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MISSION STATEMENT

Adventist World Aviation exists to provide aviation and communication support to those serving the physical, mental, and spiritual needs of the unreached and forgotten peoples of the earth.

ADVENTIST WORLD AVIATION

AWA is a 501 (c)3 non-profit missionarysending agency. Funded by private contributions, AWA enables missionaries to reach the unreached around the world.

SUBSCRIPTION

Your gift of any size this year will ensure support for those in great need around the world. Please donate \$25 to offset the printing and mailing costs annually. Thank you!

NOTES FROM DISPATCH

Our Gratitude to the Generous Hearts

Dear Donors,

Today, we dedicate this space to express our deepest gratitude for your generosity and support. Your contribution is not just a gesture of altruism, but an act that transforms lives, creates possibilities, and brings hope.

Each donation we receive is more than a financial resource; it symbolizes empathy and trust in our work. Thanks to people like you, we can carry out our mission and positively impact many lives.

You are the true protagonists of the stories we help write. Whether you help educate those who never had this opportunity, offer welcome and care in moments of vulnerability, or contribute to projects that promote a fairer and

"Siving thanks always for all things unto Sod and the Father in the name of our Lord Jesus Christ."

-Ephesians 5:20

more equal world, you are at the center of everything.

You can't imagine the difference you are making in people's lives from Canada to the Philippines, from Uganda to Guyana, from Central America to Alaska, and from Disaster Response flights to Wings for Humanity flights. We couldn't do that without God's help and your support.

We recognize that each donation represents an effort, a conscious choice to share what they have for the greater good. That's why we want to ensure that every penny is used with transparency, responsibility, and commitment to results.

We thank you for your financial help, trust, prayers, partnership, and shared vision of a better future. You inspire and remind us that we can make a difference together.

From the bottom of our hearts, we thank you very much. May your generosity return to you as joy, peace, achievements, and blessings.

With gratitude,

Dr. Deyvid Batista ThD

Speaker | Director Global Operations for Adventist World Aviation



Notes from the Field







PHILIPPINES - JED & SHERLYN



As 2024 comes to a close, Sherlyn and I found our hearts overflowing with gratitude. This year, your generosity, prayers, and unwavering support have carried us through challenges and triumphs, allowing us to complete our humanitarian flights successfully. Each

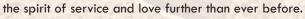


flight was a testament to the power of community and compassion, and none of it would have been possible without you.



Your contributions fueled not just our missions but also the hope of countless individuals whose lives were touched by the assistance we were able to provide. You stood by us in prayer and action, ensuring every flight was met with safety, success, and a shared purpose to

As we reflect on the year's accomplishments, we are reminded of the growing needs that remain. With your help, we aim to soar even higher in 2025, reaching more needy people and extending



We humbly ask for your continued support, whether through prayers, donations, or simply spreading the word about our mission. Together, we can make a difference that echoes far beyond what we could achieve alone.

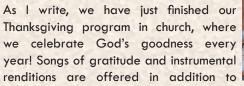


Thank you for being an integral part of this journey. Let us continue to uplift one another and bring hope to those in need. Praying for you and your loved ones a blessed year ahead!

With heartfelt thanks,

Jed & Sherlyn Nantes, Pilot & Flight Medic







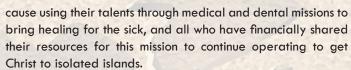
testimonies of how the Lord has been so good.



We reminisce about how our Almighty Father has constantly and faithfully provided to each family and as a church community, not just during calm waters but amidst difficulties. This has indeed strengthened my faith and trust in His providence.



Today, I praise and thank our gracious Savior, who has touched the hearts of every donor and supporter who has sacrificially shared their time in praying for our projects, those who have volunteered to help His



As we look back on the last 11 months, we would like to convey our deepest thanks to all of you, our dear donors, who have been involved as God's partners in saving lives physically and spiritually. May the Lord continue to shower his blessings upon all as we allow Him to use us as channels of His blessing.

We pray for your continued support in advancing God's mission of saving souls in the coming year. We can finally go home to live with our Creator when the work is done. God bless everyone! Thank you all so much! Salamat! Christine



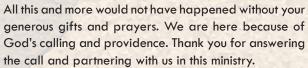


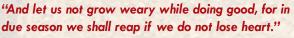


CENTRAL AMERICA - RUNNE FAMILY

Let's Rejoice Together! Look at all God allowed us to accomplish this year!

