

Land of the Risen Son

イエス・キリストは日本を愛する

(Jesus loves Japan)

Interesting Facts

Staying Cool in the Summer

Summer is hot and long in Okinawa, and August is the hottest month. Air conditioning is very expensive, so the Japanese have developed innovative ways of dealing with the heat.

Cooling Gel

(see right)

Sold in virtually every store, you can find these cooling pads in varying sizes. You can also find cans that will spray cooling foam. Most of these are single-use items; however, cooling mats for sitting and sleeping can be used multiple times.



Sudare Blinds (簾 or すだれ)

(see right)

It's hard to describe the strength of the sun in Okinawa. Even with 50 SPF sunscreen, sunburn is a real possibility. As a result, making sure that west-facing windows are shaded can help to keep your home cool and your bills down. Shades made of bamboo are very effective. Every hardware store has them, and they are very affordable!



Update From Japan: A Singular Sojourn (Peter & Valerie Limmer)

Canada Day

At the beginning of July we hosted our annual Canada Day party, inviting our neighbours to participate, as well as people from our community and church. Thirty people came (plus us), and we all had a good time chatting, playing games, watching fireworks, and of course eating lots and lots of food.

About a third of the people who came were new contacts, and we've been continuing to engage in many of these new relationships. One set, in particular, stands out. Barbara and Bartholomew are neighbours of Thomas (Peter's crossing guard friend), and though they aren't Christians they had been sporadically attending Seaside Chapel for about a month beforehand. They seemed to be really spiritually and relationally hungry.

I invited Barbara and Bartholomew to our party on the day of the event. To our surprise, they showed up exactly on time! This only served to underline the hunger that I'd sensed in them earlier. We ended up having about an hour to talk, just between the four of us. It turns out that Barbara used to be a computer programmer and database designer: an area in which I have some related experience, from



The traditional Japanese group picture: a must at every occasion.

the perspective of engineering. We really seemed to bond over this and our mutual enjoyment of cooking.

...and more relationships...

At the end of July, Peter was asked to tell about how he came to know and love Jesus (in Japanese) at a Nazarene Church in the capital city of Okinawa (Naha). Peter told me what he wanted to say, I wrote it out in Japanese, and he diligently practiced reading it for the preceding week. Two days before his appearance at the Nazarene Church, we dropped off some birthday gifts for our friends Charles and Chelsea. (Just to remind you: Chelsea is a Christian, though Charles is

Cultural Context

Invitations...

In Okinawa, things tend to be very last-minute by North American standards. We need to be careful not to invite people to an event with too much notice, or they will forget.

How much notice?

A week's notice is usually sufficient for most things, though we've many times received invitations with notice of only a day, or even of 1/2 hour!

"Okinawa Time"

It's pretty rare for most people to show up on time or early to anything. Arriving 30-60 minutes late seems to be the general norm.

not. They used to attend our Bible ESL classes, and our relationship with them has blossomed over the past two years.) They have been very helpful with our language in the past, so Peter asked if he could practice his testimony with them. At the end of the reading, we could sense that they wanted to correct some of our language. When we offered them our transcript, they eagerly dove in. Charles was the main editor, and we were amazed to see how God used his editing skills to help the story of God's love to sink a little more into his heart.

All names have been changed to protect privacy.

The following week, Barb and Bart had us over to their house for a delicious lunch. It is rare to be invited into someone's home, so we felt very honoured. They also invited a good friend of Bart's, Gideon, who attends the Nazarene church at which Peter had spoken. Barbara and Gideon clearly wanted to talk about spiritual things, so we had a chance to share several Bible stories with them. Barb insisted on reading the stories aloud from the Bible, to everyone.

We already have plans to meet with them again. Barbara is curious to see some of

the databases that I have designed in the past, so it looks like we'll next be meeting at our place!

This month we continue madly preparing for the launch of several new ministries in September. We will be re-commencing our Bible ESL classes, using materials we are currently making ourselves; and by popular demand we will also be starting an English-language Sunday evening service, running twice a month. In subsequent months, we will also be rolling out a camera club and cooking classes. There's still much to do!

R E C I P E

Green Onion Parmesan Dip

I discovered and modified this forgotten recipe a few months ago, and started making it for a variety of different gatherings, most recently for our Canada Day party. Both we and our Japanese friends are very fond of it!



Prep time: 10 minutes
Yield: 1 cup

Ingredients

2 green onions, minced
1/2 cup grated Parmesan cheese
1/3 cup sour cream
1/3 cup mayonnaise
1 tsp dried parsley
1 tsp rice vinegar
1/4 tsp pepper
Pinch of salt, to taste (not more than 1/4 tsp)

Directions

1. In bowl, combine green onions, minced, with Parmesan cheese. Set aside.
2. Mix together sour cream, mayonnaise, parsley, vinegar, salt and pepper until smooth, and stir into onion mixture.
3. Cover and refrigerate for at least 12 hours before using.

Notes

1. This dip tastes best really cold.
2. Try pairing small, salt-flavoured rice crackers with this dip. We find that this combination tastes better than using potato chips!

Contact Information

Thank You!

Thank you for your interest in our work. We send out newsletters every two months. If at any point you decide that you don't want to receive them anymore, just write or email us (japan@peterandvalerie.com).



Correspondence can be sent to:

Peter & Valerie Limmer
Sunnycourt 207, Apartment C-3
3-207 Nishizaki,
Itoman-shi, Okinawa, 901-0306
Japan

E-mail:
japan@peterandvalerie.com

GOM Main Offices

GOM Canada
PO Box 1210
St. Catharines, ON
L2R 7A7

GOM USA
P.O. Box 2010
Buffalo, NY
14231

