



Around the world in 12 recipes

Welcome!

Food has a wonderful way of bringing people together, and we hope these pages help you share good things around your table, while also making space to pray and reflect.

This recipe book is organised around the four regions where Compassion works. In each region, you'll find:

- **Recipes to try at home**, with a little introduction to each dish.
- **A story** from our local church partners, sharing something God is doing in that community.
- **Prayer points** to help you pray with and for the local church and the children it serves.

Whether you use this for yourself on a quiet evening, for family gatherings, or when friends come round, our prayer is that it helps you enjoy cooking, grow in understanding, and join in with what God is doing around the world.

Thank you from all of us at Compassion, and happy cooking.



Recipes from South America



Prayer points for South America

- Pray for the families, local churches and Compassion projects affected by natural disasters.
- Pray for peace in a time of ongoing political turmoil and gang violence, both fuelled by the illegal drug trade and widespread unemployment.
- Pray for energy and perseverance for Compassion staff and volunteers.

A prayer to share before your meal

Lord Jesus, the Bible tells us that you are the Prince of Peace., yet we live in a world filled with conflict and unrest. We know this is not as the world should be. We also know that your kingdom is coming, and with that kingdom comes peace. We pray kingdom peace over South America. Amen.



Juna
Colombia

Cultivating a better future

Juna's dad was blessed. He had a steady job as a motorcycle taxi driver. It didn't pay a lot, but it was better than nothing... until it was nothing. As COVID-19 swept across the globe, the Colombian government introduced travel restrictions. No travel meant no need for taxis, which meant no income. And this meant that Juna, her parents and her two sisters would sink deeper into poverty.

That's how the story could have gone without Compassion's local church partners. New hope came in the form of 30 chickens and packets of vegetable seeds. Together with her family, Juna's parents used the resources Compassion had given them to start a farm.

Now, years later, Juna's family farm cares for over 200 chickens and a variety of vegetables. And the dream keeps growing. Juna and her family hope the farm will one day be big enough to employ people from the community. It's their way of sharing the hope and opportunity they've been given.



Colombia
Ajiaco



Colombia

Ajiaco

Chicken and vegetable stew

Ajiaco is one of the dishes Colombia is best known for. It also makes use of one of Colombia's most accessible ingredients: potatoes! Ajiaco originated in the cold mountains of Colombia and the warm, nutritious soup has become a national staple. Nowadays in Colombia, you'll often find this delicious soup served alongside rice and corn. Insider tip: for added freshness, locals add fresh herbs and avocado.

Serves

Five

Prep time

30 mins

Total time

1 hr 15 mins

Allergies

Gluten free, no major allergens

Ingredients

2 large bone-in, skin-on chicken breasts
1 large yellow onion, chopped
5 cloves garlic, chopped
1 tbsp. rock salt
1 tbsp. freshly ground black pepper
2 tbsp. olive oil
1 ltr. chicken stock
680 g. potatoes, peeled and cut into bite-sized chunks
2 medium ears corn, quartered, or 240 g. sweetcorn
400 g. fava beans or butter beans
160 g. frozen peas
Bunch fresh coriander, tied with kitchen twine

Toppings (optional)

2 large avocados, thinly sliced
120 g. sour cream or creme fraiche
Bunch coarsely chopped coriander leaves
2 spring onions, chopped
2 tbsp. capers, drained and chopped

Cooking instructions

The night before:

1. Place chicken in a glass or ceramic dish. Top with onion, garlic, salt and pepper. Place in refrigerator for 8 to 24 hours.

On the day:

2. Heat olive oil in a heavy 4-litre lidded pot over medium-high heat. Add chicken and brown each side. Pour in chicken stock and raise heat to high.
3. When mixture boils, lower heat to medium-low. Cover and let chicken simmer until tender, about 30 minutes.
4. Carefully transfer chicken to a plate, reserving cooking liquid in pot. When cool enough to handle, remove skin from chicken and discard. Cut or tear chicken breasts into bite-sized strips and discard bones.

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Cooking instructions (cont.)

