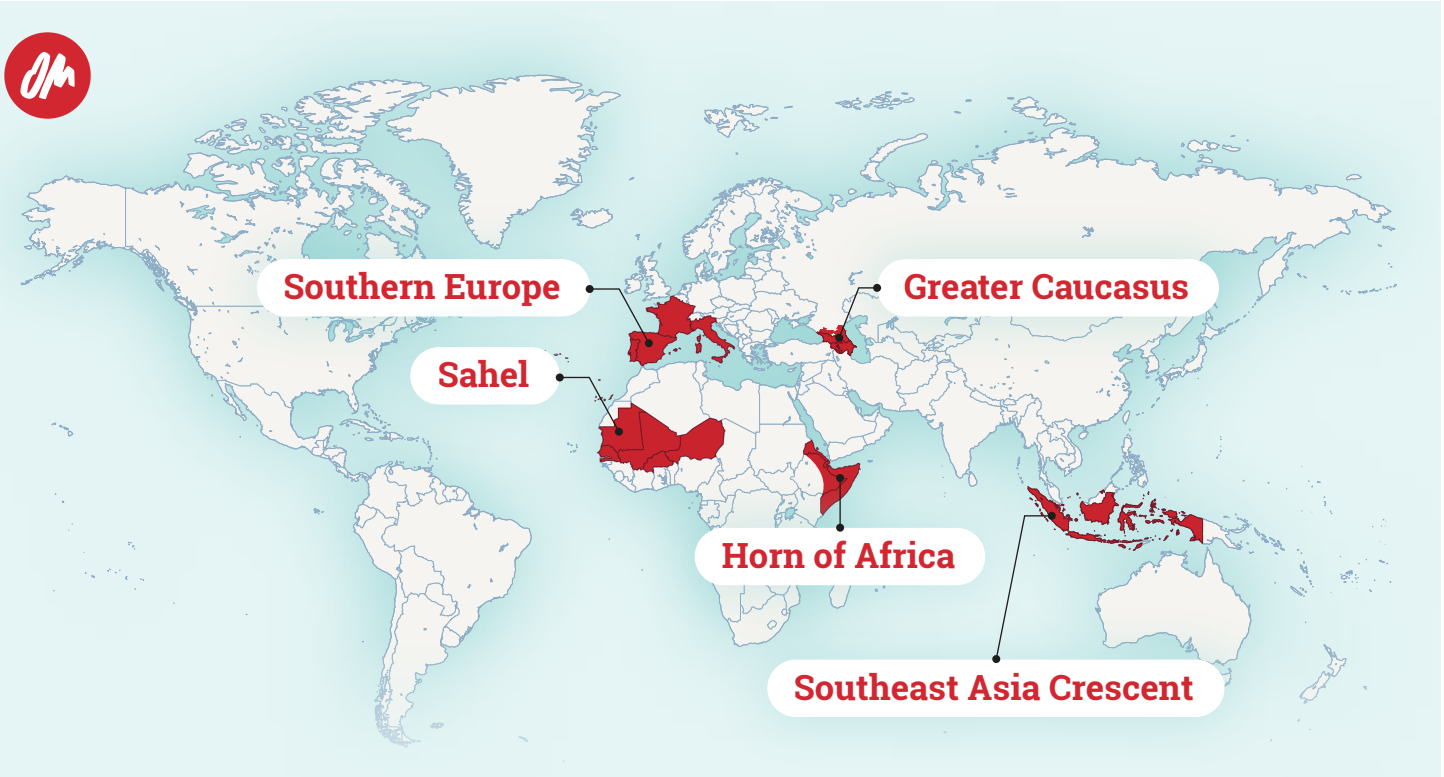


PRAY *for the* NATIONS

Prayer Cards

OM is committed to seeing a community of Jesus followers **within reach** of every person in the world.

OM'S FIVE SPOTLIGHT REGIONS were selected as places around the world with a high percentage of least-reached people, and where, thanks to your support, OM teams are seeking to make a difference.



