



The Winter Edition

November 30, 2011

The eNews is a periodical newsletter published 4-6 times a year by the EAM Chinese Convocation network...

The Chinese Convocation eNews



Count Your Blessings

Therefore I tell you, do not worry about your life, what you will eat or what you will drink, or about your body, what you will wear. Is not life more than food, and the body more than clothing? Look at the birds of the air; they neither sow nor reap nor gather into barns, and yet your heavenly Father feeds them. Are you not of more value than they? And can any of you by worrying add a single hour to your span of life? (Matthew 6:25-27)

Dear Friends in Christ,

Leaves are falling, Trees colors are changing, it is that time of the year, when friends and families come together once again to share a little food, spread a little love and thank God for God's abundant gifts and blessings for the year. With the holiday seasons of Thanksgiving and Christmas fast approaching, let us not forget to count our blessings and remember Jesus is the reason for the season.

Blessings to you and your families on these Thanksgiving and Advent seasons!

*Yours In Christ,
Ada Wong Nagata+, Convener
Peter Wu, Vice-Convener
Paul Lai+, Co-Secretary
Joyce Lok, Co-Secretary*

Convocation News Updates:

The EAM Strategic Planning Meeting was held at The YMCA Rockies, Estes Park, Colorado from October 12th to October 13th, 2011 followed by the “Everyone, Everywhere” world mission conference. Participants of the meeting included the conveners of the six convocations (Chinese, Japanese, Korean, Filipino, South Asian, and Southeast Asian), delegates from each convocation, three executive board members, Fred Vergara and Peter Ng., totaling 30 people. Election was held and new EAM counsels were elected. For report, read the reports on pages 7-9.



Upcoming Events:

Leadership Gathering and the New Community Conference Chinese Convocation Leadership Gathering will participate at the New Community Clergy and Lay Conference in San Diego on February 29-March 3, 2012. Convocation meeting will be held within the conference. Please save the dates and put this into your congregation budget to sponsor participation in this conference. EAM office and Chinese Convocation will also sponsor part of the registration. Details will be sent out soon.

Multicultural Gathering of Young Adults There is a planned multicultural gathering of young adults at the General Convention in Indianapolis on July 5-10, 2012. EAM missionary, the Rev. Fred Vergara would like to have participation from every Convocation. EAM Office will sponsor at least one and if funds allow one to two more participants. Please contact your convener, the Rev. Ada Wong Nagata at revadarn@gmail.com if any of your young adult is interested.

EAM/EDS Doctor of Ministry Pilot Project A Doctor of Ministry with concentration on Asiamerica Studies for at least 6 EAM clergy will start on June 2012. EAM office will provide some scholarship with equivalent from Episcopal Divinity School. Please contact the Rev. Fred Vergara at wvergara@episcopalchurch.org. Inquire from EDS Admissions at admissions@eds.edu.

News from Our Parishes and Missions

Celebration of New Ministry The Rev. Andrew McMullen will be installed as the Rector of St. Peter's Episcopal Church, Honolulu, Hawaii on November 30, 2011 at 6:30pm by The Rt. Rev. Robert L. Fitzpatrick, Bishop of Hawaii. Congratulations Fr. Andrew.

The Rev. Moki Hino will be installed as the Rector of Holy Apostles, Hilo, Hawaii on December 3, 2011 at 10:00am by The Rt. Rev. Robert L. Fitzpatrick, Bishop of Hawaii. Congratulations Fr. Moki.

The Rev. Connie Lam, the Diocese of California has been called to serve as Associate Priest at Christ Church - Sei Ko Kai while furthering her study at CDSP.

The Rev. Vivian Lam, the Diocese of Long Island married Mr. Bascom Guffin on October 8. The Rev. Lam has finished her curacy in June and is waiting for new position.

Diaconate Ordination Peter Wu, long time member of St. Peter's Episcopal Church, Honolulu, Hawaii was ordained to the diaconate on October 28, 2011 at 6:30pm by The Rt. Rev. Robert L. Fitzpatrick, Bishop of Hawaii at the Cathedral of St. Andrew. Congratulations Peter. Read more on the article "Welcome The Rev. Deacon Peter Wu" on page 10.

