

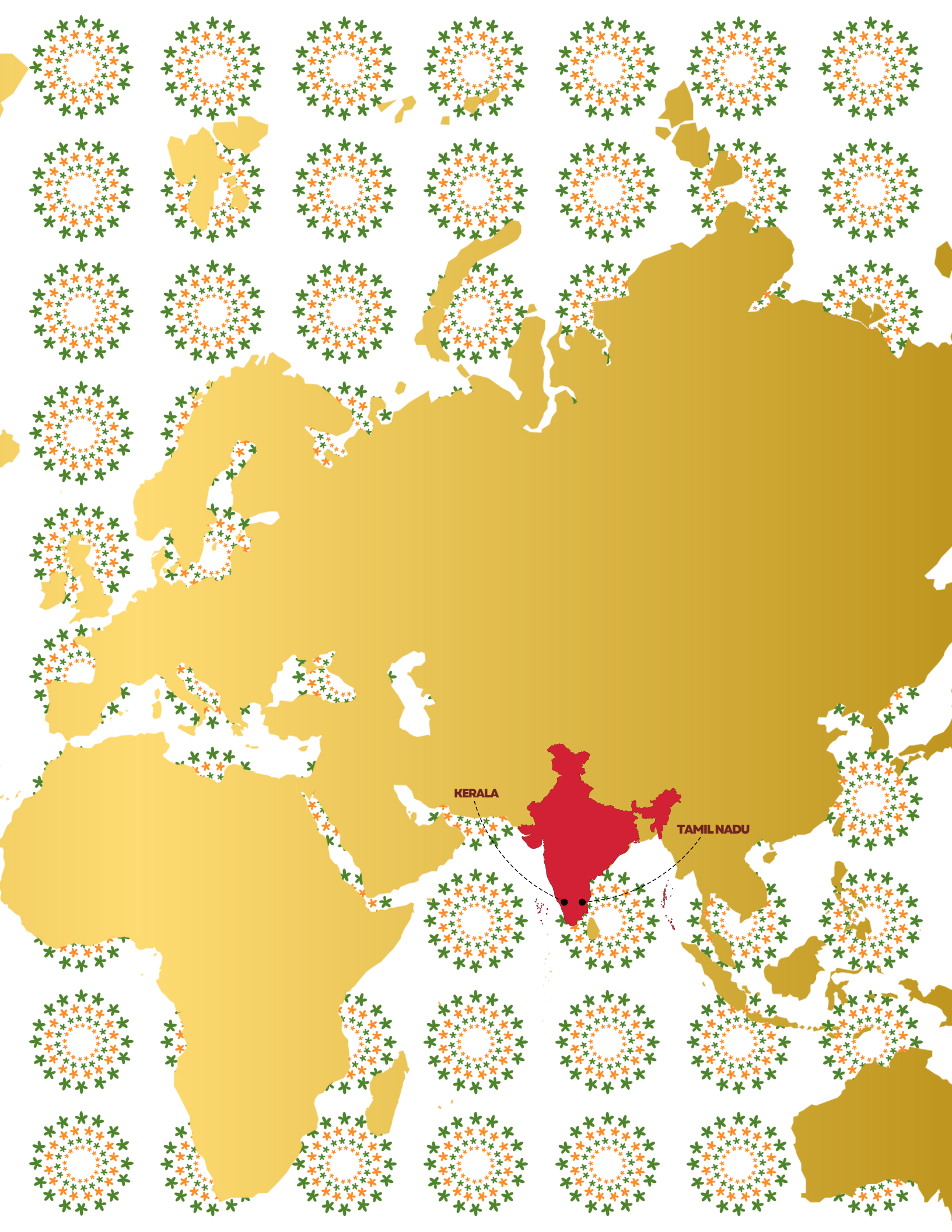
GOD *With* US.

