

# Important Guidelines Sheet

Please read the important guidelines for the children's agape.

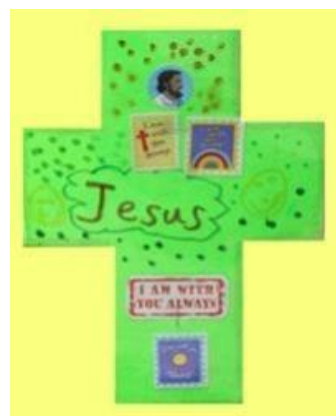
If you are making cookies, please pay attention to the packaging and labeling requirements. We would hate to have the prison reject your cookies over packaging.

**DO NOT put the child's church name or use the child's last name. There should be no way the child may be traced or contacted.**

## **Children's Agape Letters:**

Please have your Sunday School Class, Church Group, Bible Study, etc. write a general letter of support and encouragement. A handwritten letter from the group is fine but they may choose to use a printed piece of computer artwork on colored paper signed by all individuals in the group. Adults may sign their full name if they want to. **DO NOT** put any personal addresses or phone numbers on the letters. Church letterhead is fine but keep in mind, the church may be contacted by the inmate if they provide that info so be forewarned.

Children are also encouraged to provide Agape! The impact of a love letter from an innocent child on these men is mind boggling! A simple crayon or marker drawing on a folded piece of construction paper is priceless. Many of these men have children of their own whom they rarely see or receive letters from. Children may sign their first name **ONLY** and may also give their age and/or grade.



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# The Cookie Ministry



**We cannot use store brought cookies. Please see the pages below.**

**Please place 6 cookies in a sealed plastic bag that seals. (Please no Ziplock's or ties) Bags the seal by pressing the top together are acceptable.**

**If the cookies contain nuts, please ensure you put a note on the bag indicating that the cookies contain nuts.**

**Please don't forget that most critical ingredient in each cookie! Love**



## Join in the Kairos Cookie Ministry!

Homemade cookies are a tangible expression of Christian love and an indication of God's concern for a group of people who seldom encounter either in the course of their daily lives. Your loving sacrifice will provide "bread" that shines the Light of God's Grace into the darkest corners of a prison unit. A typical Kairos Weekend will go through hundreds of dozens of cookies which are distributed to inmates, correction officer, support staff and yes, even team members! Please make as many as you possibly can. They will NOT go to waste! May God bless you for the gift of baking!

### Cookie Guidelines

#### Cookie Preparation:

- Many types of cookies are generally acceptable including: Oatmeal, Peanut Butter, Molasses, Chocolate Chip, Ginger and Sugar. Homemade cookies from scratch are always a special treat but store bought cookie dough can be substituted is desired. However, all cookies should be "home-baked" .
- Cookies should be between 2 inches and 2-1/2 inches in diameter and not more than 1/2 inch thick.
- Avoid using icing, sugar or any other type of coating on the outside of the cookie.

#### The Key Ingredient - Prayer!:

- Pray individually or as a family over the ingredients before and during mixing.
- Pray over the cookies as you drop them onto the cookie sheets and bake them.
- Ask God to use your cookies as a source of His love to shine on the prisoners and staff on the Kairos weekend.
- Pray that each cookie brings the inmate, officer or warden who eats it closer to God. We want every person to become part of the family of God.

#### Packing the Cookies:

- Bag thoroughly cooled cookies in a Zip Lock bag - six cookies per bag. You may wish to freeze the cookies if the Kairos Weekend is more that 3 days away.

#### Getting the Cookies to the Prisoners:

- Please deliver the bagged cookies to a team member before the start of the weekend, so they can take them to the prison.

# The Kairos Cookie Ministry

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Hancock Team Members are asked to make (or acquire) 10 Dozen Cookies!

## Cookie Guidelines Cookie Preparation

- Many types of cookies are generally acceptable including: Oatmeal, Peanut Butter, Molasses, Chocolate Chip, Ginger and Sugar.
- Homemade cookies from scratch are a special treat but store bought cookie DOUGH can be substituted. However, all cookies should be "home-baked". Store BOUGHT cookies do not convey the same message as "lovin' from the oven"!
- Cookies should be between 2 inches and 2-1/2 inches in diameter and not more than 1/2 inch thick.
- Avoid using icing or any other type of coating on the outside of the cookie.

