

VALERIE & PETER



We trust that this note finds you in good spirits as we celebrate another year gone by. The past year has vanished so quickly, and the never-ending to-do list continues to grow. Busyness seems to be the latest epidemic in our society these days, so we try to constantly remind ourselves that if the next task doesn't get done it's not the end of the world – people matter more.

This year, Peter continued on in his role as associate pastor at our home church, Hope Community Church. We are currently wrapping up the church's second Alpha course, which was a roaring success. We had an average of 20 people regularly attending throughout the course, which is no mean feat for a church of about 80 regular attendees! We've really enjoyed interacting with people from our community as we explore a variety of spiritual issues together.

My job continues to go well. I'm finding it a welcome change of pace (there's much less traveling required), and my stress-related health symptoms have all vanished. I'm quite enjoying working with a previous colleague, Kim, again.

My sister, Julia, is also still living with us as she completes her second year of the nursing program at Humber College. She's so excited every time that she comes home with something new to learn – and we're having loads of fun learning along with her! This term she had a Public Health placement, where she worked with a kindergarten class. One evening, she came home announcing, "I love being in kindergarten! Today we had story time, snack, crafts, and nap time! I don't want to leave!"

Our biggest news to date came at the end of September, when we found out that our application to Asian Access had been accepted, and that we are now missionaries going to Japan! This is the culmination of 10 years of preparation, and it's just been amazing to see what God has done throughout this process.

One of my journal entries, just after we were accepted, reads as follows:

"You know, when I think about this whole process, I think the overriding feeling is tenderness. Not from us to God, though we do love him so, but from God to us. I just feel that He's so tenderly been guiding us - it's just quite amazing, and humbling that He would take such care to be so tender to us. I'm tearing up a little, just thinking of it."

If you're interested in reading more about our progress as we work towards our departure date, feel free to visit our website at www.peterandvalerie.com. There, you can find interesting facts about Japan, prayer requests, information about Asian Access, and a sign-up page so that you can receive our regular electronic and paper newsletters.

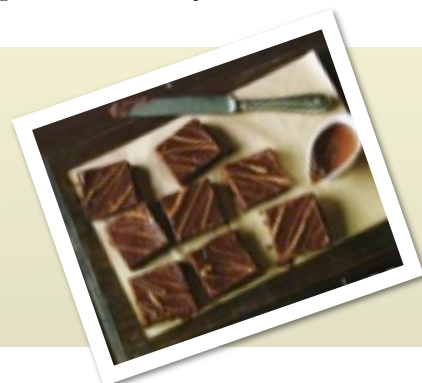
The other big news is that this year we have a new nephew. Peter's sister, Elisa, gave birth to Porter James Jiro Harrison this past April. He's already very large – almost the same size as his older brother, Jesse! We're having so much fun spoiling them both.

We wish you all the best, hoping and praying that you have a relaxing and refreshing Christmas this year.

*Goopy Chocolate Coke
Brownies*

Every year, I get together with friends and do Christmas baking, and we always try to experiment with new recipes. This year, I tried a new recipe. It's wonderfully rich.

(See reverse for the recipe)





Goosey Chocolate Coke Brownies

Makes 48 Pieces.

Prep time: 15 minutes, Cook time: 20 minutes

Yield: 48 pieces

Ingredients

1 c unsalted butter, softened

1 can cola 355ml

6 oz bittersweet chocolate

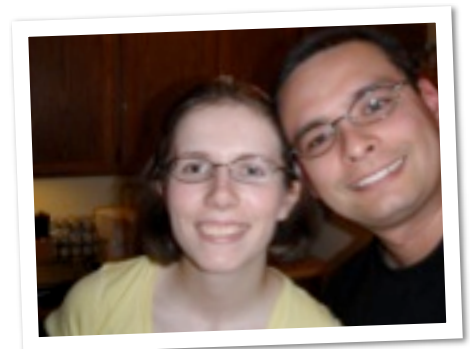
1 ½ c packed brown sugar

2 eggs

2 c all-purpose flour

¾ c cocoa powder

4 oz milk chocolate, melted



Directions

- 1. In saucepan, melt butter, cola, chocolate and sugar over medium heat and whisk until butter is melted and sugar is dissolved. Let cool slightly and whisk in eggs, one at a time.*
- 2. In another bowl, whisk together flour and cocoa. Add into chocolate mixture and stir until combined. Pour into parchment paper lined 13x9 inch baking pan.*
- 3. Baking in 350F oven for about 20 minutes or until moist crumbs remain when tested with cake tester. Let cool.*
- 4. Drizzle with milk chocolate and cut into small squares.*