- 5.** Place potatoes in pot with cooking liquid and turn heat to medium. Cover and cook for about 5 minutes.
- 6.** Add corn, beans, peas, coriander and green onions. Simmer, covered, for 20 minutes or until potatoes are tender.
- 7.** Discard coriander and return chicken to pot. Simmer a few minutes more until the chicken is warmed through.
- 8.** Ladle soup into bowls and place toppings on table to be passed around.



Bolivia

Quinoa salad



Bolivia

Quinoa salad



A healthy and high protein option

Quinoa (KEEN-wah) is popular all over the world and has even been hailed as a superfood. We have South America to thank! The quinoa plant grows in the Andean highlands and can be used in many ways. Its leaves are delicious greens, and it has beautiful flowers. But the best part is the seeds. Edible, tasty and high in protein, they're a versatile grain – and gluten free! Paired with black beans, corn and spices, quinoa makes a delicious and healthy salad.

Serves

Four

Prep time

15 mins

Total time

50 mins

Allergies

Vegan, gluten free

Ingredients

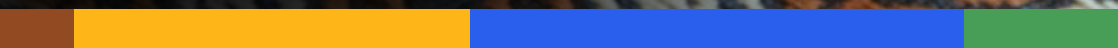
1 tsp. vegetable oil
1 onion, chopped
3 cloves garlic, chopped
200 g. dry quinoa
500 ml. chicken or vegetable stock
1 tsp. ground cumin
¼ tsp. cayenne pepper, optional
Salt and pepper to taste
200 g. frozen sweetcorn
2 (15 oz) cans black beans, rinsed and drained
Bunch fresh coriander, chopped

Cooking instructions

1. Heat oil in a large saucepan over medium heat. Add onion and garlic, cooking until light brown, about 10 minutes.
2. Thoroughly rinse quinoa. Add to pan and pour stock over. Season with cumin, cayenne, salt and pepper.
3. Bring mixture to a boil. Cover pan, reduce heat and simmer until quinoa has absorbed all the stock, about 20 minutes.
4. Stir in frozen sweetcorn and simmer for about 5 minutes. Stir in black beans and coriander and remove from heat. Let sit for a few minutes before fluffing with a fork. Serve either hot or cold.



Ecuador
Maduros



Ecuador

Maduros

Sweet and easy plantains

If you've been to Latin America, chances are you've eaten some form of plantains. Similar to bananas, plantains are a staple food throughout South American countries. They're delicious, whether you prepare them in a savoury or sweet recipe, and can be boiled, mashed, fried, baked or eaten raw. Maduros are fried plantains that are sweet and easy to prepare. Plantains are less well known in the UK but are available in most supermarkets.

Serves

Three

Prep time

8 mins

Total time

20 mins

Allergies

Vegan, gluten free

Ingredients

2 ripe, blackened plantains

250 ml. vegetable or canola oil, for frying

Salt to taste (optional)

Cooking instructions

1. Peel plantains.
2. Slice plantains diagonally. You should get about 12 slices per plantain.
3. In a large frying pan, heat oil over medium heat. Once oil is hot, add half the plantains and fry until golden brown. Cook for 2-3 minutes on each side.
4. Once plantains look golden and caramelised, take them out and place on a plate lined with a paper towel. Repeat process with remaining plantains. Sprinkle with salt, if desired.
5. Once the maduros have cooled a little bit, enjoy the sweet goodness!

Recipes from Central America and the Caribbean



Prayer points for Central America and the Caribbean

- Pray for relief from natural disasters that often damage islands, coasts and communities.
- Pray for energy, courage and determination for the Compassion workers and volunteers.
- Pray against drug and human trafficking rings and for justice to reign.

A prayer to share before your meal

Lord, thank you for the beauty of your creation. Thank you for the diversity of cultures, each of which reflect you. Please uplift and encourage the people of Central America and the Caribbean. Protect them from natural disasters and bring stability and hope to their lives. May you be glorified and praised here, and there, as you are in heaven. Amen.



Tairy
Honduras

Breaking barriers

Creativity is one of God's greatest gifts. It's the ability to imagine, dream and wonder. And it's exactly what poverty steals from children. Poverty says, "You can't, you won't and why even try?" But at a Compassion project in Honduras, children are discovering a different story, brick by brick.