Presbyter Ordination The Rev. Fennie Hsin-Feng Chang, Transitional Deacon will be ordained to the Holy Order of Priests on January 7, 2012 at the Saint John's Pro-Cathedral, Los Angeles, CA. Your prayers and presence are appreciated.

Others The Rev. Paul Xie from the Diocese of Long Island is on vacation in China. His first trip back home since he came to US almost 10 years ago. St. George's baptized 46 people on All Saints Sunday. 5 Children and 41 adults. 25 people were confirmed on Oct. 22. Canon Edmund Der preached at St. George's on November 12.

The Rev. & Mrs. Peter Lam from the Diocese of Long Island celebrated their 39th Anniversary on Nov. 11 while they were attending Diocesan Convention.

Season Activities at Church of Our Saviour, Oakland ECOS invites you to join them for part or all of their Thanksgiving and Christmas Celebration this year as they join together to give thanks to the Lord and honor the birth of Christ.

Thanksgiving: There will be Joint Holy Eucharist Service and Thanksgiving Luncheon on Nov. 20.

Thanksgiving Day Service is at 11:00 a.m Nov. 24.

Christmas and the New Year:

1. Sunday, December 20th - 11:00 a.m. A Service of Lessons and Carols (Joint Holy Eucharist Service)
2. Saturday, December 24th - 2:00 p.m. Christmas Eve Worship Service (Joint Holy Eucharist)
3. Sunday, December 25th - 11:00 a.m. Christmas Joint Holy Eucharist Service & Baptism.
4. Sunday, January 29th, 2012 - 11:00 a.m. Annual Meeting. Joint Worship, Meeting & lunch
5. Sunday, January 29th, 2012 – 6:30 p.m. Church, Chinese New Year Banquet/Fundraiser Event at Peony Restaurant.

REMINDER For the congregations who had collected the Education Fund on the Feast Day of Florence Li Tim-Oi, please send the check to EAM treasurer Inez Saley. Only two congregations have turned in the collection.

Praise God From Whom All Blessings Flow

The Rt. Rev. Diane Jardine Bruce, Bishop Suffragan of the Diocese of Los Angeles

I don't ever remember knowing WANT. It didn't mean I had a lot...there were times in my life that whatever was in the cupboard was dinner, and sometimes that wasn't much. It wasn't much, but it was enough.

I don't ever remember not knowing that everything I have, everything I am, everything I am able to do is a gift from God – and a gift that is meant to be shared.

I think I don't have memories of these two things – not knowing want and understanding that all I have, am and do is a gift – because my mother embodied being a good steward in the way she lived her life and raised us.

The gospel appointed for Thanksgiving Day in the Book of Common Prayer (Matthew 6:25-33) is poignant for talking about living in gratitude, and not living in fear.

I want to share with you all a story about my last Thanksgiving with my mother. You see, she passed away when I was 14 years old.

My parents had divorced, my mother, my identical twin Deborah and our younger brother Duane stayed in New Jersey with our Mom. My Dad moved to California and remarried.

Mom had been ill for a long time, and she was getting worse.

We didn't have much money, we didn't have much to wear – we did have hand-me-downs, which we were grateful for.

Two days before Thanksgiving, my mother had just been released from the hospital AGAIN. When we got home from school, Mom handed my twin and me all the money in her purse, which wasn't much, and asked us to stop at the store on the way home from school the next day to pick up food for Thanksgiving. Deborah and I rummaged through the cabinets at home, and found ingredients to make a chocolate cake. We found a package of jell-o and a can of fruit cocktail – voila – jell-o mold! We also found an old jar of olives. Then we spotted the can of peas. Okay – appetizer, a salad, a vegetable and a dessert were set – now we just had to see how far we could stretch the money on the rest of the meal.

