

Working Together to End Hunger



In partnership with
 Canadian Foodgrains Bank
A Christian Response to Hunger

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Letter from the Director

Do you believe that we can end hunger?

It seems impossible when you consider that there are more than 700 million people struggling with hunger globally. But there is more than enough food produced in this world to feed everyone.

We are God's people, called to live out the love of Jesus for everyone, including the vulnerable and the hungry. At World Renew, we rejoice in God's goodness and the support of his faithful followers who join us in our mission to share his love and hope.

“Made in God's image
to live in loving communion with our Maker,
we are appointed earthkeepers and caretakers
to tend the earth, enjoy it,
and love our neighbours.

God uses our skills
for the unfolding and well-being of his world
so that creation and all who live in it may flourish.”
-Our World Belongs to God (10)

Through God's grace, we stand with families who have produced limited food in difficult conditions only to be robbed of that meager supply by drought and floods. We speak for the women who wish to feed their children well but have few choices. Families caught in conflict flee with what they can carry. Without emergency food assistance, they will not have enough to eat. Thanks to our supporters' generosity, we can bring relief in emergency situations, particularly in areas of protracted crisis where conflict or climate continue to threaten families year after year. We step in when the first stores of emergency support begin to run dry as millions remain displaced from their homes for years following a crisis.

Millions of families work hard to farm or garden as a way to provide food for their children. Traditional farming methods no longer produce sufficient food. The way they farm must be modified to respond to new climate realities. Conservation agriculture is

a tool these farmers can employ to change their own story of poverty. Within one crop year, we have seen transformation. Bountiful harvests spring up in formerly barren fields, and farmers who rely on those fields to feed their families and communities are filled with hope, not only for a season, but for future generations.

We are “appointed earthkeepers and caretakers,” so as we learn more about creation, we commit to use that knowledge to make a better world.

I invite you to read through this magazine, try the recipes, share the stories and activities, and perhaps even pass this along to your children, friends, or neighbours.

As a founding member of Canadian Foodgrains Bank, we celebrate the call of Christian churches in Canada working ecumenically. Thank you for believing with us that by God's grace, we can one day see an end to hunger “so that creation and all who live in it may flourish.”