OM's Spotlight Regions 2025-2029

Greater Caucasus
Azerbaijan, Georgia (including Abkhazia), Armenia, Republics in the North Caucasus Federal District of Russia: Dagestan, Chechnya, Ingushetia, Kabardino-Balkaria, Karachay-Cherkessia

Horn of Africa
Somalia, Djibouti, Ethiopia, Eritrea

Sahel
Niger, Mali, Senegal, Burkina Faso, Mauritania

Southeast Asia Crescent
Indonesia, Brunei

Southern Europe
France, Italia, Portugal, Spain





Greater Caucasus

Over 23.4 million people live in the countries of Azerbaijan, Georgia (including Abkhazia), Armenia, Republics in the North Caucasus Federal District of Russia: Dagestan, Chechnya, Ingushetia, Kabardino-Balkaria and Karachay-Cherkessia.

The religious landscape is diverse, with some countries having a large Shia Muslim presence and others some having a large Sunni Muslim presence.

OM's focus in the region is on Azerbaijan, Georgia (including Abkhazia), Armenia, Republics in the North Caucasus Federal District of Russia: Dagestan, Chechnya, Ingushetia, Kabardino-Balkaria and Karachay-Cherkessia.



PRAYER POINTS:

- ***Pray for*** unity for the churches in the Greater Caucasus.
- ***Pray that*** many people would have the opportunity to hear about God's love and would be moved to respond to God's invitation.
- ***Many people*** from these nations live and work abroad or have been displaced due to conflict. Pray that they will meet Jesus followers who will share the love of Jesus with them.
- ***Give thanks*** for the ministry of OM teams in the area and the fruits of their labours they are now seeing.
- ***Pray for*** more disciples and for communities of Jesus followers to grow among the least reached people in the Caucasus.



GREATER CAUCASUS

Global Recipes

Bake **Badrijani Nigvzit**, Caucasian style

Full recipe on backside of card or scan the code below

www.om.org/global-recipes

Badrijani Nigvzit

GREATER CAUCASUS

INGREDIENTS

- Sunflower oil: 6 Tbsp = 3 fl oz
- Eggplants (Aubergines): 2 large, halved lengthways
- Onions: 2 onions diced
- Walnuts: ¾ cup = 3.5 oz chopped
- Garlic: 1 garlic clove crushed
- Flat leaf parsley: 1 small bunch = approximately ½ cup of chopped leaves.
- Coriander: 1 small bunch = approximately ½ cup of finely chopped leaves and stalks.
- Red Adjika salt (or cayenne pepper): ½ tsp
- Green Adjika: ½ tsp (optional).
- Pomegranate seeds: Seeds of 1 small pomegranate = approximately ½ cup
- Sea salt flakes: To taste

INSTRUCTIONS

1. Heat 4 Tbsp of the oil in a large frying pan or griddle pan, add the aubergine halves cut side down and allow to colour. Flip them, then reduce the heat and cover the pan with a lid. The aubergine slices need to be cooked through, soft and malleable, so it may take up to 20 minutes for this to happen — be patient. If you prefer, brush the aubergine halves with the oil, sit them cut side up on a baking tray and roast in a preheated oven at 200°C = 390°F = Gas Mark 6, for 15–20 minutes until nice and golden, then flip and cook for a further 15 minutes until the aubergines seem soft enough to be folded in two.
2. While the aubergines are cooking, make the stuffing. Fry the onions in the remaining two Tbsp of oil until golden, then leave to cool and strain off any excess oil.
3. Meanwhile, blitz the walnuts until really finely ground in an electric spice or coffee grinder.
4. Mix together the ground walnuts, cooled strained onions, garlic, herbs and both adjikas, if using, or cayenne really well. Taste and add sea salt if needed, then gently stir through half the pomegranate seeds.
5. Drain the aubergine halves on kitchen paper. Spread a tablespoon of the stuffing along each aubergine half, then fold in two. Place a tiny bit of the stuffing on top and add a few more pomegranate seeds to garnish.





