
awa life



"TOPPY"

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

January 2008 No. 211

Happy New Year!



**あけまして
おめでとうございます!**

artwork by hisatoyo murasawa

inside awa life this month

a librarian's tale - 3, 4
bye bye 2007, welcome 2008 - 4 ... miso making mayhem - 5 ... winter recipes - 6
martin's manga corner - 7 ... becky's awa-ben, letter from suketo hoikuen - 8
japanese lesson - 9 ... memoranda - 10, 11, 12

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.htm

from the editors

a happy new year to you all! How did you spend the new year's break? Did you manage to get away for a while or were you here in Tokushima for the duration? I found out the hard way last year that it is best to have plans laid out in advance, after suddenly finding myself stuck in the midst of winter with all my friends out on various tropical beaches in the southern hemisphere. Nevertheless, having a few days free with no plans in mind can be a good way to motivate you to try new things and broaden one's horizons a little. Either way, I hope you've had a wonderful holiday and are ready to get back into the swing of things. Here's looking forward to the new year 2008!

Cheers, Andrew



thank you! I also wish you a happy new year! I spent my time in Tokushima with friends. I did not want to go away from Tokushima, because I just got here in August. Why should I go somewhere else when I haven't even discovered the New Year in Tokushima? I was happy to relax some days and meet new friends. So the year is over. We did it, again. And it will happen again, one year later. For me it was a very pleasant year, because of my graduation, my first Korean food, my first Awa Odori and my first year-end article on page four. Did you get many New Year Cards? If not, then you maybe didn't write much. This can be a good point, but otherwise it is good to have many people who have supported you.

Danke! Mario



the tv crew stands by to catch a shot of traditional shamisen mochitsuki in the historical streets of wakimachi (photo by andrew dahms)

a librarian's tale

by andrew dahms
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Tokushima sees a lot of visitors throughout the year, both from within Japan and abroad as well. And while a lot of these visitors come on holidays or for work, some find their way here through government programs to aid in internationalization and education.

Tokushima has been host to several such programs over the years, and for some time now it has been inviting a trainee from sister province Guanzhou in China for a period of some five months each year to study here in the prefecture.

This year, the trainee is Ms. Josie Chen. After arriving in Tokushima several months ago, her time here came to an end and I decided to have one last talk with her. I was surprised to find she spoke nearly perfect English, as for the past few months we had only ever spoken in Japanese. I guess this goes as a good lesson never to let down your guard and let assumptions get in the way of better thinking. Nevertheless, with this aside, we sat down for a short chat and talked about Josie's time in Tokushima.

A: Andrew J: Josie

A: What have you been studying here during your time in Tokushima?

J: I have been studying about various aspects of the library system. For example, simple things such as borrowing and storage systems, reference services etc. Each month I studied in a different section of the library, so I had the chance to study a lot.



trainee josie chen in the international library at topia

A: Have you been able to form any impressions of library systems in Japan?

J: Yes, actually. I think they're very good. Whenever you go to a library it's almost like you're at home - they're very welcoming. For instance, there are bookmarks, reading glasses, pads for writing things down etc.

A: I see. And what kind of impression did you have of Tokushima before you came?

J: Actually, I bought a guide to Tokushima before I came here so I had the chance to learn about it before I arrived. I also had the chance to speak to former CIR Cho Gun about it, and he told me it was a very nice place to live. Particularly, I was impressed by Awa Odori - I really wanted to try the dance.

A: Did your impression of Tokushima change after

you arrived, then?

J: It's more or less the same as it was before I arrived. However, I was very surprised to find the cake here is really good! Also, I think it's very cold in Japan. In Guangdong it doesn't get as cold as it does in Tokushima - back home I only ever saw snow once in a blue moon.

As for living here in general, I really like it. It is a really nice, easy place to live, and there aren't many people. Back home it is very crowded, so I like that aspect about Tokushima.

