

Land of the Risen Son

イエス・キリストは日本を愛する

(Jesus loves Japan)



Mummy & Me ESL

One day a friend, who works at our local grocery store and has a three year old daughter, asked if we provide ministries for children under the age of 5.

In a linguistics course, we'd once learned that children under the age of 2 can hear and make sounds from every language on earth. As they get older, they lose the ability to hear and produce sounds not in their native language because they

don't encounter them. So we decided to introduce a new Mummy and Me ESL class: a place where people could bring their children to have fun and be exposed to English.

The response was phenomenal. Over the past 2.5 months, we've had 25 people regularly coming out to classes! The amazing thing about this type of class is that, unlike our elementary school classes, we're constantly engaging whole families—kids, mothers, fathers, and grandparents—and building relationships with all of them! We've now gone out to lunch with one family (their treat), and another has started coming out to cooking club.

The Friday Night Noisemakers



When Higa sensei asked us to start a program for high school students in our area, we were at a bit of a loss. The high school in our town is not an academic one leading to university, so taking extra English classes would not be a high priority in these students' lives. However, we eventually decided to open up the church for a weekly drop-in night, where students could come to get help with their English homework. And, they could play their instruments.

In Japan, most condominiums have rules about when it's acceptable for residents to practice their instruments; all practice must usually stop at 6pm. This presents a challenge for students who, between school and tutoring, sometimes only get home around then. Now, they can bring their instruments to Seaside Chapel, or use the church's pianos/drums to practice.

The church expected that it would take months before anyone came out, and would have considered 1-2 attendees to be a success. However, on our first week, we had four people show up! One was a high school student, two were university students, and one was an adult. There was so much laughter in that room that a few church members popped their heads in to find out what was going on! We're so blown away by God's work in this, and are looking forward to continuing these connections in the coming months.

Interesting Facts



Seasonal Foods

People in Japan love to try new things. Many restaurants and food companies leverage the culinary curiosity of the Japanese by creating seasonal offerings.



Chocolate Bars

Japan is the land of diverse Kit Kat flavours! This has become so popular that now tourists can pick up these Kit Kat bars at special stores in the airport. Some flavours are: pumpkin (our favourite!), green tea, sakura, strawberry, citrus, edamame, sweet potato, hot chili, and wasabi.



Hamburgers

Even hamburger chains, such as McDonalds and Burger King have jumped on the seasonal wagon. McDonalds offers Sakura Burgers in the springtime; Burger King offers black Halloween burgers. And the Japanese chain, Lotteria, offers a 10-patty burger every once in a while.

Peter & Easter

Three years ago, Peter had a problem with his adrenal glands. With medical help, he was able to recover. At the end of our time in Canada last year, he started having medication issues. One stopped working unexpectedly; this year he discovered he was allergic to its replacement. We're now planning to adopt a similar strategy to the first time he had adrenal issues: reverting to the first medication he used (which wasn't available in Canada), and giving him complete rest for a couple of months. Hopefully this will resolve his residual problems. For now, he will focus on recovering and on praying for our ministries. I will be carrying out ESL classes, English Worship, etc, by myself.



Before we decided that Peter should pull back, we'd already started handing out flyers announcing our upcoming Easter breakfast. So, I asked the Seaside Chapel church members to help out, and their response was overwhelming. There is something marvellous and beautiful that is birthed in Japanese hearts when confronted with the real need of someone they care about. This is what I experienced when I asked for volunteers. But I also noticed something else—real pleasure in the eyes of the volunteers. Not only happiness at being able to help us out, but a sense of empowerment as they started to realize that they too could contribute meaningfully to outreach events. These things are not unattainable. It's as though God is using Peter's current weakness to strengthen the rest of the church.

Within less than an hour of our announcement, I had eighteen volunteers—far more than were strictly needed. The people who volunteered were not the ones who regularly help out in church events. How exciting to help them see how powerfully God can use them too to share the love of Jesus with their neighbours, family, and friends. About 60 people came out to Easter breakfast this year, and some stayed to hear the good news about Jesus afterwards!

This Month's Recipe

Spice Cake

We made this recipe in our March cooking club. It was very popular!

Preparation & Cooking Time: 1 hour

Yield: 36 servings

Ingredients

2 3/4 cups all-purpose flour
4 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1/2 teaspoon ground cloves
1 cup milk
3 large eggs
2 teaspoons vanilla extract
1 cup unsalted butter, softened until easily spreadable
2 cups dark brown sugar

Directions

1. Adjust oven rack to middle position and heat oven to 350 °F (175 °C). Grease and lightly flour a metal or disposable foil 9x13" pan. Whisk dry ingredients and spices in a large bowl. Mix milk, eggs and vanilla extract in a 2-cup measuring cup.
2. Beat softened butter into dry ingredients, first on low, then medium, until mixture forms pebble-sized pieces. Add about 1/3 of the milk mixture and beat on low until smooth. Add remaining milk mixture in two stages; beat on medium speed until batter is just smooth. Add the sugar; beat until just incorporated, about 30 seconds. Pour batter into cake pan.
3. Bake until a cake tester or toothpick inserted into the cake's centre comes out clean, about 40 minutes. Set pan on a wire rack; let cool for 5 minutes. Run a knife around the pan perimeter and turn cake onto rack. Let cool.

Note: For a nice glaze, mix a little white sugar and milk and spoon over the top of the cake.



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.

Correspondence can be sent to:



Peter & Valerie Limmer
Sunny Court 207, Apt C-3
Nishizaki 3-207, Itoman-shi,
Okinawa 901-0306, JAPAN

GOM Main Offices

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

GOM USA
PO. Box 2010
Buffalo, NY
14231