A D V E N T 2 0 2 3

Advent Around the World

Advent Around the World **ADVENT BOOK**

**THE PEOPLE OF IBC REPRESENT
COUNTRIES AND CULTURES FROM ALL
OVER THE WORLD! THIS UNIQUE
ADVENT BOOK FEATURES RECIPES,
SONGS AND TRADITIONS SHARED BY
OUR PEOPLE AND MISSION PARTNERS.
USE THIS BOOK AT HOME AS A WAY TO
ENGAGE OTHER CULTURES THIS
ADVENT SEASON.**



KERALA

TAMILNADU

Christmas in **SOUTH INDIA**



In Tamil Nadu, during December, you will start to see people hang paper star lanterns outside their homes as decoration. When the lights are lit and the stars show off their pretty colors, you know Christmas is just around the corner. All through the streets, you can see the glow of the star lanterns from homes and stores.

All the Christians go to church on Christmas Eve around 11:30 p.m. for the watch night service, or they attend the early morning service at 3:30 a.m. It is a tradition for people to be at church when Christmas arrives on the 25th. Everyone wears their finest outfits, with the women wearing silk sarees and jasmine in their hair. The churches are often decorated with jasmine garlands and lights. Lots of lights!

When families return home, they often have a traditional breakfast of idlis (steamed rice cakes) with pork curry and lots of Christmas treats and sweets. Most homes will have fruit cake or rum cake along with many other traditional South Indian savory treats.

Families visit each other, sharing treats and Christmas gifts and also gather for a yummy lunch.

Sherene
JOSEPH
IB CER



**ALL THROUGH
THE STREETS, YOU
CAN SEE THE GLOW
OF THE STAR
LANTERNS FROM
HOMES AND
STORES.**





Paal Payasam **RECIPE**

Paal Payasam (or Rice Kheer) is one of those traditional, festive recipes made during celebrations across India.

Paal Payasam is a rich rice pudding made by simmering rice in milk and sugar slowly until it achieves a pudding-like consistency. This recipe is very simple to prepare in just a few steps, making it easy for busy families.

Time: 50 minutes

Makes: 4 Servings



Ingredients

1/4 teaspoon ghee

3 tablespoons rice

8.5 cups milk

1/2 cup sugar, or to taste

Optional: saffron or roasted cashews

INSTRUCTIONS

Wash the rice and dry it with a cloth.

Heat ghee in a heavy bottomed saucepan on low heat. Add the rice and roast on medium until you get a lightly roasted aroma, taking care not to brown the rice.

Once roasted, add in the milk and allow to come to a boil. Reduce heat to low.

Simmer the milk and rice mixture on low heat, stirring occasionally until the milk condenses to half its quantity. Make sure the rice is cooked at this stage, or simmer for a little longer.

Add in the sugar and stir well until the sugar dissolves. You can add the saffron and nuts at this point and serve hot or cold.

Recipe from: <https://www.archanaskitchen.com/paal-payasam-recipe-rice-kheer-pudding>



Christmas in **MEXICO**

Las Posadas

Celebrated from Mexico to Guatemala, this tradition commemorates the difficult journey of Mary and Joseph as they traveled from Nazareth to Bethlehem in search of a place to stay before the birth of Christ. Posadas in Spanish means “inn” or “lodging”.

Traditionally, Las Posadas is celebrated for nine days from December 16th to December 24th. Typically, children dress as Mary and Joseph and lead a group through the neighborhood, from house to house, singing carols and asking for lodging.

They are turned away from each house until they reach their final destination where they are welcomed inside at last. A celebration is held with food and a piñata.

The experience of Las Posadas is about hospitality, welcoming the stranger, and the anticipation and excitement of the coming Messiah.





Mexican Hot Chocolate

RECIPE

Mexican Hot Chocolate is a staple in Mexican homes during cold weather. During the Christmas season, this chocolate finds itself filling many homes with its aroma. The unique blend of chocolate and spices inevitably reminds most Mexicans of our childhood.