A: Did you get the chance to go anywhere or do anything while you were here?

J: To tell the truth, I really hate cars because I always get carsick. So it makes it a bit difficult to get around. Before coming to Tokushima, though, I went to Tokyo, Kyoto and Osaka, so that was nice. But after I came here, I haven't really travelled outside the prefecture except for when I have to. One thing that has been very nice is that a lot of people have stepped forward and offered to take me places. Many people whom I had only just met said that if I ever wanted to go somewhere, all I had to do was ask. I really appreciated this.

A: Is there anything you would do differently if you had the chance to do it all again?

J: I guess I would try to make more efforts to get out and see the prefecture on

a librarian's tale ... con't on page 4

bye bye 2007, welcome 2008!

It's decided! The Kanji of the year 2007 is 'Fake'. This was decided through 90,816 people. More than 18 percent voted for 偽 - **itsuwari** meaning 'fake'. The second place was 食 - **shoku** - 'food' (2,444 votes) and third place was 嘘 - **uso** - 'lie' (1,921 votes). Also until 13th place, Kanji like 'fake' are a lot. Like 'lie' (3rd), 'doubt' (4th), 'change' (6th) and 'believe' (13th), they are all connected to betrayal. In 2007 the news were full of betrayals and fakes. I.e. the food disguise problem which follows one another, many lies in the politics, disguise was detected even at the veteran business and in addition, too many industries were conspicuous in 'disguise'. Famous brands like **shiroi koibito**, **hinai dori** and **Nagoya Ko-chin** got even more famous with their betrayal to their customer.

How do you feel about this Kanji? Does it express your mood? Were you fooled by the industry or politics? Vice versa, did you feel good in any way when you hear about this Kanji? Please write me your opinion. Maybe we put your letter in next month's Awa Life as a look back on 2007!

Another year-end feature in the media is the 'Catchphrase of the Year'. The winner this



'itsuwari' - chosen as the 2007 kanji of the year

year 2007 is the governor of Miyazaki prefecture, Mr. Hideo Higashikokubaru with his slogan: '**dogenka sento ikan**', which means 'We have to do something!', but in Miyazaki prefecture slang. This was very special, because he said this in a prefectural assembly in connection to the stagnation of the old in the prefecture and that 'we can't loose the inter-regional competition'.

The second winner is the nickname '**Hanikami Ooji**' - 'Shy Prince'. His real name is Ryo Ishikawa and he is Japan's youngest amateur golf player.

The fourth place is for Yoshio Kojima's gag: '**Sonna no Kankei nee!**' - 'It doesn't matter!'. Kojima wears only swim pants, tells some funny

stories and then suddenly screams 'But this doesn't matters!' for some reason.

Running Up catchphrases: **moshobi** - extremely hot day - a day with more than 35 degrees celsius and there are many many coming.

oogui - power eating - cup noodles, pudding, hamburger, ice-cream and other high calorie fast-food are eaten a lot's these days.

nettokafe-nanmin - internet cafe refugee - people who practically 'live' at the internet-and manga cafe.

shokuhin gisou - food product disguise - putting different stuff than labeled into the product. So it loses quality, but is way cheaper.



a librarian's tale ... con't from page 3

the weekends. Once I was invited to an onsen, but since it was over two hours away I declined the offer.

But to be honest, I haven't anything to complain about. My time here has been very good and everyone has been

very kind. I have gotten a lot of presents as well, and my friends at the library have been a great support to me.

A: Do you think you'll come back?