Would you have guessed that Lego bricks would help release children from poverty? That's exactly what's happening in Honduras. Just ask best friends Zoe, Daniela, Fatima, Tairy and Johanna. These girls just won the Creativity Award in the first Honduras National Lego League. What did they make? A working model windmill.

That's impressive. Especially considering that before the competition, none of them had ever owned any Lego. At their Compassion project, they received training and instruction. And instead of just learning to build, they learned creativity, teamwork and harmony.

This experience is equipping them with the dreams, confidence and creativity to break free from the cycle of poverty, one brick at a time.



El Salvador
Pupusas





El Salvador Pupusas

A delicious fillable bread

Pupusas are the national dish of El Salvador, and their name comes from the indigenous Salvadoran word pupusawa, which means “to inflate.” There are many kinds of pupusas, so feel free to get creative with this fillable bread! Masa flour is available in the 'world food' aisle of some supermarkets, or online. Alternatively, you can try fine meal cornflour.

Serves

Twelve

Prep time

40 mins

Total time

55 mins

Allergies

Vegetarian, milk, wheat

Ingredients

725 g. masa flour (or fine meal cornflour)
700 ml. warm water
3 tsp. salt
60 ml. cooking oil, plus more for frying
½ small onion, chopped
435 g. refried beans
500 g. mozzarella cheese
½ green pepper, diced

Cooking instructions

Make the dough:

1. Place masa flour in a mixing bowl. Add warm water, salt and oil.
2. Mix for about 1 minute to form a thick, sticky dough.

Make the filling:

3. Heat a little oil in a large saucepan over medium heat.
4. Add onion and fry until golden brown. Mix in beans and turn heat to low.
5. Blend cheese and pepper with a food processor or blender until finely chopped.
6. Add cheese mixture to the beans. Stir until smooth, adding a little water if it gets too thick.
7. Remove from heat and set aside.

(Continued on next page)



Cooking instructions (cont.)

Make the masa tortillas:

8. Form dough into egg-sized balls. Press your thumb into centre of each dough ball to make a pocket for your fillings. Pro tip: Put a little oil on your hands!

Filling the pupusas:

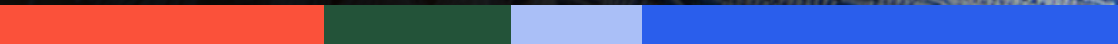
9. Place 2 tbsp. of bean-and-cheese filling in each dough pocket. Pull dough around filling and pinch edges closed.
10. Flatten pupusa into a disk shape by gently flipping back and forth between your hands.

Cooking the pupusas:

11. Using either a griddle or frying pan coated with oil, cook pupusas over medium-high heat until puffy with golden brown spots.
12. Time to enjoy – yum!



Dominican Republic
National flag





Dominican Republic National flag

A traditional and cultural treat

So it's not the real flag. But it does taste better! This dish is traditional and culturally significant in the Dominican Republic. In fact, it has ties back to the 1840s. That's when the Dominican Republic declared its independence from Haiti and, importantly, when the flag of the Dominican Republic was created. While the Dominican Republic is known for its beaches, it also has a rich culture of cuisine. And this dish is at the heart of it.

Serves

Four

Prep time

45 mins

Total time

1 hr 45 mins

Allergies

Gluten free

Ingredients

200 g. white rice
1 kg. chicken
800 g. passata
2 pinches oregano
1 red pepper, chopped
1 large red onion, diced
4 cloves garlic, crushed
1 tsp. fresh coriander
Salt and pepper to taste
800 g. pinto beans
1 or 2 sprigs of coriander for garnish

Cooking instructions

1. Cook rice according to packet directions.
2. Cut chicken into small pieces. Mix in a bowl with 400 grams of passata and half each of oregano, red pepper, onion, garlic and coriander. Marinate for at least 30 minutes.
3. Heat 2 tbsp. oil in a pot over medium heat. Remove chicken from bowl but keep marinade. Add chicken to pot and sauté until light brown, about 10 minutes.
4. Add marinade and simmer, covered, for about 5 minutes. Remove from heat.
5. Heat 1 tbsp. oil in a large pot over medium heat. Add the other 400 grams of passata and remaining spices. Cook for 1 minute, stirring. Add pinto beans to pot and cook until warm, about 5 minutes.
6. Arrange rice on a large plate in the shape of a cross. Place chicken and bean mixture in the corners and garnish.



