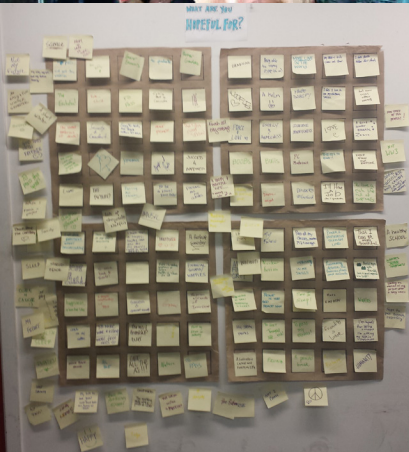




INTERVARSITY
Christian Fellowship

The Arch

2015 Annual Report



This year has been filled with new experiences and new life. Here are some of the highlights.

winter retreat

For the first time in my years in ministry, the Ryerson IVCF community and I planned and executed a winter retreat. The learning curve was steep, the risks were high, and yet we followed through in faith. We went to Ontario Pioneer Camp, where we had fun in the snow and had an interactive study of the Rich Ruler in Mark (Mark 10:17-31). The text challenged us as we considered that sometimes we can make the blessings that God has given us into idols and how we are called to let them go in order to put God first. We applied this passage by identifying what we root our identities in or what binds our decisions and then depict that thing in a creative way on a piece of paper. Some of the students drew pictures, some wrote poems, one who was an English Masters student wrote a 6 page paper! After we shared our answers with one another, we then put our papers in the fire as a symbolic representation of putting God above those things. It challenged the students as they wrestled with what it would mean for them to actually allow God to come first before those things.



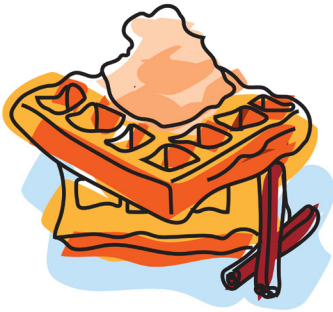
markcentral

I taught the second half of Mark (Chapters 8-16) teaching some heavy-hitting passages including the transfiguration and crucifixion; and it was also my first time being a teacher at MarkCentral. I enjoyed the group of students we had in our section from York, Ryerson, McMaster, U of T, OCAD, Queen's and Carleton. After a hard year on campus, being in so many passages related to suffering was challenging but needed. Our section struggled grappling with the depth of these teachings, but by the end of our time together, things really landed for the students as they looked through these passages with new understanding.

I also was going back and forth between serving and caring for the team of students from Ryerson and the students at OCAD, as I technically hadn't transitioned to OCAD yet, but my OCAD staff partner wasn't around so I was trying to care for the OCAD students in her absence. After each worship night, we were invited to gather with our campus groups and check in and pray with one another. I asked for Ryerson and OCAD to be together. Our first gathering was awkward. But the next gathering which was 3 days later, revealed that in the time that had passed, the students had sought each other out and were becoming friends. These friendships continued to grow and blossom this summer.

waffle wednesdays

For the past 5 years, OCF students have been sacrificing their time and energy to love the larger OCAD community by making and serving waffles for 3 consecutive Wednesday nights during the final weeks of classes. We continued this now highly anticipated tradition this year, and added a collaborative art element to engage people as they waited for waffles. We used it as a way to get to know people better and share about why we are doing these events. Each week we had a question that people could write or draw their response and affix it to a “waffle” placed around the room. Students really enjoyed engaging each question and had some really deep and insightful responses.



For more stories of this year, please visit my ministry blog: www.abalakumaran.com

Please continue to pray for my funding. To be fully funded, I currently need to raise an additional \$1000/month. To make a special one-time gift, please go here: ivcf.ca/donate

Thank you for your partnership. Wishing you and yours a Merry Christmas and a Happy New Year!



During my time at Ryerson, I really perfected making cupcakes and pies, but I find myself becoming a “Waffle Woman” these days. Here’s my current favourite waffle recipe:

brownie waffles

1/2 cup butter

1/4 cup unsweetened cocoa powder

3/4 cup white sugar

2 eggs

1 Tbsp water

1 1/4 cups all-purpose flour

1/4 tsp salt



Preheat waffle iron. Melt butter in a sauce pan. Remove from heat and stir in cocoa. Mix in the sugar, eggs and water. Add the flour and salt, beating well. In each well of the waffle iron, add 1 well rounded spoonful. Cook brownie in waffle iron as you would cook waffles.