J: I think so, but not in the

near future. It would be nice to come back again sometime later on, maybe ten years or so and see how things have changed. I will always think of Tokushima, though - it was my first time overseas and I was really impressed.



miso making mayhem

by rebecca closner
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nine times out of ten when I turn on my TV someone is eating something. And if they're not eating something then they're in a contest or taking a quiz to win the chance to eat something. Sometimes they're on an exciting vacation, but without fail this will end with the hosts or participants eating something. Japanese culture seems obsessed with food! In fact, in Japanese there is even a word that means "the lifestyle of eating well" - **ryoriseikatsu**. This runs counter to my own quick and easy American way of thinking. In college, breakfast was often a cup of coffee and not much has changed since then. But, I like the idea of **ryouriseikatsu** (even if I am the last person likely to engage in it) so when my friend invited me to take part in a Japanese cooking class and lecture about **ryouriseikatsu** I jumped at the opportunity.

Now its 11AM on the morning of December 13. I'm sitting on my knees around a bucket of 1kg soy beans, 1kg of salt and 1kg of a mold called **kojikin**, which is used to ferment many Japanese foods. I'm not alone. There are two buckets in the cramped room and about eight women around each. We're about to make miso from scratch. Our instructor has just explained the process and now its time to dive in. "It's not hard," our instructor reassures us. "When they were little, my grandchildren always helped me." Soon we're wrist deep in a lumpy mess crushing beans left and right. After about 15



getting ready to make miso!

minutes the woman next to me whispers "**yatta**" (yay) as she finds and squishes the final bean.

Making miso by hand essentially boils down to playing with food. After adding three equal parts soy beans, salt and **kojikin** in a large bowl, the fun begins. The name of the game is find whole beans and crush them between your fingers. At first the task is simple but soon you have to sift through a whole goopey mess just to find one bean. This in turn mixes everything together. When you're finally done, the miso has to sit and ferment for about a year. But this is only one way to make one kind of miso! Miso actually comes in a variety of flavors and types all depending on how you make it. My supermarket has a whole half an aisle devoted only

to miso! It's rich in proteins and vitamins and has been a fundamental component of Japanese cuisine since next to forever.

After, making miso our instructor, the author Saitou Natsume, also gave us a short and simple lecture about the importance of taking time and care to prepare food. The lecture related back to the general rationale behind **ryouriseikatsu**. She told us that really it makes no difference if you eat something you bought at the convenience store or literally threw together in a few minutes or something you poured your heart and soul into making. Biologically it will get digested the same. The reason you put a lot of time and care into preparing food is so that you can show someone how much you care about them. If you just throw something together all higgledy-piggledy then it reflects how little you care. In other words, **ryouriseikatsu** is all about feeding your heart and not so much about fulfilling a biological need. I was really moved by this lecture and for about a week after I woke up early, fighting the cold and urge to go back to sleep, to make a nice wholesome breakfast. Unfortunately, I have to admit that after about a week this wore off and the appeal of my nice warm futon appeared to me stronger than a nice warm meal. As much as I agree with the sentiment behind **ryouriseikatsu**, it's hard for me to resist the urge to grab something quick and easy to go.



winter recipes

by **claire tanaka**
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January is quite possibly the worst month of all. The holidays are over, but winter is still here. It's cold, it's dark, and no one has any money. Many people turn to food for comfort. An oven full of chocolate chip cookies helps to heat the kitchen up as well as raise the spirits of those who eat them. But wait! Your Japanese apartment didn't come with an oven? Or worse yet, you've got one of those mysterious microwaves that purport to also have an oven function but you can't figure out how to use it, so it taunts you with promises of baked goodies that are just out of reach? Well I can't tell you how to bake cookies in your microwave, but I do have a few ideas for sweet treats that you can make on the stovetop.

Pancake Cake

I saw this on an NHK kids program a couple of weeks ago. It's an easy way to make cake without using an oven. First, cook some pancakes which are all a uniform size, then use them as the layers in your cake! The kid on TV used whipped cream and cut fruit to make his cake, but icing or custard or jam would all taste good, I think. Here's my favourite pancake recipe:

Ingredients

- 1 cup flour (any kind - whole wheat, white, rye, whatever)
- 1 teaspoon baking powder (This is called **ベーキングパウダー** - **beikingu paudaa** in Japanese. Mine came in a pink and red box with pictures of muffins and cookies on the

front. According to google, 5g is the same as one teaspoon, so if your baking powder comes in convenient 5g sachets, just dump in one of those.)