Before school on Wednesday morning, I went to Mass, as was my daily custom. I thanked God that morning, as I did every morning, and asked God to help me stretch that money as far as possible. I thought we could use a little extra help.

After school on Wednesday, Deborah, Duane and I stopped off at the grocery store. Trying to be frugal, we did manage to buy a decent sized chicken, a few potatoes, carrots, milk, eggs, celery, a little bit of bacon, an onion, a can of cranberry sauce, and some bread. I felt God had answered my prayer – we had the ingredients for a nice dinner. We'd have stuffing – yum!

Having spent all the money my mother gave us, we started to head home. On the way, Duane and Deborah started to look depressed, and Duane said, “this chicken looks pitiful.” I immediately countered with, “what are you talking about – this isn't a chicken, it's a pygmy turkey!” We all laughed – and agreed that this would be a great meal - -and we made plans to clean up the house and yard to make it look festive for our pygmy turkey.

When we got home, I put the cake in the oven (you never wanted Deborah to bake – she had a heavy hand). Deborah put together the Jell-O mold, Duane and Deborah started to clean the inside of the house – I started outside. I was raking leaves in the front yard – we had had a long summer, so there were still some of those beautiful, brilliant New Jersey leaves in the yard, perfect for setting around the sideboard to be festive for Thanksgiving Day. As I raked, I'd pull the pretty ones out and set them aside.

My neighbor across the street came home and started up his walkway to his house. He dropped something, which he hadn't noticed, so I ran to pick it up to give it to him. It was a frozen TV Turkey dinner. "Hey Mike – you dropped this – I thought your family was going to your mother's this year?" "No", Mike answered, "we're just staying here – Alyce (his wife) has been down with the flu, too ill to go out. So I'm going to fix us these (holding up the TV dinner)." I offered Mike some of our Chocolate Cake, cranberry sauce and Jell-O mold when it was done – he accepted for delivery on Thanksgiving!

That pygmy turkey was looking better by the minute!

A few minutes later, I was still raking the leaves, when Signe Gjostein, my other neighbor, came walking down the street – a little slower than the quick pace at which she usually walked. I asked her what was wrong. "Oh Diane, Niles (Signe's husband) is in the hospital – it's his heart." I asked her if she had plans for Thanksgiving – she said she planned on spending it at the hospital with Niles – no sense in cooking for herself. I offered her some of our dinner. She smiled and said she'd stop by.

As Signe walked away, I found myself humming, "Praise God from whom all Blessings flow". I thought of Mike's family being ill, Niles in the hospital...I prayed for them, and gave thanks that my Mom was home with us, and I gave thanks for our pygmy turkey. I felt blessed – very blessed!

Just then a car I had never seen before pulled into my driveway. I looked in the window to see who it was – I'd never seen the man behind the wheel before – but my eyes caught sight of his back seat and two boxes in it – one huge box that looked like it was filled with food, and another, smaller box with one pie that I immediately knew was pumpkin, and the other I suspected to be apple.

The man asked me as he opened the back door of his car to lift out the bigger box, "Alice Jardine lives here, right?" "Right" I replied. "Let me get her for you." I turned around, made a mad dash up the walkway screaming at the top of my lungs – "Ma, there's a man – he's got a box – a big box – Mom!"

My mother came to the top of the steps with my brother and sister, and all of our eyes popped out at the sight of these boxes of food. The man said, "Mrs. Jardine, this is for you and your family." My mother said, "I'm sorry, we don't accept charity". All our mouths dropped, and I heard myself saying, "Mommy, this isn't charity; this is a gift from God." My mother's eyes softened and she said, "I'm sorry, I've been rude. Please come in." The man brought the boxes in the house, and told us the group he was from that gave this great gift. We thought he was an angel from heaven.

A little while later, when we were unpacking the pies, Brussels sprouts, yams, bread, onions, nuts, celery, grapes, apples, oranges, gravy mix, rolls – and finally we were able to pull out a HUGE turkey. We all looked at each other, wide eyed and amazed. My brother Duane said –

“this is no pygmy turkey”—“no,” my twin said, “it’s a gigantic chicken!” We all laughed. Then we all cried. My mother started to hum, “Praise God from whom all blessings flow” – and we all sang it together.

