

Land of the Risen Son

イエス・キリストは日本を愛する

(Jesus loves Japan)

Dear Friends and Family,

Christmas time has arrived again, and in many ways it feels as though it has snuck up on us! Looking back on the past year, we can't help but shake our heads at the wonder and joy that it has encompassed.

We started the year going through the application process with the second-last organization on our list of ten, not knowing if we would be able to stay on in Japan. We had prayerfully decided that we were not willing to settle for mediocrity. If we couldn't find a new organization that would allow us to fulfill the Japanese church's request that we remain and work with them as missionaries, we would not try to get ESL-teaching jobs to stay; we would not transfer to a different part of Japan; and we would not try to force our way into staying. If God wanted us to remain, then He would make our course clear.

And He did. In March, we finished the application process, and Global Outreach Mission (GOM) welcomed us in as career missionaries. Unfortunately, we both got rather sick within a few hours, and lost our voices. Some news, particularly when so joyful, is better delivered in-person. So, for two weeks we couldn't tell anyone about it! What blessed torture!

We spent the next few months in masses of administration: sorting out our Japanese visas, learning the ropes at GOM, setting up ministry budgets, calling all of our monthly donors, and kickstarting our language learning again.

In July, visa changes finished, we officially kicked off our new ministry with a Canada Day party at our 450ft² apartment, with more than 30 people (plus us) in attendance. Following this, we began to plan the startup of our English conversation classes. We had received feedback that our former materials were too difficult for our students, but there were unfortunately no other Bible ESL sources available for Japanese-speakers. So, we decided to write our own custom-made materials.

Weekly ESL classes kicked off in September, along with Bible English Services twice a month on Sunday evenings (Peter is teaching from the book of Mark). This year in ESL class we learnt about stories from Genesis, ranging from Noah and the Ark, to narratives about Abraham, Isaac, and Jacob. Our students learnt the meanings of such phrases as "forbidden fruit", and "offering an olive branch", to name a few.

This month we are holding a Christmas class. The Japanese have a great affinity with the idea of struggling through hardship. This has been really wonderful as I (Valerie) go through the process of injury and recovery. We thought that we might be able to use this concept in some of our materials, so we've decided to try highlighting the hardship as well as the joy in the Christmas story.

Our year was very full indeed, so here we can do no more than mention some of our other activities, such as Peter volunteering as a community crossing guard, my completion of the book I started writing last year (now, on to editing!), our sports and Thanksgiving gatherings, Kids' summer camp, Peter's violin ministry in the park, and our new camera club and Canadian cooking/baking class.

Last year, we went Christmas caroling with some of our friends. We poked fun at them for shivering through the 18°C weather, despite being bundled up. They, in turn, poked fun at Peter for wearing a T-shirt in that same weather. This year will be a different story. Our bodies have started to acclimatize to the heat and humidity... and I now start to shiver if the temperature goes much below 25°C! As I tell our friends, "I'm a ba-ad Canadian!!!" (They respond, "But you're a good Okinawan!") This year, whether you're bundling up at 20°C or -20°C we wish you each a wonderful and joy-filled Christmas.

Love

Valerie & Peter Limmer



Canada Day Party!



Best Brownies (See reverse for the recipe.)



Two friends became Christians. One's baptism.



Thanksgiving Party



Campus Crusade For Christ January Ministry

Best Brownies

This is one of my new favourites, which I shared with the ladies in our last cooking class. The dark chocolate bar makes the brownies really rich, so try serving with a little fruit (grapes, apple, or raspberries would be my recommendations).

Time

Preparation time: 15 minutes, Baking time: 25-30 minutes

Yield: 16 servings

Ingredients

BROWNIES:

1/2 c butter

1 c white sugar

2 eggs

1 tsp vanilla extract

1/3 c unsweetened cocoa powder

1/2 c all-purpose flour

1/4 tsp salt

1/4 tsp baking powder

2/3 of a plain, dark chocolate bar

FROSTING:

3 tbsp butter

3 tbsp unsweetened cocoa powder

1 tbsp honey

1 tsp vanilla extract

1 c confectioners' sugar

DIRECTIONS

1. Preheat oven to 350F (175C). Grease and flour an 8" square pan.
2. Melt 1/2 c butter in microwave and stir in eggs, sugar, and 1 tsp vanilla. Beat in 1/3 c cocoa, flour, salt, and baking powder. Break up 2/3 of a dark chocolate bar into small pieces, add to batter and stir. Spread batter into prepared pan.
3. Bake in pre-heated oven for 25-30 minutes. Do not overcook.
4. **FROSTING:** Combine frosting ingredients. Frost brownies while they are still warm.



Two professional baseball players give their testimonies at church



Summer Kids' Camp



A Korean church came to help out in the summer.

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.



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