
awa life



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

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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

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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

happy New Year! I wonder what everyone has decided for their New Years resolutions this year? I have decided to try and save money by spending more time thinking about what I really need instead of just buying things impulsively. I still haven't solved the puzzle of how to work full time and cook a proper dinner for my family every night though. I'd like to make that my resolution, but I don't think it is possible.

Well, in this edition of Awa Life, we present our annual year-end kanji and catch-phrase wrap-up, as well as an introduction to this year's overseas trainees, some handy information about cooking mushrooms, and all your favourite regular features too.

Love, Claire



happy New Year everyone! Is it just me, or is it a lot warmer just now than it was last year? Perhaps I've just gotten used to it. It's funny, you know, when you first arrive and everything is new. You duck and weave through each week, jumping over little hurdles like finding steak, real steak at the supermarket or the atm chewing up your card when you pressed *that* button (how was I supposed to know?). But then comes the second year, and you take a look back and wonder what all the fuss was about. You've got it down, over, it's taken care of. Nay, when a problems crops up you dodge it Matrix style, backflips and everything. I guess we're growing with each little step.

Cheers, Andrew



preparing osechi-ryori, or traditional japanese food eaten across the new year's holiday period. osechi can keep for a long time, and is prepared before new year's eve to eliminate the need for cooking over the following few days. each item of food in osechi ryori holds a symbolic meaning, such as for health, prosperity or good luck. (photo by andrew dahms)

the usual year-end stuff

by **claire tanaka**
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Every December, a single kanji character is chosen as capturing the spirit of the past year. This year's Kanji of the Year was 命 - **inochi**, meaning "life". The Kanji of the Year is chosen by the general public, who submit their choices along with a short explanation of why they chose that particular character. This annual tradition is administered by the Japan Kanji Aptitude Testing Association.

Some of the reasons why "life" was chosen as this year's keyword include the birth of a male heir to the imperial throne, Prince Hisahito, and several high profile bullying-related child suicides. Other reasons included a rash of drinking-driving related deaths, the North Korea nuclear test, various other highly-publicised suicides and murders, and numerous problems related to care for Japan's aging population.

Many of the other kanji characters that made the top ten list were related to birth, death, and nuclear testing.

Another year-end feature on the Japanese media scene is the annual "Catchphrase of the Year" (流行語大賞 - **ryukogo taisho**) awards. This year's number one catchphrase was the name of Shizuka Arakawa's signature figureskating move, the **Ina Bauer**. Shizuka Arakawa performed this move during her gold-medal winning performance at this year's Winter Olympics. I knew I was caught up in this craze when I found myself calling it an "**Ina Bauer**" when my baby daughter arched her back.



"inochi" - chosen as the 2006 kanji of the year

Imagine my surprise when I did a little research into the Ina Bauer move and I found out it has nothing to do with arching one's back! It is a popular misconception that the Ina Bauer is performed by skating sideways while bending over backwards in an arch. It is in fact the foot placement alone which determines an Ina Bauer.

Tied with "**Ina Bauer**" for catchphrase-of-the-year was 品格 (**hinkaku** - dignity, panache) which became a buzzword thanks to the best-selling book, 国家の品格 (**kokka no hinkaku** - the nation's dignity) published by mathematician Masahiko Fujiwara.

Other top catchphrases which became lodged in the collective consciousness this year included:

erokakkoii - erotic cool - a sexy fashion style embodied by singer Koda Kumi.

kakusa shakai - a society of disparity - this phrase is being bandied about more and more as Japan experiences

a widening gap between rich and poor.

shinjirarenai - unbelievable - this rather commonplace phrase was forced into the limelight when it was shouted by Trey Hillman, coach of the Nippon Ham Fighters, when the Fighters won the Japan Series.

tarako, tarako, tarako - cod roe x 3 - this song from a TV commercial advertising cod roe pasta sauce has been on the air for two or three years now, but a recent release of the song on CD caused a boom in popularity, resulting in school festivals across the nation featuring acts of kids and/or teachers dressed as giant cod roes and doing choreographed dancing to this russian-sounding ditty.