TIME: 20 MINUTES

MAKES: 2-3 SERVINGS

COOK WITH
Pastor Cortina



Ingredients

Milk

Mexican Hot Chocolate Tablets

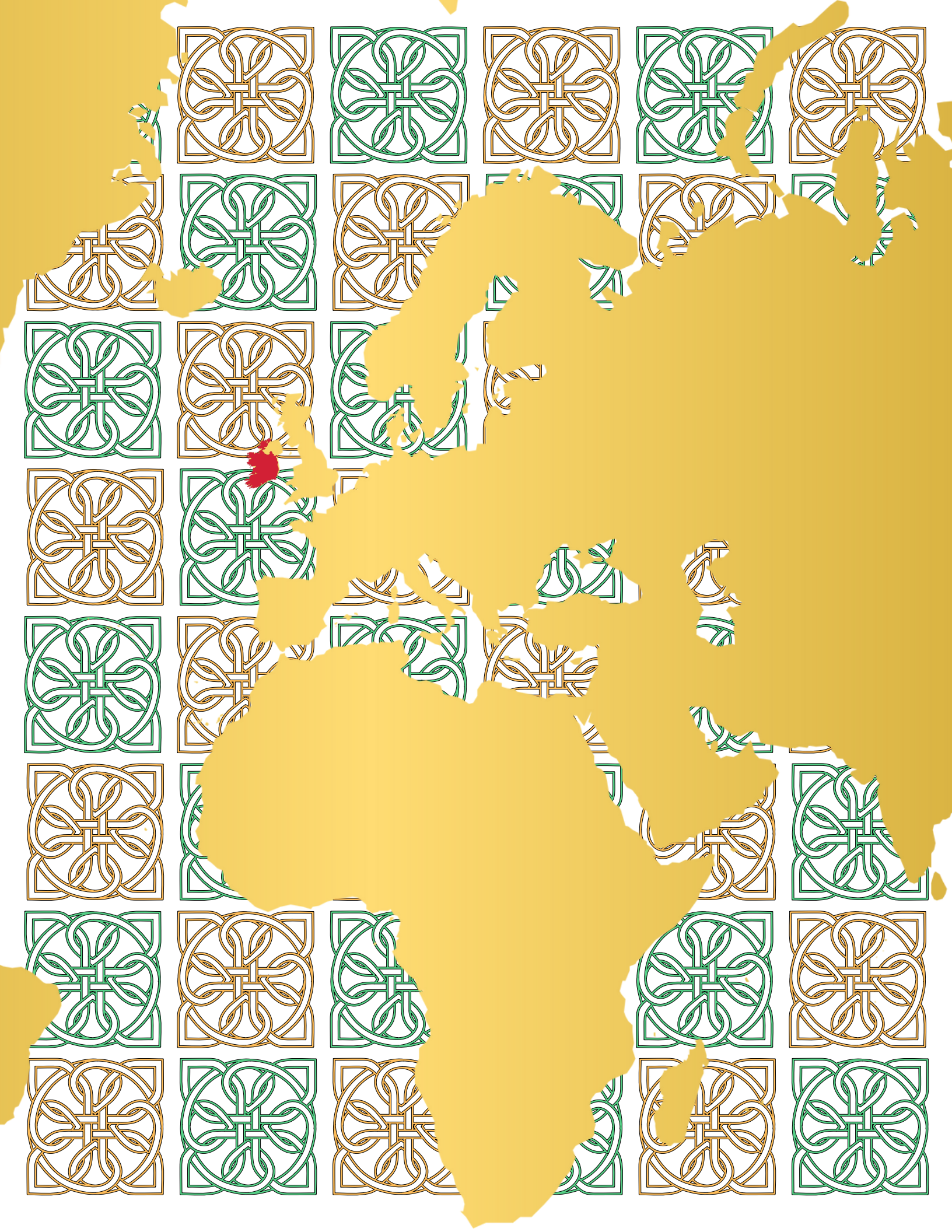
INSTRUCTIONS

Take one tablet of the Abuelita or Ibarra Mexican Chocolate and place it in a pot.

Pour 4-5 cups of your preferred milk into the pot.

Bring stove to a medium-high heat and stir with a ladle until chocolate dissolves and milk comes to a boil.

Turn the heat off, pour hot chocolate into your IBC Advent mug and enjoy!



Christmas in **IRELAND**



Our church has a Christmas Day service that usually lasts 30-45 minutes, and then we host a meal for anyone in the church who would like to participate. We have many international church attenders who do not have family near, so everyone brings a potluck dish of their own traditional Christmas meal to share with all who come. It is a lovely time of eating, fellowship and usually games afterwards. December 26th is also a holiday in Ireland, called St. Stephen's Day. Our family chooses to make this our cozy stay-at-home day where we make cinnamon rolls, play games, read and watch movies.

