

WINTER 2021

# ECM LIFE

EUROPEAN CHRISTIAN MISSION IRELAND  
NEWSLETTER

“TASTE AND SEE  
THAT THE LORD  
IS GOOD”

Psalm 34:8



# ECM IRELAND

EUROPEAN CHRISTIAN MISSION IRELAND  
IS AN INTERDENOMINATIONAL,  
EVANGELICAL, MISSIONARY ORGANISATION  
WORKING IN EUROPE.

ECM'S MISSION IS TO



EQUIP,  
CONNECT  
AND MULTIPLY  
FOLLOWERS OF  
JESUS



THROUGH  
DISCIPLESHIP  
AND



CHURCH  
PLANTING  
ACROSS  
EUROPE

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## DIRECTOR'S LETTER

LINDSAY MOORHEAD

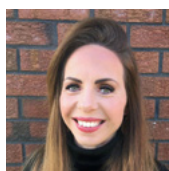
**When I was a little girl, one of my favourite things to do was bake with my mum. She owned a small coffee shop in our hometown of Bangor, NI, and we often practiced many of the sweet treats and baked goods that made up the menu. Now I love to share the recipes I learned from my mum with my own children, and I imagine that, one day, they may even share them with their own children.**

Sharing is a fundamental part of cooking and cuisine, whether that's in sharing a meal with friends around a table, or sharing a favourite recipe with your small group.

Sharing is also at the heart of ECM's mission, as we seek to share Jesus, as displayed through the Bible, with the people of Europe.

This edition of ECM Life is a sort of cook book, designed to remind us of the call we

all have to share - share the gospel, share our resources, share our very lives. Perhaps there's someone you could invite to your home, to eat around your table and to share your faith and your lives with them?



Lindsay  
**Director, ECM Ireland**

# FOOD GLORIOUS FOOD!

WRITTEN BY STUART ROWELL



“Food, Glorious Food” was written as the opening song from the 1960s West End and Broadway musical, *Oliver*. It was sung when the workhouse boys were dreaming about food, while going to collect gruel from the workhouse staff.

Food is so much more than sustenance; it evokes memories involving all five senses - sight, sound, smell, taste, and touch. Food is an effective trigger of deeper memories; bringing back emotions of eating food with people in various settings.

Writing this begins to stimulate my taste buds, but most of all, it brings back wonderful memories of eating Weiner Schnitzel at Gasthaus Schmidt in Neubaugasse, Vienna. I ate there for the first time in 1991 with Ellsye, Gareth, Fiona and Simon. We were new to the city and had been told that it was the place to go because they made schnitzels that hung off the side of your plate. This sounded like a wonderful cultural experience for five hungry people. Gasthaus Schmidt was all about theatre, as well as the amazing number of different schnitzel on the menu - it is now called Schnitzelwirt if you are looking for it on a trip to Vienna.

This place became our go-to when we had visitors who wanted to experience a

slice of Vienna and even now, when we talk about the amazing seven years that shaped our lives with our adult kids, they recall the restaurant. Unlike in *Oliver*, we got the real deal and we remember people, places, tastes, smells and noises. They say that there are better schnitzels to be had in the city, but nothing beats this place for memories.

However, I get the opposite effect when I remember the times that Branko Tihojevic, my Serbian friend, mentioned pig-jelly. I remember the location vividly, the smell in the house and the sensation as the stuff tried to slither down my throat!

So much of Jesus’ ministry was around food, and I have discovered that God wants us to enjoy good food and eating it in fellowship with others. It says in Ecclesiastes 2:24, *“There is nothing better for a person than that he should eat and drink and find enjoyment in his toil. This also, I saw, is from the hand of God”*.

## A few facts for the records:

- I took the recipe for Wiener Schnitzel (it should be veal but is often pork or chicken) from the internet.
- I do not cook because I married a domestic science teacher – a smart decision I made over 50 years ago!
- I love eating good food – I bear the marks in my own body.
- I have eaten some amazing meals on my travels in over 50 countries.
- I have also had some food that required the missionaries' prayer "Dear Lord, if I get this down, will you keep it down?"
- I am not missing the food in Central Europe due to Covid restrictions as much as I am missing my friends that I associate with, some of whom I have known for nearly 30 years. I am nostalgic for people, places and watching God at work in the Balkans and beyond.