We hosted children of the community for Bible studies, gave gardening training and art classes, sanitation training, transported patients, visited the sick in the hospital, helped with evangelistic camp meetings, built a well, renovated our local church, visited neighboring churches with our congregation, distributed spiritual literature, household items (sheets, blankets, towels, tools, etc.), health and first aid materials, and felt sets for telling bible stories to children. We gave lifestyle training and evangelistic materials to Miskito missionaries, helped provide means for building a batu (boat), and sent the missionaries out along the Coco River. We have opened a health ministry clinic in the city, giving natural health talks, preparing written materials and classes, and training our church youth in discipleship.





—Galatians 6:9

Blessings, Caleb, Glenda, Jordana, and Enoch







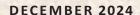














Notes from the Field, con't.

UGANDA

I want to itemize the benefits that AWA facilitation received in Uganda has enabled me to achieve.

- 1. I have managed to fuel both my car during rain and my motorcycle to wherever my service is needed.
- 2. I printed banners that help people learn more about AWA and its mission and objectives.
- I bought a portable MIFI to improve my communication, especially to be able to attend AWA meetings.
- 4. An open-air speaker was necessary to communicate with more people. Because of your support, one was purchased.
- A laptop was needed for secretarial duties. I now have one, thank you!
- I purchased a better router to withstand interruptions caused by rain.
- 7. I extended a wall on my house to create a home office specifically for AWA business.
- 8. We provided scarves to Adventurer and Pathfinder



children from non-Adventist backgrounds to encourage them to attend training and learn more about Jesus Christ.

9. I bought shirts for some of my family members that we use while ministering in singing.

Your continued support for the Uganda Project will strengthen our means to reach out to hard-to-reach communities like Karamoja, a semi-arid region, and Mountains of the Moon in western Uganda. This is where floods from the river Nyamwamba and Mt. Elgon have areas where humanitarian aid and airlifting are needed. Just recently, landslides occurred, blocking roads.

I look forward to the new year to see how God will provide the needs of the Uganda Project. Thank you.

Livingstone Tenywa



GUYANA

We have reached the end of another year, a season filled with celebrations, gratitude, and reflection. It's a special time to give thanks for the blessings we've received, cherish moments with family and friends, and reassess the goals and achievements we've accomplished. Above all, it's an opportunity to remember the greatest gift: the birth of our Savior, Jesus Christ, who came into the world to save humanity, demonstrating unconditional love for us, mere sinners. The ministry of Jesus on Earth was the perfect example of selfless service. He met people's



physical needs by feeding the hungry, healing the sick, and deeply caring for their emotional and spiritual well-being. Jesus comforted the distressed, listened to the abandoned, and pointed them toward a path of hope. His mission was clear: to restore lives and reveal God's love.

We at AWA strive to follow this example of dedication and service in every action. Our work is inspired by the character of Christ and aims to bring relief and hope to those facing hardships. Over this past year, we have provided clothing and food to those in need, caring for the sick, and, most importantly, sharing the most precious message: the Good News that Jesus will return. This is the most significant source of our joy and the reason we continue our mission with perseverance. The promise of Jesus' return fills our hearts with hope. We know He will come again to take us to a place without pain, tears, or suffering. This glorious future motivates us to keep working for His kingdom, reflecting His love and grace in every act of kindness. None of this would be possible without the invaluable support of people like you. Through the generosity of those who offer their time, resources, and prayers, this ministry remains alive and continues to change lives.

As we close this year, we sincerely thank you for your partnership. May we persevere in this mission, strengthened by the certainty that we are working toward something eternal. May God bless you and your family, and may we keep serving until the glorious day of our Savior's return.

Kind regards, Dr. Deyvid Batista ThD













Notes from the Field, con't.

CANADA

"For by the grace given to me, I say to everyone among you not to think of himself more highly than he ought to think, but to think with sober judgment, each according to the measure of faith that God has assigned."

-Romans 12:3

Reflecting on the past year, I have genuinely appreciated the responsibilities given to me in administration, working with AWA globally and in Northern Ontario.

I want to thank the Ontario Conference for sharing the management responsibilities of the Northern Ontario Project. I look forward to serving once again in 2025.

Thank you for the rewarding spiritual gains on each project, whether gospel outreach, medical care, or Angel flights. In October, Disaster Response stepped out in faith and successfully flew in supplies to help those affected by Hurricane Helene.

Thank you for helping others; seeing your generosity in action has been a true honor.

May we be enriched by our calling, not for our personal financial gain but for the love of humanitarian efforts and giving back to those who need it more than us.

May we all be blessed with a bountiful season in 2025 as we continue to make a difference with the meager resources we operate on.

"There are far, far better things ahead than any we leave behind."

—C. S. Lewis

Julie Young, Canada Office Manager/Global Administrator to AWA



Notes from Headquarters

From the Executive Administrative Assistant:

Thank you for this year. As of October, we're past the \$500,000 mark. You did that as our only source of support, so again, thank you.