In the love of Christ,



Garry Mayhew
Head of Humanitarian and Emergency Affairs,
World Renew



Women and girls make up **60%** of all undernourished people in the world



1 in 10 people do not have enough to eat



733 million people go to bed hungry



70% of those facing acute hunger are in fragile or conflict-hit countries

3 billion people are locked out of healthy diets because of excessive cost



22% of children under the age of 5 are stunted due to malnourishment



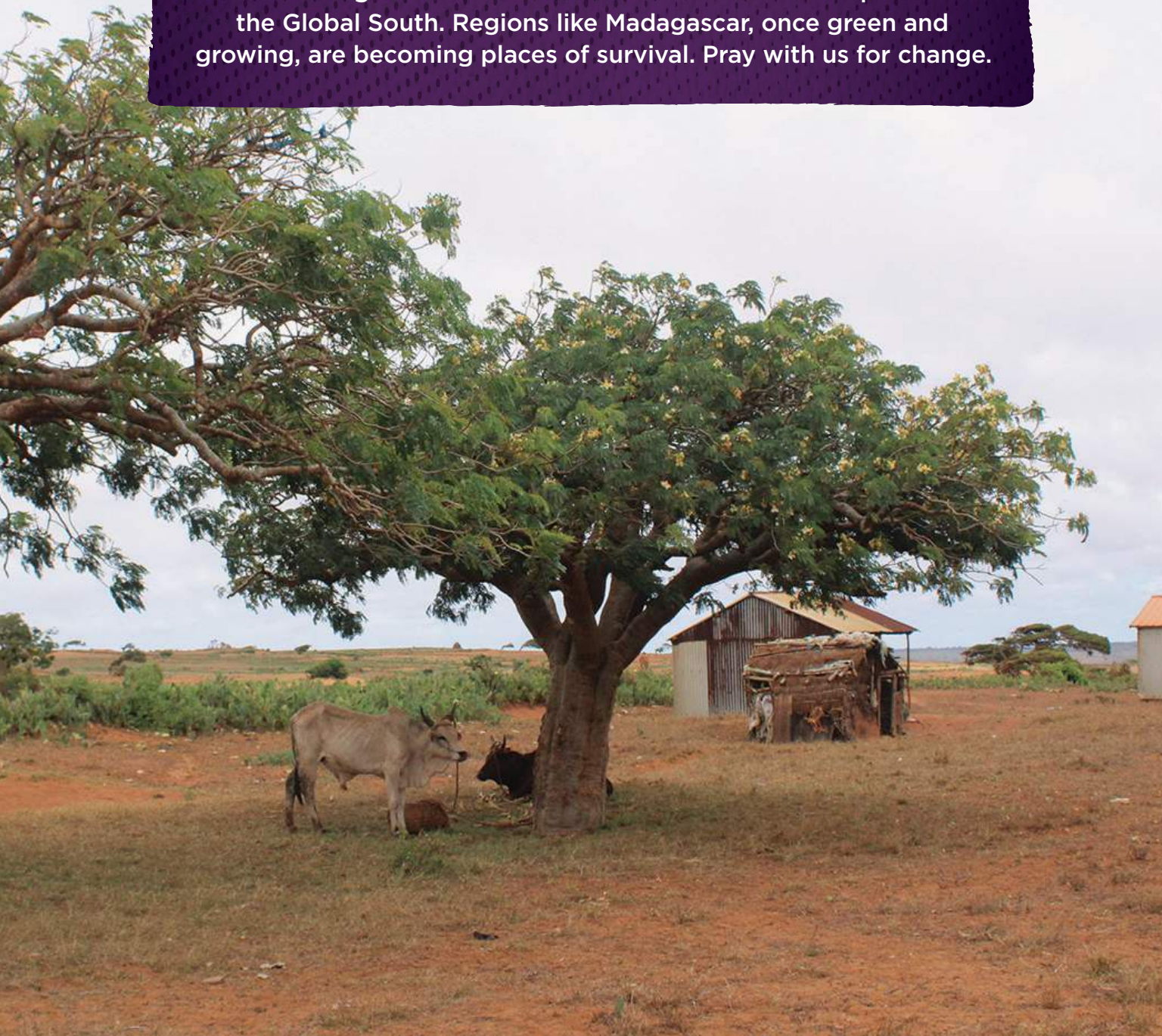
42 countries around the world experience serious or alarming levels of hunger



70% of our global food supply is produced by small farmers, herders and fisherfolk



Climate change and deforestation have altered landscapes across the Global South. Regions like Madagascar, once green and growing, are becoming places of survival. Pray with us for change.





Emergency Food Assistance

In central Kenya, a long drought stripped the landscape of green and turned the soil to dust. One of the hardest-hit communities was Igembe. Struggling with the effects of lack of water, the land was left bare of vegetation, and livestock grew too weak to produce milk. The long drought also caused job opportunities to dry up as markets closed because there were no crops to sell.

Isaac Muthoi is one of the many farmers in Igembe North who was impacted by this devastating drought. Before the drought, Isaac had been excited to see his crop yields increase and his kitchen garden flourish, thanks to training he received through World Renew's local partner, ADS-MKE. "I was taught the importance of planting trees on my farm, how to use mulch, and about kitchen gardens. I have practiced all these, but in the past two years, things have not worked out. In my tree nursery, I had planted over 50 seedlings, but only four survived the drought due to water shortage. My kitchen garden is also drying up," the married father of four shared. "Water is rare and expensive . . . we can afford

so little for our household use." His family could also no longer count on three meals a day. The nearest market closed, and Isaac could not find the casual day work that would have once helped to supplement his income.

With funding from Canadian Foodgrains Bank, World Renew Kenya and ADS-MKE started a six-month food assistance project to help address the immediate food needs of 1,500 families severely affected by the drought, like Isaac's. While this project helped deliver hope to families through monthly cash transfers for the purchase of food items, World Renew continues to look at long-term solutions to address the effects of extreme weather in the region.

In 2024, World Renew responded to international disasters in 21 countries.