The next day, we popped the bird in the oven and went to Church. We were all very thankful for the blessings that had been bestowed on us – even though we were thankful for the bounty we had before that great box was delivered.

When the food was ready, we put together huge plates of food for our neighbors. It seemed the more plates we made the more food we found. We found out earlier that morning that other neighbors didn’t have much, or were ill. My mother likened it to the feeding of the 5,000. Our neighbors were amazed, and grateful—and so were we.

Friends in Christ, I tell you this story because I know some things to be absolutely true – all that we have, all that we are, all that we do is a gift from God – and these gifts are meant to be shared.

The fruits of the gifts that we share are not the dregs from the bottom, after we satisfy other needs. We share from our first fruits – we share the best we have first. My mother taught me this. You see, there was never a time that someone needed anything that my mother wasn’t there – even if all she could give was a cup of coffee and a listening ear.

One of the lessons my mother had to learn that Thanksgiving Day is that being a generous giver means that you always have to be a generous receiver – for all are gifts from God.

We went to church to give thanks – that’s where we went, and that’s where we still go. It is being in a community of faith that we can share our experiences of God – and share out of the bounty we have been given, no matter how small or great – but it is the first fruits we are to share. It is in a community of faith that we are fed in the most profound of ways – and it is in a community of faith that we share out of our bounty.

I think that’s why I instinctively hummed “Praise God from whom all blessings flow” that day – and why my mother started to sing it. For us growing up, it was the song that we sang each Sunday at the offertory – where we offered our treasure to the church. Our first fruits. We were always there.

And remember – don’t worry. Don’t worry about what you will eat or what you will drink – *strive first for the kingdom of God and God’s righteousness, and all these things will be given to you as well.*

Amen.



Everyone, Everywhere! Mission Conference and EAM Strategic Planning Meeting

The Everyone, Everywhere! mission-focused conference held October 13-16, 2011, in Estes Park, Colorado, was preceded by a well-attended two-day EAM leadership strategic planning meeting. Both of these meetings were excellent opportunities for EAM members to network and deepen relationships amidst the beauty and splendor near Rocky Mountain National Park. Members from the Black, Latino/Hispanic and Native American Ministries also held concurrent strategic sessions prior to Everyone, Everywhere.

Each morning the conference participants were greeted with deer and elk as they walked from their sleeping rooms located in several lodges on the YMCA of the Rockies' campus to the dining hall. The 7,522-foot altitude in Estes Park was challenging for many conference attendees who arrived from sea level.



EAM Leadership Strategic Planning Meeting

Thirty-one representatives from all six of the EAM ethnic convocations joined the Rev. Winfred Vergara, Asiamerica Ministry Missioner, in using [A Guide to Strategic Planning](#) to develop a plan for moving Asiamerican ministries in The Episcopal Church forward over the next three years. A detailed strategic plan is still in process. However, the members present were able to identify three overarching goals for EAM, which they will continue to develop:

Goal 1: To provide youth and young adults a “Youth Camp/Conference” for fellowship, worship and activities to connect with others in EAM and to provide ongoing opportunities to raise up leaders.

Goal 2: To claim our place/presence as the Asiamerican cadre in The Episcopal Church. This goal pertains to identity, recognition and appreciation of Asiamericans in ministry, communications and public relations.

Goal 3: To remember and to renew. This goal encompasses justice and advocacy, including attention to immigration and refugee issues.

While gathered together in person, the EAM Council, which is comprised of its officers and conveners from each of the six ethnic convocations, took the opportunity to hold a brief Council meeting. At that meeting, they elected new EAM Council officers as follows: The Rev. Bayani Rico, President; Ms. Mimi Wu, Vice President; the Rev. Irene Tanabe, Secretary; and Ms. Inez Saley, Treasurer. Retiring President the Rev. Dr. James Kodera was thanked by all the EAM members in attendance for his faithful and loving service to the EAM community. One of the major accomplishments during James' tenure is the establishment of the Asiamerican doctoral program at Episcopal Divinity School.