Other phrases that made the list included: **nou tore** (brain training) after a new video game, **hankachi ouji** (Handkerchief Prince) after a high school baseball pitcher, **mixi** after a social networking website, and **metabolic syndrome**.



international ties

by **andrew dahms**
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Over the past three years the Tokushima Prefectural government has been holding an annual program inviting trainees from overseas to come study in various locations in the prefecture for a period of six months. This year we are pleased to welcome five new participants, from Zambia, Thailand, China, and Brazil here to Tokushima as part of this International Cooperation and Partnership Program.

This past December, I had the opportunity to interview the trainees about their studies and their time in Japan. The five participants are Kachofwa Lewis (KL) from Zambia, Santos Leonardo Nicolau (SLN) from Brazil, Ni Yun (NY) from China, U Nin (UN) from China, and Chaichan Patcharinee (CP) from Thailand.

What is your area of study?

KL: I am studying disaster management, specifically life support systems, mass casualties and firefighting.

SLN: I am learning about Microcontrollers and LEDs.

NY: Hospital management and practices. I am based in the Hakuai Kinen Hospital, and am currently studying care and welfare for the elderly at the Heisei Amenity inside the hospital there.

UN: Agriculture, specifically in the field of cultivating soil for flowers and vegetables, and the growing of various plants and food.

CP: I am learning about care for victims of natural disasters, as well as counselling techniques and how to treat stress-related problems such as post traumatic stress disorder (PTSD).

How did you come to join the program?

KL: There was a call for participants through an organisation with which I have been affiliated for some time, and I applied through them as I thought it would be a good chance to progress my studies in this field.

SLN: I was interested in studying overseas, but I often say that Tokushima chose me, and not the other way around. Japan is often seen as a very high-technological country so I wanted to come to here.

NY: I haven't been overseas that much, so I thought it would be a good chance to travel and to study.

UN: In China I was involved in a program where we often welcomed visitors from Japan to talk about the local area and agriculture. So I wanted to

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*(from left) trainees kachofwa lewis, chaichan patcharinee, u nin, ni yun, and santos leonardo nicolau
 (photo by andrew dahms)*

mushroom's goodness

by **yusri johan**
 awalife@gmail.com

It's really quite unfair to dedicate this much space to just talk about mushrooms and why they are good for you. Not counting the wild varieties, Japan has about 8 popular commercial mushrooms, i.e., **maitake**, **matsutake**, **eringi**, **shiitake**, **enoki**, **shimeji**, **hiratake**, and **nameko**. Each in itself has its own characteristics and therefore should be used in recipes that best enhance their flavors. If you don't like mushrooms, you should give them a consideration - with exception, of course, if you have allergic reactions towards them.

Mushrooms have been credited with illness preventive and curative properties. While I have no way of proving that, I do know that they are nutritious, and that they are good to eat. So, how nutritious are they? Well, it really depends on which particular type of mushroom we are talking about. For example **shiitake** is a very good source of protein, amino acids, folate, potassium, phosphorus, magnesium, selenium, and calcium. On the other hand, the humble **enoki** may not be rich with protein and amino acids, but it is a very good source of niacin, folate, potassium phosphorus and magnesium. In other words, mushrooms are good for your health.

If you have only eaten mushrooms raw and in salad, you can't really appreciate how wonderful they are until you eat them cooked;



a bean sprouts and eringi mushroom dish

mushrooms usually need to be processed to further to bring out their flavor.

One of the simplest ways to use them in cooking is by adding them to soups, stews, or stir-fried dishes. All of the mushrooms you find in a Japanese supermarket are good for both soups and stir-fried dishes. The hardy varieties, such as **eringi**, **matsutake**, and **shiitake**, are good for broiling and grilling. Of all the mushrooms I mentioned, only **shiitake** has a tougher to cook stem, so most of the times, only the caps are used for cooking. Regardless of which mushrooms you choose, cook them. Only in this way, you can draw out the rich flavors and also allow them to absorb flavors from your foods.

Here is a simple stir-fry recipe using some of the mushrooms above. I am focusing specifically on **eringi** and **shiitake**. Of course, you try it with other mushrooms you like.