Eliane's story

Southern Madagascar has been devastated by drought every year for the past decade. For farmers like Eliane, growing crops with such limited water has been a struggle, and families frequently have to go without meals. But through World Renew's partner in Madagascar, SAF/FJKM, with support from Canadian Foodgrains Bank, Eliane participated in an agricultural training program that opened new possibilities. She learned about techniques for bean seed management, crop protection against pests, and preparation of compost.

"The support we received this time [was] different. We usually received money and food, but this time we benefitted from agricultural training—which corresponds to my expectations as a farmer. We have stopped using our old farming methods because SAF/FJKM has trained us in new techniques.

"These techniques are going to be my weapons to fight malnutrition and grow food sustainably.

"I hope to harvest 15 bags of vegetables from my 190m x 166m field. I'm also confident about what the future holds for me, as the training I received has enabled me to be more independent and to invest in other things, such as my children's education and savings.

"Even if this project is completed, I know how to apply this knowledge. I've seen and experienced what I can do now."

Eliane, 45
Mother, Grandmother, and Seed Producer
Amboasaray Atsimo, Madagascar

CONSERVATION AGRICULTURE: FOR THE LONG HAUL



The goal of conservation agriculture is to protect and sustain the soil for future generations.

In a time of intense climate change, traditional methods rob the soil of vital nutrients. Year after year the land breaks down, losing nutrients essential in producing a healthy crop. The effects of climate change—drought, flooding, and an increase in pests and disease—contribute to reduced food production.

At a high level, conservation agriculture increases crop production by:

Reducing the times the soil is disturbed.

Sometimes referred to as “zero tillage,” reducing the tillage of the soil reduces the time, labour and cost of preparing the soil. More than that, it reduces soil erosion caused by rain and wind. It also protects the crop from drought.

Covering the soil with a mulch of organic material.

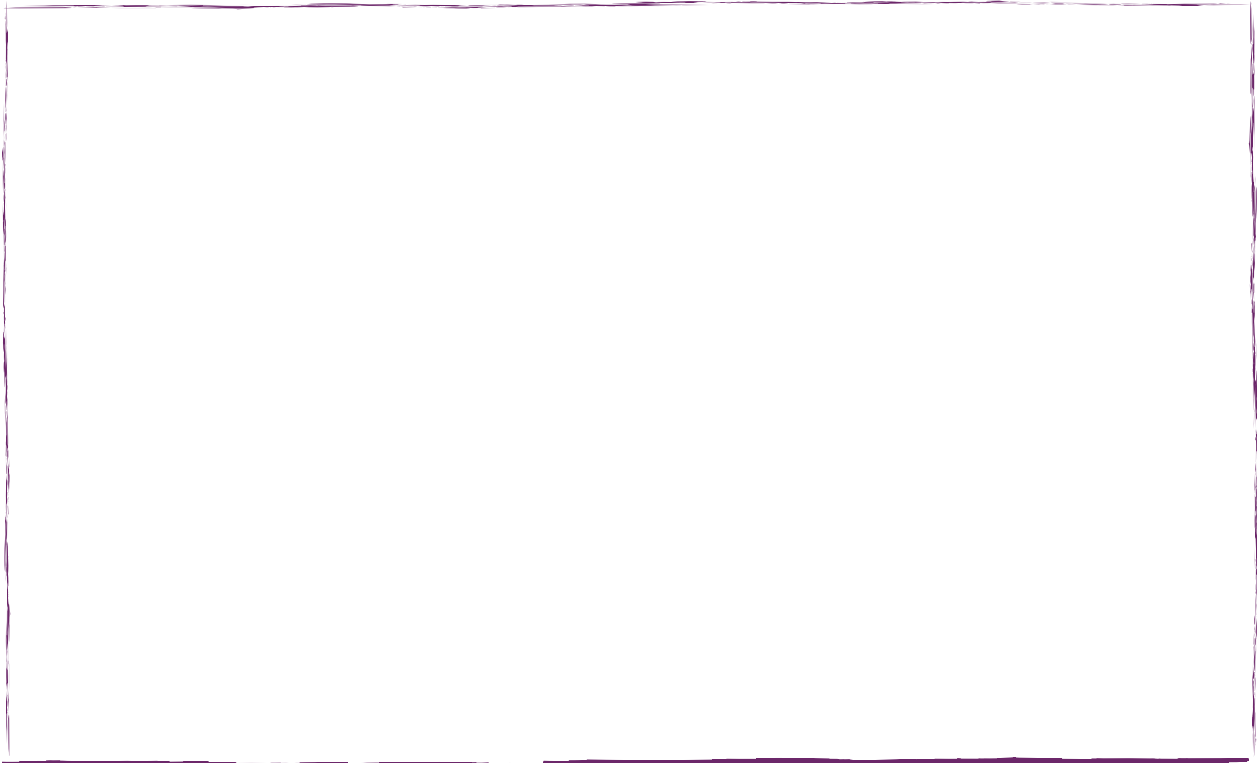
A top layer of organic mulch protects against soil erosion in heavy rains and strong winds. It also adds essential nutrients to soil as the mulch breaks down. More than that, it protects the soil from the heat of the sun, reducing moisture loss. And it helps prevent weeds.