Haiti



Pain de mais





Haiti

Pain de mais

A fruity cornbread of mixed heritage

Haiti has been deeply influenced by French culture. For evidence, look no further than the name of this dish. It's the French name for cornbread, an American classic. But this isn't just any cornbread. It's dessert cornbread with a Caribbean flair. This dish uses some of Haiti's most common fruits, including bananas and lemons. Add a little coconut, and you'll be transported to an island known for its warm breezes and tropical culture.

Serves

Sixteen

Prep time

30 mins

Total time

1 hr 30 mins

Allergies

Milk, wheat, nuts

Ingredients

170 g. granulated sugar
170 g. demerara sugar
130 g. flour
240 g. cornmeal
1 tsp. baking powder
1 tbsp. ground cinnamon
1 tbsp. ground ginger
1 tsp. nutmeg
90 g. shredded coconut, optional
zest of 1 lemon
225 g. butter, melted
2 large eggs
2 ripe bananas, mashed
340 ml. evaporated milk
340 ml. coconut milk
2 tbsp. vanilla extract
1 tsp. almond extract

Cooking instructions

1. Preheat oven to 180°C (160°C for fan). Grease a roughly 30cm by 20cm pan.
2. In a large mixing bowl, mix all dry ingredients together (the first 9).
3. In a separate bowl, stir together lemon zest, melted butter, eggs, banana, evaporated milk, coconut milk, vanilla and almond extract.
4. Pour wet mixture into bowl containing the dry ingredients and stir well.
5. Pour mixture into greased pan and bake for 1 hour.
6. Remove from oven and let it cool. Slice and serve!

Recipes from Africa

Claver
Uganda



Prayer points for Africa

- Pray that children and youth participating in Compassion projects would learn new skills.
- Pray that child marriage would stop so that girls can pursue their educations and futures free from poverty.
- Pray for families that are affected by HIV/AIDS.

A prayer to share before your meal

Lord, we ask for your blessing and provision for communities and churches across the whole continent of Africa. We pray particularly for those who are struggling with food insecurity and shortages. Please help us all do our part in supporting fairer economic systems that will end the cycle of poverty. Amen.



Denke and Koket
Ethiopia

Supporting mums and babies

Being a mother isn't easy. But it's especially challenging for mums like Denke who are living in poverty.

Denke lives in Ethiopia with her baby daughter, Koket. When Koket transitioned to solid food, Denke worried about how she would provide enough for her to eat. With no income and difficulty finding work, this young mother started to lose hope.

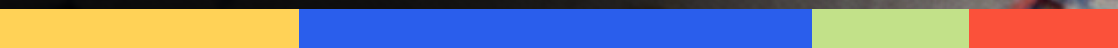
But when Denke told the staff at her local Compassion project about the problems she was facing, she began to feel more hopeful. The project's Survival intervention, which is dedicated to supporting mums and babies, started to provide the food supplies that Koket needed.

Now, Denke has hope for the future, and her baby is healthy. She says, "I'm thankful for the people around me, especially the Survival staff, who never get tired of supporting me. My baby girl just turned one, and she looks so healthy!"



Tanzania

Coconut rice



Tanzania

Coconut rice



Versatility and incredible flavour

Did you know that Tanzania is home to the tallest mountain in Africa? Mount Kilimanjaro stands at 19,421 feet. Tanzania also has great food. Coconut milk is a common ingredient in the country, and it makes this rice thick with delicious flavour! You can serve this coconut rice with grilled meat or stir-fried vegetables for a filling meal.