- 1/2 teaspoon baking soda (This is called **重曹** - 'juusou' or **たんさん** - 'tansan' and you can find big bags of it in the cleaning section sometimes - a green and white bag with an illustration of a happy, environmentally-friendly housewife on the front. After you're done with your pancakes, you can do some washing up with the left over baking soda!)
- 1/4 teaspoon salt
- 1 tablespoon oil
- 1 cup milk (or soymilk, or yogurt, or whatever)
- 1 egg

One thing to keep in mind - measuring cups in Japan only hold 200ml, but the "cup" measurement in recipes like this one refers to a 250ml cup. So if you are using a Japanese measuring cup, make sure you are adding an extra 50ml.

Instructions

Just mix the dry ingredients together first, then add the oil, egg, and milk, and whisk gently - just enough to make sure everything is mixed together. If you mix too much, you'll break all the little bubbles created by the baking soda and you'll get tough pancakes.

If you are feeling creative, you can spruce up your batter with some vanilla essence and lemon rind (my favourite!) or add some frozen blueberries, or if you are really ambitious,

you can whisk the egg white separately until it is light and fluffy like meringue, then fold it into the batter, for a really high-class pancake.

Chocolate Truffles

These are surprisingly easy to make considering their image as a luxury item. Of course, the final result will depend a lot on the quality of the chocolate you use.

Ingredients

- 4 ounces chocolate
- 1-2 tablespoons butter
- 4-5 tablespoons cream
- 4 tablespoons chopped hazlenuts (or whatever you like - this is optional)
- 2 tablespoons liqueur (brandy, flavoured liqueur, whatever you like. This too, is optional.)

Instructions

It's best to try and fashion a double boiler out of a pot and a metal bowl. Just put a bit of water in the pot, then sit the bowl on top, so the heated water is not touching the bowl, but the steam from the water wafts up and gently heats it. First heat the cream and butter, then add the chocolate and stir until everything is melted and mixed together. Take it off the heat, add the nuts and/or liqueur, then refrigerate it until it is hard. You can cut the chocolate into squares and dust it with cocoa for the Japanese **nama choco** style, or roll them into balls and coat them with melted chocolate or cocoa powder for a more traditional truffle.



martin's manga corner

martin o'brien
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Title:	Gokudou Meshi (極道めし)
Manga-ka:	Tsuchiyama Shigeru
Publisher:	Futabasha
First published:	2007
No of volumes:	Two

Should your average resident of Japan happen to turn on the TV after a day's work, it could be easily claimed that nine times out of ten the programme will concern food. The obsession that the TV watching public accords to cuisine goes beyond cookery programmes and celebrity chefs, however, as for example one might watch documentaries concerning ingredients and produce, dramas involving chefs and foodies or even eating competitions. Food is a national obsession and thus the list of food related programmes is endless.

As one might expect, there are also numerous comics where the characters great love of cuisine, be it gourmet cuisine or home cooking, sets the scene for a variety of dramatic possibilities. Such comics are known as **gurume** manga or gourmet manga. One of the newest and well received of these gourmet manga comics is Gokudou Meshi which translates as 'Ferocious Meal'.

One might expect a gourmet manga comic to be somewhat domestic and mundane, regardless of how successfully it manages to display the writer's love and knowledge of a particular aspect of food culture. However that is not the case with Gokudou Meshi. It is conspicuously fast-paced

and hard hitting.

Gokudou Meshi is set in a prison where the thuggish but somewhat charismatic Shunsuke Aida is incarcerated, having been arrested some months previously at his house after finishing a rather lavish meal. Shunsuke soon finds that the prison food is a poor substitute for the varied dishes that he previously enjoyed. Shunsuke thusly devises a unique competition among his work group with the prize being an expensive box of set dishes which are prepared for New Year's. The competition is a storytelling competition where each prisoner must describe a delicious meal they enjoyed and the circumstances in which they ate it.

