MAMA Project News

Spring 2018 Edition



Women Friends Miles Apart
Global Vision for Local Health

Introducing MAMA Judia!

Lorie Schrock, from Accident Maryland is leading the launch of MAMA India. We asked her to share the story of the birth of her vision...She and **Pastor Babu John** will share more at the MAMA Banquet on April 28, 2018.



Left to Right:

In April 2015, Nepal's earthquake killed nearly 9,000 people and injured nearly 22,000. As a Registered Nurse, I wanted to be involved. I have never been on a medical mission trip before and started looking for ways to join organizations that were going, but nothing seemed to work out.

Later that Summer, my cousin was going to visit Asha Mission Society who started several orphanages in India. I heard she was looking for others to go along with her and became very interested. I spoke to Babu John, founder of Asha and learned more about the orphanages and ministry we were going to visit. I became very excited and in my heart I felt this would be a life changing experience and was eager to begin the journey God had laid out for me. Traveling to India can be quite expensive, but God will use any means necessary to provide and accomplish His will. My husband and I sold Greater Swiss Mountain Dog Puppies and had enough money for me and my two sons, ages 19 and 16 at the time, to go along.



MAMA Project

Mujeres Amigas Miles Apart (Women Friends Miles Apart)

Nutritional Rehabilitation

Medical & Dental Brigade

Work Teams

Cross Cultural Training

Deworming & Vitamin A Campaigns

Donating Medical & Detals Equipments & Supplies

Community Development Scholarships

Child Survival Training

The MAMA News is a quarterly newsletter available for free to anyone who would like to receive it. To add, remove or change your address on our mailing list, contact us at:

MAMA Project

2781A Geryville Pike, Pennsburg, PA 18073 (215)679-4338 or info@mamaproject.org www.MAMAProject.org

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All donations given to MAMA Project are Tax-deductible and a receipt will be sent to the donor.

All Photos were taken by MAMA Project staff or Service Team Members The team took along soccer balls, medical and school supplies and clothing for the children. Having been a part of a Puppet Ministry in the past, we took a suitcase full of puppets and props. Yet, in my mind and heart, I was always thinking medical.

"How can I show the love of Christ through medical means?"

One day during my visit I was told we were going to visit a slum. I was having a bad jet lag day and almost did not go. I am so thankful I did, but nothing could have prepared me for what I was about to see.

When I was visiting India, I was seeing a totally different world than I was used to, but walking through the slums of India, was different in a very sad and gripping way. The day was very hot, noisy, smelly, uncomfortable, and yet it, was one of the best days of my life. The swarms of flies, dirt and trash were everywhere and yet there was such beauty in the faces of the people living in these conditions. There were trails for walking around the heaps of trash and amongst their tents. The people living here make money from "picking." They find garbage, bring it in the slums and sort though it to be recycled. Trash was in abundance, and children were playing in it, eating in it and sleeping in it.

I am told that a slum person makes about 1 or 2 dollars a day. I have heard of them waiting in line hours to get their ration of water. Why does it have to be this way? I

was shocked. When I came home, I prayed. I asked God to open doors in His time and in His way. Make it possible for me to take medical teams to India. I knew there was a medical need in a huge way, but I had no idea how to address it! In nursing school we did not get detailed lectures on micronutrients, parasites and hidden hunger."

To learn how Lorie heard about MAMA Project, and how she is working to launch MAMA India, come to the MAMA Banquet on Saturday, the 28th of April 2018 starting at 5:30pm at Finland Mennonite Church. And see the back page of the this newsletter to see how Lorie is fundraising to make MAMA India a reality.

Not every e needs eike love and food and education and medica



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Those who met Evelina Ndilu at the November 2017 MAMA Project Banquet will not be surprised to hear that she is energetically working to launch MAMA Kenya in the Kibera Slum of Nairobi since returning to Kenya in December.

At this writing on the first day of Spring in Pennsylvania we are having a major snowstorm, while Evelina and our new friends in Nairobi are struggling with rain and mud as they are starting a one week intensive training course for the first 5 Community Health Workers that will work with MAMA Kenya.

These four women and one man are people who live in Kibera Slum, are leaders in their communities, and are already working improve health and living conditions. Together they visited 23 schools to be centers for MAMA Kenya and 13 agreed to work with MAMA Kenya.

Evelina has sent detailed monthly reports, and has been busily building partnerships with others who are working. The pictures that she sends give us snapshots of what it takes to introduce MAMA Project to Kibera.



Meetings with Potential Partners

Mrs. Angela Allo of Micro Justice Kenya receiving The MAMA Child Survival Training Materials. This was the first organization to sign a Memorandum of Understanding with MAMA Project.



Meetings with Community Volunteer Health Workers

These partners understand the reality of life in Kibera Slum - from personal experience.



Meetings with ministry of Health and Nutrition Authorities

A meeting with the county Public Health Officer Mr. Oyoo and the county nutritionist Mrs. Hellen in their office.



