Where God may be calling you

By Chaplain Michael Chaney

There's a story in the Gospel of Mark about two brothers, Peter and Andrew, who were fishermen. One day, while casting their nets, Jesus walked by on the shoreline and called them. "Follow me," he said, "and I'll make you fishers of men." And immediately they got out of the boat and they followed him, no questions asked.

Jesus did not say, "I'll get you more money."

Jesus did not say, "I will get you promoted."

Jesus did not say, "I will assure you of a retirement."

Jesus simply said, "Follow me."

Then he went further down the shoreline and he saw two other brothers, James and John. They were in their boat mending their nets, and Jesus said to them the same thing, "Follow me," and immediately, no questions asked, they got out of the boat and followed him. So powerful in Jesus was this call of God, so hungry for someone to call for them that they stepped out of the boat and they followed.

The christian writer, Frederick Buechner says, "Our calling is where our deepest gladness and the world's hunger meet." But there are other times when God's call does not come so much from a place inside of us but comes from a place outside of us. Sometimes we're being called to places we never dreamed we'd go, to do things we never dreamed we'd do, to say things we never dreamed we'd say. We can be challenged to respond when we least expect it.

Our life in and around the Navy is full of these surprises. The hurdles facing us this February are just what we see for the moment. How do you pay the bills from Christmas? How do you respond to your supervisor? The family demands more time and attention? Are you afraid of losing your job? Are you uncertain of your next duty station?

Our needs are valid. Yet Christ's call upon us to prioritize what is most important supersedes our basic needs and wants. Among all the competing voices in your life, can you hear the voice of God calling you from the shoreline to take you in a new direction and on a new path?

If you missed it, Jesus says, "Follow me." There is no greater assurance.

Head's Up Yokosuka!

Community Announcements

Ikego Mochi Pounding Party – The Japan-America Society of Zushi will hold their annual Mochi Pounding Party for Ikego residents Feb. 7 from 11 a.m. to 2 p.m. in the Nikko Tower party room. Call the Ikego OIC Office at 246-8042 for more information.

African American History Month Celebration – Come out and celebrate African American History Month with guest speaker, Naval Inspector General Vice Adm. Anthony L. Winns, 10 a.m., Feb. 9 at the Chapel of Hope. Contact BMCM(SW/EXW) Raynard Kidd at 243-9085 for more information.

YOSC Charities Season Begins – The Yokosuka Officer's Spouse's Club (YOSC) charities season has begun. Applications are now available for 2009 charitable contributions. Applications are available at Second Hand Rose Thrift Shop, Takusan Treasures Gift Shop, the Officer's Club foyer or by e-mailing to yosccharities2009@yahoo.com. Deadline for application submissions is Feb. 11. E-mail to yosccharities2009@yahoo.com for more information.

New Beginnings Lodge Winter Bazaar – Come join New Beginnings lodge as they host their second annual winter bazaar, featuring oriental furniture, art, pottery and more, Feb. 14 and 15 from 10 a.m. to 5 p.m. in the Thew Gym. Call Antoine Curry at 243-7788 or Raul Randle at 243-6120 for more information.

Passport Applications accepted at the Chapel of Hope – The United States Consul will be accepting first-time and renewal passport applications Feb. 27 from 10 a.m. to noon at the Chapel of Hope. For appointments, please call the U.S. Embassy Passport Office at 03-3224-5000.

Indoor Window Insulation Kit Now Available – The Housing Self-Help Center has vinyl sheeting available for all residents as a do-it-yourself project to help stop cold drafts and prevent frosty windows/doors. There are three sizes available to fit townhouses and towers. Call 243-9067 for more information.

Taste the tradition: Yokosuka Navy Burger introduced to the public

By Fumiyo Sato, CFAY Public Affairs

Restaurants in Yokosuka are now offering to the pubic authentic American style burgers, using a recipe provided by Commander U.S. Naval Forces Japan (CNFJ). The burger, named "Yokosuka Navy Burger," is a new specialty food for Yokosuka, in addition to the Japan Maritime Self-Defense Forces' "Yokosuka Kaigun Curry."

Prior to launching initial sales of the Yokosuka Navy Burger to the public, the city of Yokosuka hosted a taste testing event at Tsunami Mexican Restaurant on Dobuita Street Jan. 23.

"The purpose of the specialty burger is to promote tourism and to liven up the community," said Yokosuka City Planning and Coordination Division Director Kenji Yasuda. "Yokosuka is well known as a U.S. Navy base town with an American atmosphere, but when tourists came to visit Yokosuka, we didn't have any special food that they could only eat here. They tend to go to Yokohama's China Town or other places after stopping by Yokosuka. So we would like them to stay longer in Yokosuka and enjoy food here."

After Yokosuka Mayor Ryoichi Kabaya received a recipe for the Yokosuka Navy Burger from CNFJ Rear Adm. James Kelly in November 2008, Yokosuka City officials asked restaurants around Commander Fleet Activities Yokosuka (CFAY) to cooperate with the city's revitalization project. Four restaurants started offering the specialty burger Jan. 30. By the middle of February, customers will be able to order them at 10 local restaurants, according to Yasuda.

To be authorized by the city of Yokosuka to make and sell the Navy Burger, restaurants need to abide by the following rules:

• The meat has to be 100 percent ground beef with 20 percent fat.

• Don't use too much spices, but use salt and pepper.

• Buns need to have white sesame seeds on the top.

• Don't include ketchup and mustard on the burger but have it available for customers to use if desired.

• Don't mix milk, bread crumbs and eggs into the ground beef (usual for Japanese burgers).

According to Yasuda, city officials wondered if all the restaurants would come up with the same taste, but they didn't. All the restaurants successfully made their own unique Navy Burger.

Local Restaurant owner and Chef Shigeru Iida and his wife Keiko searched for the best way to make the Navy Burger following the rules. Iida said it was very challenging to make unique burgers which would stand out among others.

Iida put a lot of time and labor into producing their high-quality Navy Burger. "We use natural marine yeast of Miura [Peninsula] for our buns, which is chewy and very tasty," said Iida. "We also make ketchup and special mayonnaise using American mayonnaise. So, hopefully it will be new [not only for Japanese] but for the Americans as well."

Iida also came up with unique naming for his burgers. In recognition of the 7th Fleet, Iida will have seven kinds of Navy Burgers at the restaurant. "The biggest burger's name is 'George Washington,' which weighs about 500 gram (17 ounces)," he said. Smaller sizes are also available.

"We also would like U.S. servicemen and their families come out into town and enjoy eating out and shopping," said Yasuda. "With more Americans out in town, more tourists can enjoy the American atmosphere, which will also help liven up the community."