

# 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,

Once more, Christmas time is here, and as we sit down to write this letter, we can't help thanking God for your friendship. We hope this missive finds you well and enjoying the closeness of friends and family even in the midst of the snow, sleet, and ice.

The first half of 2018 was rather chaotic for us. In January, we welcomed our yearly short-term missions team from CCC Korea. We helped them engage in a variety of outreach activities to connect people in our community with Seaside Chapel.

My younger sister, Julia, came to visit us for a couple weeks in February. She enjoyed renewing ties with several people in our ministry, and we were happy to have the opportunity to show her around Okinawa a little more. That month, we also received an email from a fellow Canadian, named Noah, part of a YWAM Discipleship Training School in South Africa. He wondered if we would be interested in hosting a team of 11 YWAM students who were planning to come to Japan for the missions component of their training.



Val with the CCC Korea team

The team spent two weeks with us in March and April. None of them spoke any Japanese, so I was their sole interpreter during that time. This was a scary step for me and my rudimentary Japanese. However, the realization that this level of interpretation was no longer out of reach was a huge boost to my self-confidence! It was wonderful to have them with us. Half the team helped at a spring kids' camp hosted by Seaside Chapel in partnership with four other churches. The other half helped me with our Easter outreach breakfast. They went on many prayer walks around our community, and aided in preparations (big and small) for future ESL classes and outreaches. What a blessing they were to us, particularly as I was still doing most of our ministry on my own at that point.

Peter continues to recover from his adrenal gland problem. It's been a slow road towards recovery, but we've been learning a lot about what it means to be fruitful even in the midst of our physical limitations. We keep coming back to that fundamental truth that our own efforts won't make any kind of lasting impact. Only God's will. We don't need to frantically flit from program to program to make ourselves useful. We need only surround ourselves with Jesus.

Peter is now able to participate in, or lead, several of his normal outreach activities. We're both enjoying this immensely, though we still need to be careful in planning each week. It's not enough to think about the energy he has for today. We need to moderate it for the week and month. If he's very busy one day, he may need more rest on the next. This becomes challenging in a last-minute culture like Okinawa, so flexibility is key.

Peter's parents came to visit us for a couple of weeks in May, and this year we continued on with our various ESL classes for toddlers, elementary school kids, and high school/university students. In the fall, we started a new computer class and a separate cooking club for mums and toddlers; throughout the year we continued with a variety of home outreach parties, regular cooking clubs, English worship services, prayer meetings, violin classes, Bible studies, and so on. Our lives and hearts are full with the good things that God is doing here.

Emily, a lady I've been discipling for the last several years, became a Christian around April. We continue to meet monthly for dinner and Bible study. One day earlier this month, Peter helped her buy new strings for her daughter's violin. When we were finished, she said, "I used to wonder if God sent you and Peter to Okinawa especially to help my kids and me. These days, I don't doubt it's true. Thank you." And we thank you too—for your love, prayers, encouragement, and partnership as we continue to share the good news of Jesus' love and forgiveness to the people of Okinawa.

Along with this letter, we're enclosing a note Higa sensei wanted to send to you this year. He had someone other than us do the English translation; I think he realized that were we to translate, our word choices would be a little less effusive! We hope you enjoy hearing from him.

Next time, we'll share some stories out of Peter's violin classes, but space is in short supply, so for now we'll wish you a happy Christmas. May the peace and love of this season melt into your spirits, and may you, too, experience the sleepy wonder of awaking to the joy of Christmas this year.

With love,  
Valerie & Peter Limmer

Cranberry Mushroom-Stuffed Chicken (See reverse for the recipe.)





*The YWAM short-term team*



*Cooking club at our apartment*



*Mummy & Me club*



*Celebrating birthdays with our "Okinawan family"*



*Visiting friends in the community with Peter's parents*

# Cranberry Mushroom-Stuffed Chicken

*Thank you to those who filled out their surveys on our newsletters and ministry. Though several of you are still interested in receiving dessert recipes, others expressed interest in receiving main course, vegetable, and appetizer recipes. So, this one's for you!*

## INGREDIENTS

3 portobello mushrooms, stemmed  
2 tablespoons vegetable oil  
1 small onion, finely chopped  
½ teaspoon salt  
½ teaspoon pepper  
¼ cup dried cranberries  
1 teaspoon lemon zest, finely  
grated  
2 cloves garlic, minced  
4 large boneless, skinless chicken  
breasts  
½ cup cranberry sauce, melted  
¼ cup teriyaki sauce  
1 teaspoon fresh ginger, minced

*Total time: 1.5 hours*

*Yield: 4-6 servings*

## DIRECTIONS

1. Chop mushrooms finely. Heat half of oil in skillet over medium heat; cook onion, salt and pepper, stirring often until onion is translucent. Increase temperature to medium-high and add remaining oil, mushrooms and cranberries. Cook until mushrooms are browned. Stir in lemon zest and garlic. Cool to room temperature.
2. Slice open thickest side of each chicken breast to make a pocket that is wide enough to fit two fingers. Stuff equal amounts of mushroom mixture into each chicken breast and thread closed using toothpicks.
3. Blend melted jelly with teriyaki sauce and ginger until smooth. Reserve 2 tbsp of sauce. Brush all but the reserved sauce over the meat. Cook chicken in 350°F oven for 25 minutes.
4. Brush chicken with reserved sauce and place back in oven for 20 minutes more. Let rest for 5 minutes before serving

## 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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