Mandy
POST
IBC MISSION PARTNER



Continental Christmas Market

In Galway, we have a lovely Christmas market that begins at the end of November and runs through Christmas Eve. We call it a "Continental Christmas Market" because many of the vendors come from the European continent (as opposed to us islands). There are varieties of foods and crafts sold along with a few amusement rides. Our own family has made this a tradition to attend each year to stuff our faces, peruse the crafts, and ride the ferris wheel. In past years, several area evangelical churches have rented the charity booth for a week to share the true meaning of Christmas. It is our desire to remind people that Christmas is about more than Santee and gifts. We hand out Bibles and literature explaining the gospel, and it is a wonderful opportunity for Christian brothers and sisters to join together and encourage one another in gospel-focused work.

Window Candles

One of the loveliest sights all over Ireland is candles in the windows of homes. Today, people put them there in the two to three weeks leading up to Christmas, but in the past, they were only put out on Christmas Eve. They are a sign of welcome and shelter to the sojourners, just as Mary and Joseph were looking for shelter so long ago.





Ballymaloe Mince Pies

RECIPE

A traditional Irish Christmas meal generally includes:

- roast turkey, beef or duck
- stuffing, cranberry sauce and gravy
- mashed, boiled or roasted potatoes (sometimes all three!)
- vegetables such as carrots, parsnips, turnips or cabbage
- popular desserts like dark fruit cake, sherry trifle, Christmas pudding (very cool as it has brandy poured over the top and lit on fire before serving) or mince pies—and usually a box of chocolates as well (Cadbury Roses or Heroes or fancier ones like Lilly O'Briens or Butlers)
- after-dinner coffee served with whiskey and cream or Baileys liqueur

The below recipe for **Ballymaloe mince pies** is a great recipe from one of Ireland's beloved chefs.

COOK WITH ONE OF
Ireland's Beloved Chefs



Ingredients

For the pastry:

- 225g (8oz) plain flour
- 175g (6oz) butter, chilled and cut into 1cm (1/2 inch) approx. cubes
- 1 dessertspoon icing sugar, sieved
- a pinch of salt a little beaten egg or egg yolk and water to bind
- 450g (1lb) Ballymaloe Mincemeat
- egg wash

For a meringue topping:

- 2 egg whites
- 110g (4oz) caster sugar

For an almond crumble topping:

- 110g (4oz) self-raising flour
- 75g (3oz) caster sugar
- 75g (3oz) chilled butter
- 25g (1oz) flaked almonds

For whiskey cream:

- 1 tbsp Irish whiskey
- 1 tsp icing sugar, sieved
- 225ml (8fl oz) softly whipped cream



Instructions

Sieve the flour into a bowl. Toss the butter into the flour and rub it in with your fingertips. Add the icing sugar and a pinch of salt. Mix with a fork as you gradually add in the beaten egg (do this bit by bit because you may not need all the egg), then use your hand to bring the pastry together into a ball: it should not be wet or sticky. Wrap in plastic and refrigerate for 1 hour.

Preheat the oven to 350°F.

Roll out the pastry until it's quite thin - about 1/8 inch. Stamp out into rounds 3 inch in diameter and line shallow tins with the discs. Put a good teaspoonful of meat into each tin, dampen the edges with water and put another round on top. Brush with egg wash.

Bake the mince pies in a preheated oven for approximately 20 minutes. Allow them to cool slightly, then dredge with icing or caster sugar.

To make the meringue, put the egg whites and caster sugar into the bowl and whisk until the mixture forms stiff dry peaks. Pipe a blob of meringue on top of each pie and bake in the preheated oven for 15-20 minutes. Turn off the oven and allow the meringue to cool in the oven.

Mix the flour and sugar and then rub in the butter with your fingertips to make a coarse crumble. Add the flaked almonds. Sprinkle a generous teaspoon of crumble on top of each mince pie. Bake for 15-20 minutes.

To make the whiskey cream, fold the whiskey and sugar into the whipped cream. Serve and enjoy.