Ingredients:

- 2 handfuls or 1 bag of bean sprouts
- 6 **shiitake** caps or 2 medium-size **eringi**, cut into 0.5 cm thick slices
- 3 stems of green onion, cut into 2cm long
- 2 cloves of garlic, minced, and salt and pepper to taste
- 2 Tbsp cooking oil

Steps:

1. Heat up oil in the frying pan. When it is hot, add in the minced garlic and stir-fry for few seconds. Then add in the sliced mushrooms and keep stir-frying until fully cooked.
2. Add in the green onion and stir-fry for few seconds. Toss in the bean sprouts and stir-fry everything until the bean sprouts are halfway cooked. Add salt and pepper to taste and stir-fry for about a minute longer.
3. Turn off the heat and transfer it to a plate. Serve immediately.



international ties ... con't from page 4

come to Japan and learn about practices and methods here as well. I am sometimes asked to perform as an interpreter, so it is a big help to learn about agriculture here and progress in my Japanese.

CP: I think this is a very good program, and my job in Thailand is as a social worker so I think this experience will help me very much in my duties.

What impression do you have of Tokushima, and how has your time here been so far?

KL: I have enjoyed my time here very much. The sightseeing is very good, and there are many things here I cannot see at home.

SLN: It's amazing. Everything is clean, the people are polite, and I've had a good time. It is very different to San Paulo where I come from. I have also been able to meet a lot of people, which has been really great.

NY: Before coming to Japan and Tokushima, I wondered what kind of place it would be. When I arrived, I found it was quite different from what I expected. Initially I didn't enjoy it very much, but I have gradually come to like it here.

UN: I think there are a lot of cars here, and even though the roads can be quite narrow at times I find it amazing that there are so few accidents. The people are also very kind. I have spoken with many of the local residents and they are always willing to help me with any problems. Also, I find the winter here is really warm.

CP: The people of Tokushima are very friendly. Whenever

there is something I don't understand, I can talk about it. My host family is also very nice and friendly so I am happy to be with them. My teachers and friends at Tokushima University have also been a great help.

If there was one thing you could tell everyone about your home country, what would it be?

KL: Zambia is very safe. It is surrounded by many other countries, and yet even if there is war or conflict in them we have peace. We also accept refugees from the surrounding areas and help support them until they are able to return home.

SLN: Brazil is very beautiful, with many lovely beaches. There is also the carnivale, a large dance festival similar to Awa Odori.

NY: It seems to be a widely-held belief that China is a poor country, but it is very large and each region is very different from the others. Many areas are highly developed as well, yet when I am asked what kind of place I live in and reply that it is developed I often get a surprised look.

UN: Hmm, I think I would say it is that China is very developed. Over the years we have recieved much help from Japan, but I think we do not need to rely on that so much now. Particularly the South and along the coasts are quite advanced.

CP: Many Japanese people come to visit Thailand. It is a beautiful country, and I would like to think that if people here had the chance to travel they would like to come to visit Thailand.

What do you think you have learned from your time here? What will you take back with you?

KL: First of all, that I think I need to be a pioneer as there is no real study for what I am doing here where I come from. When I get back I would like to send a proposal to the government and use what I have learned to work towards furthering disaster management at home.

SLN: That's difficult to say - there are so many things. That the people are so polite, and so many great ideas like separation of garbage, etc. It has been an amazing experience for me, and there are so many things I can do with what I have learned back in Brazil.

NY: There are many things, especially in regards to the care and welfare of the elderly. We do not have this kind of work in China, and I would very much to make use of this experience there. I think it could be very important in China, as care for the elderly is usually held at home and is seen as the duty of the children. However, due to the limit of one child per household this is becoming increasingly difficult to do.

UN: I have learned a lot about growing plants and other agricultural practies, as well as being able to advance my skills in Japanese.

CP: I have learned a lot of Japanese. I would very much like to be able to speak the language well, and I hope that if I can do so, next time I come here I would be able to travel and move about the country more freely.



martin's manga corner

by martin o'brien
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Title: Tsukidate no Satsujin
 (月館の殺人)
Author: Aratsuji Yukito
Illustrator: Sasaki Noriko
Publisher: Shogaku-Kan
 (IKKI COMIX)
Published: Japan (2005)
No of volumes: Two

Tsukidate no Satsujin is a murder mystery manga set aboard a luxury train running through the more desolate and rural parts of Hokkaido, and is an accomplished modern variation of Agatha Christies well known mystery "Murder on the Orient Express". Like Christie's classic, Tsukidate no Satsujin is a whodunit-type mystery set aboard a train travelling in one of the blizzards that are common in Japan's northern climes. As familiar as the setting might be to mystery novel fans, the passengers on the train and the circumstances that brought them together provide a cast of intriguing characters that allow an insight into certain curious aspects of Japanese culture as well as bringing a unique twist to this well-established fiction genre.

