

# LOST & FOUND



**CAMPUS GATHERING 2021**

**INTERVARSITY**



This year hasn't let up. The words "when things go back to normal..." have teased us month after month. We've hunkered down and adapted. And adapted. And adapted.

We've lost so many things. We can remember, like a distant dream, what ministry was like with living, breathing, students on campus.

It's like we're a food truck — made to be mobile and serve a hungry population. Yet every month, a new challenge keeps it parked.

A year seems lost. Our students seem lost. Even we seem lost.

But the good news is that lost things get found! And we have reason to rejoice!



**WELCOME TO  
CAMPUS  
GATHERING 2021!**

# WHAT TO EXPECT

You may be coming into this week exhausted from the year or disappointed that we aren't able to meet in person. OR you might have come into this week excited to connect with new and old friends and share hopeful stories about God's work this past year. OR you may be experiencing a bit of both.

In any case, you may be wondering what does this virtual Campus Gathering look like?

Here's what you can expect:

## **GUIDEBOOK:**

You can use this guidebook to help you navigate this week. Within these pages, you can find **scripture, spiritual exercises**, a few **stories** and **recipes** from staff across the country, and some **blank pages to use for journaling and reflecting**.

## **TEACHING & SPIRITUAL EXERCISES:**

Each morning (or the night before depending on your region) you can access a podcast teaching here:

[ivcf.ca/campus-gathering-2021](http://ivcf.ca/campus-gathering-2021)

the password is: CampusesGathered2021

The scripture connected to each day's teaching and a spiritual exercise is included in this booklet. **Give yourself at least 30 minutes to do the spiritual exercise**, you can record your thoughts in this booklet or in a separate journal.

Take some time to listen to the teaching and do the exercise **BEFORE** you gather in your small group.

## **SMALL GROUPS:**

Each day you'll meet with a small group at:

**10-11am PDT**

**11am-12pm MDT**

**12-1pm CDT**

**1-2pm EDT**

**2-3pm ADT**

You'll get the link in an email from your small group leader.

## **ALTOGETHER NOW:**

After time in small groups, we'll get a chance to gather altogether at:

**12-1pm PDT**

**1-2pm MDT**

**2-3pm CDT**

**3-4pm EDT**

**4-5pm ADT**

The link will be at [\*\*ivcf.ca/campus-gathering-2021\*\*](https://ivcf.ca/campus-gathering-2021)

Is that it? Yes and no. We wanted to limit our time on screen, but also wanted to offer some optional community gatherings in the evenings. Check out the next page for more info!

# GATHERINGS

This year, we wanted to bring back some **FUN!** Here are some optional community gatherings our friends are hosting. **EVERYONE** is welcome! For videos and more details about these gatherings check out: [ivcf.ca/campus-gathering-2021](https://ivcf.ca/campus-gathering-2021)

## TUESDAY

### **Jazz with Jamie**

Hosted by: Jamie

**3PM PDT/ 4pm MDT/ 5pm CDT/ 6pm EDT/ 7pm ADT**

### **Asian Boba Vigil**

Hosted by: Paolene and Rachelle

(pre registration required)

