
awa life



"TOPY"

A monthly newsletter for international residents of Tokushima, produced by TOPIA, the Tokushima Prefectural International Exchange Association.

May 2006 No. 191

on the temple trail

by david moreton
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At the end of March, I had the opportunity to walk 60 kilometers of the Shikoku pilgrimage with two fellow pilgrims. One was David Turkington, creator of the most comprehensive site in English about the Shikoku Pilgrimage (<http://www.shikokuhenrotrail.com/>), who this year was walking the temples in Kochi prefecture, and the other was Tom Ward, an avid traveler and photographer, (<http://www2.gol.com/users/tward/news.htm>).



the three travellers on the trail of the shikoku pilgrimage

We began our journey at Sabase station – 90 minutes south of Tokushima along the Mugi line and finished at Cape Muroto. On the first day we walked about twenty-five kilometers and the next day, thirty-five. However, unlike the pilgrimage route from Temple 11, Fujiidera to Temple 12, Shosanji which goes through forests and up and down mountains, this section runs along Route 55 so, at times, the traffic was noisy

and annoying. Yet there were many opportunities to get off the highway and pass through small villages and fishing ports which are quiet and nostalgic. The first night, we stayed at a small family-run **minshuku** in Ikumi, Toyo-cho and for the second night at a mega-sized, "5-star" accommodation facility for pilgrims at Temple 24, Hotsumisaki. Despite the difference in scale, one

similarity between the two was that the people we met at each were interested in where we came from and why we had chosen to do the pilgrimage. We were happy to see that we were treated as fellow **henro** and not as foreigners.

One interesting aspect of traveling is the unexpected. You meet people that you might never see again and

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awa life

is a monthly publication of the Tokushima Prefectural International Exchange Association (TOPIA)

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http://www.topia.ne.jp/e_index/e_index.htm

from the editors

hello from TOPIA! I hope you are all doing alright with all the particulates in the air blowing in from the Gobi Desert (called kosa – yellow sand – in Japanese) as well as the new school year causing children everywhere to pick up new and exciting bacteria and virii to bring home and share with the family. A certain Awa Life reader said she tried Junko Kimura's suggestion of doing 'nose gargle' to clear out the nasal passages, and apparently it works great once you get the hang of it! In this month's Awa Life, David Moreton tells us about the Muroto Peninsula leg of the Shikoku Pilgrimage, and Yusri Johan brings us part one of a two part series on cooking with ume. Love, Claire.



well, the **sakura** have come and gone, and Spring is finally here. As I write this, the flowers by the roads near TOPIA are in full bloom, and the trees are sporting a healthy green. I can't remember having ever experienced a winter quite like the one we have just come out of, and spring is a welcome sight indeed. Now, in May we have the wonderful Golden Week holidays, and the temperature continues its upward (and very welcome) rise. The weather is just great for getting out and about, and I hope you make good use of this opportunity to enjoy some outdoor activities. I hope you enjoy reading this issue of Awa Life, and you have very a fun-filled May! Cheers, Andrew



displays of plastic food like this outside of restaurants are common in Japan, and are a helpful way to make your choice when you're unsure of the items on the menu. There are even companies that specialise in the creation of this kind of food, and can have a very hefty price tag!

cooking - yūmei as ume part 1

I admit that the title is a bit corny, but **ume** is quite popular in this country. By now, I hope you have enjoyed **ume hanami** during the early part of March. Do you know that **ume** flowers were once the object of **hanami** during the Nara period? It was during the Heian period that **ume** blossoms were replaced by cherry blossoms for **hanami**. Anyway, let's get back to **ume**. When the petals fall, the leaves will start appearing from the tree branches. Next come the fruits. Once June comes, the supermarkets will feature a special section for **ume** and things related to

making **ume**-based products.

Ume are unlike the plums, for example, in the USA as they are not meant to be eaten raw and unprocessed. The fruit must be processed before consumption. In its raw state, **ume** has an unpleasant taste and has prussic acid at its core when unripe, which can upset the stomach. However, **ume** is very good for your digestive system once the fruit has been processed. In Japan, an **umeboshi** a day is as good as an apple. Here you can certainly find the abundance of **ume**-based products, such as **umeboshi**, **ume** candy, **ume** syrup, **ume shu**, and much more.