We look forward to what gifts will come in by the 31st of December.

You, our donors, have lifted us up in some unique ways this year. From donating property to your lovely financial gifts, to support from individuals who we haven't heard from in years, and meeting new people through a record amount of church visits from Florida, up north to the Carolinas, Georgia, Mississippi, up to Maryland and Wisconsin, out to Minnesota, South Dakota, and then Wyoming, you all made a blessed difference in helping us share the ministry and gaining funds and partners to serve globally.

The most remarkable was your rallying for Hurricane Helene relief. This catastrophe unfolded in our very own backyard. Western North Carolina received so much devastation and

has left so many families heartbroken. We consider that the impact of that loss is felt to a much greater magnitude now that year-end holidays are happening. This is a time when families cherish being together. Many may not have that this year, so please remember those who have lost loved ones in your prayers.

But from tragedy, heroes emerge. Thank you for the fantastic love and support you gave us for the Helene victims. You became our heroes and theirs. With our modest crew of volunteer pilots, we did our best to fly in their need for basic living essentials and, by our efforts, made a difference. You helped to fund the man hours, kept our fuel tanks full, and aided financially in the maintenance of the aircraft for all the hard work done.

Thank you for your support, compassion, and recognition of the importance of mission work. Without it, no one would know how much Jesus loves them.

God bless you in the coming New Year!

~Rebecca Stevenson

DECEMBER 2024 5

Recipes from the Field

PHILIPPINES

These are my must-have recipes for the Season Holidays

—Mark Johnrey Cabural from AWA Philippines

Tinolang Manok

This is a Filipino soup usually served as a main course with white rice. Traditionally, this dish is cooked with chicken or fish, wedges of papaya and/or chayote (vegetable pear), and



leaves of the siling labuyo chili pepper in a broth flavored with ginger and onions.

Ingredients:

1	tbsp	Oil
1/2	kg	Chicken, cut into serving pcs.
1	рс	Onion, quartered
1	2" pc	Ginger, sliced
1	рс	Chayote (vegetable pear) or
1/4	рс	Papaya, cut into wedges
1	рс	Chicken Cubes (bullion)
1/2	рс	Siling Labuyo, chopped
1/2	bunch	Chili leaves

Step 1: Begin by setting your stove on high heat and get your pan ready. Pour a little oil and throw the onion and half of the ginger. Cook this for 2 minutes before adding the chicken. Continue to cook the chicken until brown.

Step 2: Add in the chayote and the remaining half of the ginger. Let this simmer for 2 minutes before adding the chicken cubes. Cook this over low heat until the chicken and vegetables are cooked through. Add the siling labuyo.

Step 3: Top the Tinola with chili leaves and allow to cook further for another minute before serving.

Chicken Bicol Express

Ingredients:

1	lb.	Boneless Chicken Breast sliced		
1	piece	Knorr Chicken Cube		
2	cups	Coconut Milk		
2	pieces	Long Green Pepper, sliced		
5	pieces	Thai Chili Pepper, chopped		
1	thumb	Ginger, minced		
1		Onion, chopped		
4	cloves	Garlic, crushed		
3	tbsp	Cooking Oil		

COOKING INSTRUCTIONS:

- Heat oil in a cooking pot. Saute garlic, onion, and ginger.
 Please cook the garlic until it turns light brown. This will give the dish a nice toasted garlic flavor.
- 2. Once the onion softens, add chicken and chili peppers. Stir and cook until the chicken turns light brown.
- 3. Pour in coconut milk. Let boil.
- 4. Add Knorr Chicken Cube. Continue to cook on low to medium heat until the coconut milk reduces to half.
- Transfer to a serving bowl. SERVE! SHARE AND ENJOY!



Mango Float

Filipino mango float is a no-bake dessert with layers of cream, mango, and graham crackers. It's easy to make, but waiting to eat it is agony! You must refrigerate the dessert overnight to

ensure the cream settles and the crackers become soft.

Ingredients:

4	cups	Heavy Cream chilled overnight
1/2	cup	Condensed Milk chilled overnight
	pinch	Salt
4		Ripe Mangos chopped or sliced
2	packs	Graham Crackers
1	pack	Crushed Graham Crackers

Step 1: Make sure your mangoes are ripe and sweet. Peel the skin and slice the mangoes thinly or chop them. Set aside.

Step 2: Whip heavy cream until soft peaks form. Then, gradually add a pinch of salt and condensed milk. Whip cream until stiff peaks form. (Tip: chill the heavy cream and condensed milk, and bowl in the fridge for a few hours or

overnight for easy whipped cream.)