The story begins not in Hokkaido but in Okinawa where we are introduced to the main character, an enigmatic and enduring third grade high school student called Sorami who receives a strange request from a lawyer known as Nakazaike. She is summoned to Hokkaido to meet with her grandfather, a wealthy and reclusive railway baron in order to discuss her inheritance.


After flying to Hokkaido,

she is met by Nakazaike, and brought to a small rural station where she is left unaccompanied to travel to Tsukidate via the mysterious Genya line. On this ten hour journey through the wilds of Hokkaido, there are only seven passengers, namely Sorami and six others. The passengers she meets are curious people who are known as **tetsutaku**, or what we know as Trainspotters. The six **tetsutaku** are fanatical in their passion for all things to do with trains, each having a particular interest in one aspect of railway culture. The focus of their hobbies ranges from collecting signs and interior fittings to taking photographs of trains, visiting stations and collecting timetables.

As Sorami is cast among the six **tetsutaku** we get a strong sense of the loneliness and uncertainty that a young girl from Okinawa would feel travelling alone in Winter through Hokkaido. Poor Sorami doesn't exactly endear herself to her fellow travellers, as she casually mentions that this is her first time on a train. Upon hearing this the **tetsutaku** are predictably and somewhat amusingly appalled. Unable to settle down, Sorami retires for the night in her compartment. Her uneasy sleep is disturbed some time later by a commotion outside, as one of the younger **tetsutaku** is found dead in his compartment by the train conductor. In true "Murder on the Orient Express" style the door of his compartment has been locked from the inside.

And so the mystery begins with the conductor Kawamata leading the investigation to discover the killer. While it might seem that whoever is responsible has to be among the passengers and staff, we soon come to the realisation that the Genya line is no ordinary train, and that the murder and mayhem might just continue after they reach their destination. If they reach it, that is. As the plot unfolds, the shadow that Sorami's grandfather casts on all the foreboding events is slowly revealed, yet despite all the mysteries and intrigue that becomes unraveled, in true Agatha Christie style we get no clue as to who the murderer is until the very end.

Tsukidate no Satsujin remains suspenseful and satisfying throughout. It is difficult for the reader to quickly ascertain definite suspects due to the array of bizarre and somewhat sinister characters making up the **tetsutaku** passengers. The love that they have for railway culture conveys an image of them as a close and cliquish bunch, yet it's clear their obsessions are stronger than any fellowship that they might appear to possess. Their relationship is ultimately why the manga is so stylish, with its bizarre cast fitting perfectly into the Agatha Christie murder mystery style.

The manga is a collaborative work written by Aratsuji Yukito and illustrated by Sasaki Noriko. Available originally in serialised form in IKKI Gekan, it has now been published in comic book format and is available in two volumes. 

letter from suketo hoikuen

by kazue inoue
 suketo hoikuen staff

happy New Year to you all! How have your New Year holidays been? January in Japan is the best time of the year to experience Japanese culture. Even at Suketo Hoikuen we include various traditional games and activities for the children around this time, which are a part of a culture that has been handed down through families and child-rearing groups.

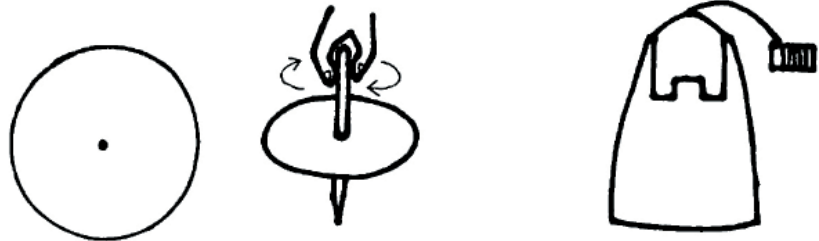
While we live in a very convenient age in comparison to the past, children these days have fewer opportunities to engage in active activities or play together in groups. And so all the more it is important to enjoy playing games such as with spinning

tops, karuta cards and traditional kite flying with others, and understand the fun playing with others as well as being able to deepen family relationships. Some games also require a certain degree of skill, so it is nice to feel a sense of achievement after having worked hard for something.