The Rt. Rev. Diane Jardine Bruce, a member of EAM, graciously accepted the role of chaplain during the proceedings. Mr. Sam McDonald, newly appointed Deputy Chief Operating Officer and Mission Director of The Episcopal Church, attended the afternoon briefing of the ministries of the six ethnic convocations so that he could hear first-hand the extensive work and challenges of each group.

Everyone, Everywhere! Mission Conference

The Everyone, Everywhere! Mission Conference drew three hundred participants from 63 dioceses and over a dozen countries to participate in plenary sessions and a choice of 44 workshops on informing and equipping the church for mission. The workshops were organized around five areas: Education and Formation; Justice Concerns; Mission Logistics and Funding; Mission Opportunities; and Mobilizing People and Assets.

Father Fred and Mr. Peter Ng, the church's Partnership Officer for Asia and the Pacific, presented "Asia-America: Opportunities in Mission, Theology and Ministry," and the Rev. Dr. Maylin Biggadike, a member of Anglican Women's Empowerment from the Diocese of New Jersey, presented "The Global Consequences of Gender Inequality."

Several members attended a workshop on ABCD: Asset Based Community Development and learned about mobilizing the giftedness of every individual in order to build relationships and benefit the community. The concepts of ABCD sounded a lot like the Asian sense of family and community in which we value all our members and seek to utilize each of their contributions for the benefit of all. As we know from our Bible readings, nothing in God's economy is wasted, and God uses everything for good.

Be sure to check out the Rev. Keith Yamamoto's excellent video entitled "Mission is . . .," which he filmed while at Everyone, Everywhere! It is posted on YouTube at <http://bit.ly/rv5eE2>. You'll see many familiar EAM faces!

Respectfully submitted,

Lelanda Lee, Diocese of Colorado
Member, Executive Council

A Mountain Top Memorable Experience

Brian Chin, Church of Our Savior, New York

First and foremost I want to thank the good lord and everyone, and thank you again to The Rev. Ada Wong Nagata, convener of Episcopal Asian-American Ministry (EAM) Chinese Convocation of inviting me to be a part of the EAM conferences at Estes Park, Colorado and sitting in on these meetings and events. I had an absolutely great experience as it being my first time, I did not know what to expect. The people, the representatives from all the convocations and Dioceses and members are all such wonderful people. I would say the conferences started out very political especially in the beginning. However I really liked the way the ministry went on to schedule and set the agenda from the get go. The meetings were conducted in a very organized fashion as well as efficient to the limited time we had at Estes Park, Colorado. I enjoy how progressively and efficiently the elections as well as the political matters were settled.

I enjoyed how The Rev. Bayani Rico, the newly elected president of EAM Executive Council and the council maintained focus on the main issue and function which was "the mission". The Ministry did a great job in staying on topic rather than allowing the discussions to carry elsewhere. I loved the way The Rev. Dr. Fred Vergara, Missioner of the Office of Asian-American Ministries incorporated our prayers and thanks to the Blessings of God as the reason why everyone came together in such a wonderful meeting. I found this EAM conference very helpful and beneficial especially to me and I am sure to the other young people as well, because it involves the young adults and youth as an integral part of the future of the church. It was great how the basis of the strategic planning revolved around youth and attracting new members of the church. As something to do with church, it graciously applied and immediately attracted me to want to become more involved. The discussions took place in a very democratic way and we got to hear stories, missions, and presentations from all sides of the Ministry and convocations!

Overall, I learned a lot from these meetings and they got me even more interested in church. I cannot remember much of the flaws or anything of that nature during that week, and I met a lot of enjoyable people as well as new friends. It was a very welcoming environment for me and the EAM conferences should certain continue to run its course in the future! I want to thank everybody again and everyone for making this a memorable experience for me!