Visits to Schools

Community Health Volunteer Zuhura in fieldwork in one of the school visited, demonstrates to the headmaster using MAMA Project Health Ruler to measure MUAC- Mid upper arm circumference Schools in Kibera Slums could make good use of micronutrients to fortify food for these students!

There has been serious interest in the household water filtration and chlorination systems, as well as deworming and food fortification. We are very excited to have the opportunity to be able to partner with families who are struggling to raise children in very adverse environments.

On behalf of these new friends- parents, teachers, volunteers, health authorities and other organizations who, like MAMA Project, are committed to working with poor families THANK YOU for being part of this work of love. Blessings! — Priscilla Benner, Director of MAMA Project

SAVE the DATES

Saturday, April 28, 2018 • 5:30 pm

MAMA Annual Banquet & Silent Auction

Finland Mennonite Church 1750 Ziegler Rd, Pennsburg, PA 18073 Please RSVP by April 23, 2018.

Speakers will be Pastor Babu John from India and Lorie Schrock from Accident, MD introducing MAMA India.

Shopping for Mother's Day?

May 7-12, 2018

If you shop at



781 Route 113, Souderton, PA

Mention MAMA Project when you make your purchase and *Ten Thousand Villages will donate 20% to MAMA!*

Support artisans of the world with fair prices and support MAMA Project at the same time.

May 13, 2018



Happy Mother's Day!

June ?, 2018

Volunteers Needed in MAMA Office

2781A Geryville Pike Pennsburg, PA 18073

Please call or email Elizabeth at our office: 215-679-4338 or elizabeth@mamaproject.org

Did you receive a gift at Christmas that you were planning to return? Re-gift it to MAMA!

For the **Silent Auction**, we are looking for donations such as:

- Art
- Pottery/dishes
- Food
- Jewelry/accessories
- B&B/trips
- Gift cards
- Tools

If you are interested in donating items to the Silent Auction, please drop off items at our office located at:

MAMA Project

2781A Geryville Pike Pennsburg, PA 18073

Please bring items prior to Friday, April 27, 2018. If you are venturing from out-of-state, please feel free to bring the items along with you to our banquet.

Partner with MAMA Project

MAMA Project has partners in

India
Honduras
Haiti
Kenya
Tanzania

We are looking for more partners. People who are working or want to work for Child Survival!

Please check our website to explore our Child Survival Trainings and Materials.

Contact us!!!!

Innovating Fundraising Jdeas!



Lorie Schrock's "Slum Lemonade"

SIMPLE SYRUP: Equal parts water to sugar. Heat water with sugar until sugar is completely dissolved.

½ cup simple syrup

1 ½ cup water

1 cup Ice

Juice from one whole lemon

Shake this mixture back and forth in front of the customer to ensure that it gets mixed thoroughly and gets cold. You can make some ahead of time, but always add the Ice in front of the customer so it is fresh and not diluted.

For our Fair, I went through about 1 1/2 to 2 cases of lemons a day. At the fruit market, I could go in the back and buy a case of lemons. Lemons were 35 cents each. Much cheaper than a grocery store and better quality and If I did not open a case, they would let me bring it back and refund my money.

I bought a huge lemon squeezer with a handle on line for about 25 dollars. Juice of one whole lemon goes into each glass. I started putting them in 18 to 20 oz clear cups with lid and straw. Great advertisement at the fair with people walking around with fresh squeezed lemonade. People would ask, where did you get that? They would say, Um... the Slum Booth. HA!! At the fair we charged 4 dollars a glass. At other places, like yard sales, 3 dollars a glass. I used 5 gallon coolers to keep water and syrup in. We also mixed up 5 Gallons of unsweetened brewed tea. We would sweeten it with our Simple Syrup. Sold tea for \$2.00. I am thinking of selling peach and raspberry tea as well this year with bits of fruit in the glass for maybe \$3.00.

Roast Turkey "Thanksgiving in a Cup"

I had one roaster full of Dark and White Turkey meat, mixed all in one roaster. It was real meet I got from a bulk food supplier. No bone, a little expensive, but worth it. I also bought my stuffing there, and bags of instant gravy as well as Potato Pearls. (The best instant potatoes you will ever find.)

We planned for about 250 people a day. One Roaster full of the Turkey, One roaster full of Potatoes, One Roaster full of Stuffing and we measured 1/2 cups of each into a 8 oz , I think, squat cup. Then we pored 1/4 cup of gravy over the top and sold it for 8 dollars. This did really well at a fall Folk Festival. I started the turkey cooking in two roasters on my counter top the night before. 425 for one hour, then 250 to 275 for remainder of the night. By 5 Am they were completely cooked. I had two roasters cooking. Drained the broth in a bowl and cut the meet in to pieces. Then I combined the meat into one roaster and pored some of the broth back over the meat now in one full roaster.

The mashed potatoes were instant, so I just boiled the water and mixed the potatoes in the roaster. I had someone else make all the stuffing according to package directions and they just combined it all into one roaster, Then I made the instant gravy and simply filled two crock pots with that. I had access to electrical outlets at the Springs Folk Festival and all you need is your food and a couple tables and spoons, napkins. We sold out every time.

"I can't wait to do it again!"