How to make a spinning top: First, cut out a circular piece of card with a radius of

two centimeters. Then stick a tooth pick through the middle, and you have a makeshift spinning top!

How to make a kite: First, take a normal shopping bag and paint a picture on the front of it. Then, tie a string onto each of the handles as per the diagram below, cut it to the desired length and wind it around a peg or stick for a handle.



shin-mai mama nikki

by claire tanaka
 clairish@gmail.com

This December, we had the winter concert at Sofie's daycare. Each class had a performance where they showcased the new skills they had learned. Sofie's class, the littlest class, showed how they could say please and thank you. The kids who couldn't talk yet put their hands together for please and bowed their heads for thank you. The older kids did things like: perform on the hula hoop, dress up as insects and talk about the special qualities of various insects, play musical instruments, and of course there was lots of singing and dancing. The daycare teachers performed a dance to the "tarako, tarako, tarako" song which was voted one of the 2006 Catchphrases of the Year.

This year, the norovirus

has been running rampant all over Japan. This year is said to be a ten-year high for rates of infection of the norovirus. Having the norovirus is basically like having food poisoning, and indeed it is most often caught through eating contaminated food. It's very scary having a baby in daycare when something like this is around, but so far everyone in Sofie's school has been fine.

Last Christmas, Sofie was so small that I didn't feel like I had to do anything special for her for the holiday, but this year she is starting to become aware of her surroundings, so I wanted to do something Christmassy. I know a lot of my friends back in Canada have a hard time during the holidays because their personal beliefs

don't quite match up with what is expected behavior at Christmas time. For example, they don't eat meat but they are expected to eat a turkey dinner, or they don't have much money but they are expected to buy a lot of presents for people. I suppose I am lucky to be here in Japan where I can make my own Christmas in any style I please. The freedom is almost too much! In the end, we had no room in our apartment for a tree, so I took a big piece of paper and drew a tree on it and tacked it to the wall, then Sofie and I put stickers on round pieces of coloured paper and taped them to the paper tree. Maybe this can be our new family tradition!



japanese lesson

The good luck smile, or make-a-face game (福笑い) is one of the traditional New Year games in Japan. A blindfolded person puts parts of face on a blank face with the help of others who tell him or her where to place the pieces. We usually use the face of おかめ (a round funny face of a woman similar to the diagram to the right). Please try this game of giving directions in Japanese such as もう少し右 (a little more to the right), 左 (left), もっと上 (higher), 下 (lower), etc. This month's Japanese lesson also deals with a part of the face again. How many of them do you know? (The literal translation is italicized.)



kuchi

口 : mouth indicates the manner a person speaks and personality which relates to the way he/her speaks.

- ① 口がうまい : to have a glib tongue
kuchigau mai
anootokowakuchigau maikara damasarenaiyou nikiotsuketekudasai
 あの男は口がうまいから、だまされないように気をつけてください。
 Be careful not to be deceived by that man because he has a glib tongue.
- ② 口が悪い : to have a bad mouth, to have a bitter tongue, to be sarcastic
kuchigawarui
karewakuchigawaruiga sonnaniwaruihitodewanai
 彼は口が悪いが、そんなに悪い人ではない。He is sarcastic but he is not a bad guy.
- ③ 口が堅い : to have a hard mouth, to be tight-lipped
kuchigakatai
karewakuchigakataikara shinyoudekiru
 彼は口が堅いから、信用できる。He is reliable because he is tight lipped
- ④ 口が軽い : to have a light mouth, to have a loose tongue, cannot keep a secret
kuchigakarui
karewakuchigakaruiikara datjinahanashiwadekinai
 彼は口が軽いから、大事な話は出来ない。He cannot keep a secret, so we cannot tell him something important.
- ⑤ 口が重い : to have a heavy mouth, to be a man of few words, to be reticent about
kuchigaomoi
jibunnohiseikatsunitsuitewa karewakuchigaomoi
 自分の私生活については、彼は口が重い。He is reticent about his personal life.
- ⑥ 口が肥えている : to have a fat mouth, to be particular about one's food
kuchigakoeteiru
karewakuchigakoeteirunode konoresutoranwakiniiranaidarou
 彼は口が肥えているので、このレストランは気に入らないだろう。
 As he is particular about what he eats, he would not like this restaurant.
- ⑦ 口が裂けても～を言わない : not to say ~ even if the mouth tears.
kuchigasaketemo oiwanai
konoimitsuwa kuchigasaketemoiemaseru
 この秘密は、口が裂けても言えません。I can't tell you this secret whatever happens.
 not to reveal the secret whatever happens.
- ⑧ 口が酸っぱくなるほど言う : to say ~ repeatedly enough for one's mouth to become sour, to say ~ over and over again
kuchigasuppakunaru hodo iu
osakeonondarauntensurunato kuchigasuppakunaru hodo ittanoni karewainshuuntendetsuka
 お酒を飲んだら運転すると、口が酸っぱくなるほど言ったのに、彼は飲酒運転でつかまってしまった。I warned him again and again not to drive after drinking, but he was finally arrested for drunken driving.
- ⑨ 開いた口がふさがらない : unable to close one's open mouth, be struck dumb by surprise.
aitakuchigafusagaranai
kanojonohadenakakotowagamamanataidoni minna aita kuchigafusagaranakatta
 彼女の派手な格好とわがままな態度に、みんな、あいた口がふさがらなかった。
 We were dumbfounded at her loud clothes and selfish behavior.
- ⑩ 口が滑る : the mouth slips, to be careless enough to say ~
kuchigasuberu
karewatsui kuchigasubette tsumaninusundakanenokakushibashoohanashiteshimatta
 彼はつい口が滑って、妻に盗んだ金の隠し場所を話してしまった。He was careless enough to tell his wife where he had hidden the stolen money.