## Method

1. Gather the ingredients.
2. Pound the meat: place cutlets between sheets of clingfilm for easier clean up. (Use a heavy, flat-surfaced pan to pound). Pound meat evenly to 1/4-inch thickness.
3. Bread the schnitzels: set up 3 shallow dishes, mix the flour and salt in the first dish, beaten eggs in the second dish, and the breadcrumbs in the third dish.
4. In a large skillet, heat at least 1/4-inch of oil to 180oC.
5. One at a time, cover cutlets in flour until the surface is completely dry. Dip in egg to coat, allow the excess to drip off for a few seconds, then roll quickly in the breadcrumbs until coated.
6. Place meat in the pan with the hot oil. Cook the schnitzel in batches, if necessary. Just make sure to allow enough time between batches to allow the oil to come back up to 180oC.
7. Fry the schnitzel for 2 to 3 minutes on one side, until golden brown. You may want to swish them around a little with your fork to make sure they are not sticking to the pan.
8. Turn them over once and fry an additional 2 to 3 minutes or until both sides are golden brown. Remove from pan and allow the oil to drain off.

Serve in the traditional manner with lemon slices, as well as potato salad, cucumber salad, or chips. Enjoy.

## Wiener schnitzel

Wiener schnitzel is one of Austria's most traditional dishes and is almost always served with a wedge of lemon. Common side dishes include cucumber salad, potato salad and chips.

### Ingredients

4 chicken or pork cutlets  
 1/4 cup plain flour  
 1/2 tsp salt  
 2 large eggs  
 1/2 cup breadcrumbs  
 Oil or lard, for frying  
 4 slices lemon, garnish



# UPDATE FROM POLAND

WRITTEN BY SASKO  
NEZAMUTDINOV

## BARSZCZ CZERWONY

Borscht – an authentic Polish soup, is also known as Barszcz Czerwony. It's a classic dish that is traditionally served on Christmas Eve.

### Ingredients:

Beetroot  
Apple  
Carrots  
Celery  
Parsnip  
Leeks  
Dry Porcini Mushrooms  
Garlic  
Parsley

### Spices:

Bay leaves  
Whole allspice  
Dry marjoram (not  
marjoram powder)  
Salt  
Pepper  
Sugar  
Lemon juice  
White vinegar

### Method:

**The process to make authentic Polish borscht is two-fold. First, you'll need to make a broth:**

**Step 1:** Place dry mushrooms in a bowl and cover them with hot boiling water. Let them soak for 5 minutes.

**Step 2:** Peel, wash and cut vegetables into chunks (carrots, parsnip, celery, leeks, and parsley).

**Step 3:** Place your vegetables and your soaked mushrooms in a large pot, cover with water, add a tablespoon of salt, bay leaves, and allspice and boil for about 30 minutes, uncovered; (tip: mushrooms can be sandy, so don't stir the water when picking them up; you can use a strainer to add some of the mushroom water into your pot).



**Step 4:** Prepare beetroot – peel them and slice in 1/2 inch slices; peel your garlic and slice the apple.

**Step 5:** Add beetroot, garlic, apple, and spices (salt, sugar, and marjoram) to the vegetable broth. At this time add 1 tablespoon of vinegar and 1 tablespoon of lemon to preserve the beautiful colour of the beets. Cook it for another 30 minutes uncovered.

**Step 6:** Add the remaining vinegar, and adjust seasoning with vinegar, salt & pepper, as needed.

**Step 7:** Discard the vegetables and pour your borscht through the strainer either into mugs for drinking or into bowls to serve with mushroom pierogi.

## Poland Facts\*:

**Total Population:** 37.7 million

**Evangelical Christians:** 0.31%



## Ministry update:

Sasko and Ania are involved with a church plant called Christ the Saviour Presbyterian Church in Krakow. It is a church founded on grace, is culturally relevant and a Biblical and loving community where people are discipled and trained to disciple others.