**4pm PDT/ 5pm MDT/ 6pm CDT/ 7PM EDT / 8pm ADT**

### **Games Night**

Hosted by: Jared

**5pm PDT/ 6PM MDT/ 7PM CDT/ 8pm EDT/ 9PM ADT**

### **Happy Hour**

Hosted by: Vanessa

**6PM PDT/ 7pm MDT / 8pm CDT/ 9pm EDT/ 10pm ADT**

## WEDNESDAY

### **Creative Space**

Hosted by: Kiara

**4pm PDT/ 5pm MDT/ 6pm CDT/ 7PM EDT / 8pm ADT**

### **Codenames**

Hosted by: Sherri

**5pm PDT/ 6pm MDT/ 7PM CDT/ 8pm EDT/ 9PM ADT**

### **What's New**

Hosted by: Patrick

**5pm PDT/ 6pm MDT/ 7PM CDT/ 8pm EDT/ 9PM ADT**

### **Dance Party & Karoke**

Hosted by: Austin

**6pm PDT/ 7pm MDT / 8pm CDT/ 9pm EDT/ 10pm ADT**

## THURSDAY

### **Happy Hour**

Hosted by: Vanessa

**5pm PDT/ 6pm MDT/ 7PM CDT/ 8pm EDT/ 9PM ADT**

### **Craft & Chat**

Hosted by: Bryn

**6pm PDT/ 7pm MDT / 8pm CDT/ 9pm EDT/ 10pm ADT**

**DAY  
ONE**

# LUKE 15:11-32

11 Then Jesus said, “There was a man who had two sons. 12 The younger of them said to his father, ‘Father, give me the share of the property that will belong to me.’ So he divided his property between them. 13 A few days later the younger son gathered all he had and traveled to a distant country, and there he squandered his property in dissolute living. 14 When he had spent everything, a severe famine took place throughout that country, and he began to be in need. 15 So he went and hired himself out to one of the citizens of that country, who sent him to his fields to feed the pigs. 16 He would gladly have filled himself with the pods that the pigs were eating; and no one gave him anything. 17 But when he came to himself he said, ‘How many of my father’s hired hands have bread enough and to spare, but here I am dying of hunger! 18 I will get up and go to my father, and I will say to him, “Father, I have sinned against heaven and before you; 19 I am no longer worthy to be called your son; treat me like one of your hired hands.”’ 20 So he set off and went to his father. But while he was still far off, his father saw him and was filled with compassion; he ran and put his arms around him and kissed him. 21 Then the son said to him, ‘Father, I have sinned against heaven and before you; I am no longer worthy to be called your son.’ 22 But the father said

to his slaves, ‘Quickly, bring out a robe—the best one—and put it on him; put a ring on his finger and sandals on his feet. 23 And get the fatted calf and kill it, and let us eat and celebrate; 24 for this son of mine was dead and is alive again; he was lost and is found!’ And they began to celebrate. 25 “Now his elder son was in the field; and when he came and approached the house, he heard music and dancing. 26 He called one of the slaves and asked what was going on. 27 He replied, ‘Your brother has come, and your father has killed the fatted calf, because he has got him back safe and sound.’ 28 Then he became angry and refused to go in. His father came out and began to plead with him. 29 But he answered his father, ‘Listen! For all these years I have been working like a slave for you, and I have never disobeyed your command; yet you have never given me even a young goat so that I might celebrate with my friends. 30 But when this son of yours came back, who has devoured your property with prostitutes, you killed the fatted calf for him!’ 31 Then the father said to him, ‘Son, you are always with me, and all that is mine is yours. 32 But we had to celebrate and rejoice, because this brother of yours was dead and has come to life; he was lost and has been found.’”

# TIMELINE & REFLECTION

Coming out of this season and today's passage, we want to invite you to enter into this exercise.

Create a timeline of this past year: List the main events. List the hard things. List the times that God seemed far and near. Then list all the blessings that came through the year.

What do you notice? What themes emerge?

Once you finish your timeline there are several possible ways to use it:

- Find some magazines and photos. Cut out images that represent what you have written down. Create a collage from the images.
- Write the key words from your timeline on small pieces of different colored paper, cut them into shapes, and create a wreath. Or cut them into squares and create a gratitude quilt. Or just arrange them into a piece of word art.
- Write a prayer or psalm









# KETO CHILI

Submitted by: Jared Mortley



1 pound Ground beef  
2 (one if you want less spice)  
table spoons Chili powder  
half teaspoon of Salt and  
Half teaspoon of pepper  
Cumin  
2 cloves of minced garlic (more if  
you want)  
(Optional)3 table spoons of  
Butter  
table spoon of Olive oil  
half a head of chopped  
Cauliflower  
1 chopped Zucchini  
1 Leek chopped  
1 Diced green pepper  
2 Diced canned tomatoes in  
spices  
2 Cans of sliced mushrooms

- 1.** In a large pot on medium heat place butter and olive oil. Put in garlic, chopped leeks, green pepper and Zucchini fry for a minute or so.
- 2.** Put in the beef to brown.
- 3.** Add cumin, chili powder, salt and pepper.
- 4.** Add in 2 cans of tomatoes and 2 cans of mushrooms. Stir ingredients. Add cauliflower. Stir and cover Add spices to flavour simmer for at least 30 minutes.
- 5.** Grate some cheese to add to your bowl, sour cream is good too :)

Enjoy.

**DAY  
TWO**

# “God doesn’t want me to stay in this place of brokenness and hurt....”

As a kid, I did a lot of “Christian” things. I went to Church most Sundays, participated in Sunday school, went to camp in the summer, learned a couple key Bible stories, went to Youth Group occasionally, and considered myself a Christian due to my association with my Christian family. However, anything that I learned really didn’t take root in my heart and eventually Christianity became a legalistic rule book that prevented me from doing things that I wanted to do. Virtues like honesty, obedience, purity, and humility were far too burdensome for me at the time.