Step 3: Let's start layering the mango float in a glass or large container. First, lay the graham crackers. Then, add whipped cream. Add sliced mango and top it with crushed graham crackers. Repeat one more time. For the last layer,



add whipped cream and sliced mango. You can also add more crushed graham crackers at the top for decoration.

Step 4: Cover the container and refrigerate overnight for a soft texture (like bread pudding). Another option is to freeze overnight for an ice cream texture. Before eating, thaw for 30 minutes or less, depending on what texture you like.

Recipes from the Field, con't



CENTRAL AMERICA

Miskito-Caribbean Yuca/ Cassava Cake

This a traditional cake that the Miskitos make for the holidays. They make big batches to share,

exchanging these and other traditional dishes with family and friends. We were blessed to have people showing up early on the 25th to happily introduce us to their popular dessert.

We are sharing this recipe with a little twist for your accessibility so you can make it at home:



INGREDIENTS

4	lbs	Yuca (you	
can buy it at Hispanic stores or Publix have them peeled and frozen			
2	lbs	sugar (coconut sugar for a healthier option	
2		coconuts (or 2 cans of coconut milk with fat	
1	stick	Butter (vegan works great)	
2	spoons	Cinnamon	
1	oz	Ginger	
1	tsp	Ground Nutmeg (more if desired)	

PREPARATION

 Grate the coconuts and extract the milk into a container, or use your two cans of coconut milk instead.

Salt to taste

- 2. In a food processor, grate the yuca thin and mix it with coconut milk.
- 3. In separate bowls, put the yuca and coconut milk with the rest of the ingredients: sugar, butter, cinnamon, ginger, nutmeg, and salt to taste.
- 4. Pre-heat the oven to 400° F, then put the mixture in a container and bake it at 350° F for 1 hour or until the top is brown.
- 5. The texture of this cake is soft and chewy. Once outside the oven, let the cake cool down and enjoy... remember to share!

GUYANA

Banana Cake with Oats and Brown Sugar INGREDIENTS

2	cups (2	(00 ml)	Fine Oat Flakes
1	tbsp		Baking Powder
2			Eggs
1/2	cup	Sunflov	wer oil
1/2	cup	Water	
5	large	Banan	as

 $1\frac{1}{2}$ cups Brown Sugar $1\frac{1}{2}$ cups Raisins (optional)

INSTRUCTIONS

- 1. In a blender, beat the eggs, oil, water, bananas, and brown sugar until smooth.
- 2. Pour the mixture into a mixing bowl. Add the oats and raisins, if using, and stir until well combined.
- 3. Pour the batter into a greased baking tin and bake for about 40 minutes at 180°C (350°F).
- 4. Let cool before serving.

We learned this recipe from our dear wedding godmother and nutritionist, Indira.



CANADA

Ambrosia Salad

The recipe I chose to share is an oldie but a goodie. It was a treat at every holiday meal when I was growing up and passed down to me to make for my boys. I'm still determining what they enjoyed

the most: the marshmallows or wrestling over the beaters from whipping up the cream. My granddaughters love it now because they can have dessert with the meal and more for dessert!

I looked up the meaning of Ambrosia salad, and one of the descriptions Online describes it as delicious, divine, and fragrant.

INGREDIENTS

1	cup	Real Heavy Whipping Cream	
1/2	cup	Sour Cream (adjust to taste)	
1	Sm. Bag	Fine Shredded Sweet Coconut	
1	can	Mandarin Oranges	
1	can	Pineapple tidbits or crushed Pineapple	
1	Bag	Mini fruit-flavored/colored marshmallows	
		Few maraschino cherries to garnish	

INSTRUCTIONS

- 1. Whip cream, Drain fruit, add coconut, marshmallows.
- 2. Gently fold in whipped cream and sour cream.
- Taste, may need more whipped cream or sour cream, add to taste in small amounts. Double for large family gathering.
- 4. Add a few Maraschino cherries on top for garnish.

Enjoy!