International Forum

Tshering Cigay Dorji, from Bhutan, will talk about his country and its GNH (Gross National Happiness) over GNP (Gross National Product) policy (in Japanese). Following the speech will be a chance to interact with people from various countries.

When: February 17 (Sat) 13:00 - 16:00 **Cost:** Free

Where: TOPIA (Clement 6F)

Info: call Noguchi-san 088-656-3303
or e-mail topia@topia.ne.jp

国際理解支援フォーラム

やすらぎの国ブータン。GNP（国民総生産）よりGNH（国民総幸福）前半：日本語を話せる数少ないブータン人シェリン・スィーゲイ・ドルジ氏の講演後半：いろんな国の人との交流会

日時： 2月17日（土）13:00～16:00 金額：無料

場所： 徳島県国際交流協会（クレメントプラザ6階）

詳細： 野口まで：088-656-3303

メール：topia@topia.ne.jp

Doitsu-kan Events

There is going to be a piano recital by Takashi Tanaka held at the Doitsu-kan

When: Sunday, January 21 doors: 1:30, start: 2:00

Cost: 1,500 yen for general entry, 500 yen for middle school students and below (may be subject to change).

A display of items and materials related to the newspaper 'Die Barracke' written by German POWs of the Bando encampment is going to be held at the Doitsu-kan.

When: Monday, January 1 - Sunday, January 28

Cost: 400 yen for adults, and 100 yen for junior high school students and below.

For more details and information on the Doitsu-kan, 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

ドイツ館では田中貴志さんによるピアノリサイタルが行われます。

日時： 1月21日（日）1:30 開場 2:00 開始

金額： 一般1,500円、中小生500円

※変更される可能性があります

板東俘虜収容所新聞「ディ・バラッケ」の世界の展覧会がドイツ館で行われます。

日時： 1月1日（月）から1月28日（日）

金額： 一般400円

中小生100円

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>

Playing Badminton!

Join us and have fun!

Team Freedom

When: (almost) every Saturday 18:00 - 21:00

Where: Tokushima City Youth Centre 2F

Info: call Joe: 090-4780-0609

バドミントン クラブ

一緒にバドミントンを楽しみましょう

チーム・フリーダムです

日時：（ほぼ）毎週土曜日 18:00～21:00

場所：徳島市青少年センター2F

詳細：ジョー 090-4780-0609

memoranda

Awa Pilgrimages Exhibition

A display is going to be held at the Tokushima Prefectural Museum in Bunka no Mori, exhibiting various historical artefacts related to lesser-known pilgrimages and temple circuits in Tokushima.