Christmas in **TURKEY**



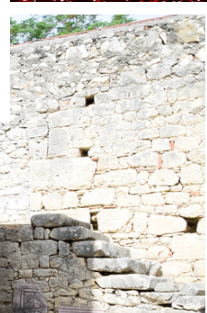
Most people here celebrate New Year's Eve and Day but not Christmas. The international expats have church on Christmas Eve and sometimes the single people go out to breakfast on Christmas Day together. I put up a tree and decorations in my apartment and several people have asked me questions about our traditions, which opens an opportunity to tell our story.

St. Nicholas' Birthplace & Burial



People in Turkey don't celebrate Christmas because it is a Muslim culture—even though St. Nicholas was born here and ministered here in his day. There is a church in his name and archeologists have recently located the exact place of his burial. His grave was robbed and his bones stolen many centuries ago,

and the tomb was built over. Recently, archeologists found his burial place in the church and a bone or two that the robbers left in their haste.



Turkish Style Rejoice

The Ch Cultural Center here has a beautiful tradition of offering a sit-down dinner for the local ladies who attend the English-speaking coffee hour during the year. We recruit church men to serve the ladies and we have music selections and sing carols. Then the story of Peace, Hope, Love and Faith is presented and an invitation is given. Many have never heard this story before, and the family grows.





Christmas in **AUSTRIA**

As my parents are both Austrian, I grew up with a lot of Christmas traditions from that country. Usually on a Sunday before Christmas, we would gather around to sing Christmas carols while my mom played the piano. It wasn't particularly spiritual (nor did we light the candles every week), but it was a treasured family memory as we mixed in both traditional Austrian favorites with American ones.

Two Christmas cookies that we baked every year (in addition to more American treats) were Vanillekipferl (Vanilla Crescents) and Lebkuchen (a sort of gingerbread cookie).



I never woke up to Christmas; we always celebrated on Christmas Eve. In the early years before I was born, my parents would wait until Christmas Eve to set up the tree as was the tradition (they would keep it up until the wise men came on January 6).

In my growing up years, we'd be in another room, mom would ring a bell, and we'd all walk into the dimly lit living room. The scene was pure magic with the tree glowing, candles all around the room, a warm fire in the hearth, and the crackling of an old record player. We'd start by singing Silent Night, Holy Night and O Christmas Tree (in German, of course) before we opened presents.



Alf
LAUKOTER
IBCER

Silent NIGHT

Stille Nacht (German)

Stille Nacht, heilige Nacht
Alles schläft; einsam wacht
Nur das traute hochheilige Paar.
Holder Knabe im lockigen Haar,
Schlaf in himmlischer Ruh!
Schlaf in himmlischer Ruh!

Stille Nacht, heilige Nacht,
Hirten erst kundgemacht
Durch der Engel Halleluja,
Tönt es laut von fern und nah:
Christ, der Retter ist da!
Christ, der Retter ist da!

Stille Nacht, heilige Nacht,
Gottes Sohn, o wie lacht
Lieb' aus deinem göttlichen Mund,
Da uns schlägt die rettende Stund'.
Christ, in deiner Geburt!
Christ, in deiner Geburt!

Silent Night (English)

Silent night, holy night
All is calm all is bright
'Round yon virgin Mother and Child
Holy infant so tender and mild
Sleep in heavenly peace
Sleep in heavenly peace

Silent night, holy night,
Shepherds quake at the sight.
Glories stream from heaven afar,
Heav'nly hosts sing Alleluia;
Christ the Savior is born
Christ the Savior is born

Silent night, holy night,
Son of God, love's pure light.
Radiant beams from Thy holy face,
With the dawn of redeeming grace,
Jesus, Lord, at Thy birth
Jesus, Lord, at Thy birth





Christmas in **LIBERIA**

In Liberia, Christmas is celebrated by both Christians and non-Christians alike. For Christians, there are church-related programs depicting the birth of Christ and the singing of Christmas carols in evangelical churches and ecumenical congratulations. It is a big shopping time, and in our markets trees and decorations will be sold.

When it comes to food, the rich as well as the poor will try to eat a good meal. Generally, collard greens, cabbage, beans and stew will be cooked with rice. Some will cook jollof rice. Every meal includes chicken, goat or cow cooked with seasonings and tomato paste.