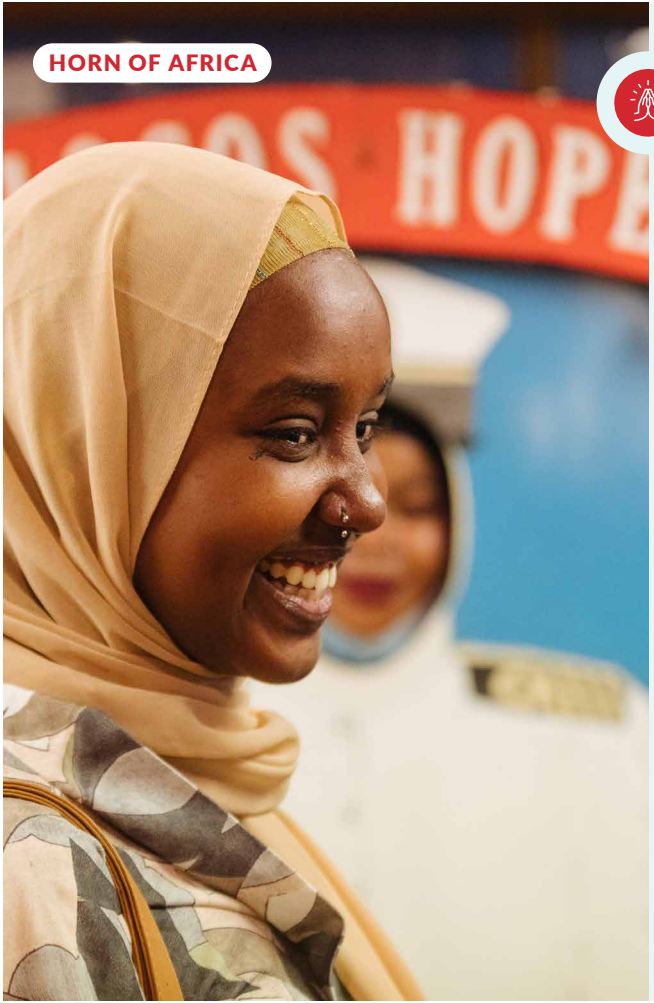
Horn of Africa

The Horn of Africa, a region located in the northeastern corner of the African continent consists of Somalia, Djibouti, Eritrea and Ethiopia and has an estimated total population of approximately 140.7 million people. The Horn of Africa has one of the youngest populations globally — around 60 per cent of its population is under the age of 25.

The Horn of Africa is considered one of the least-reached areas worldwide with Islam being the primary religion in most countries, except for Ethiopia which has a long Christian history.

This region is characterised by a rich cultural heritage, diverse ethnic groups and a complex religious landscape. However, it also faces significant challenges, including poverty, conflict and environmental issues like drought. The United Nations reports that across Djibouti, Ethiopia, Kenya, and Somalia, 22 million people currently face a severe hunger crisis after four consecutive failed rainy seasons.

OM's focus for the Horn of Africa is on people from Somalia, Djibouti, Ethiopia and Eritrea.



PRAYER POINTS:

- ***Pray that*** God would raise up a generation of young people in the Horn of Africa who hunger for truth and seek a relationship with Him. Ask for the Holy Spirit to move powerfully among the youth, revealing Christ as the ultimate source of hope, purpose and identity.
- ***Lift up*** the small Christian communities in the region. Pray for boldness and resilience as they live out their faith in environments often hostile to Christianity. Ask God to give them wisdom, protection and opportunities to share the gospel in culturally sensitive ways.
- ***The Horn of Africa*** is plagued by conflict, famine and displacement, creating immense physical and emotional suffering. Pray for peace and stability in the region, as well as for humanitarian aid efforts to be effective. Pray that these efforts would open doors for Christians to demonstrate the love of Christ and share the hope of the gospel.
- ***Pray for*** those who have been displaced from their home countries. Pray that they will be welcomed in the host country.
- ***There are*** often more opportunities for Jesus followers to freely share the love of Jesus with diaspora communities, thanks to freedom of religion in many host countries. Pray for Jesus followers to boldly take up these opportunities.



HORN OF AFRICA

Global Recipes

Sip Somalia's **Shaah Bigays**

Full recipe on backside of card or scan the code below

www.om.org/global-recipes

Shaah Bigays

HORN OF AFRICA

INGREDIENTS

- Cloves: 3 whole cloves
- Cinnamon: 1 stick, broken in half
- Black pepper: 3 whole peppercorns
- Cardamom: 10 pods
- Tea: 2 bags
- Water: 4 cups = 32 fl oz
- Sugar: To taste

You can make your own version by using different variations of the spices, to suit your taste. Spices often used are cardamom, cloves, cinnamon, ginger, and black pepper.

INSTRUCTIONS

1. With a mortar and pestle, lightly crush all the spices.
2. In a sauce pan combine the water, sugar and bring to a boil on a medium heat.
3. Add the crushed spices and continue and steep for 5 minutes.
4. Add the tea bags and steep for 2 minutes.
5. Strain the tea into cups or a kettle and serve.