Share Our Talents



The Church of the Holy Apostles', Seattle does not have a full-time clergy after their Vicar retired. The Rev. Connie Lam from the Diocese of California led a retreat for this congregation in the summer.

Welcome The Rev. Deacon Peter Wu.

Karena Yee, Church of the Epiphany, Honolulu

Peter Wu, Vice-convener of the Chinese Convocation of the Episcopal Asiamerica Ministry (EAM) and a long time member of St. Peter's Episcopal Church in Hawaii, was ordained by The Rt. Rev. Robert L. Fitzpatrick, Bishop of the Diocese of Hawaii on October 28, 2011 at the Cathedral of St. Andrew to the Sacred Order of Deacons. The ordination was preceded by an onolicious [Hawaiian word for delicious] reception with everyone invited wearing red. The food included Japanese sushi, fried won-ton, grilled vegetable and many more. The Cathedral was packed and the event was attended by many out-of-town honor guests. Some of the distinguish guests who came to share and to witness this very special occasion are members of EAM and EAM Executive Council - The Rev. Dr. Fran Toy, Mr. Peter Ng, Mr. Warren Wong, The Rev. Bayani Rico, The Rev. Ada Wong Nagata, The Rev. Merry Chan Ong, The Rev. Ed Lovelady, The Rev. John Ray, Mr. Thom Chu and others.

Deacon Wu and his family formerly attended Church of the Epiphany when their two daughters were Sunday school goers years ago. The Wu's connection to Epiphany continues with Peter spending his diaconate training at Epiphany Church under the spiritual leadership of Fr. David Jackson. To celebrate Peter's accomplishment and his assignment as the newly ordained deacon at Epiphany, the Wu family hosted the congregations (both the 7 o'clock and 9 o'clock) on his first Sunday after ordination with delicious Chinese food served after each service. As a long time member of Epiphany, I would like to say that Church of the Epiphany is blessed to have Deacon Wu as our Deacon. He will be a great spiritual witness to me and all of us at Epiphany. Peter according to his beloved wife Mimi, is the first Chinese speaking Episcopal deacon in Hawaii. Praise the Lord and Glory be to God.





Lumpia



Filipino lumpia usually are rolled with a vegetable-and-protein filling, then fried to a shattering crispness. This is an appetizer that is easy to make and good to serve your guests during any party or holiday sessions.

This recipe makes twice the amount of filling needed to roll 36 lumpia, and that's a good thing. Freeze half, and the next batch of lumpia you make will come together in no time. Rolling them goes much faster with two sets of hands doing the work.

Keep the wrappers in the freezer until you're ready to use them.

The lumpia are best eaten hot, with a homemade dipping sauce or with a store-bought sweet-and-sour sauce.

MAKE AHEAD: The cooked filling can be wrapped in plastic wrap, sealed in a re-sealable plastic storage bag and frozen for up to 1 month.

Makes 3 dozen, plus filling for another 3 dozen

Ingredients:

For the filling

- 4 medium carrots, peeled and cut crosswise into chunks
- 8 to 10 ounces green beans, trimmed
- 10 inner ribs celery, trimmed, strings removed
- 1 medium onion, cut into quarters
- 1/2 large head green cabbage (outer leaves discarded), cut into chunks
- 2 large sweet potatoes, peeled and cut into large chunks
- 2 5-ounce cans whole water chestnuts, drained
- 5 large cloves garlic
- 1/2 cup plus 2 tablespoons toasted sesame oil
- 1 to 1 1/4 pound lean ground beef (may substitute ground turkey, ground pork or ground raw shrimp)
- 3 to 4 tablespoons low-sodium soy sauce
- Pinch plus 1 teaspoon freshly ground black pepper

For the lumpia

- 1 cup water
- 1 to 2 tablespoons flour
- 36 8-inch square, thin spring roll sheets, preferably Spring Roll Shells
- 3 cups canola oil, for frying

For the sauce

- 2 large cloves garlic, minced
- 1/4 cup apple cider vinegar
- 2 teaspoons low-sodium soy sauce
- Pinch sugar (optional)
- Freshly ground black pepper

Directions:

For the filling: Process the following ingredients individually in the food processor until finely chopped, placing the ingredients in separate bowls as they are done: the carrots, to yield 2 cups; green beans, to yield 2 cups; celery, to yield 2 cups; onion, to yield 1 cup; cabbage, to yield 6 cups; sweet potatoes, to yield 5 1/2 cups; water chestnuts, to yield 1 3/4 cups; garlic, to yield about 2 tablespoons.