Currently the church has approximately 25 members with weekly Sunday services, as well as various other outreaches happening during the week. The church is also involved in translating Reformed materials into Polish.

The past year have forced many things to be adapted in Poland – church services were reduced in number and increased in frequency, while the Catechism class and Bible study continued. Thank God those services are now back to normal, and we can meet as one church family.

The ladies' ministry has been taking place every other Saturday as they work through the book of Genesis together.

## Prayer Points:

Krakow is the academic centre of Poland. Every year there are 200,000 students studying at different universities and colleges in the city. Pray for a team of three young men who have volunteered to help with the Reformed University Fellowship. So far, the sessions have not been well attended as most students have classes online and are not currently in the city.

Give thanks that Sasko will be graduating from the seminary in Kiev in November.



## Poland Project Fundraising Target: £1000

Sasko is currently raising funds to purchase a new computer for the church which will benefit and impact the ongoing ministry. They would love to be able to livestream their services so that more people can hear the Bible and connect with the church. The computer will be of significant use during worship services, for general office use throughout the week, student ministry and for the publishing work of the church.

If you would like to donate towards this project, please fill out the form at the back of the magazine and post it to the ECM (European Christian Mission) Ireland office, or you can donate online by going to: [www.ecmireland.org/online donation](http://www.ecmireland.org/online donation) and designate it to 'Appeal for Computer'.

## ECM BRITAIN UPDATE

# LIFE IN THE NETHERLANDS

### Netherland Facts\*:

**Total Population:** 17,085,000

**Evangelical Christians:** 4.23%



Roland and Carolien Smith have been living in Maastricht since 2006, supporting different churches and community projects. Before they started in Maastricht, Roland (from England) and Carolien (from the Netherlands) worked with ECM in Poland.

### Ministry update and prayer points:

Carolien and I are helping develop the Anglican and Baptist churches in Maastricht: preaching, leading services, church council, women's ministry, small groups and music. We are enjoying seeing how people are growing in leadership and gaining confidence in sharing their gifts. Please do join with us in praying for more people to step forward and be willing to

make themselves available for God to work through them. We praise God that three new people joined the Baptist church during lockdown and are now enjoying meeting in person on Sundays and in small groups. They are tasting and seeing that the Lord is good! We are maintaining our links with Poland and support friends there through correspondence and pastoral visits.



# POLISH MAZURKA

As a taste of the work that we are supporting in Poland, we would like to offer you the chance to enjoy an authentic Polish recipe. It is a fruit and nut cake: raisins and spices combined with almonds and mixed nuts.

In the north it is made especially at Christmas. The Poles insist that it should be made on St Nicholas's Day (6th Dec.), because by Christmas Eve the flavour will have improved with maturing. From experience this is hardly possible: it is too tasty to wait that long! Happily there is no need to limit eating Mazurka to Christmas, because being such an easy cake to make it is ideal for any occasion. It keeps well in hot and cold weather and can be made well in advance.

Medium	Large	Ingredients
125g (4oz)	190g	Mixed nuts
125g (4oz)	190g	Almonds
250g (8oz)	375g	Raisins
Level tea-spoon (5g)	7.5g	Powdered cloves
Level tea-spoon (5g)	7.5g	Powdered cinnamon
150g (5oz)	225g	Self-raising flour
250g (8oz)	375g	Castor sugar
5	8	Eggs



## Method:

Soak raisins in strong tea for a few hours if desired. Roughly chop nuts (eg in blender). Separate eggs. Stir yolks with sugar. Add spices, fruit, nuts and flour. Stiffly beat egg whites and fold in carefully. Pour/spoon into buttered flan case or spring-form or other shallow (eg Swiss roll) tin to a depth of about one inch (2.5 cm). Bake in pre-heated oven at 300 degrees F (150 degrees C) for 40 minutes. Cut when still warm into 1 inch by 3 inch slices. Let them cool in the tin, then remove them carefully one by one. store in a well-sealed tin or box (eg airtight plastic container) in a cool place. We wish you success in baking something Polish, and as they say in Poland, 'Smacznego!' (bon appetit!).