Recipes from Home Office

Whether at Christmas, Thanksgiving or for a special occasion, I remember my mom's dinner rolls as always being a staple at the holiday gatherings. My cousin affectionately termed them Aunt Linda's Buns. My mom's name is Linda. It became a forever joke in the family household, but humor aside, these diner rolls have been a popular hit anywhere they're shared. They're good cold, warm with butter, great buttered with cinnamon and sugar, jam, or used as little sandwich buns—whatever you use them for, they won't last long and will quickly become a favorite. From my home to yours, enjoy! ~Rebecca

Dinner Rolls

5-6	cups	Unsifted Flour (Bob's Red Mill Org. White Flour)
1/2	cup	Organic Sugar
1 1/2	tsp	Salt
2	pkg	Fleischmann's yeast (4 TBS + ½ tsp)
1	cup	Milk
2/3	cup	Water
1/2	cup	Butter
2		Eggs (room temp)

- Mix 2 cups flour, sugar, salt, and undissolved Fleischmann's yeast in a large bowl thoroughly. Combine milk, water, and butter in a saucepan and heat over low heat til liquids are very warm (120-130). (I don't melt the butter; I just put the cube in the dry ingredients, pour the liquid over it, and mix).
- 2. Add to dry ingredients and beat with a mixer til smooth and the gluten is nice and even, continually adding more flour til you can't mix with the hand mixer anymore. You can't overbeat it. Then, continue to add flour and mix in with a heavy spoon til it's no longer super sticky.
- Turn onto a floured board and knead, adding flour and kneading until smooth, elastic, and solid.
- 4. Place dough back in the mixing pan and cover it tightly with Saran wrap to trap in air and gasses as it rises. Cover with a towel and place in a preheated 200 oven (or just let it sit out and raise, but it will take longer). BE SURE TO ***TURN OFF OVEN*** WHEN YOU PUT THE DOUGH IN TO RAISE!!! Let it rise for about an hour or until it reaches the top of the pan.
- 5. Have 2 9x13 pans greased and ready, and preheat oven to 350. Punch down the dough and pour it out onto the counter. Divide into two pieces, knead, and punch dough (one at a time) until all the air bubbles are out. Use your knuckles by pounding it. Cut off small pieces of dough, roll them into balls, and place them in waiting pans. Each pan will hold 15 rolls.
- Bake at 350 degrees for 20 minutes. Remove from oven and brush with butter.

Jeannie's Pudding Cookies

This recipe has been my favorite for many years and is one of my husband's favorite desserts! I like to be creative with it and experiment with the flavor of the pudding and baking chips. You can use whatever flavor of pudding and baking chips you want to make many combinations. My two favorite combinations for Christmas are chocolate pudding with peppermint baking chips or chocolate pudding with marshmallows to make a hot cocoa flavored cookie! I hope you love these cookies as much as I do!

1	cup	Salted Butter softened	
3/4	cup	Packed Light Brown Sugar	
1/4	cup	Granulated White Sugar	
1	box	Instant Pudding Mix (3.4 ounces)	
2		Large Eggs	
1	tsp	Vanilla extract	
2	cups	All-Purpose Flour	
1	tsp	Baking Soda	
1	bag	Baking Chips (11 ounces)	

- Preheat the oven to 375 degrees F. Add the butter, sugars, pudding mix, eggs, and vanilla in a large bowl or stand mixer. Beat on medium speed until creamy and combined.
- 2. Gradually add the flour and baking soda to the mixture, beating slowly until combined. Stir in the chocolate chips.
- Drop batter by tablespoons on ungreased cookie sheets.
 Bake for only 9 to 10 minutes. (They may not seem fully baked, but they are. Do not overbake!)
- Remove cookies from the oven, let them rest, and cool on the cookie sheets. There is no need to transfer them to wire racks.
- 5. Once cool, all you have to do is enjoy them!

Wassail

Growing up, one of my favorite holiday family traditions was making a big pot of wassail. It is a delicious drink that warms you up on chilly nights. I never knew where it came from or its rich history, but learning about it has made me love the drink more. I still cherish those memories, and now I can even appreciate the deeper meaning behind the tradition.

Wassail is an old English recipe that has long been popular during Christmas. It is traditionally made with hard cider or ale and spiced with warm flavors of cinnamon, cloves, nutmeg, and ginger. We always made the nonalcoholic version with apple cider and other fruit juices.

That's what it is, but what's the tradition? Apparently, wassailing was a combination of Christmas caroling and Halloween trick-or-treating. To go wassailing, one would make a large pot of wassail and then go door-to-door caroling, wishing for good health and prosperity for the coming year, asking for presents, and, of course, sharing the warm wassail on those cold winter nights with family, friends, and neighbors.

I'm going to revive the tradition. I want to share my family's wassail with each of you! As you enjoy the warm beverage, I'll pray for you and your family to have prosperity in 2025 and beyond! Thank you from the bottom of my heart for everything you have given to our AWA family. We cannot exist without your support. With your prayers, financial backing, and the Lord's blessing, we can accomplish great things in His name and bring more people into His family. God Bless.

2	quarts	Apple Cider
2	cups	Orange juice
1/2	cup	Pineapple juice
1	tbsp	Brown Sugar
4		Cinnamon sticks
10-15		Whole Cloves

- Combine all of the ingredients in a large saucepan. Bring to a boil. Then reduce heat to low, cover, and let simmer for 20-30 minutes.
- 2. Discard the cinnamon sticks and cloves.
- 3. Serve hot in mugs, and remember to share!

