

FUNDRAISING IDEAS

WORK WITH YOUR COMMUNITY TO
HELP US RAISE FUNDS FOR THIS
LIFE-CHANGING PROJECT.

A close-up photograph of a Black man with a beard, wearing a blue and white checkered shirt, speaking and gesturing with his hands raised. The background is blurred, showing what appears to be a poster or document on a wall.

SOUTH SUDAN

South Sudan is the world's newest nation. It's full of promise and also full of suffering. The United Nations estimates that more than 5 million people are at risk of starvation this year as drought tightens its grip on some of the traditional regions where food production takes place. Conflict is also driving farmers off their land, meaning that people who were once self-sufficient are now relying almost exclusively on aid.

Almost everyone alive in South Sudan today has grown up under the shadow of war – first the bloody civil war with the north and now ongoing conflict within the country itself. Hundreds of thousands of people have either been forced to flee across borders or are taking shelter in UN refugee camps inside the country. South Sudan's most desperate need is for a lasting peace and as people grow increasingly disillusioned with the government and military, the church is leading the way.

HOW TO HOLD YOUR SOUTH SUDANESE FEAST



Bring people together to learn about and raise money for the South Sudanese peacemakers.

- Choose a time and place to host your meal, either with friends and family or with your congregation, school or youth group. Use the recipe on page 3.
- You could sell tickets or ask people to donate the cost of a meal plus some extra to support the peacemakers. We suggest \$30 per family or \$10 per person
- Light candles to pray together for the people of South Sudan.
- Show the video available here.
- Contact UnitingWorld on 02 8267 4267 to enquire about a speaker, or email info@unitingworld.org.au

A TRADITIONAL SOUTH SUDANESE RECIPE

BEEF, SPINACH AND PEANUT STEW

(PASIPASI KPEDEKPEDE NA PASSIO)



Peanuts are a key ingredient in Sudanese cuisine and are often used to add flavour and texture. This beef stew can be served with couscous or sorghum, a Sudanese staple that is traditionally eaten by men for breakfast in the form of porridge; women after they've given birth to improve the flow of breast milk; and to children as snacks in the form of popped sorghum, similar to popcorn.

INGREDIENTS

- 2 tbsp vegetable oil
- 500g chuck steak*, cut into 3 cm pieces
- 2 onions, finely chopped
- 2 garlic cloves, finely chopped
- 1 tbsp tomato paste
- 750ml (3 cups) good-quality or salt-reduced beef stock
- 1 orange sweet potato (kumara), cut into 4cm pieces
- 2 bunches English spinach, trimmed
- 2 tomatoes, cut into large pieces
- 100g unsalted roasted peanuts, ground to a paste
- couscous, to serve

*Vegetarians can use Quorn or Tofu

INSTRUCTIONS

HEAT 1 tbsp oil in a large, deep frying pan over medium-high heat. Add beef and cook for 3 minutes or until browned. Remove and set aside. Add remaining 1 tbsp oil and onions, and cook, stirring, for 3 minutes or until golden brown. Add garlic and tomato paste, then cook for 30 seconds or until fragrant. Return the beef to the pan with stock and 500ml (2 cups) water. **BRING** to the boil, then reduce heat to low and cook for 1 hour or until beef is almost tender and the cooking liquid is reduced by one-third.

Add sweet potato and cook for 15 minutes or until almost tender. **MEANWHILE**, heat a large frying pan over medium-high heat. Cook spinach, in batches if necessary, for 20 seconds or until wilted. Drain well, squeezing out excess water. **ADD** spinach, tomatoes and ground peanuts to beef mixture and stir to combine. Cook for 5 minutes or until warmed through. **SEASON** with salt and pepper. Divide stew among plates and serve with couscous.

HOW WE USE THE MONEY YOU RAISE



UnitingWorld's partner, the Presbyterian Church of South Sudan, has a vision for peace. Yet like people everywhere in South Sudan, they face great danger living in the country as they struggle to feed their families and find the resources they need to survive. Christian peacemakers in South Sudan are:

- Caring for people who are deeply traumatized, bringing hope and healing
- Teaching reconciliation and forgiveness, transcending tribal differences
- Supporting women in recovery from the trauma of rape and war violence
- Training teachers and rebuild schools
- Leading public advocacy and hold politicians to the peace process
- Providing skills training and livelihood opportunities to help families get income

When you support Lent Event this year, you're providing funds for Christian Peacemakers who were scattered by the Civil War but have returned to their country because they have a vision for their country. They're determined to rebuild, renew and reconcile in the name of Christ.

A PRAYER FOR SOUTH SUDAN



LEADER: God, we pray for peace in South Sudan.

ALL: We pray for South Sudan's leaders, that they might put aside their differences and govern with wisdom to end this conflict. We ask that the peace agreement will stand strong and that long lasting solutions will be found, so that life returns to this nation.

PAUSE TO REFLECT

LEADER: God, we think of the hundreds of thousands of families scattered in refugee camps: hungry, injured in body, mind or spirit.

ALL: Through your people, give them hope of a better future. May they find food, shelter and medical care. May they be guided to active forgiveness, understanding and working together for peace.

PAUSE TO REFLECT

LEADER: God, we pray for the many UN workers, peacekeepers, agencies and people of faith at work in South Sudan.

ALL: We thank you for all people whose compassion and commitment lead them to work for peace. We thank you for those who work to help build bridges and bring about reconciliation, and for those who rebuild homes and provide health care. Keep them safe.

PAUSE TO REFLECT

LEADER: God we think of our own lives.

ALL: We live in peace but we still know conflict. Teach us what it means to be people of forgiveness, people who cross boundaries to understand others. Teach us to be Peacemakers wherever we find ourselves.

AMEN