Rotating the crops.

Each crop has different nutrient requirements. Growing the same crop on the same land year after year depletes the natural nutrients. By rotating crops, farmers can balance the nutrients, increasing fertility. The result is an increased harvest.

What I ate this week: For kids!

Draw 5 of your favourite foods



Go to www.cycleofhunger.ca to play the game Breaking the Cycle of Hunger to learn more about hunger. Play for free once you sign up! Knowing more about a problem can help you to find solutions.

Word Match:

Afiya and Adroa are children who live in Uganda. Here are some of the things they eat. Can you match the name of the food with its photo?



Matoke

Pumpkin

Okra

Cassava

Maize

Sorghum

Find answers at worldrenew.ca/kids!

HOMEMADE BISCUITS: FOR FAMILIES!

Quick breads are eaten worldwide. Biscuits, tortillas, pita bread, scones . . . there is no end to the possibilities.

Start by preheating your oven to 450°F.

Mix:

- 3 cups flour
- 3 Tbsp sugar (honey or brown sugar)
- ½ tsp salt
- 4 tsp baking powder
- ½ tsp cream of tartar
- Rub in $\frac{3}{4}$ of really cold butter

Cut it in squares and put it in the freezer. Use a pastry cutter, two knives or your fingers to mix the butter into the flour mixture. Don't over mix. There should be chunks of butter the size of a lima bean.

Add:

- 1 egg
- 1 cup whole milk (or $\frac{2}{3}$ cup milk and $\frac{1}{3}$ heavy cream)

Mix loosely.

Dump on countertop and knead 12 times.

Pat dough into a circle about 1 inch thick. Cut out with a round cookie cutter or into equal triangles.

Bake for 10 – 15 minutes, until golden brown.

These are especially yummy with butter or jam!



PSST: The secret to amazing biscuits is butter, really cold butter. (And don't handle the dough too much, you want chunks of butter to melt into flakes as they bake).



In the Garden



Many families grow tomatoes, onions and other fruits and vegetables to diversify their diet and to sell.

Start an Indoor Herb Garden

1. Choose your seeds.

Basil, Chives, Oregano, Parsley, Sage, Tarragon, and Thyme are all easy to grow indoors. You can buy your seeds at a local farm store or order them online.

2. Prepare your pot.

Purchase cute little pots or make your own by recycling a tin can. Using a hammer and nail, puncture a few holes in the bottom of the can for drainage. Fill your pot with potting soil.

3. Plant your seed.

Plant three seeds in each pot, close to the centre of the pot. Your goal is to have one plant for each small pot—you can pull out extra plants.

4. Keep your pots moist, but not wet.

Place them on a tray or plate to catch the water that drains when you water them.

5. Place in a sunny window.

6. Pinch and prune.

Keep your plants productive by pinching off straggling growth. Use the sprigs in your cooking!

Kachumbari: Tomato and Onion Salad



Lentils are chock-full of goodness! Use black or green lentils in this salad, as red or brown lentils are prone to becoming mushy.