# SWEET TREATS FROM EUROPE



## PASTEL DE NATA - PORTUGAL

### Ingredients

*1 whole egg (large)*  
*2 egg yolks (large)*  
*115g golden caster sugar*  
*2 tbsp cornflour*  
*400ml full fat (creamy) milk*  
*2 tsp vanilla extract*  
*1 sheet ready rolled puff pastry*

### Method

1. Lightly grease a 12 hole muffin tin and pre-heat oven to 200C/180C fan/Gas 6
2. Put egg, yolks, sugar & cornflour in a pan and mix well together then gradually add the milk until mixture is well mixed and smooth.
3. Place pan on medium heat and stir constantly until mixture thickens and comes to the boil. Remove pan from heat and stir in vanilla extract.
4. Put custard in a glass/ceramic bowl to

cool and cover with cling film to prevent skin forming.

5. Cust pastry sheet into two pieces and place them on top of each other. Roll the pastry tightly, from the short side, into a log and cut the log into 12 even sized rounds.

6. On a lightly floured board, roll each round into a disc (approx. 10cm) and press the pastry discs into the muffin tin.

7. Spoon in the cooled custard and bake for 20-25mins until golden on top. Leave to cool in the tin for 5mins then move to a cooling rack to finish cooling although they can be eaten warm.



**Shane McGloin moved to Portugal at the start of July and he will be spending the next 18 months working at Vila Real Baptist Church. Pray for Shane as he continues to settle into his role there, learns Portuguese and builds relationships with people.**



## CHURROS - SPAIN

### Ingredients (serves 6)

1 cup (120g) flour

1 cup (240 ml) water

1 tsp oil

a pinch of salt

olive oil

sugar

### Method

1. In a large saucepan boil water with salt and a tablespoon of oil, then immediately add the flour swiftly stirring until you have a smooth, thick mass.
2. Remove from heat, and allow to cool, then place inside a pastry bag fitted with a star-shaped nozzle.
3. Press the mass into the sizzling oil in the shape of a doughnut, and fry until golden.
4. Place on a paper towel to drain, sprinkle with sugar, and serve while still hot.



*"Taste and see that the Lord is good."*

**Psalm 34:8a**

- Invite over some friends or family
- Make some European Food
- Read about missionaries serving with ECM in that country
- Spend time praying for them
- Post your photos to social media with **#ECMTasteOfEurope**



**Kate Campbell will be in Spain from September to June as part of her language's placement for university. She will be part of a small church in Roquetas de Mar. Pray for opportunities to share the gospel with various communities in this diverse area.**



# UPDATE FROM PORTUGAL

WRITTEN BY CARLOS AND ANA FREITAS

## Portugal Facts\*:

**Total Population:** 10.1 million

**Evangelical Christians:** 3.37%

## Ministry update

The main focus of our ministry is the development and growth of the local church. Ana is involved with the children's ministry, music and ladies Bible study. Carlos is involved with the preaching, teaching and youth ministry. We have also been involved with the university ministry group in Coimbra, as well as other groups in the north of Portugal.

## Prayer points

- Pray that God will guide us as there are plans to start a church plant in Coimbra this coming year.
- Pray for Paulo, Clarisse and Helena. They attended the Life Explored course in April/May this year. Pray that God will

save them and that they will grow in the knowledge of Jesus as their Saviour.

- Pray for our family, that God may continue to strengthen our marriage and that our children will grow in the knowledge of Jesus as their Saviour.
- Thank God that through these uncertain times, our friends and partners in gospel work in Coimbra, have continued to support us in prayer and financially.
- Thank God for His steadfast love revealed supremely in Jesus and because of that, we can say with the psalmist, *"It is better to take refuge in the LORD than to trust in man."* (Psalm 118:8)

# BACALHAU À BRÁS

We chose a Portuguese traditional recipe that has been modernised and that we have adapted to our family. It's called Bacalhau à Brás and it's a cod dish invented by someone with the very popular Portuguese surname Brás.



Bacalhau is codfish that has been doused in vast quantities of salt and dried; an ancient method of preservation. To prepare the codfish for a meal, you would need to soak it in fresh water for a minimum of 24 hours, changing the water 2 to 3 times. There are lots of recipes with codfish, some say there are one for each day of the year.