Serves

Six

Prep time

10 mins

Total time

45 mins

Allergies

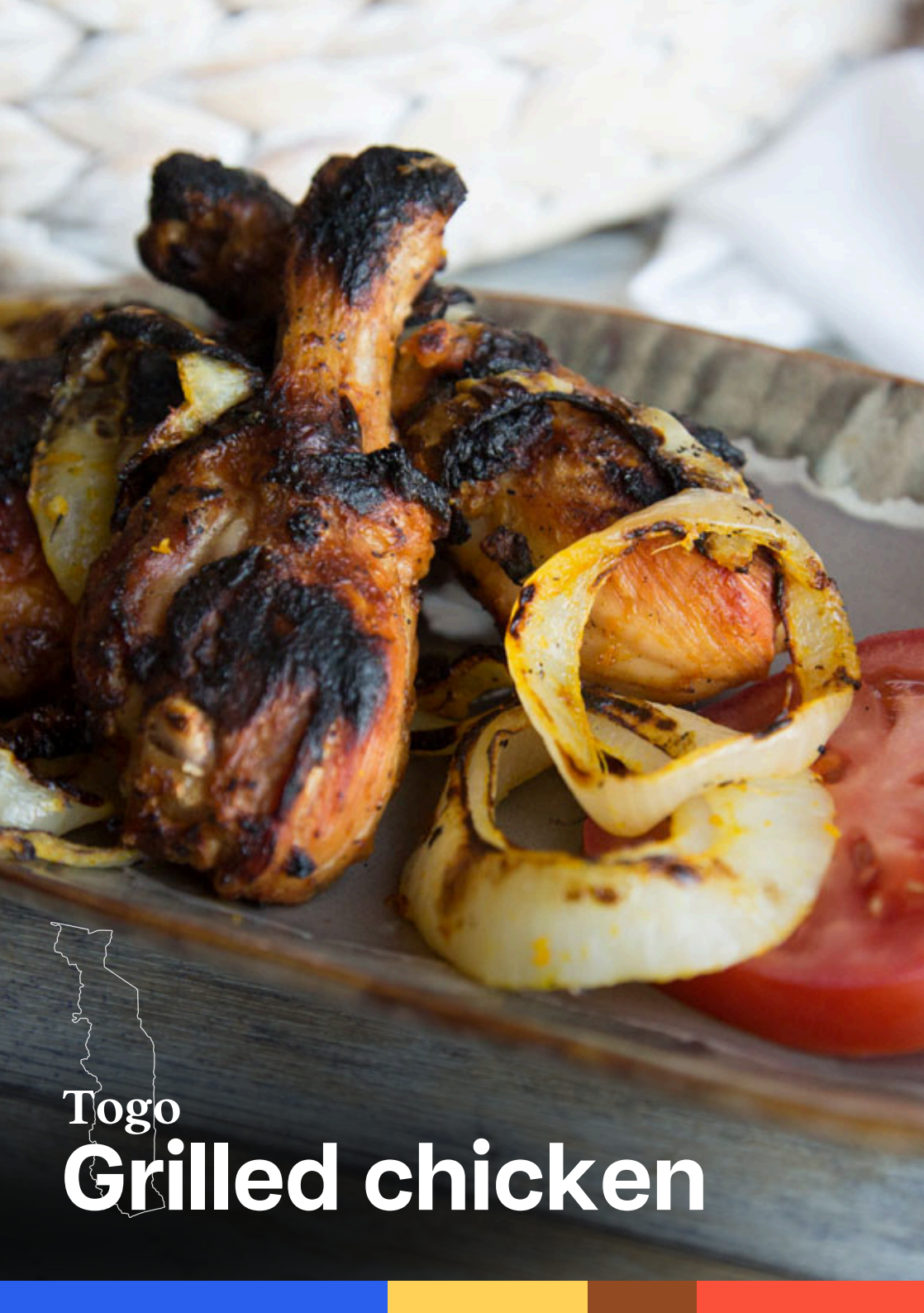
Vegan, gluten free

Ingredients

400 g. basmati rice
375 ml. water
400 g. unsweetened coconut milk
80 g. peas
1 carrot, diced
1 tsp. turmeric powder
Salt to taste

Cooking instructions

1. Rinse rice in cold water and drain.
2. Add rice and all other ingredients to a medium saucepan.
3. Bring mixture to the boil on a high heat.
4. Reduce heat to low and cover pan with a lid. Cook for about 15 more minutes or until the rice has absorbed all of the liquid.
5. Remove pan from heat and let it stand for about 5 more minutes.
6. Serve and enjoy!