Kokeh
KOTEE

IBC MISSION PARTNER





Jollof Rice

RECIPE

Liberian jollof rice is a delectable West African dish passed down for generations. This traditional recipe puts flavorful long-grain rice and vegetables in the spotlight, but can be complemented with beef or chicken if desired. The base of tomato and onion creates an unmistakably rich flavor while herbs, garlic and ginger provide complexity to this one-pot meal. Plus it pairs fantastically with fried accompaniments like plantains – making it full of mouthwatering flavors.



Ingredients

For the chicken:

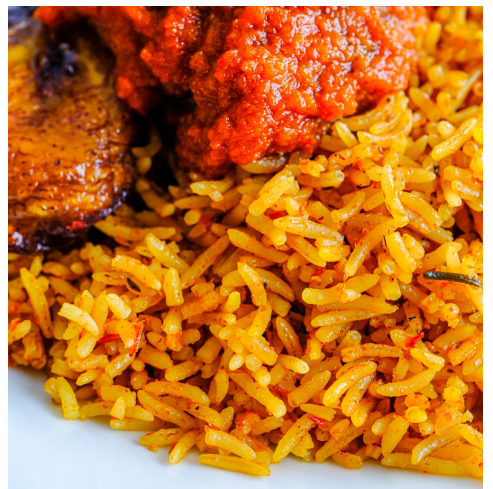
- 1 onion
- 2 lb chicken
- 1 1-inch piece of ginger
- 4 garlic cloves
- 1 Scotch bonnet pepper
- 1 stock cube

For the sauce:

- 4 tbsp vegetable oil
- 2 onions
- 8 oz tomato paste
- 1 (14 oz.) can tomato puree
- 2 Scotch bonnet peppers
- 1 onion
- 2 bay leaves
- 1 tbsp curry powder

For the rice:

- 4 cup parboiled rice
- 1/2 lb green beans
- 2 carrots



Instructions

Create a flavorful base by blending garlic, onion, ginger and chili peppers with stock cubes, and add 3 cups of water.

Place the chicken pieces in a pot and gently pour mixture on top, adding water if needed. Cover and let everything cook together for 30 minutes.

Heat oil in a pan and fry the sliced onions for 8-10 minutes until soft and golden brown. Add the tomato paste and continue cooking while stirring for 5 minutes.

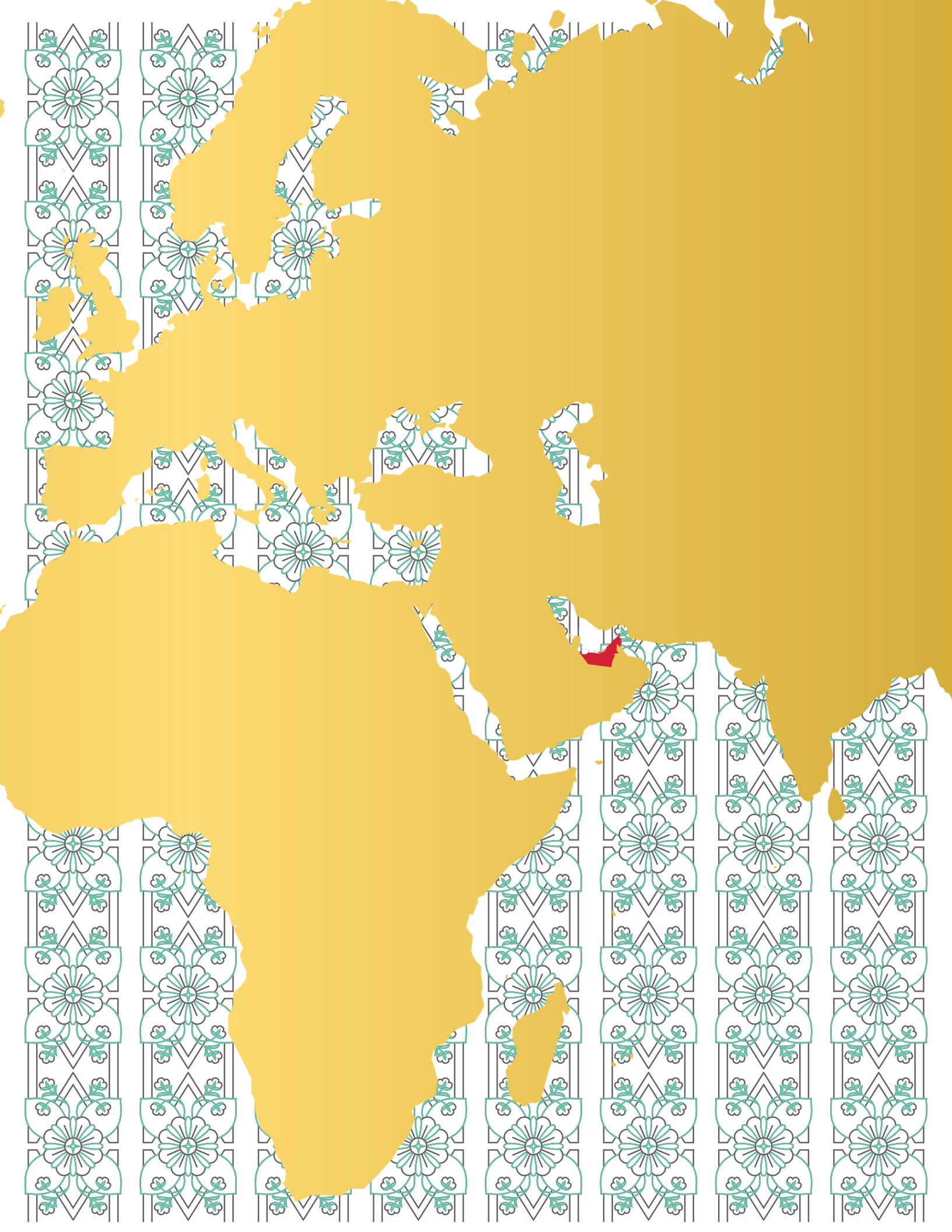
In the meantime, remove the chicken from the pot, and drain the stock into the blender. Add the tomato puree, 1 onion, and 2 Scotch bonnet peppers and blend to obtain a smooth consistency.