The traditional recipe calls for the cook to peel, thinly slice and fry the chips. The modern (easy) option is to buy a packet of ready salted potato sticks! Because our children aren't too fond of codfish, we used haddock that we had previously poached with salt, onion and garlic. There's also a version of this dish with chicken called "Frango à Brás".

## Ingredients:

*1 small onion, minced*  
*1 to 2 tbsp of olive oil*  
*1 dried bay leaf*  
*300g of cod or white fish*  
*400g of ready salted potato sticks (you can add more, or keep a bit to serve on the side, our kids really like to have a bit on the side)*  
*4 to 6 eggs whisked and seasoned with a bit of salt*  
*Black pepper to taste*  
*Garnish with black olives and fresh parsley chopped*

## Method:

- 1.** Heat the olive oil in a pot and add the onion and bay leaf always stirring until the onion is pale gold (around 5 minutes).
- 2.** Add the fish, stirring for another 5 minutes.
- 3.** Add the potato sticks and mix with the fish.
- 4.** Pour the eggs over the fish and potatoes and mix well seasoning with black pepper.
- 5.** Cover with a lid and check every couple of minutes if the egg is cooked and stir again.
- 6.** It shouldn't take more than 10 minutes and it's ready to serve and garnish with black olives (Ana and Daniel like them but myself, Salomé and Maria not so much) and parsley.



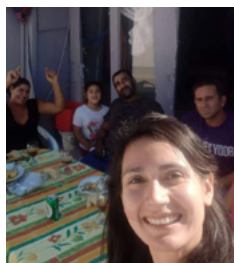
# UPDATE FROM GREECE

WRITTEN BY GIORGOS AND LUCIANA CHRISTOFORIDES

## Greece Facts\*:

**Total Population:** 10.3 million

**Evangelical Christians:** 0.49%



## Ministry update

George has been directing youth camps for the church plant they attend and using his network engineering expertise to bless various ministries in Greece. Luciana is directing an educational community centre (Petalouda Center) for the Roma people in Athens, the largest ethnic minority group in Greece.

## Prayer points

- We have our first church camp after the lockdown here in Greece, at Cosmovision Center, AMG's headquarters. Please pray for this camp as George and his team organize it and that once again the love of God will impact each child that attends the camp.
- As Petalouda is starting its skills training program, we are in need of sewing machines or the funds to purchase them. Weaving and sewing classes started from September with the Roma ladies and we are hoping to develop ways to teach them how to reuse, re-purpose and embellish clothing so they can sell them in the future. This will also help them with job opportunities.



# SHRIMP SAGANAKI

## WITH OUZO AND FETA CHEESE

### Ingredients:

500g of shelled and deveined shrimp  
 6 tablespoons of ouzo (optional)  
 Juice of half a lemon  
 4 tablespoons extra virgin olive oil  
 1 large red onion finely chopped  
 2 garlic cloves  
 2 cups of chopped fresh tomatoes or  
 chopped canned tomatoes  
 Salt and ground black pepper to taste  
 2 teaspoons dried Greek oregano  
 2 tablespoons finely chopped parsley  
 1 block of Greek feta cheese

### Method:

1. Heat the olive oil over medium heat in a large and deep pan. Sauté the onion until golden, about 8 minutes. Stir in the garlic. Add the tomatoes and bring to a simmer. Season lightly with salt and pepper. Cook for 15 minutes over medium-high heat, until most of the watery liquid from the tomatoes has evaporated.
2. Add the shrimp, lemon juice and ouzo to the pan. Cook for a few minutes until firm but ready to eat.
3. Stir in the dried oregano, parsley, and feta. Ready to serve.

# UPDATE FROM IRELAND

WRITTEN BY COLIN  
AND ALISON HOLMES

## Ireland Facts\*:

**Total Population:** 4.9 million

**Evangelical Christians:** 1.55%

## Ministry update

In Ferrybank Church, food is interwoven into much of what we do and how we show love and care for each other.