Living in Yamakawa, I am lucky to have an **ume** tree right behind my apartment. Thanks to my **eikaiwa** students who are cooking enthusiasts, I am able to learn what I can do with the **ume** fruit. In the first part of this article, I am going to share with you the recipes for **ume miso**, **ume** syrup, and **ume shu**. In the second part, I will give you in details on how to make **umeboshi** with or without red **shiso**/beefsteak plant. Please note that in all these recipes, the containers used for storage should be of non-reactive materials and the **ume** used should not be yellow/ripened.

Ume Miso

Ingredients:

- 1 kg **miso** (any kind is fine)
- 1 kg sugar
- 1 kg small **ume**

1. Wash your **ume** and soak them in water overnight.
2. Dry them and remove the calyxes using a skewer or a toothpick.
3. Mix well all ingredients in a ceramic/glass bowl.
4. Cover the bowl with a plastic wrap and store it in a cool dark place.
5. Over the next few weeks, use a spoon to mix everything once or twice daily.
6. At the end of the second week, move it to the refrigerator and stir occasionally to blend well.
7. After one month, remove the wrinkled up **ume**. Store in an airtight container.
8. Use this **miso** as a base for a salad dressing or other sauces that you can think of.

Ume Syrup

Ingredients:

- 1 kg fine granulated/caster sugar
- 1 kg big **ume**

1. Wash your **ume** and soak them in water overnight.
2. Dry them and remove the calyxes using a skewer or a toothpick.
3. Sterilize your container by boiling it in water or wash it with really hot water. Let it dry.
4. Poke each of your **ume** in 3-4 places using a fork.
5. Starting with the sugar, place the sugar and the **ume** in the container alternating between the two. You should finish with the sugar on top.
6. Cover and store in a cool dark place for about 1 week. You should get your syrup within this time. If not, let it sit longer. Once all sugar liquefies, remove the **ume**. You could use the meat from the ume in baking if you like.

Ume Shu

Ingredients:

- 1 kg rock sugar
- 1 kg **ume** (big is preferred, but small will work)
- 1.8 l 35% Alcohol **Sho-chu**

1. Wash your **ume** and soak them in water overnight.
 2. Dry them and remove the calyxes using a skewer or a toothpick.
 3. Sterilized a 2 liter container by boiling it or wash with very hot water. Let it dry.
 4. Starting with the sugar, place the sugar and the **ume** in the container alternating between the two. You should finish with the sugar on top. Pour your **sho-chu** in.
 5. Cover and store it in cool dark place undisturbed until all the sugar has dissolved and your **ume** drops to the bottom, about 9 months to 1 year.
- Next time - that wonderful **Umeboshi**.



on the temple trail... con't from page 1



friends on the temple trail

at times, people seem more willing to assist each other. The same occurs along the Shikoku pilgrimage route. If you are only traveling along it for a day or are doing the whole 1, 200 kilometer journey over 6-7 weeks, it is most likely that you will experience various unexpected events.

In our case, during the first day an elderly woman waved to us and invited us to come into the **henro** rest hut that she was taking care of. She quickly brought out snacks, fruit and tea for us and asked us to sign the visitor book. Further down the road, we met two women selling **mikans** and when they spotted us, they filled bags of oranges

and gave them to us. Later on, a man gave us a **buntan** – sort of like a grapefruit. On the second day when we stopped for lunch, there were a group of people at the park area already and they gave us some of what they were eating. Also, twice along the route, I found money on the sidewalk. Someone later said that it was a gift from Kobo Daishi (774-835) - founder of Shingon Buddhism and believed to be founder of the route. These unexpected gifts (or **o-settai** お接待) and meetings made this trip a wonderful experience. One is humbled by such generosity and one learns the importance of saying, 'thank you'.