Add this mixture to the pan with the onions and tomato sauce, and mix. Add the vegetables and simmer for about 15 minutes.

Add the bay leaves, curry powder and rice to the sauce and stir. Add salt to taste. Cover and simmer on a low heat till rice is fully cooked, about 20 minutes.

Brown the boiled chicken in a saucepan with vegetable oil and serve with rice, as well as fried plantains or a green leaf salad on the side.





Christmas in **DUBAI**

On Christmas, we often make Christmas cookies or other treats and bring them to our neighbors. In our culture, bringing gifts (specifically food) is a widespread practice. The neat thing is when you bring food on a plate they always return it with more food! We intentionally put up a big tree (often way back in October) in our window because it's on a major road. Often people will ask what it is and we use that as a bridge to the gospel.

Holidays are a big deal for our local culture, so we do a very big Christmas Eve celebration and invite all our friends. We normally have twice our normal weekly church attendance, and we have both a kid's and adult choir and a big band. It's a great way to share the message of Christ with our friends in a low-pressure situation.

We also follow a few traditions that we experienced in the U.S.—our kids love opening presents on Christmas morning! However, we can't easily find turkeys, so we've celebrated Christmas with chicken enchiladas or even barbecue.



The
FURMANS
IBC MISSION PARTNER







Christmas in **GUJARAT**



Every December it is a great joy for all the Christians in Gujarat because it is a season of celebration. The church starts its carol singing and visiting their members. The shopping starts and family and children are always looking to buy new clothes as well as gifts for other family and friends. Decorations of house and church and even the streets are a joy to do and watch. The lights start to shine and churches start various programs.

In Gujarat there is a cultural dance known as Garbha. It is done in the church compound and in some societies. All the Garbhas are based on Christmas songs.

In Gujarat we have different tribal groups and people groups, so some of these things are done a little bit differently. It also depends on the economic situation of

various families as to how much they want to spend on these celebrations. But the whole Christmas week is celebrated till the New Year.

The Christmas week is not only celebrated by Christians but many people from other faiths also visit the church with their families to see the decorations. During that time the gospel is always shared with them.



Laddu RECIPE

Food is always the center of attraction for family and friends. There are certain things that families make specially during Christmas time. Everything has to be ready before Christmas Eve. The greater joy is not just preparing for family, but it is preparing for distribution to friends and neighbors. A plate is prepared for various neighbors and given to them on Christmas.