Eating together is low key, occasional, and as opportunity allows. Food is used to fit the occasion to celebrate, to say farewell, to catchup, to welcome new friends, to extend hospitality, to support new parents, a sick family, to encourage those struggling to know that they are seen and not alone, or to simply be together. Our together moments are not programmed but are, along the way, allowing us to be family and share in each other's lives.

We are a church made up of people from different countries and so our plates have been filled with a mixture of Nigerian, Italian, Australian, Irish, German and Canadian inspired foods. Sweet, savoury, spicy goes down surprisingly well together!

We have come to realise that food and hospitality is something that we enjoy, and as a church family would like to do more of. We had been stepping towards hospitality ministry when Covid restrictions came and paused our eating together for a time.

## Prayer points

- Pray for us as a church, that we will get opportunities and be creative in sharing life and food again with each other, in a way that extends beyond ourselves to include friends and neighbours.
- We pray that others would find their belonging and welcome in Christ as we have. Romans 15.7- *"...welcome one another as Christ has welcomed you, for the glory of God."*



# QUICK WHEATEN BREAD

This recipe is lovely on its own with a slab of butter and a dollop of jam, but can also accompany salads, cottage pie or soup with cheese on top. It's also very tasty popped in the toaster the next day!

## Equipment

a loaf tin  
oven  
mixing bowl

## Ingredients

8oz wholemeal flour  
3oz porridge oats  
2oz plain flour  
1 1/2 oz caster sugar  
1 tsp baking soda  
1/2 tsp salt  
2oz butter/margarine (melted)  
1/2 pint buttermilk

## Method

1. In a large bowl, add all of the dry ingredients (wholemeal flour, porridge oats, plain flour, sugar, baking soda, salt).
2. Make a "well" in the middle and add milk and melted butter. Using a wooden spoon, mix the ingredients together.
3. Pour into greased and floured 1lb loaf tin.
4. Cook at 180oC for 45 minutes.
5. Allow to cool a little and then turn out of tin onto a wire rack.
6. Slice fairly thickly, spread with butter and enjoy.



## Tom and Grace Campbell

*New ECM Ireland bi-vocational members working in Skibbreen, Ireland*

Tom and Grace seek to serve Amazing Grace Community Church in West Cork together, joining the community as they reach out with the good news of the Lord Jesus. As an Associate Pastor, Tom will be helping with leadership, preaching and other ministries in the life of the church. As bi-vocational workers, Tom continues to work part-time for Amazon and Grace works part-time on the staff of the Irish Bible Institute.

# WHAT'S THE STORY?



'What's the Story?' (WTS) is an Irish nationwide evangelistic initiative which seeks to unite and equip the church in Ireland to share God's story and answer Ireland's big questions.

WTS has listened to almost 1000 stories of people from across Ireland and has uncovered 6 big questions.

- **Can we make sense of our suffering?**
- **Is there anyone out there?**
- **Guilt and shame: will I ever be good enough?**
- **Christianity: the problem?**
- **Finding hope in the face of death?**
- **Does my life really have purpose?**

Across Ireland there are hundreds of churches faithfully sharing God's word, who are answering these questions and pointing to Christ. So how can these churches speak into the lives of even more people who need to hear their message?

WTS seeks to equip the Irish church with resources created by Irish Christians to answer Irish people's big questions. This will include apologetics material, well produced life story videos and evangelistic bible studies.

The writing group for the Bible studies have created resources from John's Gospel. They include new ECM workers Tom and Grace Campbell in Skibbereen, as well as Isabel Quinlan from Ferrybank Church.

Our project seeks to raise at least £/€3000 towards the design and printing of the resources they are writing.

This is an opportunity to collaborate with the Irish church, that they might reach people all over Ireland, giving them a unique opportunity to introduce God as the main character of each life story, and show how Jesus can bring about a glorious eternal plot twist.

We are praying that a new chapter will be written in the history of Ireland.

