



## The Sweetness of Palm

Cambodia is famous for its palm sugar, a natural sweetener akin in flavor to brown sugar. In her recent trip to Kampong Chhnang to assist the work of Concordia Welfare and Education Foundation, Aimee got to visit the home of a scholarship recipient whose family produces palm sugar. There she got a firsthand view of the process from Ms. Eng, the woman of the house.

Palm sugar comes from tall palm trees (see pic a) which produce flowers on their top (b). Once fully developed, farmers climb a homemade (and not terribly stable!) bamboo ladder (c) to the top of the tree. They cut small pieces off the flowers' stems so that the sap can slowly drain into plastic bottles (d). This process of climbing and cutting and draining is repeated many times over the course of 5 days until all the sap is collected.



Afterwards, the sap is put into a large pot and cooked over a homemade charcoal stove (e) for many hours. The water evaporates and the sap condenses into a thick, sticky brown liquid (f). This concentrate is then sold for about 35 cents per pound to middlemen who then transport, package, and sell it domestically and for export. A bottle of Cambodian palm sugar is on Amazon for \$21.99 per pound!



**HOW SWEET ARE YOUR WORDS TO MY TASTE  
SWEETER THAN HONEY TO MY MOUTH! (PSA)**

## The Sweetness of God's Word

With Celeste in 8th grade, we've long desired for her to go through the rite of confirmation—a focused program of instruction in God's Word which "confirms" the promises God made to her at her baptism. Fortunately, one of our fellow LCMS missionaries, Rev. Carl Hanson, volunteered to help. have served in Asia for more than 25 years, now at the International Lutheran Church (ILC) in Seoul, South Korea. He graciously spends one hour each week (via Zoom) teaching Celeste from the Bible and the Small Catechism. J.P. and/or Aimee also participate in each lesson. J.P. especially appreciates supporting Celeste through this journey just as "dad." Celeste is on track to be confirmed through the ILC in late May.