



The Beebee Family
please pray alongside us!



Thank you for continually being a source of encouragement and support to us as we serve in East Asia! As family we love cooking together, and invite you to join us. We are always trying to incorporate veggies with a lot of “umami” into our diet so we will gobble them up! So from our family to yours:

Simple Sautéed Mushrooms

- 1 cup of beech or any other variety mushrooms
- 1/2 tsp. fish sauce (preferably Red Boat brand)
- 1/2 tsp. coconut aminos or soy sauce
- 1 - 2 tbsp. butter & fresh ground pepper

Directions:

Melt butter over medium heat until sizzling. Add mushrooms and sauté until browned and slightly crispy. Add fish sauce & aminos and stir. Turn off heat, season with pepper & serve.

We pray this Christmas and New Year fills your life with joy, your heart with hope and our world with peace.

“For to Us a Child is BORN”

ISAIAH 9:6

with ♥,

Nich, Tricia, Naomi & Tosh Beebee

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