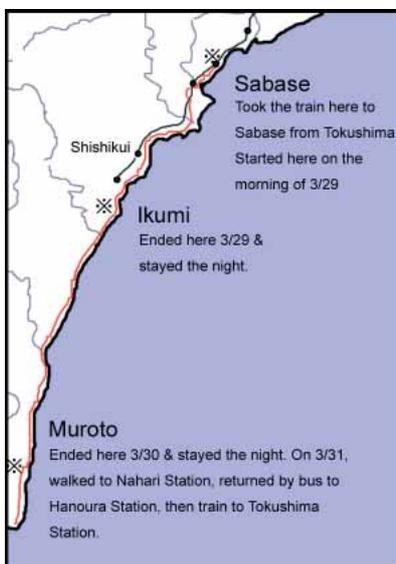
Recently, a Japanese woman who is doing the pilgrimage by car a few temples at a time asked me, 'where can I go to receive **o-settai**?' I replied that there are usually not fixed places where organized groups provide such gifts. The giving of **o-settai** is mainly a spontaneous act between walking **henro** and other people, whether they be **henro** or people in Shikoku. There is no guarantee that one will ever receive anything, nor should one go around the pilgrimage expecting to be fed

and taken care of gratuitously. **O-settai** comes in all sorts of forms both tangible and intangible. For example, food, money, towels, trinkets, rides in cars, allowing you to leave your bag somewhere etc. There is a strong belief that when one gives to a pilgrim, one is actually giving to Kobo Daishi and thus one will achieve merit (or **kudoku** 功德) in this life, so it is considered impolite to refuse **o-settai**. However, there are those who want to walk every step of the pilgrimage, so if and when you are offered a free ride to the next temple, thank them politely for the offer and say that you plan to walk.

Our three day journey together came to an end quickly. I made it back to Tokushima in 90 minutes. By bus and train I traveled what took two days to walk! Tom flew back to Tokyo from Kochi and David was left to continue his journey on his own.

The Shikoku pilgrimage route is always changing. Everyone who takes part in it experiences something different and everyone is faced with different unexpected events. However, the camaraderie among pilgrims, the interaction between the local people and pilgrims and the custom of **o-settai** will always be there especially for those who chose to walk the pilgrimage.

If you have questions about the Shikoku pilgrimage route, please look at David Turkington's site and/or ask the author at dc_moreton@yahoo.ca



staff introductions

by name
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Every May, we publish a few words from each of the TOPIA staff members. This year, we've asked everyone to tell us a little about what their role is at TOPIA.

Toshiyuki Kawakami



Hello to the 6000 people living in Tokushima who have foreign citizenship! How have you been? I am the managing director of TOPIA, working as both member of the board and executive officer. At TOPIA, there are six staff members doing work related to international exchange and cooperation, three Coordinators of International Relations (CIRs from the JET Programme) and one employee of JICA, the Japan International Cooperation Agency. Add to this prefectural Cultural and International Affairs Division employees, related organisations, and volunteers, and you have the wide scope of people who make TOPIA such an oasis of International Exchange and Cooperation. Please don't hesitate to drop by for a visit.

Yukie Matsumura

A year has already passed since I started working as the JICA Coordinator for International Cooperation. Thanks to everyone who helped me with the Japan Overseas Cooperation Volunteers, the Grass Roots Partnership Program, the Youth Invitation Program, and the Trainee Hosting Program. I hope I can count on your help again in the coming year.



Isao Matsushita



This is my second year working at the passport office next door to TOPIA. My main duty is issuing passports entrusted to the office. Through this work, I would like to try in even a small way to be involved in the international scene.

Akira Harada

I am in charge of managing general affairs, and the Awa Odori group "Arasowaren" here at TOPIA. If you ever have any opinions about how we can



improve TOPIA, please let me know!

Fumie Murasawa



The main part of my job is coordinating Japanese language classes, classes for people who want to become volunteer Japanese teachers, and classes for people to learn how to help foreign residents in emergencies. I'm looking

forward to getting to know you!

Toshihiro Noguchi

It is my job to lower the wall between the Japanese and non-Japanese people of Tokushima. If you would like to help me by volunteering to introduce your home country to the citizens of Tokushima, please contact me!



