



Volume 3, Issue 3

September 2007



# Kids for Kids

*This month we're putting two little girls named Katie on the cover of our newsletter. We received heartfelt letters and donations from each of these little girls. More great kids in Kidz Kudoz on page 3.*

**Thank you  
Katie A. and Katie B.!**

Dear LWB, '08/07  
I wanted to give money to a foster mom in China, but she said to give it to LWB so that is what I did. I gave my spending money to you for LWB. I gave fifty dollars. Now I'm giving some more money. I really love orphans. We are adopting a baby girl from China. Her name is going to be Lilly. Thanks for taking care of orphans.  
In Christ Love,  
Katie Bryant



**LOVE WITHOUT BOUNDARIES**

June 3, 2007

Dear Love Without Boundaries,

This year for my 6<sup>th</sup> birthday I decided to ask my friends to make a donation to LWB instead of buying me a present. I raised \$125, and I would like it to go to Baby Yan from Anhui Province. We saw on the LWB website that she has a heart defect and needs a surgery. My sister, Emily, also has a heart defect and Love Without Boundaries helped her get a heart surgery when she lived in China. It made me feel very good to know that I could help another child who was born in China like me and my sisters and brother.

Love,

Katie Adamzon



Katie Ashley Ryan Emily Nicole  
and  
her sisters  
& brother

For Xi Ai Yan  
- in DY, Anhui



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## Winners of June Ping Contest!

Many of you were able to correctly identify the city where Ping was hiding in June as Qingdao. Great going to all who played along! Qingdao is located on the Shangdong Peninsula and will be hosting the sailing competitions of the 2008 Olympic games.



Joshua and Sara at the Forbidden Gardens in Katy, TX.

As always we randomly select one of the correct entries to win the contest and Joshua and Sara of Texas won our June Ping contest.



Qingdong on the Shangdong Peninsula.

## Where's Ping?

Ping is in a very special city this month. She is visiting the city that is the location of the newest Believe in Me school for orphaned and impoverished children. This may be a bit tougher than June's competition but we know you can do it!

Hints:

- Location of the new Believe in Me III school for orphaned and impoverished children.
- This city is in the north-central area of Anhui Province.
- A sister-city to the State of Maryland in the United States.
- Location the village of Ping Wei which is featured in the book *One Day in Ping Wei*.



Students at Believe in Me III...find Ping and you'll know where in China these kids go to school!



## Kidz Kudoz!

*More great kids doing BIG things to help kids in China!*

Matt and Emma teamed up with their cousins, Hannah, Bridget, and Rachel to host a coffee/donut/lemonade stand at



*Matt, Hannah, and Emma.*



*Bridget, Emma, and Rachel taking a*

their Mom's garage sale to benefit LWB. It was a HOT day and the kids raised a whopping \$110 for LWB's heart fund.

Thanks kids for braving the heat to help children receive life-saving treatments to heal their hearts. Thanks also to the local Starbuck that generously donated five gallons of coffee for the kids' stand.

Bella Jane YongChuan S. donated her birthday money from her 4<sup>th</sup> birthday to help sponsor Shan in the Anhui Province.

Joy Joy L. drew pictures and sold them at a local budding artists' street fair to raise money to help a child receive cleft lip surgery. Joy Joy was herself an orphaned child in China who was adopted at age 5 and received surgery to repair her left lip.

Zoe H. asked for donations instead of birthday gifts for her 7<sup>th</sup> birthday to sponsor a BIM III child for a year. Zoe was able to donate \$240!

VBS kids at St. Christopher's Episcopal Church in PA raised \$300 to help a child receive surgery through LWB's medical program.

VBS kids at St. John's UCC held "penny wars" to raise money to help two children from LWB's medical program and sponsor a child in BIM III for a year. They raised \$1,311.04!

Kids at First United Methodist Church worked together with the Mission Chairperson to collect pop cans and bottles and sell crafts and rubber duckies to raise money for the kids of LWB.



*Kids at First United Methodist Church donated \$165 to help kids through LWB!*

Rachel P. donated her birthday money from her 6<sup>th</sup> birthday party to help other kids through LWB.

Christy D. hosted a lemonade stand to help a little boy receive medical treatment through LWB.

Fourth Grade Sunday school kids of Amazing Grace Lutheran Church donated \$351.50 to help a child in Deyang, Sichuan receive medical treatment.

*Wow! LWB kids continue to be the best examples of generosity and kindness towards other kids. A big THANK YOU to each of you!!*

## Celebrating the Moon Festival

On September 25th kids in China will be celebrating the Moon Festival. Families everywhere will gather together to eat moon cakes, sing poems about the moon, and watch the full moon in the night sky.

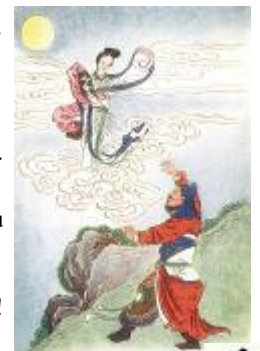
Traditionally, people who live away from loved ones will think about them as they gaze at the moon. The same moon rises above loved ones even though they are far away.

People send moon cakes to their relatives in an expression of their best wishes. Some people will plant trees to celebrate mid-Autumn and others will burn incense and play outdoors under the full moon.

There are many legends associated with the Moon Festival. One such legend is the legend of Chang E also known as the Moon Maiden. Chang E was a beautiful maiden who married an archer named

Hou Yi. Chang E flew to the moon after saving China.

Turn the page for a moon cake recipe so that you can celebrate the Moon Festival with your family!



**LOVE WITHOUT BOUNDARIES**

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*Every child counts!*

Love Without Boundaries is a worldwide group of volunteers who have realized that people with a pure love for helping children can truly make a difference.

We all donate our time and resources in an attempt to brighten the lives of orphaned children in China.

Please visit our website to learn more about how you can help, too!

[www.lovewithoutboundaries.com](http://www.lovewithoutboundaries.com)

## Chinese Moon Cake Recipe

*Makes 6 cakes.*

Dough:

- 1 ½ cups of all-purpose flour
- ¼ cup instant nonfat dry milk
- 1 teaspoon baking powder
- ⅛ teaspoon salt
- ¼ cup brown sugar
- 1 large egg
- ½ stick (¼ cup) cold butter

Filling:

- Mix together
- 1 cup coconut flakes, 1 cup finely chopped walnuts, 1 cup finely chopped dates, 1 cup lotus nut paste or red bean paste, and 2 tablespoons of softened butter.

Mix and reserve:

- 1 egg yolk and ½ teaspoon sesame oil

To make the dough:

Grind the dry milk into finer particles using a blender or food processor. Place flour, dry milk, baking powder, and salt in a mixing bowl. Beat egg with sugar until sugar is dissolved. Gradually add egg mixture and the ½ stick of cold butter. Use pastry blender or two knives to work the butter into the flour mixture.



Roll out the dough to about 1/16" thickness. Cut a piece of dough large enough to line the bottom and sides of a moon cake or tart pan. Gently press into place. Spread and press filling over dough, leaving enough room at the top for a layer of crust. Cut another piece of dough just large enough to cover the filling. Gently press into place. Remove any excess dough and return to the bowl. Firmly but gently press an impression into the crust if you'd like (this will be the bottom).

Holding the mold face down, give it a whack against a hard edge and catch the cake with your other hand as it is released from the mold. Place cake on baking sheet and brush with reserved egg yolk mixture. Repeat for each cake.

Bake 350°F 18-22 minutes until bottom is golden brown. Open oven door and turn to broil for about 30 seconds to brown the tops of the cakes.

Cool on wire racks.