Togo

Grilled chicken



Togo

Grilled chicken



Big, bold flavours
from Togo

Togo is a nation with beautiful beaches and lush, forested hills. In Togo and much of West Africa, cooks love to season meat with onions, garlic and ginger, and this recipe is packed with these flavours.

Serves

Ten

Prep time

25 mins

Total time

1hr to
overnight

Allergies

Gluten free, dairy free

Ingredients

2 tbsp. olive oil
1 tsp. lemon juice
2 tbsp. fresh ginger, grated
8 cloves garlic, peeled and diced
¼ tsp. salt
Ground black pepper (or cayenne for heat)
8-10 pieces of chicken thighs and drumsticks,
bone in and skin on
1 large white onion, sliced into thick rings
2 tomatoes, sliced, for serving

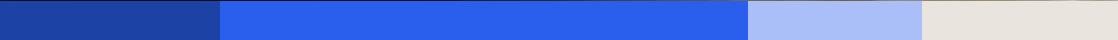
Cooking instructions

1. Mix oil with lemon juice, ginger, garlic, salt and pepper to make a marinade.
2. Roll each piece of chicken in the bowl of marinade. Place in a large freezer bag. Once all pieces are bagged, add onions, then seal. Use your hands to work the marinade into the chicken. Let marinate at least 1 hour; overnight is best.
3. Preheat grill to 200°C (180°C fan). Remove chicken pieces from bag and grill until cooked through, about 15-17 minutes per side. When done, the skins will be almost blackened and the juices will run clear. When meat is nearly done, add the marinated onion rings to the grill to soften them, but don't let them burn.
4. Serve chicken with grilled onion rings and sliced fresh tomatoes.



Kenya

Kashata

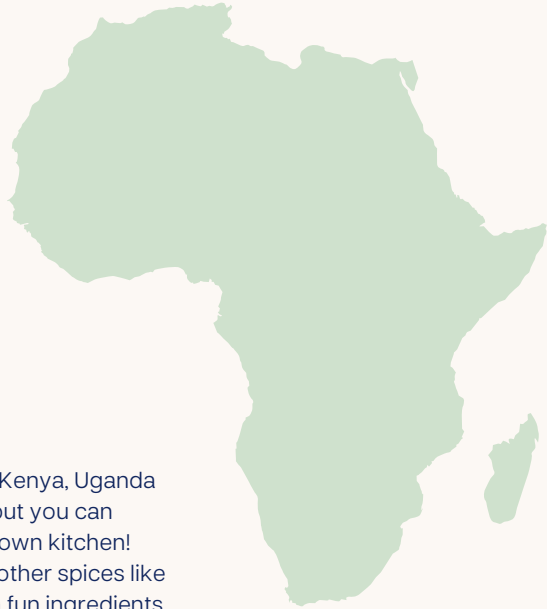


Kenya

Kashata

A sweet treat from East Africa

Kashata is a sweet treat commonly enjoyed in Kenya, Uganda and Tanzania. Street vendors usually make it, but you can enjoy the same delicious flavours right in your own kitchen! This recipe uses cinnamon, but you can mix in other spices like nutmeg or cardamom. You can even add extra fun ingredients, such as chocolate chips or roasted peanuts.



