Shadrack Kakui  

Reaching the Unreached

Do sign languages need separate Bible translations? Shadrack Kakui had never even thought about it until an opportunity to be involved in deaf Bible translation came his way.

Shadrack, who is hearing, grew up in a Christian family in Kenya and gave his life to the Lord when he was twelve. Later, at a missions conference, he was shocked to learn that there were people groups that were completely unreached by the gospel—even more shocking, some of them were in Kenya. He committed to serving in an unreached group for at least a year when he finished college.

One year became three and a half years teaching at a mission school and serving in new local churches. Realizing he did not have the training that he needed, he enrolled in Africa International University’s Biblical studies program.

After graduation, Shadrack did not know where to go, yet God reminded him that He called Abraham without telling him where he was going. Shadrack was learning to trust Him one step at a time.

At that same time, a deaf ministry was recruiting people to work with deaf translation teams in exegesis and translation consultant roles. One of his seminary professors connected them to Shadrack. While initially he was not very interested, questioning the need for a different Bible translation, he attended a meeting where he learned that the deaf are an unreached people group—that grabbed his attention. In fact, the deaf of the world, put together, form one of the biggest unreached people groups in the world. The Lord was knocking down the barriers in Shadrack’s mind and opening his eyes to a need he had never seen before. Praying and seeking advice, he joined Deaf Opportunity OutReach (DOOR) International to use his knowledge of the Biblical languages to help with translation and exegesis.

Although deaf communities often distrust hearing people, the deaf community at the Deaf Bible Training and Translation Center in Nairobi, Kenya, patiently taught him how to sign—and sent him texts when he got stuck (the center trains deaf pastors, evangelists, and church planters). Since then, Shadrack has received more training in linguistics and translation, most recently, at GIAL.

“Why can’t all deaf people use the same translation?” hearing people ask Shadrack. He tells them that sign language is not international; sign languages are just as diverse as spoken languages. Most sign translations are done in video, either with a person signing in front of a camera or with an animation of someone signing. In either form, translation still has to be done the normal way; only the delivery is different.

Shadrack’s prayer is that the Lord would open the eyes of many more people to see deaf people not just as people to be ministered to but as partners in ministry in the body of Christ, thereby opening many more opportunities to equip and empower deaf people for ministry. He would love for a deaf person to do his job. Shadrack sees his work in deaf Bible translation as “a little thing toward seeing deaf men and women transformed for Christ.”
GIAL FACULTY MEMBER RECOGNIZED

In October of 2014 College of International Studies Department Head, Dr. Shelley Ashdown, was selected to receive the bi-annual recognition of Best International Author from the European publication of the Journal for the Study of Religions & Ideologies in conjunction with the Academic Society for the Research of Religions and Ideologies (SACRI)w. The prize recognizes scholarship that endorses inter-religious dialogue. Her 2013 article was entitled, “Tribal Religions from the Heart: Hebrew Lēb and Torobo Oltau”. Congratulations, Dr. Ashdown!

RECIPES FROM AROUND THE WORLD

We hope you will enjoy trying these recipes from various countries around the world. The recipes were submitted by GIAL faculty and staff who have served in these locations. Bon appétit!

Lomo Saltado (Peru)

Ingredients: 1 lb. of sirloin cut into small pieces, 1 large onion, 4 medium potatoes, 1 large tomato, ½ tbsp. parsley or cilantro, ½ tbsp. oregano, 1 tbsp. garlic, ¼ cup soy sauce, ¼ cup red vinegar, 1/8 tsp. pepper, ½ tsp. cumin

Preparation: Cut the potatoes into small pieces (like french fries) and fry them in a sauce pan with oil. In another frying pan, put in a little oil and fry the garlic and pepper with the meat. When the meat is ready, add the soy sauce, vinegar, oregano and parsley or cilantro. Cut the onions and tomatoes in long pieces. Reduce the heat to low and put the tomatoes and onions on top of the meat. After the onions are soft, turn off the heat and mix in the fried potatoes. Serve with white rice.

Submitted by Monica Parker

ANZAC* Biscuits (*Australia & New Zealand Army Corps)

Has long shelf-life (no eggs) + high energy for soldiers

Melt and blend in a large saucepan: 1 cube (4 oz.) butter, 2 Tbsp Lyles’s Golden syrup (or Karo), 2 Tbsp boiling water.

Then add: 1 tsp soda (foams up), 1 cup of rolled oats, 1 cup flour 1 cup brown sugar, 1 cup flaked coconut. Mix well.

Put spoonful/balls on cookie sheet.

Bake at 350 F for 10-15 minutes, until soft, even puffy. Cool. Enjoy!

Makes about 3 dozen cookies.

Submitted by Joyce Setter

Coconut Chicken (Mozambique)

Ingredients: 3 lbs. Chicken, 2-3 Tbsp. Oil, Small onion diced, 3 cloves Garlic chopped, 2 tsp salt, 3 Tomatoes diced, 2 Cans unsweetened Coconut Milk, Salt.

Directions: Boil chicken, let cool and then shred. Put three tablespoons of oil in a large skillet or sauce pan and heat. When oil is hot add diced onion. When onions are clear, add garlic and diced tomatoes, 1/2 cup of water and 2 tsp of salt. Cover and let cook until tomatoes have broken down. Add 2 cans of unsweetened coconut milk and shredded chicken. Let cook over medium heat until milk and chicken are heated. Serve over rice. This recipe also works with fish and shrimp.

Submitted by Tricia Reiman

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