Sahel





The combined population of Niger, Senegal, Mali, Burkina Faso and Mauritania, is approximately 100 million people. Over 95 per cent of the population of these countries follow Islam and Sunni Islam predominates, with Sufism having a significant cultural and spiritual influence, especially in Senegal and Mali.

In recent years, the Sahel has become a hotspot for extremist violence. The region has witnessed a surge in attacks by radical jihadist groups, leading to widespread instability. Countries like Burkina Faso have been particularly affected.

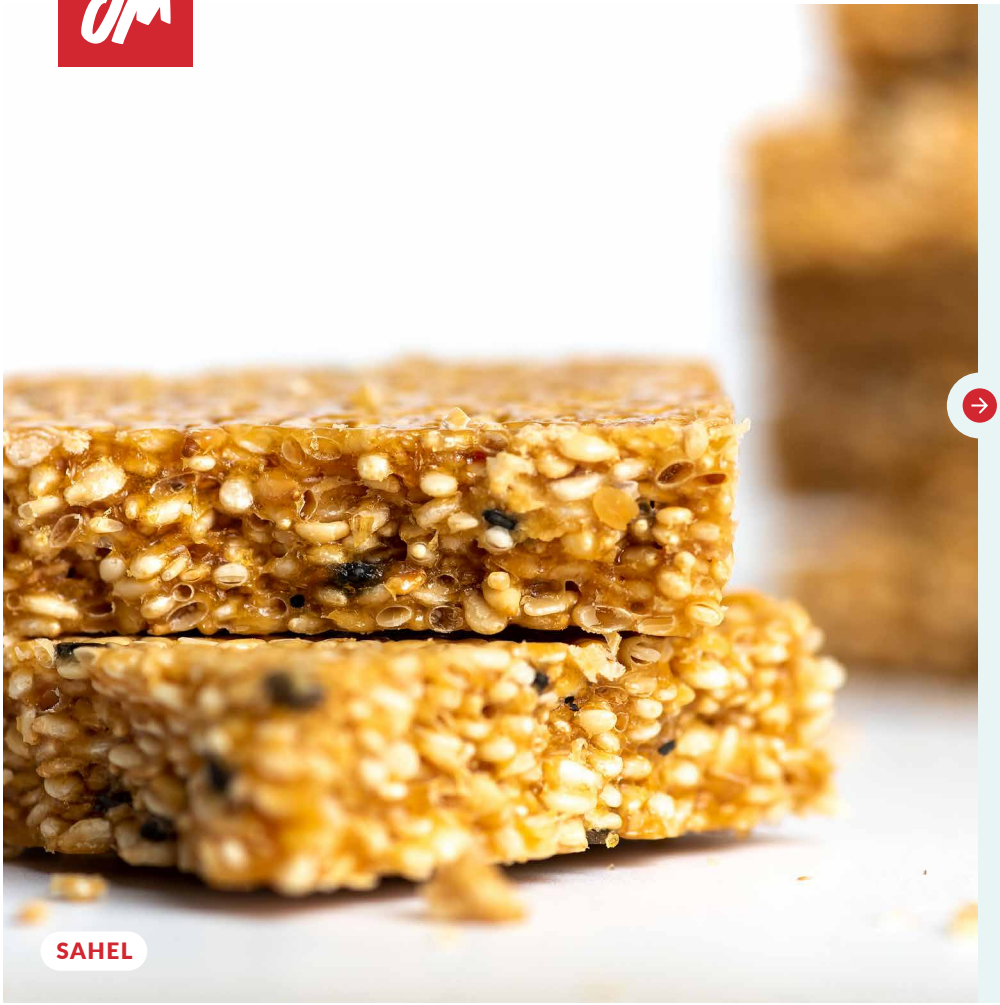
Natural disasters such as droughts and floods worsen these crises. Torrential rains in 2024, affected over two million people and destroyed homes across Niger, and Mali.

OM's focus in the region is on Niger, Senegal, Mali, Burkina Faso and Mauritania.



