

Jeremy's Church

GraceLink Connection: Worship.

Jeremy



It is such a simple building, but God is there, and Jeremy's family is glad.

Jeremy lives in Accra, Ghana [*locate Ghana on a map*]. He likes drawing airplanes and going to Sabbath School. His Sabbath School class meets outside under a metal roof in the yard of the Adventist church. On one side of the children's class an adult class study their Sabbath School lesson; on the other side the youth study their lesson. So the children must sing songs to Jesus quietly, so they don't disturb the others.

Daddy's Discovery

Jeremy's family was not always Adventist. Jeremy's mother belonged to a beautiful church across the street from the little Adventist church. Jeremy's father did not attend any church. But one Saturday as Father walked down the street, he passed the little church and heard someone preaching inside.

Now, there are many churches in Ghana, and it is not unusual to hear a preacher speaking. But it was Saturday, not Sunday. Jeremy's father stopped to listen. The speaker was not shouting; he was talking, just as a teacher talks to students. But what he was saying was powerful, and Jeremy's father could not pull himself away. It made sense to him.

He listened as the pastor described the hope that Jesus Christ brings to sinners. *That's me*, Jeremy's father thought to himself as he hurried home to tell his wife about what he had heard.

Not That Church!

Mother listened as Father described the preacher's sermon. Then he announced that he wanted to start going to church. "Fine," said Mother. "Come to my church this Sunday."

But Father did not want to go to Mother's church. He wanted to go to the little church where he had heard the powerful words of hope and salvation. "Come with me," Father said. "Just once."

But mother was not interested. "I go to the church across the street!" she said. "It is a fine church with comfortable pews and beautiful windows. Why would I want to go to that dingy block building with a rusty metal roof and no windows? Why, the walls are not even painted! What would my friends think if they saw me go

to that run-down little chapel? And what's more, those people worship on Saturday! Everyone knows Christians worship on Sunday!" No, Mother was not interested in going, not even once!

But Father wanted to hear more of what the preacher said was God's plan of salvation. So on Sabbath he walked alone to the little chapel across the street from Mother's fine church. People welcomed him and showed him to a Sabbath School class where people were talking about God's love. He started studying the Bible on his own.

Then one day Mother heard Father talking about the Bible and realized that he knew more about the Bible than she did. So on Sabbath Mother dressed up and joined Father as he walked to the little chapel. They walked past her fine church with its high ceiling and tall windows and entered the little chapel with its rusty roof that had become Father's church.

Mother smiled nervously as she followed Father to his Sabbath School class. Several people welcomed her, and she began to relax. She listened as the members talked about the signs of Jesus' return, and she realized how Father had learned so much about the Bible. During worship service Mother could feel God's love in the pastor's simple sermon. She decided to return.

Week after week Mother and Father attended the little church. In time they joined the Seventh-day Adventist Church, and that is how Jeremy came to attend this church too.

Growing Christians

Jeremy's church is growing. It can hardly hold everyone who comes. But not for long, for soon the little church will be torn down to make room for a larger, more fitting church. The members are not wealthy, but they have saved for years to have the money to start building a new church.

This quarter our Thirteenth Sabbath Offering will help Jeremy's congregation build a permanent church that will hold all who want to come.

"I'm glad that my mother and father decided to come to this church," Jeremy says. "Even though the building is not so nice, Jesus is here with us."

Your mission offering is important. It helps people build churches around the world and teaches people that God is love. 🌍

Recipes From West Africa

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Palaver Sauce

West Africa

While a true palaver sauce is usually made with cassava or potato leaves, using spinach is far simpler, and the resulting flavor is close to the original. This dish is popular throughout West Africa in many different versions. Many recipes call for meat. If you wish, you can add beef-flavored gluten or FrChik torn into pieces.

- 3 pounds fresh spinach
- ¼ cup peanut oil
- 1 large onion
- 8 garlic cloves
- 1 teaspoon minced fresh ginger
- ½ cup tomato sauce
- 1 cup water
- ⅛ teaspoon ground cardamom
- ⅛ teaspoon cayenne pepper
- salt to taste

Rinse the spinach thoroughly; stem and tear into 3-inch pieces. Set aside. In a non-aluminum saucepan, heat the peanut oil over medium heat. Cut the onion into quarters and separate the layers; add to the oil and fry. Crush garlic cloves and sprinkle over onion, stirring occasionally, until onion softens. Add ginger and stir. Add tomato sauce, water, and cardamom. Simmer for 5 minutes to blend flavors. Add cayenne, stir; add spinach, a handful at a time, stirring after each addition. Cover pot and simmer for 30 minutes, or until spinach is tender. Add salt to taste, and serve warm with rice or fufu.

Yam Balls

Ghana

These snacks are popular in many West African countries. They can be made plain or with added chopped vegetables or spices. (If white yams are not available, use white potatoes.)

- 1 pound white yams
- 1 tablespoon minced spring onion
- 2 tablespoons chopped tomatoes
- ½ teaspoon chopped fresh thyme
- 1 green chili, minced
- 1 garlic clove, crushed
- 1 egg, beaten
- salt to taste
- oil
- seasoned flour for coating
- lettuce garnish

Peel yams and cut into bite-size pieces. Boil in salted water until tender, about 30 minutes. Drain and mash. Add onion, tomatoes, thyme, chili, and garlic; then stir in egg and seasonings, and mix well.

Scoop the mixture with a teaspoon and form into balls. Heat oil in a frying pan, roll balls in the seasoned flour, and fry until golden brown. Drain, serve hot. If you wish, add fresh chopped parsley and chives to yam mixture or to flour coating mixture.

Liberian Palaver Sauce

Liberia

- 1 cup onions, finely chopped
- ½ cup vegetable or palm oil
- 2 quarts salted water
- 2 pounds or 2 19-ounce cans beef-flavored gluten, cut into cubes
- 2 to 4 teaspoons beef-style seasoning
- 4 cups cassava or potato greens, finely chopped
- 2 cups spinach, finely chopped
- 1 or 2 small hot peppers (or 1 teaspoon crushed red pepper)

Sauté onions in vegetable oil. Bring water to boil in a 4-quart (non-aluminum) stock pot; add onions, gluten, beef-style seasoning, greens, and pepper; cook gently about 20 minutes or until most water is absorbed and greens are tender.

Thanks to J. B. Flomo for help with this recipe.