Heat 1/4 cup of the toasted sesame oil in a large, well-seasoned wok over medium-high heat. Add the garlic and cook for 2 minutes, stirring, until the garlic is fragrant but not burned. Add the onion and cook for 5 minutes, stirring, until it has softened and picked up a light golden color. Add the cabbage and celery, tossing to incorporate; cook for 15 minutes, stirring often.

While the vegetables are cooking, heat 2 tablespoons of the sesame oil in a large skillet over medium heat. Add the ground beef and cook for about 8 minutes, stirring, until all traces of pink disappear. Add 1 tablespoon of the soy sauce and a pinch of black pepper; mix well. Turn off the heat.

Add the sweet potatoes to the wok and cook for 10 minutes or until softened, stirring often, then add the carrots and green beans; cook for 15 minutes or until softened, stirring often. Add the cooked ground beef and its drippings, the remaining 1/4 cup of sesame oil, the remaining teaspoon of black pepper and the remaining 2 or 3 tablespoons of soy sauce (to taste). Mix well; if none of the ingredients are crunchy or firm, transfer the filling to a large colander and place a bowl underneath it to catch the draining liquid. (If the components are not of equivalent textures, cook until done to that degree.) Let cool almost completely.

At this point, wrap half of the cooled, drained filling in plastic wrap and place in a re-sealable plastic food storage bag. Freeze for up to 1 month.

While the filling cools, make the paste and prepare the wrappers for the lumpia: Heat the water in a small saucepan over medium heat. Whisk in the flour and increase the heat to medium-high; cook for a few minutes, stirring until the mixture has thickened just enough to coat the back of a spoon. Remove from the heat and transfer to a small bowl.

Open one package of the wrappers at a time. Separate them carefully, stacking them alternately as square and diamond shapes on a plate. Cover with a clean, damp dish towel until ready to use.

To assemble the lumpia, place 1 wrapper on the table or counter in front of you, with one of the corners pointing at you. Place a tablespoonful of the filling about 2 inches above the corner closest to you, spreading it into a mini log. Fold the corner over the filling, tucking it snugly against the filling so the corner lays flat.

Roll the filling twice, then neatly fold in the left-hand and right-hand sides of the wrapper so the remaining wrapper has two neat sides that are no wider than the beginning of the lumpia roll. Roll once, then dip your fingers into the cooled water-flour mixture and use them to dampen the remaining wrapper to be rolled. Roll the lumpia as tightly as possible, ending with the far corner of the wrapper. The lumpia should be about 4 inches long. Place the rolled lumpia in a single layer on a plate and cover with plastic wrap. Repeat to use all of the wrappers and as much of the filling as needed, keeping the lumpia covered. If you need to stack them, place a layer of plastic wrap between the layers so the lumpia do not stick together.

When you have about a dozen lumpia left to roll, line a colander with several layers of paper towels. Heat the canola oil in a medium saucepan over high heat. When it is hot enough to make a piece of the wrapper crisp and brown within seconds, it is ready to use.

Fry about 5 lumpia at a time until crisped and browned, turning them with tongs as they cook. Each batch should take about 2 1/2 minutes. Use tongs to transfer the lumpia to the lined colander when they are done. Repeat to cook all of the lumpia.

For the sauce: Whisk together the garlic, vinegar and soy sauce in a small bowl. Taste and add the sugar and black pepper, if using. Serve alongside the hot lumpia.