## Will you be a part of this story?

To financially support WTS, go to our giving forms on pages 19 and 20, or donate through our website:

[www.ecmireland.org/give](http://www.ecmireland.org/give)  
[www.whatsthestoryinfo.ie](http://www.whatsthestoryinfo.ie)



# LEAVING A LEGACY



If you are willing to leave a gift to ECM in your will, there are three main ways to do so:

## 1. Residuary gift:

a share (or all) of what remains of the value of your estate once your family and friends have been dealt with. This has the advantage of staying the same over time and therefore your will won't need to change to keep up with inflation.

## 2. Pecuniary gift:

a specific amount of money.

## 3. Specific gift:

a named item such as a piece of art or jewellery.

If you want to leave a gift to ECM, or want to know more about doing so, please tick the appropriate box on the response form.

**Thank you for investing  
in ongoing ministry  
in Europe!**

# GIVING TO ECM IRELAND

Name: \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Postcode: \_\_\_\_\_

Telephone: \_\_\_\_\_

Email: \_\_\_\_\_

## Please send me:

- |  |  |
|--|--|
| <input type="checkbox"/> ECM Life (twice yearly)                                 | <input type="checkbox"/> post <input type="checkbox"/> email |
| <input type="checkbox"/> ECM's monthly prayer diary                              | <input type="checkbox"/> post <input type="checkbox"/> email |
| <input type="checkbox"/> Eurolink ( <i>ECM Ireland monthly prayer resource</i> ) | <input type="checkbox"/> post <input type="checkbox"/> email |

Signature: \_\_\_\_\_

## SINGLE GIFT DONATION

☐ £5 ☐ £15 ☐ £30 ☐ £50 ☐ Other £ \_\_\_\_\_

☐ Euro Amount € \_\_\_\_\_

☐ For use where most needed:

☐ Towards the work of: \_\_\_\_\_

☐ What's The Story? Project

☐ I enclose a cheque made payable to ECM Ireland

☐ I do not require an acknowledgment.

**You can also donate on line**  
**[www.ecmireland.org/give](http://www.ecmireland.org/give)**

## GIFT AID DECLARATION

☐ I wish to gift aid to ECM this and any gift I have given in the last four years, until further notice. I confirm I have paid or will pay an amount of Income Tax and/or Capital Gains Tax for each tax year (6 April to 5 April) that is at least equal to the amount of tax that all the charities that I donate to will reclaim on my gifts for that tax year.

Full name: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

*giftaid it*

## REGULAR GIVING

☐ For use where most needed:

☐ Towards the work of: .....

### STANDING ORDER DETAILS

**Bank name:** .....

**Bank address:** .....

..... **Postcode:** .....

**Account holder:** .....

**Account no:**

**Sort code:**    -    -

**Please deduct (amount in words)** ..... **pounds**

**from my account on**   /   /   **and then each**

☐ **Month** ☐ **Quarter** ☐ **Year (tick one)** **until further notice.**

**This standing order (tick as appropriate)...**

☐ Replaces

☐ Does not replace an existing standing order to ECM

**Pay this sum to: European Christian Mission Ireland**

**A/C: 40615008 Sort Code: 98 09 60**

Ballymacoss Avenue, Lisburn BT28 2GX

**Signature:** ..... **Date:** .....

**For bank use only:** Paying bank please ensure all backdated payments are made and the following reference number is quoted with all payments.

Reference No. ....

### LEGACY GIVING

☐ I have included ECM in my will.

☐ I would like to consider including ECM in my will.

### GIFT AID DECLARATION

☐ I wish to gift aid to ECM this and any gift I have given in the last four years, until further notice. I confirm I have paid or will pay an amount of Income Tax and/or Capital Gains Tax for each tax year (6 April to 5 April) that is at least equal to the amount of tax that all the charities that I donate to will reclaim on my gifts for that tax year.

**Full name:** .....

**Signature:** ..... **Date:** .....

*giftaid it*

## PRAYER



### Thank God for:

- How food brings people together and creates great memories
- How He is working all over Europe in many ways
- Tom and Grace Campbell who have joined the ECM Ireland team

### Pray for:

- Shane and Kate as they settle into life and ministry in Portugal and Spain
- The provision of funds to buy a new laptop for the church in Poland and for the What's the Story? project
- God to continue to transform lives all over Europe



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