Serves

Sixteen

Prep time

5 mins

Total time

30 mins

Allergies

Vegetarian, gluten free, milk

Ingredients

180 g. unsweetened shredded coconut

80 ml. milk

340 g. granulated sugar

125 ml. water

¼ tsp. ground cinnamon

¼ tsp. kosher salt

1 tsp. vanilla

All-natural food colouring (optional)

Cooking instructions

1. Butter sides and bottom of a square baking dish, then set aside.
2. Combine coconut and milk in a medium-sized bowl. Stir until milk has been absorbed, then set aside.
3. Combine sugar and water in a medium saucepan. Place over a medium heat and stir until sugar has dissolved. Continue cooking without stirring for 6-8 more minutes (if you have a sugar thermometer, the syrup should be between 110°C and 120°C).
4. Add coconut mixture, cinnamon and salt to syrup. Stir well. Continue cooking and stirring for 8-10 minutes or until any puddles of liquid disappear. Reduce heat if mixture begins to brown. Stir in vanilla extract and food colouring (if using).
5. Transfer to prepared dish and spread evenly using a buttered spatula or butter knife. Let rest for 5-8 minutes, then cut into 2½ centimetre squares. Cool completely before serving.

Recipes from Asia



Prayer points for Asia

- Pray for families living in rural areas that lack access to many resources.
- Pray that God would provide wisdom to the Compassion staff who protect children.
- Pray that young people and students would stay in school and break free from poverty.

A prayer to share before your meal

Lord, we thank you for the beautiful cultures in Asia and that we get to have a taste of their delicious foods. We pray that you would bless our brothers and sisters who live in this region and are facing hardship. Help them to experience your love in action through the local church. Amen.



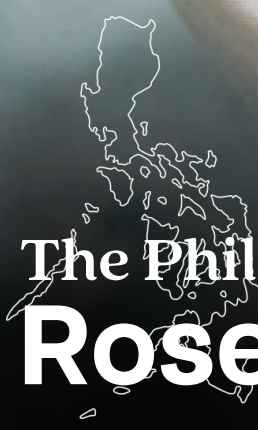
Desiree and Akeisha
Philippines

The joy of baking

Baking and cooking are fun ways to get creative and connect with others. Did you know they can also be great ways to empower children in poverty?

Many Compassion projects offer baking and cooking classes so that students can have a creative outlet while learning skills that will help them earn an income.

Desiree and Akeisha are two teenage students enrolled in a bakery and pastry-making programme organised by Compassion's church partner in their community. They say, "It will cost less during celebrations if we already know how to bake and make pastries for the occasions. Plus, it can be a way to help sustain the daily needs of our family."



The Philippines

Rose's noodles





The Philippines

Rose's noodles

A quick and comforting stir-fry

Pancit Bihon is a traditional Filipino dish of noodles fried with chicken or pork, vegetables and soy sauce. Delicious and easy to make, it's an excellent meal when you're short of time.

Serves

Five

Prep time

15 mins

Total time

30 mins

Allergies

Gluten-free, soy

Ingredients

500 g. dry vermicelli noodles
1 tbsp. olive or vegetable oil
1 onion, finely sliced
5 cloves garlic, minced
450 g. chicken breasts, sliced
60 ml. soy sauce
500 ml. water
1 cube chicken or vegetable stock
1 cabbage, chopped
3 carrots, julienned
200 g. green beans, julienned

Cooking instructions

1. Submerge noodles in boiling water. Then remove from heat and set aside while you prepare everything else.
2. Heat oil in a large frying pan or wok over a medium heat. Add onion and garlic and sauté until onion slices are soft.
3. Add chicken to the onion and garlic. Cook for 5 minutes and then add soy sauce, water and stock cube.
4. Add cabbage, carrots and green beans. Simmer until cabbage is soft.
5. Drain noodles, then add them to the pan with the rest of the ingredients and toss over a medium heat until well mixed.
6. Add a little bit more water if needed. Serve and enjoy!

Introducing Rose

Rose grew up in a mountainous area of the Philippines. She lived with 14 relatives in a tiny one-room house. They couldn't afford the school fees required for her to have an education, and they didn't have enough to eat. But Rose was sponsored through Compassion when she was seven years old, and her life changed for the better.

Rose was able to go to school, access health checkups and eat nutritious meals at her local Compassion project. Today, Rose has a master's degree in education and supports her family in the Philippines.

When she was a sponsored child, one of Rose's favourite meals was pancit bihon, or Filipino noodles.

