

Greetings from Chile!

Things are moving along quickly south of the border (wwwaaaaayyyyyyy..... south of the border!). The weather has begun to turn toward the cooler months. The nights are getting longer and we are currently in the same time zone as New York and Miami. Everything in me insists that summer is approaching but *it's not*. It's really a strange phenomenon! I am very happy to get past summer though because I love cooler weather!

I have resumed classes at the University of Chile, Spanish for Foreigners program. This semester is the middle course of five, called pre-intermedio. After this semester there are only two more. There are no advanced classes in Spanish for us ex-pats. However, I might be able to sign up for a “diplomatico”, a specific course available for specific subjects, usually in Spanish. They last about a year and would probably be a good way to reach more contacts and enhance my language skills. But that is a possibility for next year. Currently I'm expected to do much more homework in my classes than I did before and this is great! It stretches my noggin. I also picked up a young adult-level (for 16 year olds) novel in Spanish and can read most of it without getting a translation. The brain is an amazing creation!



Last month I mentioned “the breakfast of champions”: eggs and octopus. After thinking about it I concluded that some of you might think I was pulling your leg. Therefore I have included a picture :) ! Here you go! They really do taste great, even though Ginger doesn't want any...

We have been able to get some typical American foods, such as popcorn! Lots of salt and butter. Sounds normal, right! But according to an article we read, Chileans that visit the USA and attend movie theaters there are horribly disappointed when they order popcorn. Apparently they don't typically have just salt and butter on their popcorn. The custom here is to put “manjar” (Chilean caramel) on popcorn. What a shock! To be expecting caramel corn and get only buttery salt!

In the church I have been able to teach three times every two weeks. I'm teaching through the book of Romans and only have three more lessons until I'm finished. Studying the scripture in context, as it was written, is a really great way to gain more knowledge and appreciation of this great

work of salvation that God has given to us. It deepens our faith and provides us with instructions for applying Christian living to our daily lives. While I still have to use a translation program and read my lessons, I've received a lot of great feedback and enthusiastic attendance. I love to teach the Bible and see people grow!

Ginger celebrated her birthday at the end of March. One more trip around the sun. And she gets more beautiful as the years go by! From our language tutor, she got a large jar of "Mote con Huesillo" (it's a traditional summer breakfast food in Chile that has a rehydrated peach and barley in a sweet drink). It's



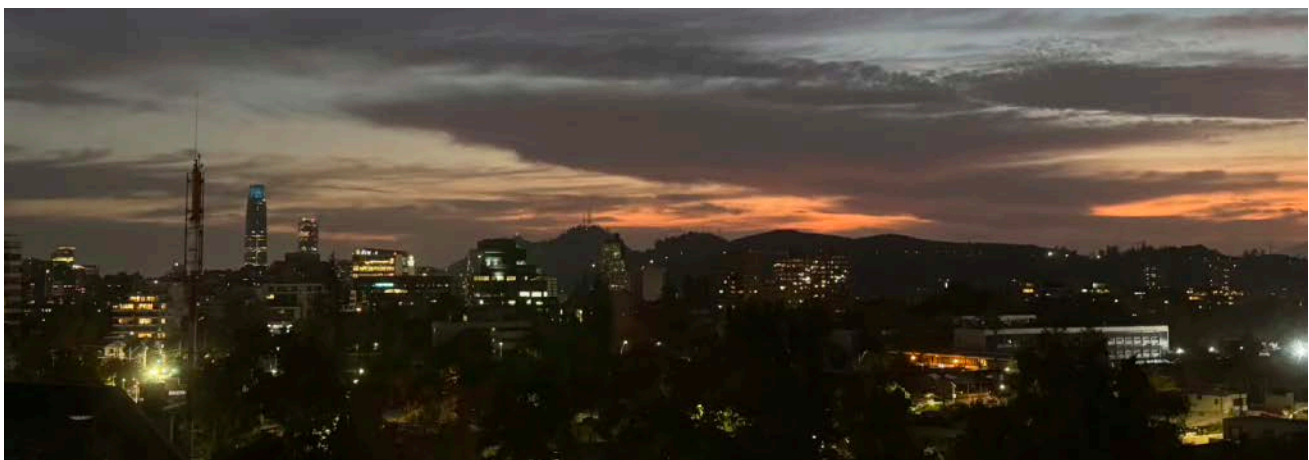
homemade. She also got a "Chilean tostador" from the Pastor and his wife. It is uniquely Chilean and might be the best invention *before* sliced bread. Its virtues? While standard electric toasters can accommodate slices of bread, the tostador can perfectly toast round and odd shaped pieces of bread to perfection. The bread shown here is "marraqueta", one of the most common breads that Chileans eat daily. You don't have to squish it or cut it to fit into a standard toaster when you have a "tostador"! It is also common to cook your pot of rice pot on top of the tostador, to spread the heat of the stove evenly over the bottom of the pan and keep it from scorching. Toasted marraqueta with avocado or with homemade marmalade is a very traditional Chilean breakfast.





We were also blessed to receive a bagful of Chilean chilis from one of the precious saints here. They know we like spicy food and brought them from their garden. We sliced them, dehydrated them, ground them, and then put them in a spice jar! There was actually a bit more but we had to eat some. They are tasty. When this is done, the Chileans call it “merken”. I think merken is usually smoked when drying it, to give it an added smoky flavor, but this worked really well also. Thank God for the little stuff too! God bless!

Bill and Ginger



**March Sunset**