

# Land of the Risen Son

## イエス・キリストは日本を愛する

(Jesus loves Japan)

### Story Smorgasbord

This month we've got a smorgasbord of things to talk about, so we thought the best way to do this would be through lots of pictures.

Our last cooking club was a big success. When I distributed the invitations, many people said they wanted to come—and everyone's body language matched their words! I started to think, *Oh, oh! It sounds like I might have about 30 people show up. It's going to get crowded in our little 450ft<sup>2</sup> apartment.* I made extra food beforehand so that everyone would have enough. A typhoon came through that weekend, which reduced our numbers somewhat, but we still had 18 people show up. All but four weren't Christians, and seven were brand new attendees! It was wonderful to interact with them, and develop more meaningful relationships.



One of the ladies (Francine\*) is an interpreter at a local hospital. I met her when I was going through the process of getting diagnosed with thoracic outlet syndrome. She and I hit it off right from the start. After she came to cooking club, she indicated interest in getting together, one-on-one, for lunch. We had a wonderful time. She intends to travel abroad eventually, and wants to learn computer skills to make herself more marketable, so we're planning to have computer lessons together twice a month, starting in September.



Another lady with whom I've been meeting monthly for lunch, Dana\*, continues to be a real delight. I first met her while Peter and I were at the mall. For some reason, I had an irresistible urge to explore a store I wouldn't usually be interested in. There, we met Dana. Two weeks later, she phoned and asked to meet at the church. For two hours she peppered me with questions about Jesus! She also requested a Bible. In our monthly

3-4 hour visits, we've discovered that we're remarkably similar in ways that matter deeply to Japanese people: we were born in the same year, each have one younger sister who's a nurse, are close with our sisters though they live far away, and our

**"PETER IS THE BEST VIOLIN TEACHER! MY SON IS VERY SENSITIVE. SOMETIMES MY DAUGHTER AND I SEE HIM ADOPTING WRONG TECHNIQUES IN HIS PRACTICE. IF WE TRY TO CORRECT HIM, HE CRIES. BUT PETER CAN CORRECT HIM WITH NO PROBLEM. PETER IS THE ONLY ONE."**

– Kristy Kim, mother of two

### Interesting Facts



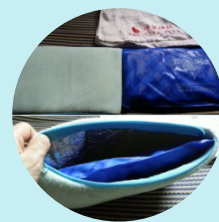
#### Staying Cool in the Heat

Summertime in Japan is hot! Here are some ways that we stay cool...



#### Parasols

Upon arriving in Okinawa, we soon discovered that the sun is much stronger here than in Toronto. Temperatures in the shade are significantly cooler. Parasols are essentially portable shade, and are used by both men and women in Japan!



#### Ice Pillows

Falling asleep in the heat is hard, but a cool head helps the body produce more melatonin, a hormone that regulates sleep. As a result, ice pillows are available for purchase at nearly every convenience store. For many Japanese people, it's an easy way to save on electricity. As Canadians, we are still adjusting to the hot, sticky nights, so air conditioning is still necessary.

sisters were also born in the same year as each other. Last week, Dana called me up again. "I have a Sunday off for the first time in eight months," she said. "I would like to come to your church." During our lunch afterwards, she expressed deep appreciation for the singing and sermon, and a desire to come again.

July was a month full of birthdays. We celebrated Canada's along with those of some of our closest Japanese friends. Charles, Chelsea, and Karin's daughter Ingrid\* (one of our ESL kids who became a Christian and was baptized a few years ago) were all born in that month.



Our neighbour, Penelope\*, also celebrated her birthday in early July. A few weeks beforehand, she said, "I want to spend my birthday with you. I've found an Okinawan cooking class that teaches how to make a special cookie. In the Okinawan kingdom, it was only ever served to the king. I've looked long and hard for this recipe, but it's not in any of the cookbooks. Let's go and learn how to make kumpen!" So off we went, and I had the honour of being the friend Penelope chose to spend her birthday with.

This month, while our ESL classes are on hiatus, we're once more tackling a variety of special projects. We're making a new website for some fellow GOM missionaries, writing a manual for new software that GOM will be rolling out to its missionaries next month, and doing all of the syllabus and materials creation for the next session of Mummy & Me classes that will start again in the fall. We're looking forward to seeing our friendships and relationships continue to deepen, and hopefully we'll have many more questions to answer about Jesus and the gifts of joy and peace that He offers to all people.

*\* Names have been changed to protect privacy.*

## This Month's Recipe

# Lemon Crinkle Cookies

*These cookies are my new addiction. I've realized that I need to make them sparingly or I'll get fat! The people at our last cooking club loved them too.*

Prep & cook time: 20 minutes

Yield: 2-3 dozen

## Ingredients

½ cup butter, softened  
1 cup granulated sugar  
½ teaspoon vanilla extract  
1 egg  
1 teaspoon lemon zest  
1 tablespoon fresh lemon juice  
¼ teaspoon salt  
¼ teaspoon baking powder  
⅛ teaspoon baking soda  
1½ cups all-purpose flour  
½ cup powdered sugar

## Directions

1. Preheat oven to 350°F. Grease light-coloured baking sheets with non stick cooking spray and set aside.
2. In a large bowl, cream butter and sugar together until light and fluffy. Whip in vanilla, egg, lemon zest and juice. Scrape sides and mix again. Stir in all dry ingredients (excluding the powdered sugar) slowly until just combined. Scrape sides of bowl and mix again briefly. Pour powdered sugar onto a large plate. Roll a heaping teaspoon of dough into a ball and roll in powdered sugar. Place on baking sheet and repeat with remaining dough.
3. Bake for 9-11 minutes or until bottoms begin to barely brown and cookies look matte (not melty or shiny). Remove from oven and cool cookies about 3 minutes before transferring to cooling rack.

*Note: If using a non-stick dark-coloured baking sheet, reduce baking time by about 2 minutes.*



## 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  
P.O. Box 2010  
Buffalo, NY  
14231