Variations: Suppose you have less of a sweet tooth; in that case, you can adjust the sugar amount, use cranberry juice instead of pineapple juice, and throw in some cranberries to soak with the cinnamon and cloves.

December 2024 Mission Reports

CANADA YOU ARE WORTHY





One of the highlights of my job is daily checking the mailbox to collect the donation envelopes delivered to the AWA office. As a non-profit humanitarian organization, you never know if a donation will arrive. Asking and praying for support is a lesson in faith; receiving that gift is a blessing. Recently, one envelope was delivered in the post from a 7-year-old boy whose \$5.00 donation was for our missionaries in Central America. His dear note read:

Hi,

I loved the story "Machete Ministry."* I make wooden spoons to sell. Here is my tithe and offering. Praying for you all, Simeon G. (*reference to the Central America missionaries' monthly newsletter)

This young boy took giving to heart. It is precious when young people decide to tithe to the church, as I'm sure he does, and then make a conscious decision to share extra with humanitarian non-profits like AWA. He believes in the worth of the work we do. What a precious sparrow.

Jesus tells us, "So don't be afraid; you are worth more than many sparrows." Matthew 10:30-31

If God puts His worth on a tiny sparrow, consider how much He upholds all of our worth.

He cares for our AWA family, the office staff, missionaries, pilots, mechanics, media, project managers, security, and ground maintenance. We strive to be a loyal, close unit, valuing each one's worth and sharing in the long hours and workload. There have been many missionaries and staff throughout the years. Some settle in for the long term or a few years, while others, sadly, come and go sooner than we would like.

They share the value of supporting AWA with others and ask for support for the needs of those less fortunate than us. Their dedicated, proven work ethic awaits them, God willing, for when we are home in heaven.

I want to uphold each team member's worth, past and present, and thank them for their dedication—just as Jesus does for each sparrow.

AWA Canada is struggling with donations this month due to the postal strike. Our Northern Ontario Project needs your support to continue helping with food distribution and outreach.

May the Lord silence all your storms as you enter the last month of the year. Seasons Greetings!

His Eye is on the Sparrow

Why should I feel discouraged?
Why should the shadows come?
Why should my heart be lonely?
And long for heav'n and home,
When Jesus is my portion?
My constant friend is He:
His eye is on the sparrow,
And I know He watches me;
His eye is on the sparrow,
And I know He watches me.

I sing because I'm happy— I sing because I'm free— For His eye is on the sparrow, And I know He watches me.

"Let not your heart be troubled."

His tender word I hear,

And resting on His goodness,

I lose my doubt and fear.

Though by the path He leadeth,

But one step I may see:

His eye is on the sparrow,

And I know He watches me;

His eye is on the sparrow,

And I know He watches me.

Whenever I am tempted,
Whenever clouds arise,
When songs give place to sighing,
When hope within me dies,
I draw the closer to Him;
From care, He sets me free:
His eye is on the sparrow

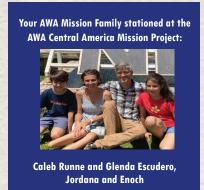
*The hymn was written in 1905 By Ms. Civilla D Martin.



December 2024 Mission Reports, con't

CENTRAL AMERICA

COCO RIVER, CHALLENGES AND OPPORTUNITIES PART 2 BY THE RUNNE FAMILY



"Sister, there is a problem in the community of Pania, Rio Coco. People are getting discouraged. How it hurts me to hear them suffer, sister! With tears, we managed to open this group...it is because we love them like our children...we suffer for them...there are problems, sister, there are problems." These were the words of Brother Armando, our first missionary.

We met Brother Armando on a Friday afternoon, visiting the neighboring community of Santa Rita. He approached Caleb to receive chiropractic therapy to relieve the pain in his knees. When we met him, something (the Holy Spirit) made us know that he was a special person. Brother Armando is Miskito, a descendant of Adventist pioneers in Nicaragua. His mother educated him and his brothers to be servants of God. Already advanced in age (by Miskito standards) and with difficulty walking, Don Armando has a special heart to bring the good news of salvation and the coming of Jesus.

After months of supporting Brother Armando in the missionary project in the Coco River and already back in his home community, he contacted us with great distress. He told us that Brother Rigoberto, the person he had discipled as the leader of the new group, was claiming that the building constructed for the church now belonged to him and, in addition, he was claiming a salary



for his services! The rest of the members needed clarification on Brother Rigoberto's decision because his attitude did not coincide with the noble and loving spirit that characterized their founder, Brother Armando.