PRAYER POINTS:

- ***Pray for*** peace in the Sahel region. Many of these countries experience political instability and violence, which leads to hardships for the people.
- ***Pray for*** employment and business opportunities for people living in the Sahel. Many people struggle to support their families, due to economic hardships and instability.
- ***Pray that*** many more Jesus followers will be called to live and serve in these countries and that they will be able to share the good news of Jesus with those they meet.
- ***Pray for*** those who leave their home countries, that they will encounter Jesus followers who will share the good news.



Global Recipes

Enjoy
Mali's
Meni-Meniyong

Full recipe on backside of card
or scan the code below

www.om.org/
global-recipes

Meni-Meniyong

SAHEL

INGREDIENTS

- Sesame seeds: 1 cup = 6 oz
- Honey: 1 cup = 12 oz
- Unsalted butter: 4 Tbsp = 2 oz

INSTRUCTIONS

1. Preheat oven to 450°F, 230°C, Gas Mark 8. Spread the sesame seeds on a baking sheet and toast in the oven for about 10 to 12 minutes. Remove and cool.
2. Heat the honey and butter in a small saucepan over medium-low heat, stirring until it bubbles and darkens somewhat, about 3 to 5 minutes.
3. Stir the toasted sesame seeds into honey mixture. Spread the mass onto a buttered baking sheet to a thickness of about 1/4 inch. Cool until just warm and cut into finger-sized pieces. Cool completely and serve.

(For a tasty coating that will keep fingers less sticky, roll the candy in more toasted sesame seeds to coat after cutting it into pieces.)





Southeast Asia Crescent

The total population of Brunei and Indonesia is approximately 277.4 million people. Sunni Islam is followed by over 80 per cent of the population, however, there is also a mix of Sufism and local folk Islam in some regions.

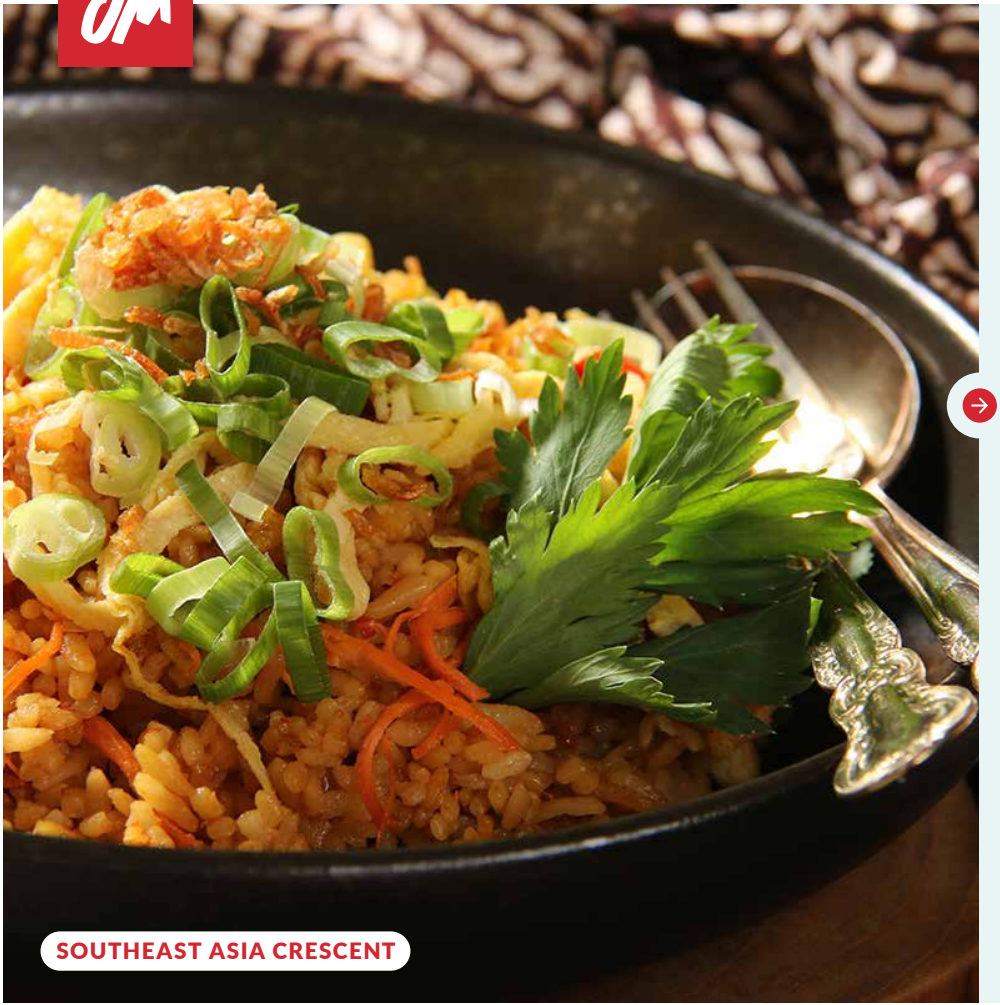
Indonesia has one the largest Muslim populations in the world, and while some places have a growing church presence, the number of Christians engaging in ministry across religious backgrounds is small. With more than 17,500 islands and over 700 languages spoken, there are many challenges to sharing the good news in Indonesia. Brunei the first and only country in East Asia to introduce Sharia law.

