

# Fact Sheet:

## *All you need to know about Dim **SIM***

Cut along the dotted line and use it as a prayer guide for Liling and Lawrence Tan every day.



An Aussie icon first invented in Melbourne in 1945. These large cricket-ball sized dumplings were probably inspired by traditional Chinese Dim Sum (also known as "Yum Cha") dishes. They are best consumed with plenty of soya sauce after a footy game.

We've enjoyed our few months back in Australia renewing our acquaintance with Aussie icons like kangaroos, koala bears, the Sydney Harbour Bridge, and of course, Chinese food! Do thank the Lord for the opportunity we have had to re-introduce our kids to Sydney, recently voted the best city in the world.



A perennial favourite offering honey roasted pork embedded in a snow white, fluffy steamed bun.

We have been kept busy offering updates on what the Lord has been doing in Bolivia, and preaching in our supporting churches in Sydney. Because we only had a short home assignment this time, unfortunately we were only able to visit each congregation once. We were encouraged to see how much missions interest there is now in the churches we went to; many with active prayer groups, missionary support groups and regular short-term teams to different countries. Thank the Lord for mobilising his church in Australia to go to all nations in the world.



Delicious morsels of meat and pork, minced water chestnut and black mushroom wrapped in thin wonton skin and steamed to perfection.

We enjoyed some solid spiritual meat at the Church Missionary Society Summer school in January, while Lawrence was also able to make it to some challenging talks at the Men's Katoomba Conference. We've also been feeding ourselves attending photography courses (Liling), and learning some more echocardiography techniques, resuscitation skills and attending a residential school as part of Lawrence's Public Health degree. Liling has also enrolled in a Grad Dip Ed course by distance learning, so all five of us will be doing home school in some form! Thank the Lord for the chance to get some spiritual refreshment and professional updating during our time home.



A fragrant delight of juicy sweet prawns steamed in a transparent wheat starch wrapper.

A highlight for us of our time in Australia was meeting again the faithful saints who pray regularly for missionaries, many of whom have left the front line but continue in active service. Their prayers are like golden bowls of fragrant incense and it was encouraging and humbling for us to be in their presence. Thank God for His people who are continuing the task of world mission on their knees.





Finger-licking good chicken feet, deep fried then steamed in black bean sauce with spicy chilli. We haven't seen fung zao in Bolivia yet, but we are looking forward to returning for the Bolivian version – pale chicken talons with saggy skin and yellow claws, in a hot soup with potato, onion, carrot and ají amarillo.

We want to continue our itinerant rural ministry strengthening local churches and hospitals, but we have not yet decided which communities we will visit, with whom or how often. We will probably change to a Tan Van Version II – a slide-on camper on a 4WD ute, which will be smaller and more nimble than the previous version. Pray for wisdom as we make plans for ministry, and as we look to purchase and construct a new vehicle. Thank the Lord for the New Tribes missionaries who will buy Tan Van Version I for a mobile Bible school ministry.



A dessert treat for the kids of delicate egg custard encased in a short crust flaky pastry.

Our kids have had a real treat during their time in Australia. We spent a few days at the beach, did some bush walking in the Blue Mountains, and had fun at museums, movies, and lots of libraries. Maddie and Annie have loved going to a “normal” school where they have to line up, put up their hands to answer a question, and get to buy snacks from the canteen. Alex got to go to Teen Ranch for a week of kayaking and horse riding, and also visited her distance education school near Canberra a couple of times. Thank the Lord for Alex, Maddie and Annie’s opportunities to enjoy some treats in Australia and pray as they re-adjust to life on the road in South America again.



*Lawrence and Liling Tan March 2008 Newsletter*

[www.atergram.com.au/TheTans](http://www.atergram.com.au/TheTans)

SIM Bolivia: Casilla 575 Sucre Bolivia. 591 (4) 645 6004

[lawrence.tan@sim.org](mailto:lawrence.tan@sim.org)

SIM Australia: PO Box 42 Penshurst NSW 2222.

(2) 9580 1422 [www.sim.org.au](http://www.sim.org.au)

*Please note our editors' new address!*

Newsletter editors: Cian & Jeremy King

38 Batemans Road Gladesville NSW 2111 Australia

[jc.king@bigpond.com](mailto:jc.king@bigpond.com)



Also known as Pu Erh, this is an aged black tea with a strong oxidised flavour. It can be stored for years in a dried brick form, and is sometimes looked upon as a financial investment. Tea drinking and socialising are an integral part of dim sum, and we certainly spent a good deal of our time socialising!

Although we didn't get to see everyone we would have liked to, it was still great to be able to reconnect with many friends and we thank the Lord for their support and encouragement.

