

# MERRY CHRISTMAS

and a Joyful New Year from the Van Wijngaarden Family in the United Kingdom



This season, we usually look back, and although we can not understand everything along the way, we can testify that God directed our steps (Proverbs 20:24). In our case we see that we started a (new chapter in the) journey around five years ago, when Andreas sold the company he made a living with. Then we spent a bit more than two years in the United States for a season of preparation, that then transitioned into a longer period of time as activities were added in order to make our way to Cambridge, England. It is here in England that Andreas planned to finish the last part of his part-time theological studies at Covenant Theological Seminary, but also where we could start the actual ministry. Soon after arriving we joined the core team of a church plant, and also started the hospitality ministry. More was added over time on which amongst other things highlights included the organisation of the Faith & Work initiative (i.e. Andreas set up, and led the first cohort), and helping out with the leadership of the national Navigators ministry to build a English community of entrepreneurs. At the same time we always knew (and communicated from the beginning to our supporters/partners in ministry) that after the first season would be over, and the studies would come to an end, we should do an evaluation. And that is something we are just starting to do, but expect to finish in 2023.

## Dutch Apple Pie Recipe

List of Ingredients for the dough: 350 grams of flour, 2 teaspoons of baking powder, zest of half a lemon, 1/4 teaspoon of salt, 1 teaspoon of vanilla extract, 175 grams of white sugar (you can also do a mix with light brown sugar), 1/2 egg and 250 grams of butter (unsalted). For the filling: 2 teaspoons of Cinnamon, 5 a 6 big apples, peeled in small pieces (we know in the US they have different kind as we have here... but please use google for the best sort you can use for an apple pie), 2-4 tablespoons of white or light brown sugar, (If you like raisins in it, you can add 60 grams of dark ones). What do you need more? Butter to grease the pan with, 1/2 beaten egg, and a pan for the pie with about 24 centimeter cross (9.45 inch).

Put all the ingredients for the dough in a bowl and knead it into a cohesive dough. Don't knead too long: as soon as you can form a ball of dough, it's good. Wrap the dough in plastic wrap and let it rest in the refrigerator for at least 1 hour.

Preheat the oven to 180 °C (350 Fahrenheit). Grease a 24-centimeter diameter springform pan (we use that one over here, maybe you can also buy these in the US) with butter and line the bottom with a piece of baking paper. Briefly knead the dough and roll out 3/4 of the dough to a thickness of 4 millimeters. Use this to line the bottom and sides of the springform pan.

Put the apple segments in a bowl and mix them with the cinnamon and caster sugar. When everything is well mixed, (if you would like) add the raisins and put the apple filling into the pie pan. Press the apple filling firmly, this is very important. Roll strands of the remaining dough and lay them in a diamond shape over the pie. Brush the dough with the beaten egg and bake the apple pie for 65 to 80 minutes until golden brown. If your oven has the "bottom heat only" function, use that for the last 10 minutes so that the bottom is really well cooked. If the top of the pie is in danger of getting too dark, cover it with a piece of aluminum foil.

Let the pie cool off a bit before serving (a bit warm is lovely). Serve the apple pie with whipped cream (and don't forget to add some sugar when you beat the cream).

Eet smakelijk!!!



## What about snow?

We just made it through a long week of cold and frosty snow, and several of us began coughing and sneezing. Sickness often enlightens us of the fragility of life. It's the same awareness that's triggered through changes in climate, health, social contexts, and even the act of planning. It is so important to be reminded that if we do not live life in a humble way, we will soon realize that *we are not* the ones in control about it all. We are made in the likeness of God, but not to *be* God. Which brings us back to the snow. Just as we all tend to rebel, we also all need to be "washed clean," (becoming whiter than snow in God's view; Psalm 51:7). This is something we can not do without help of God. As we celebrate the birthday of Jesus Christ, the only One able to forgive our rebellion against God, we can remember that this is what Christmas is all about.

We wish you a Merry Christmas, and a joyful 2023!

*Greeting you all with the warmest regards,*

*Andreas, Katharine, Luca & Sem van Wijngaarden*



## Ways to be involved:

You can become a partner in the ministry! If that is of interest, send us an email: [Fam.Van.Wijngaarden@icloud.com](mailto:Fam.Van.Wijngaarden@icloud.com)

### PRAYER SUPPORT

We would love you to pray with us and will inform you with several prayer letters throughout the year.

### FINANCIAL SUPPORT

In the **USA**, we are part of Presbyterian Mission International ([PMIweb.org/avw.php](http://PMIweb.org/avw.php)). You can choose from the following options to donate tax-deductible:

- join the Monthly Support Team by filling out the EFT form ([PMIweb.org/EFTformPMI2020](http://PMIweb.org/EFTformPMI2020)) and sending it in;
- mail a check and include to write "Van Wijngaarden" on the memo line and send it to PMI, 12330 Conway Rd, St. Louis, MO 63141;
- or see the following link ([PMIweb.org/donations.php](http://PMIweb.org/donations.php)) for alternative ways of financial giving.

If you live in the **UK** and want to donate to the ministry, please send us an email and we will give you further instructions how to do so.

In **Nederland** zijn we aangesloten bij de ANBI-Stichting Samen op de Bres en kan er belastingaftrekbaar worden gedoneerd. Dit kan worden gedaan door geld over te maken naar IBAN NL35INGB0001152914 t.n.v. St. Samen op de Bres en o.v.v. "Wijngaarden planten." Het is ook mogelijk om de donatie automatisch te laten incasseren. Stuur ons een bericht en wij zullen het benodigde formulier dan toesturen.