So, I turned to sin. I did everything that I wanted to when I wanted to. I had no self-control; I didn’t really care about anybody. And through this time, when I was probably so unlikeable, my sister, through gentle coaxes, convinced me to go to church and encouraged me to seek answers to questions that I had. And during this months-long search, when I didn’t necessarily find all of the answers that I was looking for, my feelings of loneliness, isolation, and entitlement grew stronger.

Finally, when I was beginning to think that God didn’t even exist, my sister chatted with me one night and I told her about my doubts but also how lonely I was. She told me that God could take all of the parts of me that I hated, my pride and self-righteousness, and redeem them for his glory. And then I got it! **God doesn’t want me to stay in this place of brokenness and hurt, but he longs for me to know Him, so that he can redeem me for His glory.** He chose me. Now, I still struggle with sin, but with God’s help, at least I am putting up a fight. At least I have a hope that one day, I won’t have to fight anymore because I will be made new when Jesus comes again!

For me, campus ministry is an opportunity to put Jesus’ command of loving others into action. It gives us an opportunity to

meet people where they're at, to encourage them in their faith, to answer questions within our capacity, and to give hope to a generation that is starving for it. I just got involved in it this year, and, even within a restricted COVID climate, I have seen the joy and fellowship that it can bring to those involved. It is my prayer that everyone involved will grow closer to Him both in their private study and in times of togetherness. I'm excited to see what God will do within our community and other communities on campus!

- Michael Fyfe, University of Saskatchewan student

Michael's sister has been a student leader at the U of S for over two years. When she found out her brother would be moving to Saskatoon to study, her community began praying for him months before they met him.



# LUKE 15: 8-10

8 “Or what woman having ten silver coins, if she loses one of them, does not light a lamp, sweep the house, and search carefully until she finds it? 9 When she has found it, she calls together her friends and neighbors, saying, ‘Rejoice with me, for I have found the coin that I had lost.’ 10 Just so, I tell you, there is joy in the presence of the angels of God over one sinner who repents.”



# GOSPEL CONTEMPLATION

Inspired by Luke 15:8-10, today's practice is a Gospel Contemplation. This is a meditative practice where we imagine ourselves being present in a gospel story. We'll do this exercise twice: once, imagining ourselves in the story, and a second time, imagining our students. Sit for a few minutes of quiet and then enter into this story.

- Imagine yourself in this story as a valuable silver coin that has been knocked off the table and has rolled into a dark corner where you have been gathering dust and grime.
- You are powerless to help yourself.
- And you have lost your shine and all sense of your value.
- But the woman to whom you belong lights a lamp and picks up a broom and begins to sweep the floors in search of you because of your great value.
- When the woman finds you, she picks you up and gently rubs the dust and grime away until your silver shine is restored.
- Then she throws a party, calling all her friends to celebrate.
- Let yourself be held in those tender, powerful hands.
- Let yourself experience the party in your honour.

Write about your experience of meditating on this image.

Now repeat this exercise, imagining your students as the coin. What things come to mind?

Reflect on this question: How might knowing these truths about how God sees and values you and your students make a difference in your life?







# “I was lost by the uncertainty ” ...

I was lost by the uncertainty at the beginning of the pandemic-meaning when we are getting back to normal life so I get back to seeing people outside work and family and going back to school in person. God was searching for me by showing me ways to be patient through these hard times of the world and encourage me to be more comfortable with myself, doing my own thing, meeting new people through work and experiencing new opportunities through different mediums like InterVarsity. God found me contemplating my life about the next steps in school and in social lives. Which has taught me to focus on my plan on work, school and to continue to meet with the InterVarsity community.”

- Ashley Brettell, Langara College student



# MARGHERITA PIZZA

Submitted by: Dave Nguyen-Stone

(adapted from Ken Forkish's The Elements of Pizza)



**Dough Recipe** (11 hour prep)  
(start at 7am for a 6pm baking)

350g (1 ½ cups) of water  
between 90-95°C  
13 g (2 ½ tsp) of fine sea salt  
0.1 g (a pinch) of instant dry  
yeast  
500g (4 cups) of 00 white flour

1. Pour water into large mixing bowl, and mix, swish, and dissolve salt into water.
2. Drop a pinch of yeast in, let it dissolve for a minute, then swish.
3. Pour flour into bowl and mix (by hand!), using a lobster like pinching motion to combine all of the ingredients. Use one hand only, and use the other hand to scrape off ingredients when done.
4. Let it rest for 15 minutes, then fold and knead on a floured countertop for 2-3 minutes. Make a dough ball and let it rest in a covered, lightly oiled bowl, for 20 minutes
5. After 20 minutes, divide dough into three smaller dough balls, lightly flour a plate or tray, and place the dough balls on it. Lightly flour the top of the dough balls, seal with plastic wrap, and let sit for 10 hours at room temperature.