## The Key Ingredient – Prayer!

- Pray individually or as a family over the ingredients before and during mixing.
- Pray over the cookies as you drop them onto the cookie sheets and bake them.
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## Packing the Cookies

- Bag thoroughly cooled cookies in a Zip Lock sandwich bag – six cookies per bag.
- You may wish to freeze the cookies if the Kairos Weekend is more that 1 week away.

## Getting the Cookies to the Prisoners

- If you are a Team Member, bring your bagged cookies with you to the Weekend and give them to the Coordinator (or Head Agape).
- If you are providing Oven Agape for the Team, please deliver the bagged cookies to a team member shortly BEFORE the start of the weekend, so they can be taken into the prison.

## Some “Tried and True” Kairos Cookie Recipes!

### Peanut Butter

3/4 cup Creamy Peanut Butter	1 egg
1/2 cup Crisco Shortening	1-3/4 cup all purpose flour
1-1/4 cup firmly packed brown sugar	3/4 teaspoon salt
3 tablespoons milk	3/4 teaspoon baking soda
1 teaspoon vanilla	

Combine peanut butter, shortening, sugar, milk and vanilla in a large bowl and mix at medium speed until well blended. Add egg and mix well. In a separate bowl combine flour, salt and baking soda, mix well. Add flour mixture to peanut butter and mix until just blended. Drop by heaping teaspoons onto ungreased cookie sheet and flatten slightly in a crisscross pattern with the tines of a fork. Bake at 375 degrees for 7 to 8 minutes until set. Makes 3 dozen cookies.

### Chewy Oatmeal

3/4 cup butter flavor Crisco	3 cups quick cooking oats
1-1/4 <sup>1</sup> / <sub>4</sub> cup firmly packed brown sugar	1 cup all purpose flour 1/2
1 egg	teaspoon salt
1/3 cup milk	1/2 teaspoon baking soda
1-1/2 teaspoon vanilla	1/2 teaspoon cinnamon

Combine Crisco, brown sugar, egg, milk and vanilla in a large bowl. Mix at medium speed until well blended. Combine oats, flour, salt, baking soda and cinnamon in a separate bowl, mix well. Add to Crisco/sugar mixture until just blended. Drop rounded tablespoons of dough onto cookie sheet. Bake at 375 degrees for 10 to 12 minutes or until lightly browned. Makes 2-1/2 dozen cookies.

### Chocolate Chip

3/4 cup Crisco shortening	1-3/4 cup all purpose flour
1-1/4 cup firmly packed brown sugar	1 teaspoon salt
2 tablespoons milk	3/4 teaspoon baking soda
1 teaspoon vanilla	1 cup semi-sweet chocolate chips
1 egg	

Combine shortening, sugar, milk and vanilla in a large bowl, mix until well blended. Add egg and mix well. In a separate bowl combine flour, salt and baking soda, mix well. Add to shortening/sugar mixture until well blended. Stir in chocolate chips. Drop by rounded tablespoon onto ungreased cookie sheet. Bake at 375 degrees for 8 to 10 minutes for chewy cookies or 11 to 13 minutes for crisp cookies. Makes 3 dozen cookies.

## Molasses Cookies

3/4 cup margarine or shortening	1 teaspoon cinnamon
1 cup granulated sugar	1 teaspoon ginger
1 egg	2 cups flour
4 tablespoons molasses	2 teaspoons baking soda

In a large bowl, cream margarine or shortening with sugar. Add egg and blend. Add molasses and spices; mix well. Add flour and baking soda and blend. Chill dough 30 minutes or overnight (covered tightly). Shape dough into small balls and place 2-inches apart on ungreased cookie sheet. Bake at 325 degrees for 10-12 minutes. Remove from oven and cool on wire racks. Makes 2 1/2 dozen.

## Sugar Cookies

1 cup margarine (or 2 sticks butter) at-room temperature	1 teaspoon vanilla
1 cup vegetable oil	4 cups all-purpose flour
1 cup granulated sugar	1 teaspoon salt
1 cup powdered sugar	1 teaspoon baking soda
2 eggs	1 teaspoon cream of tartar

Beat together margarine, oil, granulated sugar, powdered sugar, eggs and vanilla. Sift together flour, salt, baking soda and cream of tartar. Add dry ingredients to margarine mixture. Drop from a teaspoon onto greased cookie sheet. Bake at 350 degrees until cookies are light brown around the edges, about 8 to 10 minutes (watch closely; cookies will be dry if they get too brown). Makes approximately 5 dozen.