



**March 25-28, 2024**

**What you did to the least of my children, you did it to Me.**



Dear Parents,

Indonesia is located in Southeast Asia between the Pacific and Indian Oceans. It has a diverse culture with 280 million people – the fourth highest population in the world! Many of Indonesia’s 17,000 islands are in the Ring of Fire, a region around the rim of the Pacific Ocean where volcanic eruptions and earthquakes are common. Climate related disasters such as cyclones, strong rains and winds – combined with long periods of drought, make it difficult for people like Evita Tiro Wada to grow food.

Evita participates in a Catholic Relief Services’ program to stay safe during cyclone and earthquake emergencies. They created a system to warn people to evacuate and identifies evacuation routes, assembly points and resources to be used during a crisis.

The CRS also maintains a community garden, a drip irrigation system, plants protective trees and cleans up trash from the river shores.

Through the story of Evita from Indonesia, students understand the **Catholic Social Teaching of Care for Creation & we work together to take care of our earth.**

**View video of Indonesia by clicking the youtube**

<https://www.youtube.com/watch?v=dr8IYPW89xU/>

**Sayur Asem - Indonesian sweet/sour soup.**

It is served with steamed rice

Start to finish: 45 minutes

Servings: 4-5

**Ingredients:**

- 4 cups water
- 1 vegetable bouillon cube
- 2 slice shallots
- 3 cloves minced garlic
- 1 inch fresh ginger, sliced
- 1 red chilil pepper, diced
- ½ teaspoon salt
- ¾ cup peanuts, chopped
- 2 Tablespoons brown sugar
- 1 zucchini, peeled, sliced
- ½ cup frozen green beans
- ½ cup frozen corn
- 1 cup fresh spinach
- 1 teaspoon lemon juice

**Directions**

1. In large pot, water and bouillion
2. In food processor, blend shallots, garlic, ginger, chili pepper, salt, ¼ cup chopped peanuts
3. Add mixture to pot along with brown sugar and remaining peanuts
4. Stir and cook 15 minutes
5. Add zucchini, beans, corn, and spinach. Increase heat to high and cook for 5 minutes
6. Stir in lemon juice before serving