OM's focus in the region is on Brunei and Indonesia.



PRAYER POINTS:

- ***Pray for*** Jesus followers in Brunei to remain strong in their faith despite the challenges they face, and for wisdom and courage as they gather and worship.
- ***Pray for*** Indonesia, where more than 87 per cent of the population is Muslim. Pray that the people will search for more, and that their searching will lead them to Jesus.
- ***Many young*** people from Brunei and Indonesia travel abroad to study, with United Kingdom and Australia being the leading destinations. Pray that whilst at university, they will encounter Jesus followers who will share their faith with them and lead them to a relationship with Jesus.
- ***Pray that*** national Jesus followers would be bold in living out their faith practically, as they serve their communities and share about God's love.



SOUTHEAST ASIA CRESCENT

Global Recipes

Try Indonesia's **Nasi Goreng**

Full recipe on backside of card or scan the code below

www.om.org/global-recipes

Nasi Goreng

SOUTHEAST ASIA CRESCENT

INGREDIENTS

- Long-grain rice (cooked and cooled overnight): 1½ cups = 10 oz
- Vegetable oil: 3 Tbsp =1.5 fl oz
- Eggs: 4 large eggs
- Sweet soy sauce: 1 Tbsp
- Soy sauce: 1 Tbsp
- Salt: A pinch
- Finely-chopped meat: Amount depends on your preference, approx. 7 oz (chicken, beef, or shrimp)
- Shallots: 1 cup = 7 oz finely chopped
- Garlic: 4–5 cloves finely chopped
- Spring onions, small: 2–3 finely chopped
- Red chilies: 3 finely chopped

INSTRUCTIONS

1. Stir-fry all the spices in vegetable oil until fragrant. Then add the beaten eggs and a pinch of salt, and stir well.
2. Before the eggs get cooked, quickly add the proteins and the rice that was cooled overnight. Stir again for a while.
3. When the flavours start to combine with each other, add the soy sauce and sweet soy sauce, and stir well. Nasi Goreng is ready to be served.