The rules of the competition are somewhat strange: the winner is the one that gets the greatest response from the others in the group, with Shunsuke keeping some sense of discipline by roughing up anyone he suspects of dishonesty. While Shunsuke keeps things in line, the deciding judge is the oldest man in the group.

And so, starting on Christmas eve it begins. In order to decide who should go first, straws are drawn with the loser and first speaker being an inmate known as Nogiwa. Nogiwa recalls how when on the run and penniless he was drawn into a **yakiniku** shop

by the pleasant aroma, and got the chance to enjoy some beef on a stick with white miso sauce before being carted off by the police before he could finish the delicious meal. Another chap by the name of Minami associates his most memorable meal with his hometown Fukui where much to everybody's surprise his favourite meal was not the celebrated crab of Fukui but sauce **katsudon**. Another inmate chooses a **kakiage soba** set that he ate late one night in Tokyo after getting off the Shinkansen. While there were a variety of set meals available on the Shinkansen, he waited desperately until he was off the train so he could enjoy something really nice.

One of the most unusual and heartfelt tales is of an inmate who had his first real meal after the war, consisting of basic ration ingredients which were put in a soup. Crude and unappetizing in normal circumstances, it was then then salvation for the half starved boy.

Salvation and comfort are the common themes evident in all their stories. Gourmet cuisine doesn't play a big part, but rather comfort food, street food, everyday food that not only eased their hunger but also soothed their souls. The stories told in this Christmas setting provide a humorous and heartwarming tale of men who despite their flaws are not above sharing their precious memories with others.

Gokudou Meshi is a short series with only two volumes, with the winner being decided in the second volume.



Becky's Awa-ben!

When I first arrived in Japan, jet-lagged and generally confused about everything I thought the people in my office were speaking Chinese. I kept thinking I heard people saying "hao ma" (Chinese for "is it ok?"). I heard it everyday and everywhere. Not only that, but there were a variety of words that I never learned in Japanese class and were nowhere to be found in my Japanese dictionary. Eventually I woke up from jet-lag and general naivety and realized that people were simply speaking a dialect. People were speaking Awa-ben!

ほんま (honma)

What I originally thought was Chinese (好) is actually 本当 (hontou) in standard Japanese. It is a noun that means "truth" or "reality". It is often used as an adverb when に (ni) is added. The resulting meaning is "really" or "actually".

ほんま? honma?
Really?

ほんまじゃ! honma jya!
It's a fact!

ほんまに? honma ni?
Is that so?

ほんまにびっくりした! honma ni bikkurishita!
I really was surprised!

～や (~ya),

Ya is used in Awa-ben as the short form of です (だ) in standard Japanese. It is a copula or "to be" verb.

たこ焼き大嫌いや。
takoyaki daikirai ya
I really hate Takoyaki.

～な (~na)

Na is a sentence final particle that means "isn't it?" or seeks agreement from the other party. Na is its Awa-ben equivalent.

また雨やな。mata ame ya na.
Rain again, huh.

(Note: all of this months examples also apply to Kansai-ben. Kansai is the area of Japan around Osaka.)



letter from suketo hoikuen

by kazue inoue
suketo hoikuen staff

Happy New Year! How did you spend the New Year holiday period? Were you able to go and visit your friends and family? Well, I hope we're all looking forward to a wonderful year ahead!

