

LET'S LEARN ABOUT...

BOLIVIA >>>>>

DID YOU KNOW?

- 11.4 million people live in Bolivia.
- Bolivians love all kinds of art including painting, sculpting, and pottery!
- In Bolivia, new kinds of animals and plants are being discovered all the time!
- One out of four children in Bolivia don't graduate from high school.
- 45% of people in Bolivia live on less than two dollars a day.



Flag of Bolivia >>>>>>>>>

TIME TO PRAY!

WHY SHOULD WE PRAY FOR PEOPLE IN ANOTHER COUNTRY?

Prayer is important because God tells us to pray. But God doesn't just invite us to pray for what we want, he tells us to pray for other people too. 1 Timothy 2:1,3-4 says, "I urge you, first of all, to pray for all people. Ask God to help them; intercede on their behalf, and give thanks for them... This is good and pleases God our Savior, who wants everyone to be saved and to understand the truth." This verse says that we are to pray for everyone. That includes the people you know, but also people all around the world. It tell us that praying for others is good, and makes God happy.

HOW TO PRAY FOR PEOPLE WHO LIVE IN ANOTHER COUNTRY:

The first step in praying for other people is to ask. We need to ask others what they hope to see God do in their lives. These hopes are often called prayer requests. The next step is to listen. We must listen to others in order to pray for them. The third step is to pray. Check out the prayer requests that the people of Bolivia are hoping to receive from God. You can pray your own prayer and use the list as a place to start, or there is a prayer written out below. Let's go talk to God!

LEARN A NEW WORD!

Microenterprise is a big word, but it's meaning is actually very simple. Microenterprise means small business. It could be a small store or a farm. McDonald's is a large business that you see all over the world. A microenterprise is the opposite of McDonald's.

Bright Hope helps microenterprises in Bolivia. Some of these businesses are: gardening, bakeries, and beekeeping.

Dear God.

Thank you for listening to our prayers. You are so generous and good! We pray that you would provide for the people of Bolivia and show them how much you love them. We ask that you bless the small businesses to grow and continue long into the future. Lord, please grow and work in the churches. Bring people through their doors and help leaders to love them well. Help them to represent you and stand firm in love. Give them what they need to live. Remind us daily to think of and pray for those in Bolivia. In Jesus's name we pray, Amen.

PRAYER REQUESTS ::::::::::::

- > Pray that God will work through the churches in Bolivia!
- > Pray that the new businesses in Bolivia will do well.
- > Pray that God will inspire church leaders and pastors as Bright Hope helps to train them up.
- > Pray that God will provide families with their needs like food and shelter.





HANDS ON ACTIVITY: BAKE YOUR OWN BREAD

Running a bakery is a lot of work! This activity will help us see how much work it would be to run a bakery like those started in Bolivia. It also gives us an inside look at what a day in the life of a Bolivian baker could be like.

LET'S GET STARTED

WHAT YOU'LL NEED:

- 4 1/2 to 5 cups (542g to 600g) unbleached bread flour
- 1 tablespoon (11g) sugar
- 2 1/4 teaspoons instant yeast
- 2 1/2 teaspoons table salt (not kosher)
- 1 2/3 cups (379g) water, lukewarm (90°F to 110°F)
- Cornmeal, for coating the pan

INSTRUCTIONS:

- 1. Stir together all of the ingredients (except the cornmeal) in a large bowl, starting with 41/2 cups of the flour. Use a sturdy spoon. Mix until everything comes together in a rough, mass of dough.
- 2. If you're kneading the dough by hand, turn it out onto a lightly floured surface, using some of the additional 1/2 cup of flour. Fold the far edge of the dough back over on itself towards you, then press it away from you with the heels of your hands. Rotate the dough 90°. Repeat this fold-press-rotate process with a rhythmic, rocking motion for about 6 minutes. When fully kneaded, the dough will be bouncy and smooth.
- 3. Place the dough in a bowl that's been lightly greased with vegetable oil or cooking spray. Cover the bowl with plastic wrap or another airtight cover, and let the dough rise at room temperature until it's doubled in size, about 1 to 2 hours.
- 4. Gently deflate the dough and cut it in half. Pat each half into a rough 6" x 8" oval.
- 5. Working with one piece of dough at a time, grab a short side and fold the dough like a business letter (one short side into the center, the other short side over it). Use the heel of your hand to press the open edge of the "letter" closed. Gently pat and roll the dough into a log about 10" long. Repeat with the remaining piece of dough.
- 6. Place the loaves, seam-side down, on a baking sheet (lined with parchment if desired). Sprinkle the pan (or parchment) generously with cornmeal.
- 7. Let the loaves rise, lightly covered with greased plastic wrap, for 45 minutes. They should have grown large and puffy. Gently poke your index finger into the side of one of the loaves; if the indentation remains, your bread is ready to bake. Towards the end of the rising time, preheat the oven to 450°F.
- 8. When your bread is risen, dust the loaves with a thin coat of flour. Then make three or four 1/2" deep diagonal slashes in each loaf; these slashes will help the bread rise evenly as it bakes. Place the bread in the oven.
- 9. Bake the bread for 20 to 25 minutes, until the crust is golden brown and a loaf sounds hollow to the touch when you tap it on the bottom. The interior temperature of the bread should register at least 190°F on a digital thermometer.
- 10. Turn the oven off, crack the door open, and allow the bread to remain inside for 5 additional minutes; this helps keep the crust crisp. Remove the bread from the oven and cool it on a rack. It's best not to cut into the bread until it's cooled down a bit.

In this activity, we had to keep working hard until the bread was all the way done, and this only made two loaves! Can you imagine what it must be like to make dozens of loaves of bread every day? This is the job of some bakers in Bolivia. They make bread day after day, because this is a way they can provide for their family. Hopefully this activity gives you a taste of the work that goes into running a small business, and also provides you with delicious bread for your family to eat with dinner!

HANDS ON ACTIVITY: BE A BEEKEEPER

Bzzzzz! You may not know this, but keeping bees is a great way to raise money and provide for families. Bright Hope works with Bolivians to raise bees and sell the honey and wax they make.

LET'S GET STARTED

WHAT YOU'LL NEED:

- Cardboard box
- Yellow, brown, and white paper
- Black marker
- Mesh fabric
- A wide-brimmed hat
- Safety pins

INSTRUCTIONS:

1. Cover the cardboard box in brown paper - this is your hive!

a. Feel free to decorate the box by putting paper bees (instructions below) on it or cut out hexagons to form your own honeycomb!

2. Make paper bees.

- a. Cut out a yellow oval with a circle at one end for the body of the bee.
- b. Cut out two tear-drop shaped pieces of the white paper for wings.
- c. Tape the wings to the body of the bee, and draw stripes along the back, and a face on the circle if you choose.

3. Make your beekeeping hat.

- a. Drape the mesh over the hat.
- b. Use safety pins to pin the mesh in place on the hat.
- c. (Optional) for long term play, you can glue the mesh to the hat!

- There are three types of bees in every hive: a queen, worker bees, and drones.
- Beekeeping is one of the oldest jobs.
- Honey bees don't sleep. Instead, they spend their nights motionless, conserving energy for the next day's activities.
- Every bee colony has its own distinct scent so that members can identify each other.
- Ever wonder why a beekeeper's suit is always white? It's because bees react strongly to dark colors!
- Bees can communicate by dancing.
- The science of beekeeping is called "apiculture."
- Swarming occurs when a colony has outgrown its current hive and is preparing to separate into two or more new, smaller hives.