## **Sauce Recipe** (2 minutes)

800g (1 can) of whole, peeled, San Marzano tomatoes  
8g (1 ½ tsp) of fine sea salt

- 1.** Combine tomatoes and salt in a food processor. Blend on low speed until it is blended smoothly. Don't over blend it, as you don't want a watery blend.
- 2.** Set aside in a sealable container. Can be refrigerated for one week.

## **Pizza Recipe** (45 minute preheat/15 minute prep to plate)

1 dough ball  
80g (1 1/3 cup) of sauce  
15g (¼ cup) Pecorino Romano cheese  
100g (3 ½ to 4 oz) fresh whole milk mozzarella  
6 basil leaves  
Extra-virgin olive oil

- 1.** Place pizza stone or steel in oven, 8 inches from broiler, and preheat to 500°C for 45 minutes. Turn oven to broil for 10 minutes before use.
- 2.** Shape 1 dough ball by pushing air out from the centre to the edges, and pinching a ½ inch rim around the edge (see YouTube series for walkthrough). Place on well floured pizza peel or board.
- 3.** Spread tomato sauce over dough to within ½ inch of edge. Turn off broiler, slide into oven, and bake for 4-5 minutes.
- 4.** Remove from oven with tongs, and drizzle a small amount of olive oil over sauce, and cover with finely grated pecorino, then mozzarella, then basil leaves.
- 5.** Place back in oven for 2 minutes. Then switch oven to broil for 2 minutes until cheese and crust are well browned.
- 6.** Drizzle small amount of olive oil on top, cut, and serve with your favourite Italian wine.







**DAY  
THREE**

# “Ask the Spirit for what we could do to bring hope...”

For most of this year, a student and I went to prayer walk campus and ask the Spirit for what we could do to bring hope there. We felt led to start up the Kindness Challenge, which turned into a great way to start up conversations with students living on residence. We just asked people if we could give them a kind word and then we'd use an app to land on one of the prayed-into kind words we had pre-entered. We also did a survey on what people were hoping for that got ppl talking with us and lastly, a Gratitude Challenge. We feel these were all great ways to get conversations going with new people and spread some kindness, hope, and gratitude to a campus that was dismal at best this year. We think they could be good things to try during New Student Outreach or jjust prioritize doing outreach more.

- Cristy Dagenais

# LUKE 15:1-7

Now all the tax collectors and sinners were coming near to listen to him. 2 And the Pharisees and the scribes were grumbling and saying, “This fellow welcomes sinners and eats with them.” 3 So he told them this parable: 4 “Which one of you, having a hundred sheep and losing one of them, does not leave the ninety-nine in the wilderness and go after the one that is lost until he finds it? 5 When he has found it, he lays it on his shoulders and rejoices. 6 And when he comes home, he calls together his friends and neighbors, saying to them, ‘Rejoice with me, for I have found my sheep that was lost.’ 7 Just so, I tell you, there will be more joy in heaven over one sinner who repents than over ninety-nine righteous persons who need no repentance.

# IMAGINE THE SHALOM OF YOUR NEIGHBOURHOOD

As we reflect on the teaching this week and our experiences this past year, what are you looking forward to this coming year? What are you hoping to continue or put into practice for the first time inspired by your learnings this year?

Enter into a quiet space, and reflect on this question: "What would your campus or ministry context look like if the kingdom of God came in its fullness?" Read about God's shalom in Isaiah 65:18-25 and imagine a campus in which injustice, poverty, disease, and enmity are abolished. Visualize God's new world in concrete and exciting ways. Write down what comes to mind or spend some time creatively expressing what you received.

End your time by engaging God in worship however the Spirit leads you.









