

A few weeks ago, I was listening to a evangelist named Mark Finley. He asked a very thought provoking question to his audience: "If your church was closed today, would the community notice?" How often are church services conducted without reference to those outside church walls! He and his wife also made the point that church doesn't have to be opened just one or two days a week; if we really want a community focus, our churches can have concurrent evangelistic and health programs that point to Jesus going on throughout the week.

One activity that I believe can help with that goal of reaching the community for Christ is for churches to become mini restaurants and do these waffle breakfasts like we've been doing at the Pioneer SDA church. When done correctly, waffle breakfast is an excellent way to introduce visitors to church. Visitors can see a practical illustration of a Genesis 1:29 tasty, attractive, wholesome meal. They can catch a glimpse of a revelation of Christ through church members carrying on His same work of helping people with their health problems. The friendly atmosphere of waffle breakfast makes it easy to give guests a waffle breakfast gift bag filled with aesthetically pleasing, quality literature on health and Christ. We're in the process of testing out many concepts at Pioneer, but can waffle breakfast be implemented in other places?

Based on my personal experience, I believe the waffle breakfast concept is so simple that it can be replicated. In fact, today, June 8, 2014, marks the third time that I've helped coordinate a waffle breakfast at the Decatur SDA church. As I was calling people in the church directory last week, I noticed that more people were starting to get excited about inviting their neighbors, friends, and family to waffle breakfast. A lot of the invitees didn't make it this time, but there is a big potential for more of the community to come out if Decatur has regular opportunities to invite people to these meals. The concept is still pretty new at Decatur, and we haven't tried out all of the ideas that we've implemented at Pioneer like the waffle breakfast gift bags and mini health presentations, but I believe waffle breakfast is growing on people at Decatur. About 40 people came today, and approximately 6 people were from the community.

How can waffle breakfast be implemented in my area?

1. What is the most labor intensive activity for organizing this event?

Making the waffles is the most labor intensive activity. I personally put the burden of making the waffles on myself to make it easier for others. For this event, I actually had a helper who assisted me making waffles in my house, and we probably did the banana oat waffle recipe 20 times; this process took us about 4 hours with 3 different sized waffle irons. I have used up to 5 waffle irons at one time, but one of them stopped heating, and I accidentally broke the other one. Therefore, my preparation time is longer. If I had 5 going at one time, my prep time could have been maybe 2 1/2 to 3 hours without including cleanup. (The way I do waffles is immediately after the waffles are finished, I have another batter ready to be put in the waffle iron.) I brought to church 7 cookie sheets of waffles; some trays were big, and some were small, but all the waffles were finished before 9am. (Again, this amount fed around 40 people). My basic waffle breakfast math is that one basic, 4 ingredient banana oat waffle recipe will feed 2.25 people (the recipe is listed in question #3). In layman's terms, that means that I'm estimating one person will get two big Belgium waffles each.

I have no problem spending 3 or 4 hours cooking waffles for this community event. However, if this is too much time for you, feel free to delegate. One time at Pioneer, I split the job of making waffles with another church member, and it worked out fine; we're going to be doing that again for our next event, too. One key of success for waffle breakfast is delegation, and even the most labor intensive activity can be delegated, too.



After people are assigned to making waffles, everything else on the menu takes thirty minutes or less to do, and some items don't require any preparation time at all. Here is Pioneer's basic menu for waffle breakfast: banana oat waffles, buckwheat waffles (a gluten free option), scrambled tofu, maple syrup, fruit sauce, fruit, almond butter, unsweetened applesauce, and soy whipped cream.

When I was advertising waffle breakfast at Decatur, I basically called up everyone on the church directory to make sure they knew about it. It took me about 2 to 3 hours to call up everyone, answer their questions, and then ask people to bring various items to waffle breakfast. I typically try to call people by the Tuesday before the event to determine who is coming, and then I try on Wednesday to ask people to bring something. Why do I call people instead of just trusting people to hear a general announcement in church? I'm just used to doing things as personal as possible, and I believe it's the small things like calling people individually on the phone that increase the turnout and give a homey, personal feel to the program.

2. How much does Pioneer charge for hosting waffle breakfasts?

Pioneer decided make this community event accessible to everyone; therefore it is free. However, we don't refuse donations. We've set up a donation box at Decatur, and I believe we're going to do the same at Pioneer next time.