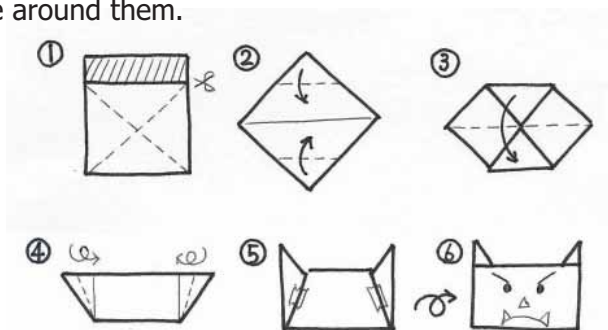
There are several days on the Japanese calendar in which the growth of children is celebrated. January is known for the ceremony of becoming an adult, known as **seijin shiki**. While the main purpose of the day is celebrating the passage into adulthood, it is also a day for parents to look back on twenty years of childrearing and fond memories. The path to making these memories isn't an easy one, however, and requires

constant loving effort.

Many people are involved in the process of raising a child to become an adult. Forming good relations at this stage is one of the necessary steps to building the base for a good life. And the most important thing to this is the basis of all communication - that within the home. Through such communication you can foster a conscientious child sensitive to those around them.

This Month's Toy: Devil Hat

- 1: Cut a half page from the newspaper into a square shape and fold along the lines shown.
- 2: Fold along the lines shown.
- 3: Fold in half.
- 4: Make the ears as shown.
- 5: Fasten with tape.
- 6: Turn over and decorate with a face!



Japanese lesson

by sachiko muramatsu
jmtoku-lesson@mbk.nifty.com

In our daily lives we consume a lot of items made using oil, wood and other natural resources. And when we have no more use for them, these items eventually become garbage and are thrown away. However, much of what is thrown away can be used again and is known as resource waste. In order to make full use of these resources, it is important to properly separate garbage. This month, let's take a look at separating garbage. In Tokushima City it is as follows:

- 1: 燃やせるごみ：生ごみ、紙くず、木切れ、布類など
Burnable garbage - food scraps, paper waste, wooden items, cloth, etc.
- 2: 燃やせないごみ：金属、ガラス、陶器、プラスチック製のビデオテープ、おもちゃ、ハンガーなど
Unburnable Garbage: metal, glass, pots, video tapes, toys, hangers, etc.
- 3: プラスチック製容器包装：洗剤などの容器、卵などのパック、菓子やスーパーなどの袋 - Plastic containers and wrapping: washing detergent bottles, plastic egg packs, candy and food wrappings, shopping bags, etc.
- 4: 缶、びん、ペットボトル：ビールなどの缶、ワインなどのびん
Cans, bottles: beer cans, wine bottles, other drink bottles, etc.
- 5: 新聞紙、新聞折込チラシ
Newspapers, newspaper leaflets, etc.
- 6: 雑誌、ダンボール、牛乳などの紙パック、菓子箱など
Magazines, cardboard boxes, milk cartons, candy boxes, etc.
- 7: 粗大ごみ：掃除機などの家電製品、家具、自転車など
Large-sized garbage: electrical appliances such as vacuum machines, as well as furniture, bicycles, etc.
- 8: 有害ごみ：乾電池、水銀体温計
Dangerous goods: batteries, mercury-driven thermometers, etc.



Of these, resource waste includes numbers three, four, five and six.

Are you clear on how to separate garbage? In the sentences below, choose a number from one to eight above and match the sentence with the kind of garbage (in bold) being talked about.

- A 先週の日曜日、ジョンさんの家でパーティをし、缶ビールが7缶とウイスキーが1本空になりました。()
Last Sunday we had a party at John's place, and finished off **seven cans of beer** and a **bottle of whiskey**.
- B ジョンさんはうっかりしてグラスを一個割ってしまいました。()
John accidentally broke **one of the glasses**.
- C 誰かがビールをこぼしたので、古いタオルで拭きました。()
Someone spilled some beer, so I wiped it up with an **old towel**.
- D カセットコンロを使ってすき焼きをしましたが、途中でガスボンベの燃料がなくなりました。()
We had sukiyaki with our gas cooker, but the **gas canister** ran dry part way through.
- E 木下さんが紙箱に入ったケーキを持ってきてくれたので、デザートにしました。()
Ms. Kinoshita brought some cakes in **paper wrappings**, so we ate them for dessert.

