



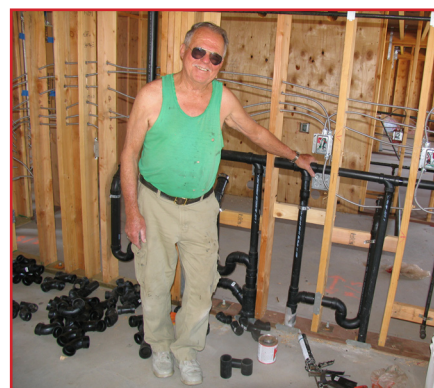
### *Preparing for Summer Season*

Gleanings' fruit processing plant is gearing up for production. The preparation has already required hours of pressure washing, greasing and replacing of key components. Last residues of peaches and dust need to make way for a fresh new wave of fruit to pass through during the coming summer fruit season. Dorms are also being prepared for the young people who are coming to experience that it is more blessed to give than receive.



### *New RV Sites Completed*

The final touches were added to the new RV sites in the early this spring. After a sprinkler system was installed and sod was laid the final addition of a tree for each area made the RV sites look fresh and inviting. It is a blessing to see so many people enjoying the new facilities, gathering in groups on lawn chairs, and enjoying a time of fellowship after the day's work is done.



### *Declaring Blessings Over the Ten-plex*

The *Gleanings'* staff spent time one afternoon blessing the structure and praying over the housing, as well as the volunteers and mission builders who will be living there in the future. They proclaimed the Word of the Lord over the Ten-plex by writing scriptures, promises and declarations on the walls, ceilings, posts and floors of various rooms. God's

Word will accomplish the purposes He desires.  
See Isaiah 55:11



***Behold I am doing a new thing, now it springs forth, do you not perceive it?***

Isaiah 43:19a



At present the roof tiles are on and the building is wrapped in Tyvek, with most of the windows installed. The inside of the building will be a beehive of activity over the next few months, as the finishing starts in all earnest. God has been blessing this project through the generosity of various companies who have donated or greatly reduced the cost of materials needed.







## Dried Fruit Blessings

During the summer months here at Gleanings, an average of 550 000 lbs of fruit is processed, dried and packed in buckets ready for shipment to wherever it is needed in the world.

### South Africa

“Earlier this year we embarked on a rigorous upgrade of our nutritional content within our Creche and Aftercare Meal Programs. The addition of dried fruit was a welcome surprise and well received by children at the Centre and the Creche. One of our priorities was to develop a meal consistent with low to moderate GI and kilojoule range for pre-schoolers which reduces the hunger urges by delaying the rate of absorption, causes lower insulin levels that make fat easier to burn, and reduces the risks of diabetes and



heart disease. The dried fruit has supported this priority well. The buckets that the fruit is shipped in are an added blessing. Gogos (older ladies) expressed excitement at the opportunity to use these to collect water, store dry ingredients, and use as a water-catcher for leaking roofs, a common problem in the Kwa-Ngclosi households.”

### El Salvador

The fruit is a huge blessing to children and the families served. It is easy to store and transport. Not only is it durable, hearty and very nutritious, it can be prepared in a variety of different ways. The main form of preparing this product was boiling it, and adding cinnamon. Most of the families opted for this preparation and were tremendously blessed to receive it. **Iglesia Alabaza y Poder** (Church of Praise of Power) in Ahuachapan has been a light for the Gospel in their community. The Church is reaching out and meeting the needs of the people, offering food to children and families daily, and sharing the Gospel.



### Guatemala

“In light of the poverty, malnutrition, and poor quality of life for so many Guatemalans, **Children’s Hunger Fund** partners with a Guatemalan organization named **Roca de Ayuda** to serve suffering children in the slums and villages. Together, the two organizations minister to thousands of people suffering from the effects of severe poverty. Most of the

FoodPak boxes distributed in Guatemala contain dried fruit provided by **Gleanings for the Hungry**. The fruit has been an incredible blessing and very popular amongst the families we serve. The dried fruit is prepared in a variety of ways, the most common involves re-hydrating the fruit and turning it into a healthy drink or sauce. Of course families also are able to eat the fruit right out of the bag.”

