



R U S S I A | February 2

## SLAVA'S HELPING HANDS | PART 1

Slava helped a neighbor, found a new friend, and introduced her to Jesus.

Slava was lonely. His family had just moved, and he did not have any new friends. Most of the other children were in school, but Slava was too young to go to school yet.

Slava stood at the gate in front of his house watching people walk by. He wished he had someone to play with, but he could not see anyone who wanted a friend.

### LIFE HERE

- Children can be missionaries in many ways. Slava made a friend with the only person around—an older woman. As he helped her carry bricks, he talked to her and shared Jesus with her.
- We can make friends for Jesus in many other ways too. We can pick up trash that has blown into the neighbor's yard or offer to play with a puppy that has too much energy for an older person. Jesus is happy when we make friends that we can tell about God's love.

### A New Friend

Then a strange squeaking-rattling sound caught his attention. *What is making that noise?* he wondered. Then he saw it. An iron-wheeled wheelbarrow was rattling over the gravel road followed by a wrinkled old woman with a puff of gray hair.

Slava pushed open the gate and ran to the woman. "Where are you going? Why do you have the wheelbarrow?" he asked. The woman stopped pushing her wheelbarrow and smiled at Slava.

"I am going to get some bricks and carry them home," she said.

"May I help you?" Slava asked, his eyes filled with excitement at the thought of adventure. Before the woman could answer, Slava held on to the wheelbarrow and walked beside the woman.

When they reached the pile of old bricks near

his house, the woman began piling them into the wheelbarrow. Slava picked up a brick and carefully placed it in the wheelbarrow, careful not to chip it. As the two picked up bricks, the woman asked, “What is your name?”

### Babushka Masha

“I am Slava,” he said, without stopping. “What is your name?”

“You can call me Babushka [bah-BOOSH-kah; grandma] Masha,” she answered. “Isn’t this hard work for you?” she asked.

“No,” Slava answered. “I am strong.”

“Who taught you how to work so well?” Babushka Masha asked, placing another brick beside Slava’s.

“My parents,” Slava said. “Mama reads me stories from the Bible. Jesus wants us to help other people.”

“I go to church,” Babushka Masha said. “But I have never seen you there.”

“I go every Sabbath, but we are new here. Maybe you did not see me.”

“Sabbath?” Babushka Masha said. “Who goes to church on Sabbath?”

“The Bible says that everyone should worship on Sabbath,” Slava said. The wheelbarrow was full, and Slava helped Babushka push it back to her house. Along the way he told her more about his church as he helped stack the bricks in her yard. Then the two started back to get more bricks.

“Do you read the Bible?” Slava asked his new friend.

“No, I do not have a Bible,” Babushka Masha said.

Slava was surprised that his friend had no Bible. As the two walked back to Babushka Masha’s yard, Slava stopped at his gate. “I hope you can go the rest of the way alone,” Slava said. “I have to get something. I will be right back!” And Slava raced through the front gate of his home and into the house.

Boys and girls, what do you think made Slava so excited? We’ll find out next week. 🌐

## VEGETARIAN BEEF STROGANOFF

1 20-ounce can (12 cups) vegetarian steaks	2 tablespoons soy sauce
2 tablespoons oil	1 tablespoon chopped parsley
1 medium or large onion, chopped	1 cup hot water
¾ to 1 cup sliced mushrooms	⅔ cup sour cream
1 large clove garlic or ¼ teaspoon garlic powder	⅓ cup grated cheddar cheese
2 or 3 tablespoons beef-like seasoning	1 pound wide egg noodles, cooked
2 teaspoon salt	

Cut vegetarian steaks into bite-size pieces and coat with flour. Sauté in oil until lightly browned. Add onion, mushrooms, and garlic and continue cooking until onion turns transparent. Add beef-like seasoning, salt, soy sauce, and parsley to water. Add to vegetarian steaks and simmer for 20 minutes, stirring occasionally and adding a small amount of additional water if necessary to prevent sticking. Add sour cream and grated cheese; stir until cheese melts. Serve over noodles.