



# The Smith Connection

Thank you for your interest in and prayers for our lives and ministry! Here is some of what God is doing:

### **FAMILY NEWS**

Kendra (7) is in second grade at Bainbridge Elementary School, and Tara (5½) is in kindergarten at the same school. They both have great teachers, and love it! Ben (3½) is staying at home, and we are trying to keep him busy. He misses the girls sometimes, but is doing well. **The Lord has blessed** our transition to PA for our year of home assignment. We are all enjoying being involved at our home church, Calvary Bible Church in Mount Joy, PA. We are also taking advantage of the many fall activities that we are not able to be a part of when we are in Mexico, and looking forward to the winter activities as well. It has been a lot of fun!

### **MINISTRY NEWS**

It has been a joy to reconnect with many of our friends, supporters, and supporting churches the last few months, and we are looking forward to seeing many more of you in the months to come. We are also involved in a few ministries at our home church, and asking the Lord to open new doors for us to share with people and in churches what God is doing in Mexico. Starting in January, Bryan plans to pick up some graduate level courses at nearby Lancaster Bible College to re-tool and develop in different ministry skills, including Biblical Counseling. It has been great to take advantage of this time God has given us to grow more in our love for Him, and in our family relationships. Thanks for your **prayers!**

Meanwhile, in Querétaro, Mexico, the New Birth Bible Church is carrying on. God has been blessing in many ways, and yet there have been challenges as well. Our **prayer** is that God will use this time to help our national brothers and sisters to grow and develop in their love for the Lord and their service for Him. It is our hope, when we go back in July 2007, to sure up the church, and then reach out to a new area of the city with their help. Please keep the unity and growth of the New Birth Bible Church in your **prayers**, along with the future outreach area of Cerrito Colorado. We know that with your prayers God is doing, and can do, some awesome things in the city of Querétaro for HIS glory!

### **FINANCIAL UPDATE**

One of our goals while on home assignment is to reach 100% of our monthly support needs. With the rise in the cost of health insurance since we went to the field, and ministry expense funds needed, we need to raise \$500 a month before heading back to Mexico. Please **pray** for this need to be met, and let us know if you would be willing to help in any way. Thanks!



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\*Please send us an e-mail if you currently do not receive our monthly e-mail prayer updates and would like to.  
\*Also stop by our web site. We try to keep pictures and other interesting information about our family and ministry up to date monthly ~ [www.smithconnection.com](http://www.smithconnection.com)



## Mexican Recipe

### “Taquitos Dorados”



#### You will need:

- 1 whole chicken breast
- 1 large onion
- ½ teaspoon of Cajun (or similar) seasoning
- 1 tablespoon olive oil
- 20 corn tortillas
- 1 bottle of canola oil
- Sour cream
- Mexican “queso fresco” (or other) cheese
- Mexican green (or other) salsa (optional)
- Shredded lettuce (optional)
- Salt to taste

Boil chicken and shred into thin pieces. Cut onion into thin pieces and sauté in olive oil. When onion is cooked add chicken and seasoning. Fry until well blended. Salt chicken mixture to taste. Preheat a pan full of canola oil at ¾ heat on the stove. If necessary for softness, heat the tortillas in microwave. Make rolled up tacos by placing a small amount of chicken mixture on one end of tortilla, and rolling the tortilla up. Secure the rolled tortilla with a toothpick. Add five or six tacos to the hot oil at a time and deep fry for about two minutes, or until slightly browned and crunchy. Remove from oil and set leaning upward to drain over paper towel. When cooled sufficiently, remove toothpick. Don't get frustrated if they don't turn out right the first time. Try it again! Serve tacos with sour cream and crumbled “queso fresco” or other cheese as toppings. You can also add salsa and shredded lettuce as toppings. Enjoy!



**Praising God for YOU,**  
*Bryan, Lori, Kendra, Tara, & Benjamin*

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