

Jensen Missions



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George & Joy, Jacob, Luke, Lindsey

November 2010

More Laborers for the Vineyard

Our work with the Andrew Connally School of Preaching has been rewarding. I am especially thankful to have been the teacher for such vital classes as Homiletics I and II, The Preacher & his work, Personal Evangelism, Marriage & Family, Romans & Galatians, Missions, and Minor Prophets. Other classes I have taught to previous graduates have included: Isaiah, Luke, and Greek I. The eight men, who came to us from various places in Tanzania and Kenya, have studied with great diligence.

Following my last instruction day with these students, they all filed into the Land Cruiser, and came to our home. Joy and Lindsey had prepared a wonderful meal to honor their upcoming graduation. We enjoyed a nice visit while the meal was receiving final preparations. It is interesting to know that depending upon where a person was raised will largely determine what foods are considered special versus what is usual. For some of the students the rice was what would be more special since their usual was ugali (corn meal dish), while for others it was the opposite. They all seemed to enjoy the cake, though some had trouble finishing it all for two reasons. It was rich, and also, they had consumed a great quantity of the main course.



Saturday was the graduation ceremony. Decorations, diplomas, caps and gowns were all in readiness. Joy, again this year, made the special Bible shaped cake as well as the cupcakes. The graduates were: Tom Alusula, Richard Aroko, Mahiga Buriet, Charles Mwakalonge, Odede Obimbo, Phabian Onyan'go, Charles Otoy, and Eliya Samhenda. Each student was presented with a diploma, a leather bound English Bible, and \$200. Roger Shepherd, who just finished teaching a short course, was the guest speaker. His address to the graduates was: "Proper preparation prevents poor performance."

Phabian Paul, due to achieving the highest grade point average, gave the valedictorian address. His father made the journey from Kenya to witness his son's graduation. His father is a gospel preacher and father of ten. Phabian is number seven, and desires to take his father's place as a proclaimer of the Word. It was very moving to hear this fine brother say, with tears in his eyes: "I will not fail you!" He was expressing his assurance that my work in helping to train him would not be in vain. I told him something to the effect: "You and I both will try to serve God with faithfulness." I had told him sincerely, that though I cannot read men's hearts, I was confident of his desire to serve from the right motive.

It is our sincere prayer that these men who go forth will serve the kingdom in a great way. It is also our desire that all of you who support our work realize your part in making this milestone possible. Together we push the borders of the greatest kingdom - the spiritual kingdom of our King.

George Jensen 2010



The Rains Came Down!



Luke's Birthday



Rolled-out Chapati



Chapati - Ready to Eat!

Thankfulness....

When we returned to Tanzania in October, the country was brown and parched dry. With the month of November came the seasonal short rains, and once again we have been enjoying the added moisture. One day the rain quickly came in huge torrents and briefly flooded our yard. Fortunately it had drained off by the next morning.

Since our return we have experienced more power outages than we have in a long time. We're not really sure why - a couple of instances we were told that it was due to maintenance, at other times the outages are most likely due to rationing, but regardless, it has made life interesting. It has been quite a long while since we've had a whole day that has been uninterrupted, power-wise.

We celebrated Luke's 20th birthday November 13th. We took Luke out for supper and also enjoyed some homemade coconut ice cream. It's hard to believe that our third child has left the teen years, and Lindsey has only a couple of years until she turns 20. George and I are reminded that we aren't getting any younger!

Our family enjoyed a nice Thanksgiving meal together. We opted to have ham instead of turkey, since the cost of a turkey here is outrageous. We had a baked ham, mashed potatoes, stuffing, green beans wrapped in bacon, cranberry sauce, salad, and crescent rolls. We topped off the meal very nicely with a pumpkin pie. Every item, with the exception of the cranberry sauce, was made completely from scratch - including cooking the pumpkin for the pumpkin pie. The power was off all Thanksgiving day, and so with all the cooking and also heating water on the stove to wash all the dishes, Lindsey and I were ready for a little "pumzika" (rest) by the time we finished cleaning up after our meal. We had a Monopoly marathon that evening, and I'm not so sure that was the rest I was looking for!

Sunday, the 26th, we worshiped with the Monduli Juu congregation. The congregation is predominantly Massai. I was asked to teach the children's Bible class, which I did, and George taught the adult Bible class. Working with people from the Massai tribe brings a whole set of additional challenges, but seeing them learning and accepting the gospel is a wonderful thing.

I've spent some time updating our website: www.jensenmissions.com. I've been working on learning how to add some features, such as audio and video clips. I recently uploaded an audio clip of Massai singing to our website, so that you might gain a little more insight into what we experience.

For those of you who are interested in trying new recipes, I thought I'd share a recipe for chapate, a flatbread that is very much like a tortilla. I believe it originated in India, but there is a lot of Indian influence here in Tanzania. Just like America, there is some variability to the basic recipe, depending on preference.

CHAPATI

2 cups all-purpose flour, OR equal parts of all-purpose and whole wheat flour
1 tsp salt
1 tsp. oil
water

Mix flour and salt, and then add oil and enough water to make thick dough. On the counter, knead dough several times, and then divide into golf-ball size pieces. Roll each ball into an approximate 6" circle. Cook in a heated pan (cast iron works best). Some people use a dry pan; others fry in a small amount of oil. You choose. Enjoy!