The cost of making a waffle breakfast great is very much defrayed when there is a lot of delegation. All I make is banana oat waffles, and I ask people to bring every other item on the menu. At both Pioneer and Decatur, people have been overall very willing to bring whatever item I asked of them. I personally have experienced this text being true in my life: "The liberal soul shall be made fat: and he that watereth shall be watered also himself." Proverbs 11:25. God says, it is when we give, we get. I trust that the Lord will bless our efforts when we're seeking to bless others.



Also, tofu is expensive, but we typically get our non GMO tofu from a Korean store, which has bigger tofu (14oz vs. 19oz) for a significantly lower price than Walmart. We save even more when we get tofu in a case from that Korean store.

3. What is the famous, 4 ingredient, cafeteria tested, bachelor friendly waffle breakfast recipe that you use?

First of all, I should clarify what I mean by “cafeteria tested”. I used to work in my college’s cafeteria. My college was international, and we definitely had a variety of different taste buds to try to please. If I call a recipe “cafeteria tested”, it means that the recipe has not only won the approval of a small group of people with homogenous taste buds, but it has been liked by many people from different walks of life.

This original waffle breakfast recipe has been loved by meat eaters and vegetarians alike. My family, church, and various communities have enjoyed eating it in Arkansas, Oklahoma, Alabama, and Florida. My YouTube video where I demonstrate how to make these waffles called “The World’s Easiest, Crowd Pleasing Vegan Waffle Recipe” has generated over 3,000 views and has gotten 57 likes so far.

It is bachelor friendly because all the men I’ve helped can make these waffles with ease.

Here’s the original recipe:

Place in a blender and blend:

- 2 1/2 C Water
- 3 C Rolled Oats
- 1 Ripe Banana
- 1 tsp Salt

Place part of the blended mixture in a sprayed waffle iron for 6 to 8 minutes or until it is done.

The variation that I’m doing now to this recipe is that I put an extra ripe banana and a tsp of vanilla in the blender as well.

Anyone can do this recipe. I know a girl who started doing this specific recipe when she was 7 years old.

4. When do you start making your waffles for the waffle breakfasts?

I’ve done my waffles on Thursday, Friday, Saturday night, and Sunday. The day I prefer doing my waffles is on the Friday before the Sunday event. (Friday is my day off of work as

well.) I like to put the waffles on cookie sheets so they'll be ready to be placed in the oven on Sunday. I was able to bring my waffles over to church today 30 minutes before the breakfast would start, and I put 5 pans in two ovens uncovered on 250 F for around 20-25 minutes, and they were ready to serve. It was a piece of cake. (I heated up the remaining 2 pans later on).

When I was preparing for Decatur's breakfast last time, I made my waffles on Thursday, and then I froze them. They were not placed in the freezer in a good position, so they were hard to separate after they were frozen. I came to church about 40 to 50 minutes before the waffle breakfast was to start, but I and others had a terrible time trying to separate the waffles so they could be placed on pans and heated. God willing, that will not happen again.

I personally prefer doing the waffles on Friday instead of Saturday night or Sunday because it relieves some of the food prep pressure and makes the Sunday breakfast even easier. I am open to doing fresh waffles on Sunday with others if I know that I have a dedicated person helping me with that, but if I'm doing the waffles myself, I will do them on Fridays.

5. Are these events really about Christ, or is it just all about serving people healthy food?

If you really want to know the answer to this question, you're going to need to read two pdfs I wrote on the story of waffle breakfast 2.0. The basic answer is that my mission isn't to just feed people food. At the very least, I want people to leave with material on health and Christ. The waffle breakfast gift bags were created so we could give people that type of literature.

6. How often does Pioneer do waffle breakfasts?

At Pioneer, we've been doing them about every 6 weeks or so. Ideally, I think it should be done every month. However, Pioneer is still a small group of people, and we only have around 24 baptized members. The great thing about our waffle breakfast business cards especially in our situation is that we have to write in the date; therefore, we can adjust our events as our collective church family's schedules dictate.

7. How can I get a waffle breakfast business card and a waffle breakfast gift bag for my church?

Just e-mail me at franklinmorrisii@yahoo.com, and I'll change Pioneer's business card and gift bag details with your church so that you can use our design. I use Vistaprint.com and MarcoPromotionalProducts.com to print the designs.