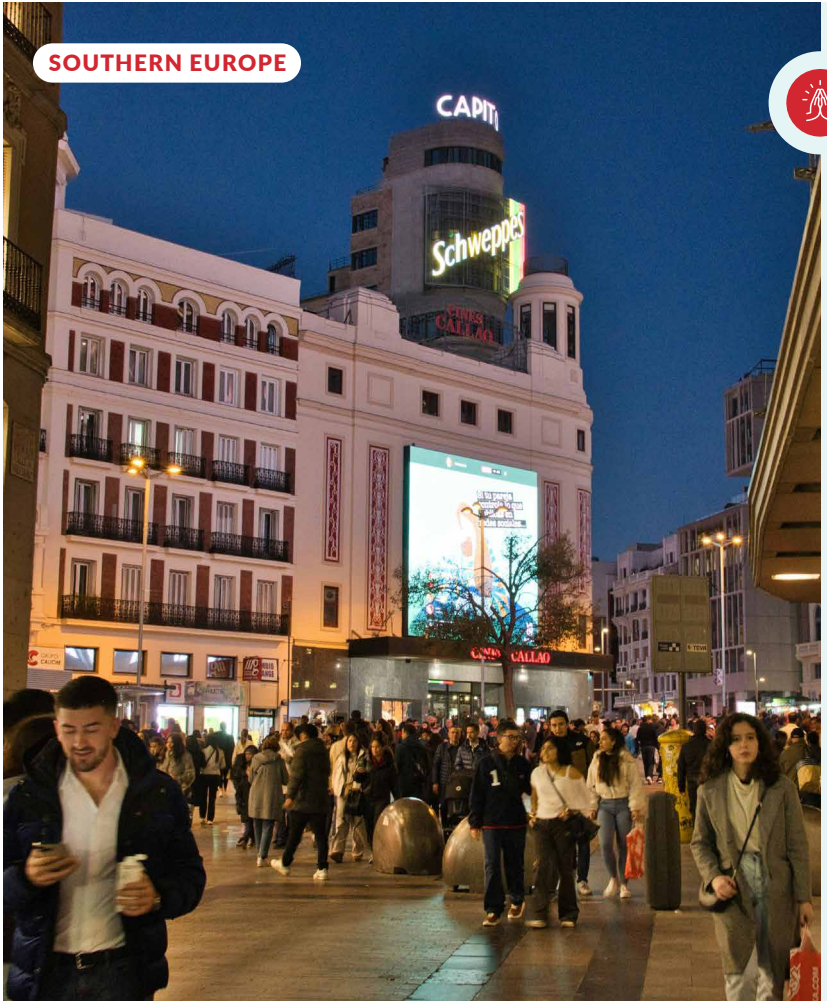


Southern Europe

OM's ministry in Southern Europe is reaching the countries of Europe which did not embrace the Reformation.

The countries of France, Italia, Portugal and Spain have a combined population of approximately 185 million people. According to the national Evangelical Alliances in these countries, an estimated 1.2 per cent of the population are evangelical Christians who belong to a vibrant community of Jesus followers. About half of this 1 per cent are immigrants, mainly from Latin-America, Africa, and Eastern Europe.

In large parts of Southern Europe there are no evangelical churches or Christian witnesses, and Christianity means belonging to a traditional institution, but not being in a living relationship with Jesus. Our aim is to share the good news and engage deeply with the local people, especially reaching and empowering teenagers and young people through discipleship and in small groups.



PRAYER POINTS:

- ***Pray for*** active Jesus followers to live and work among local people of Southern Europe who have not yet heard the good news in a way they can understand.
- ***Pray for*** the support and development of more national youth workers who can reach out to teens and young adults and lead them into a deep faith-filled relationship with Jesus.
- ***Pray for*** opportunities to share the good news with those from diverse backgrounds, cultures, ethnicities, and languages, especially in big cities.
- ***Pray for*** the existing communities of Jesus followers in Southern Europe to care for their leaders and to be inspired to reach out to the communities around them with the good news of the love of Jesus.



SOUTHERN EUROPE

Global Recipes

Indulge in Portugal's **Bacalhau com Natas**

Full recipe on backside of card or scan the code below

www.om.org/global-recipes

Bacalhau com Natas

SOUTHERN EUROPE

INGREDIENTS

- Frozen shredded cod*: 4 cups = 18 oz
- French fries: 2 cups = 9 oz
- Bechamel sauce: ¾ cup = 7 oz
- Onion, medium: 1
- Garlic: 2 cloves
- Salt and pepper: To taste
- Olive oil: As needed (about 1–2 Tbsp for cooking)
- Grated cheese (optional): Amount as preferred, about ¼ to ½ cup

**Cod can be bought in slices and then shredded before cooking. If you can't buy frozen shredded cod, you can buy it dried, but you'll need to soak it in water before cooking to remove the excess salt.*

INSTRUCTIONS

1. Cut the onion in half and then slice into very thin half-moons. Chop the garlic cloves into thin slices or use a garlic press.
2. Heat a frying pan with olive oil and let the onion and garlic sauté. When the onion is translucent, add the shredded cod and fold in the onion and garlic. Continue cooking.
3. Meanwhile, preheat the oven to 200°C = 390°F = Gas Mark 6.
4. Place the fries in an ovenproof dish. When the cod is ready, place it on top of the fries.
5. Pour in about 1/4 of the bechamel sauce and mix all the ingredients together. Add salt and pepper to taste.
6. Once everything is mixed together, press everything down lightly, then pour the rest of the bechamel over the top. Cover the whole dish well with the bechamel.
7. For those who like cheese, you can put a layer of grated cheese on top of the bechamel layer.
8. Place in the oven to brown (roughly 20-30 min). When golden brown, take out of the oven.