Chiho Miyagi



Hello, I am largely in charge of the Japanese Speech Contest, and consultation on issues in daily life. Please feel free to ask me about any concerns or issues you may have while living here in Tokushima. Contact me by email or phone anytime! We're also looking for applicants to the Japanese Speech Contest.

Hiroko Kimura

I started work here from April this year. There are still many things I am unfamiliar with, but I would like to try my best to offer my assistance to you all.



Zhao Jun



Hello Everyone!

I am Zhao Jun, from Shenzhen, Guangdong, China. Shenzhen is a young, immigrant city with people from all over China and the world coming to live, with all kinds of cultures and customs. If you ever get the chance, I strongly suggest a visit to this fascinating city.

I am very happy to have come to work in Tokushima as a Coordinator of International Relations. I've only just arrived, but I already feel at home. I'll do my best to do a good job while I'm here. Thank you!



travel tokushima - oboke

by andrew dahms
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This month, we head out from the city and off to the far west of the prefecture to take a look at the majestic Oboke · Koboke gorges in Yamashiro Town of Miyoshi city.

The Oboke · Koboke gorges are situated in the far western reaches of the Yoshino river as it runs into neighbourin Kagawa prefecture, covering a stretch of around 8km in total. With a fast-flowing current, and jagged rocks along the entire coastline and in the water itself, the gorges hold a long-standing reputation for being a dangerous stretch of water. Not only that, but the rocks that form them are said to have been standing there for over two hundred million years!

The somewhat unique names belonging to the gorges comes from none other than their reputation for danger. There is a saying that if you 'take big steps, it's dangerous, and even if you take small steps,

it's still dangerous', and it is the condensed form of this saying, made into kanji, that forms their names.

What to do there

A variety of outdoor activities are on offer by the gorges and the surrounding area.

First of all, the surrounds are host to several tracks for walking and hiking, and it is also possible to take a boat ride down the river for some 4km (cost for the boat ride is ¥1050 for an adult, but half price for children). The boat ride lasts for around 30 minutes, and is a good chance to see some of the surrounding countryside.

There is also a museum nearby, called the "Lapis Oboke", located only a short one minute walk from the train station. The museum has rare rock displays from the gorge areas, as well as tourist information, a gallery, stalls for local products, and a corner where you can have a try at

making accessories from local wood and stones.

It is also possible to go rafting down the river from May through to October, although while it may provide an unforgettable experience, it is not for the faint-hearted. There are various rafting opportunities available, ranging from half-day courses to full day course and more, but they can be slightly expensive at around ¥6,000 and upwards, so it is a good idea to plan in advance.

How to get there

The gorges are quite easy to access, located only a 30 minute drive south of the Ikawa-Ikeda IC on route 32, and free parking is also available in the vicinity.

If going by public transport, you can reach the gorge by bus and train. By bus, it is a 37 minute trip from Ikeda station, and by train for 30 minutes from the Awa Ikeda station for ¥440.



a section of the rapids in the oboke koboke gorge of yamashiro town (photo by miki wada)

martin's anime corner

by martin o'brien
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Title: スチームボーイ / Steamboy
Director: Katsuhiro Otomo
Creators: Mash Room / Steamboy Committee
Released: Japan (2004) USA (2005)
Time: 125 min

This film, directed by Katsuhiro Otomo of "Akira" fame sets a retro futuristic adventure in a historically alternative version of Victorian England. It is a world where scenes of old-fashioned cottages and idyllic country pastures contrast with the factories and smoke stacks of industry.

"Steamboy" is a very visually innovative film. The richly imaginative world in which the action is set is filled with robots, flying machines, and other ingeniously conceived devices whose presence perfectly fits into the story of a brave new world of new technologies and new ways of doing things. In this imaginative realization of 19th century Britain, Otomo depicts a world that deviates from how Victorian England would have actually been. The presence of technologies and concepts that we would associate with more modern eras is one of the more interesting aspects of the animation. All these contrivances are steam driven, so they never seem historically out of place. This type of thematic approach is not original to "Steamboy", it can be also seen in recent Hollywood films such as "The League of Extraordinary Gentlemen" and "Sky Captain and the World of Tomorrow". This retro-futuristic approach

holds great potential for filmmakers, as it allows for the use of modern technologies in a rich historical setting.