The essentials of this raw chopped vegetable salad are tomatoes and red onions, but after that, every Kenyan cook has his or her notion of the perfect kachumbari. It's super easy to make, easily adapted, and a tasty pairing with the bold, smoky flavour of nyama choma (smoked meat). Here's one version:

Ingredients

- 1 to 1 ½ red onions, thinly sliced (soaked in 1 cup water and ½ tsp salt for 15 minutes to reduce odour)
- 1 pound ripe but firm tomatoes, sliced or diced
- 1 cup cooked black or green lentils
- 1 ounce fresh cilantro, chopped
- ¼ cup extra-virgin olive oil
- 1 sliced or chopped chili or ¼ tsp chili pepper to taste
- Salt and freshly ground black pepper to taste
- 1 to 2 tablespoons fresh lemon or lime juice
- Celery, cucumber, even avocado

Preparation

Place the tomatoes and onions in your serving bowl. Stir in the cilantro and celery or cucumber if using. If you want to use avocado, don't add it in until just before serving to prevent browning.

Whisk or shake in a jar the olive oil, lemon or lime juice, salt, and pepper and drizzle over salad, gently folding in. Serve right away.

You may prepare the vegetables earlier in the day, but don't dress until serving to prevent sogginess.

LET'S TALK

In 2 Corinthians 9:6-15, Paul encourages the people of Corinth to live generous lives. More than that, he encourages them to find joy in giving. Ultimately, generosity is a natural expression of thankfulness.

Use this simple devotion in your own family devotions. You can stretch it out over the week or use it at one time. Get your children or grandchildren involved.

Day 1:

Remember this: Whoever sows sparingly will also reap sparingly, and whoever sows generously will also reap generously.

- 2 Corinthians 9:6

Wise gardeners plant two to three seeds in every hole. They know that not all the seeds will grow. Overseeding ensures your plant will grow.

Try it! Grow some beans! Dampen a paper towel and place in a resealable zipper storage bag. Place five bean seeds on the top of the damp paper towel. Close the bag and place in a sunny window. What happens? Did all the seeds grow? If all the seeds germinated, good for you. But often only a few will germinate. By planting with generosity, you are more likely to enjoy a productive harvest.





Day 2:

Each of you should give what you have decided in your heart to give, not reluctantly or under compulsion, for God loves a cheerful giver. And God is able to bless you abundantly, so that in all things at all times, having all that you need, you will abound in every good work. As it is written:

“They have freely scattered their gifts to the poor; their righteousness endures forever.”

- 2 Corinthians 9:7-9

In the Old Testament, there was a tithing law: people were to give 10% of their harvest to the poor and hungry. In the New Testament, generosity is encouraged. We respond to God’s generosity to us by being generous in return.

Talk about it! Can you think of an example of someone being generous to you? Why do you think they were generous? How did you feel?



Day 3:

Now he who supplies seed to the sower and bread for food will also supply and increase your store of seed and will enlarge the harvest of your righteousness. You will be enriched in every way so that you can be generous on every occasion, and through us your generosity will result in thanksgiving to God.

- 2 Corinthians 9: 10, 11

Generosity is good for us! Like multiplying seeds, God will multiply your harvest. He will give you gifts so you can continue to pay it forward. Because of your generosity, others will thank God.

Think about it! How will generosity make you a better person? Can you think of ways you can share what you have with others?

Day 4:

This service that you perform is not only supplying the needs of the Lord's people but is also overflowing in many expressions of thanks to God. Because of the service by which you have proved yourselves, others will praise God for the obedience that accompanies your confession of the gospel of Christ, and for your generosity in sharing with them and with everyone else. And in their prayers for you their hearts will go out to you, because of the surpassing grace God has given you. Thanks be to God for his indescribable gift!

- 2 Corinthians 9: 12-15

Generosity is a form of witness. Not only do you provide for the needs of someone else, but you also express confidence in God's provision for you. You are not afraid of sharing what you have because you are confident that God will provide what you need.

Do it! Generosity is not only about finances. It's about time, patience, talents, hospitality, and more. To grow in generosity, start by thinking of the ways God has blessed you. Now think about the ways you can share that with those around you. Growing in generosity makes a just world!



“

**Listen, listen
to me and eat
what is good.”**

- Isaiah 55:2b



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