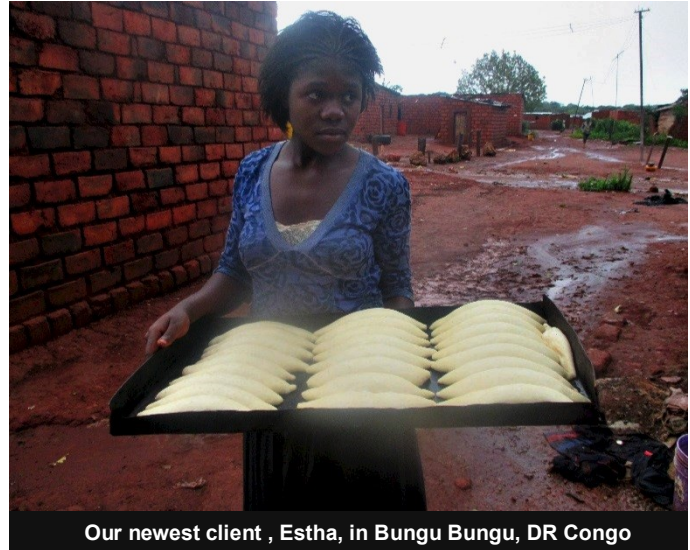


Just funded—amazing bread

This bread looks so good you want to reach into the photo and pull it off the page. Estha, our newest client, supports five children. She lives in Bungu Bungu, a small village 150 kilometers from Lubumbashi and adjacent to a mining company. She is a member of a merry-go-round of 5 women who provide for 41 people in total.

Our client currently produces enough bread to sell within and around her village. She mixes the dough by hand and

uses a wood oven for baking. You can see a video of this manual bread-baking operation [here](#).



Our newest client, Estha, in Bungu Bungu, DR Congo



An opportunity to expand the business arose when the nearby mine needed a local supplier to fulfill their demand of 1,000 loaves per day for their workers. Estha sought a grant from First Step Initiative to purchase an electric oven and mixer, and secure a rental facility. We chose to fund this request based on the clarity of what Estha wanted to accomplish, and because doing business with the mines is so attractive. The financing enabled Estha to land a contract with the mine for their business, and the investment is moving forward.

Welcome, Rebecca Jasper!



First Step's newest board member is Rebecca Jasper, a former Peace Corps volunteer in the DRC (then known as Zaire). Rebecca was there during 1989-1991 developing sustainable funding projects at a hospital in Mushenge. Today she is Director of International Purchasing at En-trust Datacard. She is a volunteer with the non-profit Proplayer Foundation and spent 10 years on the Board of Peace Corps Friends of the DR Congo. Her deep love of the country and its people make her a fantastic fit with the First Step mission.



The mashed potatoes of Western and Central Africa

Corn flour is used to make fufu, a starchy accompaniment for stews and other saucy dishes. You tear off a bite-sized piece of the fufu, shape it into a ball, make an indentation in it, and use it to scoop up the soup or stew or sauce, or whatever you're eating.



What could this be?

If you guessed a grinder, you would be right! This grinder has a great story to tell. It is a hand-operated burr mill that can produce flour from grain or a creamy paste from roasted nuts. It is bound for the DRC where it will ease the work of seven women who purchase corn and mill it into flour for resale. Our thanks to Compatible Technology International, a St Paul non-profit, for this donation to our clients.

Quick Quiz: What is the difference between Swahili and Kiswahili?

There is none. Swahili describes a culture of people who live near the east African coast. It also refers to the language they speak. Kiswahili refers only to the language. Kiswahili is the native language in Lubumbashi, where First Step Initiative operates. You will find people who speak Kiswahili in Tanzania, Kenya, Burundi, Uganda, Rwanda, Mozambique, and South Sudan, in addition to the Democratic Republic of the Congo. There are many dialects since Swahili culture exists across an extensive geographic area. Where you are standing can make a difference in how a particular word is said or what word is used to describe an object or activity.

SAVE THE DATE

Tuesday, October 6, 2015

Annual Fall Luncheon

Stay tuned for details in the near future!

We have a new home!

We've moved to new and improved office space:

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