The thematic style is often referred to as Steampunk, a sub genre of science fiction in which alternative interpretations of history are employed. While Otomo's approach is not original it has to be said that in terms of this particular sub genre it represents something of a highpoint. In Otomo's world, we see the pageantry of the 1851 Great Exhibition in London juxtaposed with steam driven robot soldiers contained in suits of armor. In this sense it is a visual treat.

The steamboy of the animation's title refers to Ray, a prodigious kid who on one quiet afternoon receives a parcel in the post containing a mysterious steel ball device. Soon after he examines the contents of the package, two mysterious men call to the house, to try and get it off him. Ray outwits his pursuers at first but it isn't long until he becomes caught in up in a conflict between his father and grandfather, both great inventors. Prior to their falling out, the two men had completed their greatest invention, the "Steamball", a kind of perpetual motion device that allows them to generate unlimited steam, which in a world driven by steam means unlimited power. The plot revolves around the struggle between Ray's father and grandfather and various business and government interests to gain control of the Steamball. Ray's father

represents the unchecked destructive nature of technological progress, while his grandfather represents the benign, enriching effect it can have on humanity.

The impact of technology on our lives is a common theme in anime film, and while "Steamboy" is not exactly an introspective philosophical film (when you consider the amount of time devoted to explosions), it nevertheless explores the whole theme of the out-of-control nature of science and industry, and the negative impact it can potentially have on society.

Steamboy represents ten years' hard work on the part of Otomo, sadly however Steamboy was not nearly as popular as his previous hit, "Akira". The film cost approximately 26 million dollars to create, making it the most expensively produced full-length animated film to ever come out of Japan, however it only took in 7 million at the box office. Its undeniably a stylish film but culturally there is nothing Japanese about it whatsoever; the characters are westerners in a western culture, who speak Japanese. Perhaps that was the reason for its lack of success in Japan. Culturally, it is in no way a groundbreaking production, unlike the watershed "Akira", and in this sense it disappoints. After 10 years people were expecting something really special from the creator of the great "Akira". This complaint aside, Steamboy is still a beautiful animation with an engaging story.



letter from suketo hoikuen

by kazue inoue
 suketo hoikuen

may is here, with its warm sunlight and soft wind. Children who started something new this April have finally begun to settle down and relax again, I hope? Some children start to get worn down from the excitement around this time as well.

This is the perfect time of year for parents and children to go walking together! The clean crisp air will refresh you both. Here are some toys you can make with scrap paper to play with in the wind.

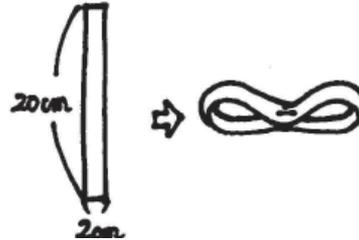
Kurukuru-dako

Cut a spiral shape into a circle of paper with scissors, then attach a string to the middle and run while holding the string to make the paper spin around.



Hirahira-ribbon

Make strip of paper into a circle, then flatten it in the middle with a staple. Drop it from a tall place and watch it flap down to earth.



If you want to be able to play well, it's important to have a good breakfast! Just some of the few benefits of breakfast:

- nutrition for the brain helps concentration
- blood circulation improves and the body can move easily
- excess weight gain can be prevented



shin-mai mama nikki

by claire tanaka
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Sofie entered the local **hoikusho** (daycare) at the beginning of April, and by the end of her first week, she had already acquired the trademark runny nose. By the middle of her second week, she was fine but she'd passed it on to the rest of the family!

The daycare has a special notebook for each child with spaces for the parent to fill in every morning, and spaces for the caregivers to fill out during the day. I have to write down her temperature, what she had for breakfast and dinner, whether she's had a bath, whether she's got any scratches or other minor injuries, and how many times she's pooped. The caregivers do the same for me during the day, and they're always sure to write a cute little note on the side, like "She smiles and says "Ooo" when we hold her." Still, I wonder what she

is really doing there every day. Do they pick her up when she cries? Do the other kids like her?