Answers: 9:E 2:D 1:C 2:B 4:A



memoranda

2008 Tanoshima-Night! (New Year's Party)

Awa Connection kicks in the new year with another evening of singing, dancing, and hanging out. Okinawan music, Uighur (Silk Road) music, a capella, and much, much more.

Check out our HP for the latest line-up.

When: Friday, January 18 from 19:30~

Where: BELL'S (Sakae-machi, Kototoi Bldg. 4F)

Cost: 1000 Yen in advance, 1200 Yen at the door (One drink incl.)

Contact: Awa Connection 088-633-2242

www.geocities.jp/awaconnection2005

2008年 たのしまナイト! (新年パーティー)

あわコネクションは今年もやりますっ！歌・踊り・友だちが盛り沢山。今回は沖縄音楽、ウイグル（内モンゴル）の民謡、ソールフルなアカペラなどございます。最新情報をHPでチェック！

日時： 1月18日（金）、19：30～

場所： ベルズ（徳島市栄町1-50言問ビル4F）

参加費： 前払い1000円、当日1200円（1ドリンク付き）

問合せ： 阿波コネクション（電話 088-633-2242）

www.geocities.jp/awaconnection2005

The Second Thousand Year Forest Seminar

The forest and humankind coexist in the same space. We are dependent on each other. We have to protect the forest and live close to it and get familiar with receiving its grace. What can we do to protect it? Isn't it a important thing for us to do? Come to this seminar to learn about foresting and the role of the forest at Takamaruyama!

When: Saturday, January 26 from 9am to 3pm

Where: Kamikatsu-cho, Asahi Nakamura 66-1, Sennen no Mori Fureai Kan (for 100 people)

Cost: please contact for more information

Contact: Sennen no Mori Fureai Kan at 0885-44-6680

第2回千年の森セミナー

森も人も同じ自然の生命をリレーする仲間。かけがえない森を守り、その恵みをもっと身近に感じ、一人一人が森のためにできることを考え行動する・・・

それがわたしたちにとって、大切なことではないでしょうか！高丸山千年の森の位置づけや役割について学術的な見地から勉強しましょう！

【定員】100名

日時： 2008年1月26日（土）9:00～15:00

場所： 上勝町大字旭字中村66-1 千年の森ふれあい館

料金： お問い合わせ下さい

問合せ： 千年の森ふれあい館（電話 0885-44-6680）

The 3rd Annual Awa City Marathon

To make PR for Awa City within and outside the prefecture and to earn health and strength!

When: Sunday, February 3 from 10am

Where: Awa City, Donari-cho, Donari, Start from Midori no Oka Sportspark

Appl. Deadline: Tuesday, January 15 - 5pm

Cost: from 500 Yen to 1000 Yen

Contact: Awa City Board of Education at 088-696-3969

第3回 阿波市民マラソン大会

阿波市民対象に健康・体力向上を図るとともに、県内外に「阿波市」をPRし、地域の活性化と市民ならびに参加者の親睦を図ります。

日時： 2008年2月3日（日）10：00～

場所： 阿波市土成町土成 緑の丘スポーツ公園スタート

申込締切： 2008年1月15日（火）17：00まで

参加費： 500円～1000円

問合せ： 阿波市教育委員会 社会教育課（088-696-3969）

memoranda

Announcements

A new birth in the family? Have you recently gotten married? Then good news! Awa Life is looking for submissions from readers to help you get the word out! Send us the details and a short blurb, accompanied by a picture if you have any on hand, and we will post it for you in the next issue of Awa Life!

Send any submissions to the awalife email address at: awalife@gmail.com.