Immediately, we sent Brother Armando to the church brothers in Pania, a four-day journey from his home, to help them in

this crisis and see how this problem could be resolved constructively and lovingly. He hoped that it was just confusion and could be quickly resolved.

We remained in prayer and expectation to see how God, through Brother Armando, would resolve the situation. Brother Armando was greatly disappointed when he learned what Brother Rigoberto was doing in person. Indeed, Rigoberto was taking over the church and congregation to obtain financial benefits. But how could the situation be resolved in a peaceful and Christian way?

Amidst all this stress for Armando, he found out that back at

home, one of his cows died stuck in the mud due to the carelessness of the person Armando had left in charge. Worse still, they distributed the meat after the cow passed, and he had no profit left. The value of the cow was \$1,000. A lot of money! Discouraged by what

had happened, Armando decided that the cow was material and had no comparison with the souls he was fighting for.

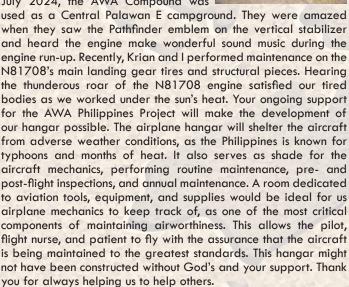
With the matter of the cow resolved in his heart, Armando spoke with Brother Rigoberto seriously. He told him, "What you are doing is not right. Furthermore, you are lying to the congregation, saying that the church should pay you a salary, but your work is voluntary. If you want to keep the building, you will have to pay the cost of it, and if not, the church will continue to function if there are at least two remaining families of the group." Rigoberto proudly told him he would pay for the church since he had people willing to do so. In fact, he would get the money tomorrow. Wisely, and to be fair, Armando told him that he would give him 15 days, and he made a contract letter. Under our advice to bring witnesses, he had everyone present sign it. The money never arrived, so thank God the building is still being used as a temple! To top it off, a new enthusiastic leader emerged. Hence, the church continues to open its doors to the community of Pania!

Training local missionaries, funding their trips to remote areas, and mentoring them is rewarding but has risks. People can be dishonest with evangelism funds intended or abuse a position of perceived power. By divine providence, we find people like Armando who have their hearts set on eternal things, not on this world.

Thank you, our supporters, for positively impacting many souls who would otherwise be lost.

PHILIPPINES

It has been a blessing to be a part of this aviation ministry, which is a fundamental part of applying my talents and knowledge in the world of aviation. It's comforting to know that the aircraft I'm maintaining will be utilized to aid and save other people's lives. In July 2024, the AWA Compound was













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Your AWA Missionaries in Training at the AWA Guyana Mission Project: Rob & Suellen

GUYANA GRATITUDE FROM GUYANA

As we reach the end of another year, we reflect on what has been far from an ordinary year for us. It has been a year filled with challenges and adventures for Christ. 2024 was particularly special as we marked one year of continuous missionary work in Guyana. We are overjoyed and

grateful to have very special people like you who have supported this mission of spreading the gospel and meeting the needs of isolated communities in Guyana.

Each donor, every large or small contribution, has made a significant difference in the lives of children, youth, adults, the elderly, and entire families in the village of Mabaruma, where we have been serving. Your support has been invaluable through distributing clothes, food, spiritual assistance, Bible studies, health support, emergency transportation, and more.

One of our most impactful experiences recently was when God provided a new Bible for a family who had longed for a copy of God's Word in their home. Our stock of English Bibles had run out months ago, and we had been studying the Bible with Marlene and her daughters. After the first study of the Scriptures, Marlene realized how excellent this book is and expressed her desire to have one. However, we had no Bibles in good condition to give. After praying to God for guidance on bringing a Bible to Marlene and her family, we visited a distant Adventist church. We found a brandnew Bible still wrapped in plastic. We asked the elder for it, and he readily gave it to us. We brought it to Marlene, and witnessing her family's gratitude and joy upon receiving this gift reminded us of the transforming power of Scripture.

"Your word is a lamp to my feet and a light to my path." (Psalm 119:105).

Each Bible given is a lamp that can guide someone to Christ—a seed planted in the hearts of those longing to know God.

However, we also faced challenges. Not everything was easy this year. Sue suffered a burn injury near her knee that we initially couldn't explain. It caused

days of pain and uncertainty. Only after arriving in Brazil was it confirmed by a doctor that the injury was caused by a spider. Coincidentally, we had seen two large spiders outside our house that week. Whether it was a bite or another form of contact, we do not know, but thanks to God, Sue is now fully recovered after proper treatment. This experience reminded us that even amid difficulties, God never abandons us.