The nutritionist at the daycare has talked to me about starting to feed Sofie foods other than breastmilk – she wants me to start with homemade apple juice thinned with boiled-then-cooled water (**yusamashi** in Japanese). Making the apple juice kind of reminds me of the tea ceremony. I grate a quarter of an apple, squeeze the gratings in gauze, thin the juice out with warm water from the kettle, then I feed a drop of it to her with a spoon, she makes a face, I try another drop, she shields her mouth with her hands, grabs the spoon, throws it on the floor, and I end up drinking the juice in the end. OK, maybe it's not quite the tea ceremony.

I have been reading both English and Japanese books

about what to feed babies when they start to eat solid foods. My English books say to avoid citrus fruits until the baby is at least a year old, but the Japanese books suggest **mikan** juice as a first food! Tofu and egg yolks are also considered 'early' foods in Japan and 'late' foods in English-language books. The Japanese system also recommends preparing baby for new tastes by feeding her drops of various juices and vegetable soups from about 4 months or so, while the English language books recommend waiting until the baby is 6 months old and then starting with food such as rice cereal and mashed banana. My darling husband, always the voice of reason, said that both methods are probably equally valid, and that I should just do whatever I feel is right.



Japanese lesson

Have you ever said something in Japanese which you know was technically correct, but which was misunderstood by the listener? Or they made a strange face at you? Or you simply couldn't get your message across at all? This is the first part in a series of lessons focusing on use of Japanese beyond mere grammar patterns. This month's theme is "nan desu ka?"

(one day in a Japanese classroom)

S: 先生、「しよくぎょう」は何ですか？
sensei shokugyōu wanandesuka
 T: え？あの、職業は日本語教師ですが、...
e a no shokugyōu wanihōngokyoushidesuga
 S: ??? いいえ、「しよくぎょう」は何ですか？
ii e shokugyōu wanandesuka
 T: ???

Do you see what has happened in this conversation? The student wanted to know the meaning of the word "shokugyo" (occupation) but she couldn't get her message across. This is because "shokugyo wa nan desu ka" means "what is your occupation" in Japanese. You can see why the teacher was confused when her student asked her this question. If the teacher had been paying attention, she might have realised the intent of her student, and explained 「しよくぎょう」は「しごと」のことです。 ("occupation" m

1. 「しよくぎょう」って、何ですか？
shokugyōu tte nandesuka
2. 「しよくぎょう」の意味は、何ですか？
shokugyōu no imi wa nandesuka
3. 「しよくぎょう」というのは、どういう意味ですか？
shokugyōu to iu no wa dou iu imidesuka

Of the above examples, number 1 is the most casual. Try practicing asking the meaning of words using this pattern of "noun + tte" with the following words:

1. れんきゅう
renkyū
2. さつき
satsuki
3. こいのぼり
koinobori

These are all words related to the month of May. Ask your Japanese friends to explain what they mean.

The "noun + tte" form is used when the two speakers do not share the same information. In the following example, 'A' knows about the store in question, while 'B' does not.

A. 「きのう X 行って店へ行きました」
kino u tte mise e i kimashita
 B. 「X 行ってどんな店ですか？」
tte do n nandesuka

In this example, 'A' knows 'X-san' but 'B' does not.

A. 「きのう X さんに会いましたよ。」
kino u sanni ai mashitayo
 B. 「え？ X さんって、だれですか？」
e san tte dare desuka

Do you have any questions about Japanese usage? Where you understand the grammar and meaning, but you're still not quite sure how to use a phrase? Please write in with your questions and personal episodes, and I'll use them in my future columns.



Speech Contest

Participants Wanted!