# MALAYSIAN LAKSA

Submitted by: Rachelle Low



Check out this video:



Yellow Onions about 1 cup roughly chopped  
Cili about 10 fresh Fresno red and 6 dried, roughly cut  
Galangal 1 inch, roughly chopped  
Turmeric 1 inch, roughly chopped  
Lemongrass 3 stalks, sliced  
Candlenuts (sub: macadamia nuts) 10 pcs  
Belacan ½ inch  
Coconut cream/milk about 2 cups (depending on how 'lemak' you want it to be)  
Chicken/prawn stock about 2-3 cups  
Chicken stock powder/bullion powder (may or may not need it)  
Salt to taste  
Oil for cooking

## **Toppings**

Yellow noodles 1 pack  
Vermicelli 1 pack  
Bean sprouts 1 pack (or if you're like me, I omit them altogether!  
Not my most favourite veg)  
Fish balls 1 pack (or 2 if you love them)  
Hard boiled eggs 3-4 eggs  
Shredded chicken 2-4 chicken thighs

Prawns about 340-500g (find for shell and head on raw prawns if possible)

Tofu puffs 1 pack

Thinly sliced cucumber (half a cucumber)

Sambal (recipe below)

- 1.** Rehydrate dried cili in hot water for about 30minutes (some may take longer). Once rehydrated, roughly cut it up. Save the water.
- 2.** In a blender, put onions, cili, galangal, turmeric, lemongrass, and candlenuts/macadamia nuts. Put in a small splash of the reserve cili water. Start the blender. You will have to add a bit more water depending on how the paste is forming. Scrape down the sides and keep blending until the paste is smooth. There will be some bits and that's okay. But overall, it should look nice and smooth. Put in a bowl. Set aside.
- 3.** Peel head and skin off prawns. Put peeled prawn in a bowl and the heads and shells in another. Set aside.
- 4.** Broth: In a pot, bring water to a boil. Add chicken thighs in and let it simmer until chicken is fully cooked. Remove chicken and let cool. In that same pot, quickly cook prawns. Remove and set aside.
- 5.** In a different pot, heat some oil. Then add in the prawn heads and shells. Let it cook, using your ladle/spatula to squeeze out the juices from the heads. The goal is to infuse the oil with all the prawn goodness. The heads and shells will turn bright red as you continue to cook them. Then pour in the broth from the other pot into this. Let it all come to a simmer. A layer of beautiful orange oil film will form on the top. DO NOT skim this away. This is what will add flavour to the laksa broth. Taste the broth and add salt and/or chicken stock powder to taste. Let the broth just simmer on low.
- 6.** In a bigger pot, heat up oil. Be generous with the oil. Then put the spice paste in and sauté it. Keep adding oil as needed as the paste will soak in some of the oil before it releases it. We want to sauté until it 'pecah minyak' – break oil. Once it has 'pecah minyak', add in the prawn broth, bring to a low simmer and just let it simmer for the paste to infuse into the broth.

7. As the laksa broth is simmering, we will prepare the remaining ingredients: Peel and slice hard boiled eggs. Blanch yellow noodles and vermicelli. Shred the chicken. Slice the cucumber and wash the bean sprouts.
8. Just before we are ready to serve, we will add the coconut cream/milk, the tofu puffs and fishballs and let it simmer gently for a few minutes. We add the coconut cream/milk last because we don't want the coconut cream/milk to 'pecah minyak' – break oil – or else the laksa broth loses its creaminess. Check for seasoning. Turn off heat and plate your laksa.
9. Plating the laksa: In a bowl, place noodles, shredded chicken, shrimp, and bean sprouts. Ladle the broth over the noodles, including the tofu puffs and fish balls. Finally, top with half of an egg, and cucumber with a dollop of sambal.

Enjoy!

### **Sambal Recipe**

Onion – ½ cup roughly chopped

Cili – ½ cups fresh and/or dried

Salt to taste

Sugar to taste

1. In a blender, blend onions and cili together to form a paste (don't have to be super fine).  
\*You can start with equal amounts of onions to cili. You can also just use dried cili if you can't find fresh cili.  
\*Soak your dried cili until it softens
2. Heat up a pan with oil; then add the cili paste and sauté until it "pecah minyak" (break oil). You know it has pecah minyak when you see red-coloured oil breaking from the spice paste. Season with salt and sugar to taste.

It's hard to fully capture my love for laksa. Laksa is a generic word considering that there are so many variations of laksa in Malaysia depending on which region you find yourself in.

This is the laksa my mum makes and for me, it's the ultimate comfort laksa food. Here is my version, keeping to as true as to how my mum makes it. The key is to use fresh ingredients as that is what characterises nyonya laksa from other types of laksa. This has a thick and creamy broth, full of umami and flavour from the spice paste and coconut cream.







# INTER ARSITY

Illustrations by: Carolyn Tam