



RAIS NEWS

...a caring community

'One must learn by doing the thing, for though you think you know it, you have no certainty until you try.'
- Aristotle

10th
Anniversary
Excellence in Education

High School Announcements

- Grade 12 will visit Chulalongkorn University on Monday September 21.

- Grade 10 - 12 will meet with Dr. John Perumal from Mission College on Wednesday, September 23 after chapel period.

Dates to Remember:

- September 21 - 25
- Spiritual Emphasis Week
- September 24 - 30
- Activity Exam Week
- September 26
- G11 Outreach Ministry Program
- September 27
- Pathfinder Swimming Honor (Grade 6)
- September 30
- Pathfinder Induction and Dedication Ceremony

Ramkhamhaeng International SDA Church

Presents

7 Keys to Eternal Happiness

By: Pastor Wendell Mondolang

Dates: September 20-26, 2009

Dinner & Registration:

6:00-6:45 PM

Meeting Time: 7:00-8:00 PM

Topics Include:

1. Sunday- Ancient Scriptures for a Bright Future
2. Monday- Gratitude to the Creator of the World
3. Tuesday - The Benefits of a Peaceful Family
4. Wednesday- The Good News about Jesus' Death
5. Thursday- Hope After Death
6. Friday- Jesus is Coming Again
7. Saturday- The End of the World (11:00-12:00 PM)

Need answers to life's problems?

Is your future secure in this world?

Why is my family not understanding my needs?

Why should I be concerned about tomorrow?

Is there more to life than just money?

Come...Find Answers...Find Hope...Find Happiness

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Huamark, Bangkok

Bangkok, Thailand 10240

For more information please contact:

Pastor Steve: 089-8861309

Congratulations to the Cook-Off Contest Winners!

1st, 6A (SPAIN)

Recipe: *Spanish Summer Salad*

Chefs: CATHERINE MICHAELS (Cath)

PITCHAYA BOVORNPRUS (Mimi)

2nd, 8A (FRANCE)

Recipe: *Mediterranean Salad*

Chefs: WACHARIPORN ARUNPHAN (First)

NATNICHASDORNITHEE (Min)



3rd, 6C (MALAYSIA)

Recipe: *Nasi Lemak*

Chefs: ANNA MARIA DELGADO (Anna)

PARK JIN AH (Nikita)

1st, 10D (INDIA)

Recipe: *Chicken Curry*

Chefs: JESSE JOHNSON

ACHAWIN CHAYARATTANASILP (Win)

2nd, 10E (GHANA)

Recipe: *Jollof Rice*

Chefs: PRIMPORN PIBOOLNURAK (Pim)

CHAYANIT BOVORNPRUS (Mint)

3rd, 11C (NETHERLANDS)

Recipe: *Pasty Poffertjes*

Chefs: JIM VAISAYASRIKUL

THANAPAT SRIKONGKERD



After School Match Results

SENIOR BOYS

September 14, 2009

Red vs Yellow
41 21

September 15, 2009

Blue vs Green
18 32

September 16, 2009

Red vs Green
41 17

SENIOR GIRLS

September 14, 2009

Red vs Yellow
18 14

September 15, 2009

Blue vs Green
8 28

September 16, 2009

Red vs Green
41 17

Eva Noble

TO BE EDUCATED

Adopted from Carolyn Caines



If I have learned my ABC's, can read 500 words per minute, and can write with perfect penmanship, but have not been shown how to communicate with the Designer of all languages, I have not been educated.

If I have memorized addition facts, multiplication tables, and chemical formulas, but have never been disciplined to hide God's Word in my heart, I have not been educated.

If I can play the piano, the violin, six other instruments, and can write music that moves men to tears, but have not been taught to listen to the Director of the universe and worship Him, I have not been educated.

If I graduate with a 4.0 and am accepted at the best university with a full scholarship, but have not been guided into a career of God's choosing for me, I have not been educated.

However, if one day I see the world as God sees it, and come to know Him, as life eternal, and glorify God by fulfilling His purpose for me, I have been educated!

FREE RECIPE!!!

Grade 11 C - 3rd place recipe: RAIS International Day
Cook Off Contest

PARTY POFFERTJES (NETHERLANDS)

Poffertjes, those baby, baby pancakes so loved by children of all ages, make an excellent addition - surprise, surprise - to children's parties. To make them easier to eat, and for some added fun, I've skewered them on satay sticks.

Ingredients:

- 1 level tsp instant yeast
- 1 tsp milk
- 1 cup buckwheat flour (100g)
- 1 cup flour (100g)
- 2 eggs
- 1 tsp sugar
- 1/2 tsp salt
- 1 1/4 cups warm milk (250ml)
- 1 tsp butter
- 5 tsp runny honey
- sprinkles to decorate (e.g. choc chips/fruit flavours)
- 1 satay skewer

Preparation:

In a small bowl, dissolve the yeast in the milk. In a separate bowl, combine the buckwheat flour, flour, eggs, yeast, sugar, salt and half the milk. Whisk smooth. Now add the remaining milk and beat again.

Cover the bowl with plastic wrap and allow it to rest for an hour.

Melt butter in a frying pan. When it sizzles, add teaspoonfuls of the batter in circular movements to create the mini pancakes. Turn the poffertjes around as soon as the bottom has set, using two forks. The poffertjes are done when both sides are set, and golden brown.

Skewer the pancake puffs onto the satay skewers. Brush with honey. Liberally scatter with sprinkles.

TIPS:

If you happen to have a poffertjes pan (usually a cast iron pan with a dozen or so indentations) please do use it, but I really don't think a special shopping trip is required. I have managed to make perfect poffertjes without the special pan on many occasions.