

# Land of the Risen Son

## イエス・キリストは日本を愛する

(Jesus loves Japan)

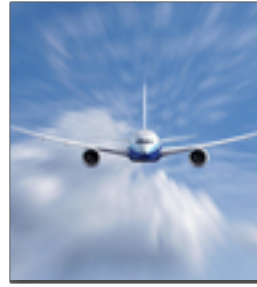
### Interesting Facts

#### Flying to Okinawa

We will be taking a direct flight from Toronto to Tokyo, then connecting from Tokyo to Okinawa. It will take about 17 hours from start to finish!

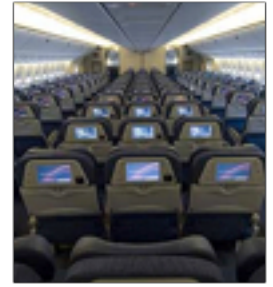
#### How Far We Are Going

The distance between Tokyo and Toronto is 10,351 km. From there we travel another 1,561 km to Okinawa. That's about 4 times the distance from St. John's (NF) to Vancouver (BC).



#### "Our" Plane...

We will be flying in the Boeing 777-300. It contains 349 seats and is made of 3 million parts. A fully loaded 777 can accelerate from 0-60mph in less than 6 seconds and cruises at 896 km/h.



### Update: On the Road to Japan (Peter & Valerie Limmer)

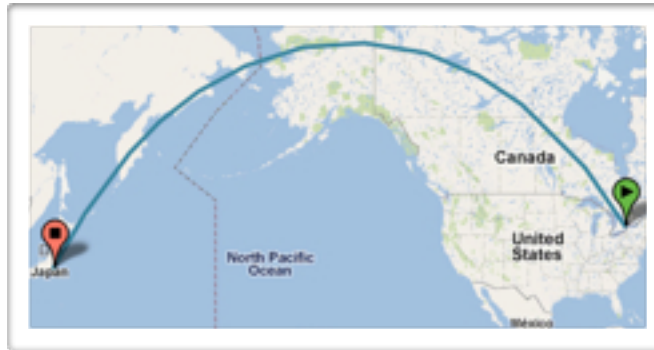
#### Departure : It's A Go!

This past month we received confirmation of our departure date: September 12th. With that, we've gone into high gear, taking care of driver's licenses, visas, health cards, selling our car, and so on. It took me 3 hours to sit down and write out our to do list for the month of August. I hand wrote it because my writing is smaller than the computer can print! Six pages later, we were finally organized. It would seem that no matter how minimalistic we've tried to be, there is still a lot to do before we leave.

#### A&E : Anxiety & Excitement

As we've shared with many of you, it's been more than ten years since God first asked me to go to Japan, and for Peter it's been more than six. Now, the next newsletter that we write will be from the other side of the ocean!

Someone recently asked me, "What are you most looking forward to, when you get to Japan?" To be honest, I blanked. After all this time, I couldn't think of a single thing. "Just being there," was my final answer. There have been so many years of preparation for this moment, but we realize that we need to be careful not



to hold too tightly to our own expectations.

Through all of our training, the constant refrain has been that Japan is different from every other nation on earth. The mentality of the people is different. The way that they treat foreigners is different. The culture, clothing, food, entertainment, language... everything is so vastly different. As much as we have studied and researched, we know that we'll never have learnt enough to prepare us for the changes to come. That can be scary and freeing at the same time. At some point we've just got to let go of our knowledge and "go with the flow"... wherever that ends up taking us!

As our departure nears, we sometimes go through periods of anxiety. I'm often a bit of a social dunce, sometimes very unobservant of social cues and customs even in my own culture! How will I

possibly be able to manage in a completely foreign culture? Will we be up to the task? Will my health hold? Will we be able to understand anything? What about communicating God's love to people?

The beautiful thing about all of this is that it's not up to us. We don't sink or swim on our own merit.

We never have. Our responsibility is to be obedient and utterly dependent on Him. He is the source of our faith to be strong and the source of our strength to be faithful. This is not about whether we will be able to do anything. This has everything to do with God and His power, not our own.

If we've learnt anything over the last two years of preparation, it's that our God is not someone you can put in a box. He routinely defies our own expectations, and time and again reveals His power when we are weak. Yes, it's a little frightening to be picking up and leaving everything, but what an amazing privilege and adventure to be part of His plan for bringing hope and life to the people of Japan.

Please see the reverse side for a new recipe.

# One of my favourites...

*This has got to be one of the easiest cheesecake recipes I've got.  
It turns out perfectly every time.*



## White Chocolate Cranberry Cheesecake

### Ingredients

- 1 1/4 cups vanilla crumbs
- 1/4 cup melted butter
- 3 packages (250g each) cream cheese
- 3/4 cup sugar
- 3 eggs
- 4 squares Baker's white chocolate, melted and cooled
- 1 square Baker's white chocolate, shaved
- Dried cranberries, handful
- 1 orange, 1/2 zested

### Instructions

1. Combine vanilla crumbs with melted butter. Press onto the bottom of a 9-inch springform pan.
2. Beat cream cheese and sugar until smooth. Add eggs, one at a time, and mix until just blended.
3. Stir in white chocolate, dried cranberries, and orange zest.
4. Bake at 350F for 45-50 minutes, or until centre is almost set. Cool completely, then refrigerate 3 hours or overnight.
5. Garnish with orange slices, dried cranberries, and white chocolate curls.

### Contact Information

#### Thank You

Thank you for your interest in our work. We plan to send out newsletters every two months. If at any point you decide that you don't want to receive them anymore, just email ([japan@peterandvalerie.com](mailto:japan@peterandvalerie.com)) or call us (905-848-2529).

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