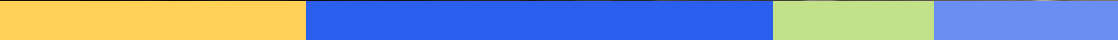
This was a luxury dish, especially in her village, and it brings back happy memories of her time in her local Compassion project.





Sri Lanka

Mango lassi





Sri Lanka Mango lassi

Cooling and refreshing

Imagine it's a hot summer's day in Sri Lanka, a beautiful island country with a humid climate. What better way to cool off than with a delicious mango lassi? This South Asian smoothie is often enjoyed on a hot day or with a spicy meal because it's so refreshing. Lassi comes in lots of different flavours, but mango lassi is a classic. Let's try it!

Serves

Two

Prep time

5 mins

Total time

10 mins

Allergies

Vegetarian, gluten free, nuts

Ingredients

250 ml. plain yoghurt
1 mango, peeled, seeded and chopped
180 g. frozen mango pieces
1 tbsp. honey or sugar
250 ml. cold water
Pinch of cardamom powder (optional)
1 tbsp. chopped mango for garnish (optional)
1 tsp. chopped pistachio nuts (optional)

Cooking instructions

1. Place yoghurt, mango, sugar or honey, water and cardamom powder (if using) in a blender. Blend until smooth.
2. Pour over ice cubes into 2 tall glasses. If desired, top with extra chopped mango pieces or chopped pistachio nuts. Enjoy!



Bangladesh
Payesh

Bangladesh Payesh

A creamy and fragrant rice pudding

Payesh is a popular dish in Bangladesh, where it's usually served at ceremonies, feasts and celebrations, including baby showers, birthdays, weddings and anniversaries. This celebratory dish is packed with delicious flavours, like cardamom and saffron. We hope you enjoy it!

Serves

Six

Prep time

40 mins

Total time

2 hr 10 mins

Allergies

Vegetarian, gluten free, milk nuts

Ingredients

50 g. long-grain rice (basmati recommended)

60 ml. warm full-fat milk

Pinch of saffron threads

1 ltr. full-fat milk

85 g. sugar

2 bay leaves

¼ tsp. cardamom powder

40 g. chopped mixed nuts (unsalted cashews, almonds and pistachios)

Cooking instructions

1. Rinse, then soak rice in water for 30 minutes. Drain and set aside. Combine warm full-fat milk and saffron threads in a bowl and set aside.
2. Simmer rest of milk in a deep, nonstick pan for 8 minutes. Stir in rice and cook on medium heat, stirring occasionally, for 20 minutes.
3. Add sugar, bay leaves, cardamom and saffron-milk mixture. Mix well and cook on medium heat for 4 minutes, stirring continuously. Turn off heat, discard bay leaves, add nuts, then mix well.
4. Refrigerate for at least 1 hour. Serve chilled and enjoy!

Final thought

Congratulations! You've made it around the world in just 12 recipes. As you've cooked your way through these dishes, we hope you've enjoyed a taste of the places and communities where we work.

At Compassion, our mission is clear. We exist to release children from poverty, in Jesus' name. We see the reality of child poverty and want to respond as Jesus would, with compassion, faith and hope. To stay true to that mission, we are always:

- **Christ-centred.** Jesus is at the centre of everything we do. We seek to love and serve as he did, regardless of a child or family's background or beliefs.
- **Child-focused.** Children are among the most vulnerable to poverty's harms. Through long-term support, we help children grow and thrive in every area of life.
- **Church-driven.** We work in partnership with the local church, who know their communities best. They surround each child with consistent care and encouragement.

We believe God empowers his people to bring an end to child poverty and that lasting change is built through partnership. We're grateful to move with compassion alongside people like you.

Find out more about our ministry and discover stories and prayer resources by scanning the QR code or visiting compassionuk.org.



Bobita
Bangladesh



“
Whoever
welcomes one
such child
in my name welcomes me”

MATTHEW 18:5



Compassion UK Christian Child Development Compassion House, Barley Way, Fleet GU61 2UT
TEL 01932 836490 **EMAIL** info@compassionuk.org **WWW** www.compassionuk.org

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