Laddu is made from wheat flour. The family gets together and spends time making it. It is a long process. The wheat has to be ground but not very fine and mixed with pure ghee, dry fruits and sugar. Once it is done, it has to be folded into a round shape. It tastes very nice and everyone enjoys eating and sharing.

Ghugra or *Gujia* are deep fried sweet dumplings prepared with rava (semolina), coconut and dry fruit stuffing. It is not only hard work but also a technical thing so that the fillings are not spilled when fried in deep oil. It takes a long process to prepare before frying them.



Ingredients

- 300 Grams (around 2 cups) coarse whole wheat flour
- 150 Grams (about $\frac{3}{4}$ cup) jaggery
- 45 ml (About 4 tbsp) oil
- 85 ml (About $\frac{1}{3}$ cup) melted ghee
- $\frac{1}{4}$ teaspoon cardamom powder
- $\frac{1}{4}$ teaspoon nutmeg powder
- 105 ml (About $\frac{1}{2}$ cup) water
- oil or ghee for frying

INSTRUCTIONS

Take whole wheat flour in a big mixing bowl, add oil and mix. It will be a breadcrumb-like texture.

Add warm water, a little at a time, to make a stiff dough. Rest this dough covered for 15 minutes.

Divide the dough into 8 parts and shape the dough into cylinders or *muthiya* (dumplings).

Now heat ghee/oil on low heat. Once it is hot, add *muthiyas*, a few at a time and fry until they are light brown, about 5-7 minutes. Always fry them on a low flame. Fry all the remaining *muthiyas* the same way. Let them cool completely on a paper-lined plate.

Then using your hands make small pieces and finely grind them. If any chunks remaining, then re-grind them in a food processor. Keep it aside.

In a pan, add jaggery and melt it over medium heat. Add melted jaggery in churma mixture and mix very well with a spoon or spatula. Now add cardamom powder and nutmeg powder. Keep it aside.

Heat the ghee well in a small pan. Once the ghee is hot, add directly to the churma. You can see the honeycomb effect on churma. It will help to make softer and melt in mouth laddoo for a longer time. Mix everything with a spatula or clean hands.

Tip – You can add any dry fruits of your choice at this point. Either coarsely crush the nuts or finely chop them.

Now take a couple tablespoons of the mixture and with your hand give a round shape to laddoo. You will be able to make 12 laddoos from the prepared mixture. Enjoy with any meal, or as a snack or its own.

Recipe from: <https://www.cookingcarnival.com/churma-laddoo/>



Christmas in **UKRAINE**



Traditionally In Ukraine, Christmas Eve (Jan 6) is a bigger celebration than Christmas Day. Many families do a big dinner and exchange gifts. My dad and his parents always included borscht in Christmas Eve dinner, but I hate borscht so I leave it out. Besides that, we always do pierogies (phonetically “pedekeh” in Ukrainian), challah, polish sausage, pickled vegetables and pepper vodka. Good luck getting kids excited about that dinner! Dessert is more pierogies, but stuffed with fruit filling.

Christmas morning is all about stocking stuffers in a stocking you hang from the foot of your bed.

And fun fact: *Carol of the Bells* is an old Ukranian Christmas song!

Melissa
HOLLAND

Carol of the **BELLS**

*Hark! Hear the bells, sweet silver bells,
All seem to say, ding dong, m'kay.
Christmas is here, bringing good cheer,
To young and old, meek and the bold.
Ding-dong-ding-dong, that is their song,
With joyful ring, all caroling*

*One seems to hear, words of the cheer
From everywhere, filling the air, m'kay
Oh, how they pound, raising the sound
Or here and there, telling their tale
Gaily they ring, while People sing
Songs of the cheer, Christmas is here*

*On, on they send, on without end
Their joyful tone, to every home
Hark! Hear the bells, sweet silver bells
All seem to say, ding dong, m'kay
On, on they send, on without end
Their joyful tone, to every home.
Ding-dong-ding-dong m'kay-m'kay-m'kay, m'kay!*



God is calling us, the people of Irving Bible Church, to become a multi-ethnic movement of missionary disciples, formed in the way of Jesus for the sake of the world.



GOD
With **US.**
A D V E N T 2 0 2 3

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