2006 Tokushima Prefecture Japanese Speech Contest For Foreign Residents

Around 10-12 contestants will be selected based on country of origin, ensuring that a wide variety of nationalities are able to participate. There will be an event following the contest, where contestants will be available to answer questions from the audience.

date: 17 July, 2006 (Holiday Monday)

place: Tokushima Seishonen Centre

for: Foreign Residents of Tokushima

theme: A topic of your choice relating to Japan, international affairs, international cultural exchange, and cooperation.

time limit: under 7 minutes

apply to: TOPIA

Applications accepted while places are available.

for more info: TOPIA.

TEL: 088-656-3303

FAX: 088-652-0616

日本語弁論大会

出場者募集!

2006 年度外国人による徳島県日本語弁論大会

書類審査にて 10-12 名程度を選考します。国際色豊かにするため 1 か国 1 名程度。応募者が多い国については 2 名程度とします。大会当日は、多数の応援・声援をお待ちしています。発表者との意見交換会もお楽しみに!

日 時: 平成 18 年 7 月 17 日 (月・祝日)

場 所: 徳島県青少年センター

対 象: 徳島県在住の外国人

テーマ: 国際理解・国際交流・協力に関するものなら自由

時 間: 7 分以内

申 込: (財) 徳島県国際交流協会まで。

所定の申込用紙をお渡しします。

詳細は当協会までお問い合わせ下さい。

問合せ: (財) 徳島県国際交流協会

TEL: 088-656-3303

FAX: 088-652-0616

Wakimachi English Library

A new English books library has opened in Wakimachi, Mima-shi. The Midwest Library was established to provide greater access to English language material for all levels of readers in the centre and west of Tokushima Prefecture, and membership is open to all. To borrow a book, please register on our website at:

www.tokersajet.com/wakilibrary.

Contact Rob: rsgfletcher@hotmail.com.

脇高の図書館の英語コーナー誕生

美馬市の脇町に新しい英語の図書コーナーが誕生しました。徳島県の西や中央部に住んでいる読者たちのためこの英語の小説コーナーができ、どなたでも会員になれる。詳しいことはホームページ又はメールまで:

www.tokersajet.com/wakilibrary

Rob: rsgfletcher@hotmail.com

Awa Connection

Awa Connection is a new, vibrant international exchange organisation dedicated to deepening mutual understanding among the various nationalities living here in Tokushima. Wherever you come from, we're sure to have something fun and interesting going on that you can get involved in!

for more info: awaconnect@yahoo.com

homepage: www.geocities.com/awaconnect

阿波コネクション

阿波コネクションは徳島に住んでいる各国の皆さんがお互いに理解を深めるように協力する国際交流団体。出身地がどこであっても、きっと楽しめるようなイベントや活動に参加できますよ! 詳しくはメールやホームページまで:

メール: awaconnect@yahoo.com

ホームページ: www.geocities.com/awaconnect

memoranda

TOPIA's Library

TOPIA is currently in the process of converting the book collection to a standard library classification system and creating an online database of book records. The project involves some computer work and also labelling and re-shelving books. We are seeking volunteers to help out with the work. Anyone with some free time and an interest in taking part can contact Kevin McDowell at mcdktm2@yahoo.com. Thanks for your help.

TOPIA の図書室

TOPIA の図書室では現在、図書を電子化されたデータベースに切り替える最中です。この作業を手伝ってくれるボランティアを探しています。パソコンのデータ入力、そして図書にシールの貼り付けなどが主な作業となります。興味のある方はケビン・マクドウェルまでご連絡ください。mcdktm2@yahoo.com よろしくお祈りします！

Tokushima Freude Concert

what: Music from Beethoven's Egmont, and the 9th Symphony.

when: June 3, from 3:30pm

how much: 2,000 yen / 1000 yen for Students
2,500 / 1,500 yen at the door

where: Tokushima Bunri University Murasaki Hall

contact: 22nd Kokumin Bunkasai Tokushima Prefecture Executive Committee Office at: 088-621-2112