"Commit your way to the Lord; trust in Him, and He will act." (Psalm 37:5).

We are temporarily in Brazil, so I can complete the flight hours needed to obtain my pilot's license. This step is crucial for AWA to resume medical evacuation and missionary aviation operations in Guyana, reaching isolated communities with medical relief and the everlasting gospel of Christ's love.

While in Brazil, we have not remained idle. We have visited various churches to share what God has done through us. These moments have been precious, allowing us to testify and hear questions and words of support from inspired people. Many want to know more about how they can help through prayers, donations, or direct involvement.

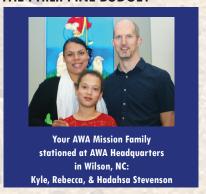
Additionally, we are preparing to launch a new missionary project in partnership with districts in Campo Grande. The goal is to bring a group of missionaries to Guyana in 2025 to impact lives and strengthen local communities. We are currently working out the details and trusting that God will guide every step. We ask for your prayers that this project will reflect God's will and bear eternal fruit.

This work is only possible because of the prayers and financial support of people like you. If you feel moved, consider donating so we can continue bringing hope to Guyana's communities. We express our deepest gratitude to those who have already contributed. Every act of generosity makes a difference.

We trust that just as God has guided, protected, and provided all resources this year, He will do the same in the year ahead. Thank you for walking with us on this mission. Together, we will continue "taking off to new horizons," bringing relief, light, and love to those who most need it. With gratitude, Rob & Sue

MAINTENANCE - THE PHILIPPINE BUDGET

Did you know we have a time slot on the 3ABN TV network at 1 p.m. Central time? It's called Off The Grid. We feature stories from the field and have also done stories from headquarters to showcase our homeland mission work, such as disaster response and Angelwings flights. We've even highlighted Kyle's work as a mechanic on a past episode. These productions



are essential because they can reach where we can only sometimes go. We also post on platforms like Instagram and Facebook, sharing up to 60-second clips of what's happening with AWA globally. These platforms all help to raise awareness and funding.

The upcoming Philippines trip continues to grow and take shape. February is the new target, as it keeps costs down a little more the further away from the high travel times we go. New things are happening with staff, and we must capture the story for you. I have been commissioned to capture the story through video. This is part of the Philippines project funding budget, so we appeal today.

Please help us raise an additional \$6,000 to support the Philippines Project through its media budget. We need to share the maintenance story, the need for a hangar, and other essential details to see what's happening or why support is needed. Discussing and sharing pictures is one thing, but pictures only do so much. Having a visual story to share across the US and even worldwide makes a huge difference.

Will you help? This can be a year-end love offering, allowing us the resources to feature the events and the project's needs when we visit at the beginning of the year.

Jarrett Moss, our new chief pilot, will work with our Filipino pilots



on training and improvement. In contrast, Kyle will work on the plane, performing essential maintenance and the yearly inspection. Our project manager, Sir Ronie, a former superintendent for the local Adventist Hospital in Puerto Princesa, will be able to share more with me about running the base and some of his hopes for a bright future there.

Please help us tell the story and capture the journey of mission work in maintenance and service.

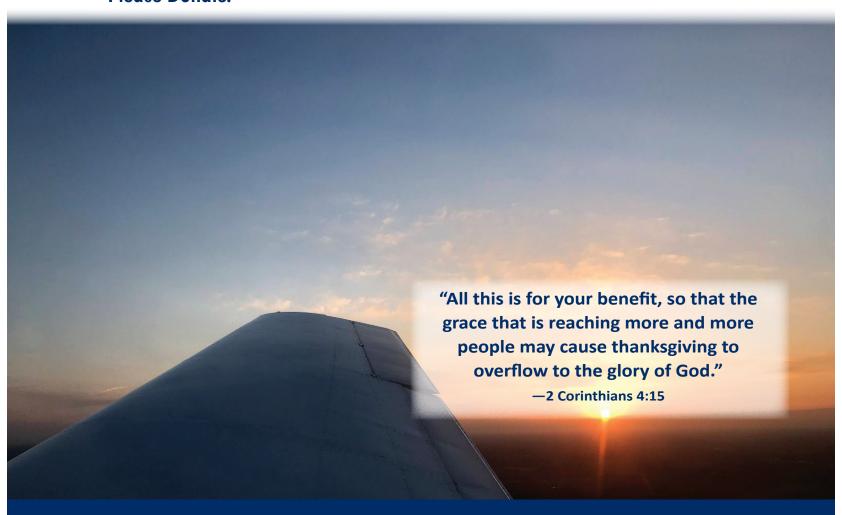


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