When: Friday, January 19 to Sunday, March 18
9:30 to 17:00 (closed on Mondays)

Cost: Free

Where: The Tokushima Prefectural Museum, Bunka no Mori

Info: Call Bunka no Mori at 088-668-3636

阿波の巡礼 旅と祈りの道

文化の森にある徳島県立博物館では阿波の巡礼をテーマとした展覧会が行われます。88ヶ所だけではなく、他にも様々な巡礼は昔からあって、今回の展覧会では資料などが展示されています。

日時： 1月19日（金）から3月18日（日）

金額： 無料

場所： 文化の森総合公園にある
徳島県立博物館

詳細： 文化の森まで 088-668-3636

The Sun and Green Recycling Association

Looking for someplace to donate your used clothes, toys, dishes, and other unwanted things? Or perhaps you're looking for some bargains? The Sun and Green Recycling Association (Taiyo to Midori no Kai) is a non-profit organisation-run recycling shop staffed by people with disabilities. They will take your donations of used goods, and they will also do remote pickup if you have a lot of things that you can't move by yourself.

When: open from 9:30 - 18:00, closed Wednesdays

Where: (coming from downtown Tokushima) turn right off Route 30 right after crossing the Akui River and it's behind Hotel JJ.

Info: call 088-643-1054

or see the homepage: <http://www2.ocn.ne.jp/~t-midori/>

NPO 法人 太陽と緑の会

使わなくなったおもちゃ、洋服、食器、などありませんか？それとも、掘り出し物を探すのが好きですか？太陽と緑の会は民間非営利団体で障害を持っている人々が経営するリサイクルショップです。不用品を引き取ってくれます。自分で持って行けない場合は回収に来てくれます。

日時：9：00～18：30（定休日：水曜日）

場所：徳島市内から来る場合は30号線で鮎喰川を渡ってすぐに右にまがって、ホテルJJの裏にあります。

詳細：電話：088-643-1054

ホームページ：<http://www2.ocn.ne.jp/~t-midori/>

Asian Youth Culture

Exhibition of manga from 10 different Asian countries.

When: January 25 - February 4, 9:00 - 17:00

Where: Bunka no Mori 21 Century Hall

Entry: Free

Info: call 088-668-1111

第11回アジア漫画展

アジア10ヶ国の漫画家の絵を紹介します。

日時：1月25日～2月4日 9：00～17：00

場所：文化の森21世紀間

詳細：電話 088-668-1111

memoranda

災害時外国人支援ネットワーク会議 羽賀友信さんによる講演

財団法人徳島県国際交流協会では、県の委託事業として「災害時外国人支援ネットワーク会議～新潟中越地震における外国人被災・支援状況を学ぶ」（公開講演）を開催致します。

東南海・南海地震は、今世紀前半にも発生すると予測されていますが、急増している在住外国人の中には地震に関する知識が不足している方も多いため、防災知識の提供を含む在住外国人への適切な対応の準備が急務となっています。そのため、行政、NGO、ボランティア等の皆さんらで、在住外国人支援のネットワークを形成し、普段から円滑に情報の交換・共有を図る体制作りが求められています。

そこで、当協会では、新潟中越地震の際、外国人支援において大きな役割を果たし、国際協力界のカリスマとして知られている、新潟県長岡市国際交流センター長、羽賀友信さんをお迎えし、経験に基づく地震の際の外国人被災者への支援体制についてお聞きし、徳島での支援のあり方について、皆さんとご一緒に考えたいと思います。

日 時： 平成19年2月1日（木） 午後2：45～4：15
場 所： 財団法人徳島県国際交流協会 会議室
演 題： 「新潟中越地震における外国人被災・支援状況を学ぶ」
講 師： 羽賀友信さん（長岡市国際交流センター長）
参加費： 無料

問い合わせ： 財団法人徳島県国際交流協会
〒770-0831 徳島市寺島本町1-61 クレメントプラザ 6階
電話： 088-656-3303 ファックス：088-652-0616
メール： coordinator1@topia.ne.jp 担当： 村澤普恵

羽賀友信さん プロフィール

長岡市国際交流センター長、同市教育委員。1980年、カンボジア難民援助医療プロジェクトの医療調整員としてタイに赴任。その後、子どもの自立を目指す「自然塾」を主催。2001年から長岡市国際交流センター長として、市と周辺の国際交流・国際協力事業の振興や指導などを行う。市教育委員、新潟県NGOネットワーク顧問、JICA国際協力サポーターなども務める。地方発の国際協力を実践している先進地域、長岡における中心人物。国際協力界の“カリスマ”として知られる。

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)

受け止めていますか人権の重み