とくしま”フロイデ”コンサート

何：ベートーヴェンのエグモント序曲と交響曲第9番

いつ：18年6月3日 午後3時30分から

入場料：一般席2,000円・高校生以下1,000円

当日（2,500円、1,500円）

どこ：徳島文理大学むらさきホール

詳しく：第22回国民文化祭徳島県実行委員会事務局：088-621-2112

Misato Firefly Festival

what: Local dances and markets, as well as free maps for locations to see the fireflies

when: 3/4 of June (Sat and Sun)

how much: free

where: Misato Firefly Hall Parking Lot,

contact: 0883-43-2505

美郷ほたる祭り

日時：6月3日（土）、4日（日）

場所：吉野川市、美郷ほたる館駐車場

何：獅子舞・模擬店の出店・ほたるマップの無料配布などが開催されます。

詳しく：美郷商工会、美郷ほたる祭り実行委員会
0883-43-2505

金額：無料

Chiiori Project

The Chiiori Project in Iya Valley is currently looking for volunteers. Based in the 300-year-old thatched roof farmhouse featured in Alex Kerr's book "Lost Japan", our daily work includes farming, hosting guests, and raising funds to rethatch our roof. Positions are: one month as a farmhand, six months as a cook/host, and two years as office administrator or caretaker.

For more information on these positions, please see:
<http://www.chiiori.org/visiting/volunteer.en.html>

ちいおりプロジェクト

ちいおりプロジェクトは現在ボランティアを募集しています。ちいおりは、徳島県東祖谷山村にある築300年の茅葺き屋根の古民家です。長期ボランティアは最低2年以上、短期ボランティアは、1ヶ月以上の農作業助手と6ヶ月以上のハウスキーパーです。

詳しくは

<http://www.chiiori.org/visiting/volunteer.ja.html>

memoranda

Doitsu-kan Events

May 1 - 14

Soccer World Cup Poster Exhibition

for more info: Call the Doitsu-kan at 088-689-0099

Take a look at the Doitsu-kan homepage for more seasonal event information and other details, here at: <http://www.city.naruto.tokushima.jp/germanhouse/index.html>

ドイツ館イベント

4月1日～14日

サッカーワールドカップポスター展

詳しく：ドイツ館まで電話 088-689-0099

ドイツ館のウェブサイトにも季節のイベント情報などがあります：<http://www.city.naruto.tokushima.jp/germanhouse/index.html>

Haigyu Noson Butai Koen

There is going to be a display of Ningyo Joruri (traditional Japanese puppetry) in Naka-cho. View Japanese puppetry in its original setting - an outdoor theatre like the ones from old times.

when: May 28 (Sunday) 13:00 - 15:30 (doors at 12:00)

where: Haigyu Noson Butai (Naka-gun, Naka-cho, Haigyu)

cost: Free

Even in the event of light rain, the show will go on.

The theatre is around 2 hours from Tokushima City by car. Turn on to the road bound for Kisawa (route 193) after passing through the Deai Tunnel on Route 195, then turn right after the red Haigyu-guchi bridge. The theatre is about 10 minutes down the road. It's a very narrow road, so please drive carefully! Follow the staff guidance to designated parking when you arrive.

拝宮農村舞台公演

八王子車人形と阿波人形浄瑠璃 with 新内筋浄瑠璃。屋外の伝統的なステージで阿波人形浄瑠璃を体験してみてください。

日時： 5月28日(日)

13:00 ~ 15:00 (12:00開場)

場所： 拝宮農村舞台

(那賀郡那賀町拝宮字)

入場： 無料

小雨決行

徳島市から車で約2時間。出合トンネルをくぐり、木沢方面へ直進し、拝宮口の赤い橋を渡ったところを右折してください。

拝宮口から拝宮農村舞台までゆっくり走って約10分ぐらいですが、道が細いのでご注意ください。また、駐車場所は係員の指示に従ってください。

Counselling Service at TOPIA

トピアの相談窓口

TOPIA offers a counselling and advisory service to all foreign residents to help with issues involving accidents, working conditions, housing, visas, international marriage, and more. Counselling is available in English and Japanese. Please note that although every effort will be made, we may not be able to deal with all cases.

Monday to Friday, 10:00 - 16:30

tel. 088-656-3303 or 088-656-3320 (allows three way conversations with an interpreter)

正しい知識で差別解消