お祝いメッセージ

最近、結婚・出産などのおめでたいニュースがあった方、阿波ライフではあなたの家族のお祝い事を読者の皆さんに発表したいと思います！100文字程度の文章と（もしあったら）写真を阿波ライフまで送っていただけたら次号の阿波ライフに掲載いたします。

阿波ライフのメールアドレスまでお送りください：
awalife@gmail.com

Let's Find the Red Little Bird Omashiko

The Bird Watching Party of Sanagochi invites you to watch the little red bird called Oomashiko. Please bring your lunch box, drink bottle and, if you have, your binoculars and birdguide.

When: Sunday, January 27 from 10am to 2pm
Where: Sanagochi, in front of the parking lot of the village office
Cost: Free (for 30 people)
Contact: Call the Sanagochi Nature Center at 088-679-2855

「赤い小鳥」オオマシコを探してみよう

昨冬、大川原高原を賑わしたオオマシコを今冬も期待して探してみよう。お弁当、水筒、あれば双眼鏡、鳥類図鑑は各自ご用意下さい。

日時： 2008年1月27日（日）10：00～14：00
場所： 佐那河内村役場前駐車場
参加費： 無料【定員】30名
問合せ： 佐那河内いきものふれあいの里ネイチャーセンター（電話 088-679-2855（火～土））

Fureai Festival in Sanagochi

In the village Sunagochi a testing of high quality agrarian products and big direct-sale-fare will be held. There will also be a big outdoor-stage where junior high school students will play brass instruments and loads of music performances. Locals will also sell lots of low priced goods at a basar.

When: Sunday, February 2 from 9am to 2pm
Where: Myodogun, Sanagochison, At the gym of Sanagochi Elementary School
Cost: Free!
Contact: Call the Sanagochison Division for Industrial Construction at 088-679-2115

佐那河内ふれあいまつり

佐那河内村でとれた最高級の農林産物の品評会やもちもち・すだち等の大即売会を開催します。また、野外ステージでは中学生による吹奏楽の演奏などイベントが充実しています。地元の人達による格安バザーも多数出店します。

日時： 2008年2月3日（日）9:00～14:00
場所： 名東郡佐那河内村 佐那河内小学校体育館・農振センター周辺
参加費： 無料
問合せ： 佐那河内村産業建設課（電話 088-679-2115）

memoranda

21st Fureai Snow Festival

Treasure hunt for kids, lottery and other big events are planned at the 21st Fureai Snow Festival in Kainayama.

When: Sunday, February 3

Where: Miyoshi City, Ikawa-cho, Ikawa Ski Resort
Kainayama

Cost: please contact for more information

Contact: Call the Miyoshi City Ikawa Division for Tourism and Industry at 0883-78-5005

第21回 ふれあい雪まつり

ちびっ子宝探し・抽選会ほか、いろんな企画が盛りだくさんです。

日時： 2008年2月3日（日）

場所： 三好市井川町 井川スキー場腕山（かいなやま）

料金： お問い合わせ下さい

問合せ： 三好市井川総合支所産業観光課
（電話 0883-78-5005）

Living in Tokushima

In need of information for daily activities? Come and take a look at the Living in Tokushima website hosted by Tokushima Prefecture, home to information such as earthquake and typhoon-related messages, tv and movie guides, events, contact numbers and more.

Living in Tokushima Computer Website

http://our.pref.tokushima.jp/e_living/index.php

Living in Tokushima Mobile Website

http://our.pref.tokushima.jp/e_living/m

徳島県生活情報ウェブサイト

日常生活において情報をお探しですか。ぜひ、徳島県の生活情報ウェブサイトをご覧ください！このウェブサイトから地震・台風についての情報、テレビや映画のガイド、イベント情報などにアクセスできます。パソコン・携帯版両方提供しています！

パソコンサイト

http://our.pref.tokushima.jp/e_living/index.php

携帯サイト

http://our.pref.tokushima.jp/e_living/m

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)

人権守って輝く明日