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# awa life



"TOPY"

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

November 2004 No. 173

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## local food, local fun, local culture

by kevin watson



にちよういち  
びっくり日曜市 (*bikkuri nichiyo ichi*) The Surprising Sunday Market

People drive, cycle and walk into town with their goods for sale. The day begins at 5:00am as the cars pull in and begin unloading their wares. People begin to talk and chat and share stories from their week. The smell of flowers, fresh fish and fresh vegetables fills the air, while people of all ages scurry to get ready for the day ahead. There is a bustling in the air. Stalls are set up and the cooking begins. The crowds arrive and scores of cars and bikes cover the area of the Surprising Sunday Market.

Tokushima City's Surprising Sunday Market is surprising because of the wide variety of goods available. It is a great place to spend your Sunday morning either eating local and countrywide favorites, scanning antiques and Japanese goods for that rare find that you will treasure forever, buying fresh Tokushima fish and vegetables or just hanging out and soaking up the atmosphere. The Surprising

Sunday market is the perfect place to meet local people, and get a sense of the town and its culture. People of all ages gather to take in the sights and to pickup weekly bargains in every area. The Market is open every Sunday from 5:00 AM to 2:00 PM. It is located off of Route 55 near the turnoff to Bunka no Mori and Kamiyama.

### Need Directions?

Go up Route 55 to カメラのキタムラ (Camera no Kitamura) and turn right. You will see Book Off on your left hand side. Cross over and after you pass Book Off turn left onto the little laneway and then immediately turn to your right. Go straight about 50 meters down the road and turn to your left. It is impossible to miss it. Follow the people!

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**local food, local fun... con't on page 8**

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## from the editors

**b**y the time you read this, November will already be here! Time to start thinking about end-of year plans, and new year's cards! I spent about a month last year, trying to figure out the best way to draw a monkey for my 'Year of the Monkey' new year's cards. I think I will be better off this year with 'Year of the Chicken.' Take a look at my visual guide to **nengajō** on page 10. Also in this issue is another installment in Junko Kimura's guide to Japanese modern folk customs on page 5, and the winning speech from this year's High School English speech contest on page 3. I had to miss the contest this year, but Martin tells me she is a "brilliant orator." As for the promised article on TOPIA's library, well, we just had so much good stuff this month, that the library piece is going to have to wait! Keep an eye out for it in next month's edition.

Love, Claire



**t**his month I had the opportunity to get out to Waza no Yakata to do some indigo dyeing (check out page 4). Due to the fact that Tokushima is an extremely mountainous region, getting out and about can seem somewhat difficult for those of us without a set of wheels. This is true to a great extent however this month I had the pleasure of discovering the free ALM bus service. A magical mystery tour ( sort of...if you don't know where you are going) where every stop is a tourist attraction worthy of your attention. If indigo dying, udon making, and theme parks with a scientific theme are your idea of a fun-filled afternoon then get on the bus and get down to Kamita for it is truly a magical place where the fun and hi-jinks can be found aplenty. Until next month, take it easy.

Peace, Martin



### awa life

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**awa life** welcomes announcements, articles, opinions, letters, art and photographs. Please send contributions to the editors at TOPIA. You can also write (or call in!) for a free subscription.

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#### English Information on FM Tokushima:

"Talk Up Tokushima" Thursdays @ 9:15am  
Tokushima City 80.7 Ikeda 82.3  
Anan 78.4 Hiwasa 77.7

# don't look down!

by kaori domoto

It is the top of the ninth inning, the score is 0 to 0. There is no runner with one out, the fourth batter is up and the count is one and two. At this point, either team could win. A homerun to right field decided the game. We couldn't believe our eyes. There was nothing in my head. This run became the deciding game point and we, Aratano High School, took the beating. That hot summer day, the Aratano baseball club drew the curtain quietly.

In my first year of high school, I joined the baseball club as the team's caretaker. The players practice everyday to achieve one goal: Koshien, the championship. As caretaker, I want to support the players and run the grounds. As the biggest game of the summer approaches, the players and the managers gradually become nervous. Because they practice until late at night, their strain reaches a peak. The temperature on the field becomes nearly 40 degrees, and the sweat pours off even those of us sitting. On sunny days in the summer, we have to spatter the ground with water many times because the ground dries soon. But no matter how hot is, the players act quickly.

The next game will be the last game for the third year students and they practice with more zeal. The manager tries to encourage and motivate the team to practice harder. "When you are tired, raise your voice. Put on a show of courage. Don't look down!" The manager's voice



*Kaori Domoto of Aratano High School - winner of this year's English Speech Contest for Tokushima High School Students.*

makes the players lively. His voice sounds angry, but we know it is full of cheer from his heart.

Finally the moment the players have been waiting for, the biggest game of the summer has begun. It is a breathtaking pitchers battle. The players are tense but enjoying the game. When they return to the bench, everyone is smiling. Everyone is full of fighting spirit as if to say, "I want to stand at the batters box!"

It is the ninth inning. The bases are loaded with two outs because of an error by the third baseman and a base on balls. The batter hits the ball and everyone gasps. Everyone's heart is beating and I almost shout "Look up, don't look down!" It is a homerun ball over the fence. The game is over.

Today there are a lot of people who don't have their dream. The players all believe that a dream is not just a dream but a goal to achieve,

and they try hard to make it come true. If you say that you have an aim or a dream, yet you do nothing to make it happen, how can you say that you have a dream? I think that the practice and the process are more important than the result. If you have a dream, you should be able to make it a reality. Only the person who tries their hardest is the one that can have a dream, and I feel that only a person who can shine has the right to shine.

At first I couldn't adapt myself to the team and there were many problems. Now I try to have a broader view and be courteous as the team's caretaker. I learned from my experiences with the baseball club and have made them a part of my daily routine.

I will never forget that summer day, and I will always remember to follow my dreams. With hard work and determination, we all have the power to make our dreams come true.



# dye another day

by martin obrien

Last Sunday was a good day to dye - alright, that's enough dye-related puns I promise. Cross my heart and hope to dye. If you are wondering what exactly I am talking about, I will reveal all. Last Sunday I had the opportunity to travel to Waza no Yakata to experience the art of indigo dyeing with several members of Tokushima's international community. Kamiita-cho's Waza-no-Yakata is a great place to try awa indigo dyeing because it allows visitors the chance to dye a large selection of garments from handkerchiefs to t-shirts. Instructors at the craft museum also offer expert instruction in the various techniques that can be used to create a memorable piece. I had seen many Awa Indigo garments in shops in Tokushima before, I imagined that it would be quite difficult to create such beautiful pieces. I enjoyed the experience of dying my silk scarf, but I didn't think that I would create anything that might actually be worn by somebody. To my surprise however when the scarf was dried off, the result actually looked quite good. If any Awa Life readers were considering giving something unique from Tokushima as a present to a loved one I would thoroughly recommend going to Waza no Yakata and creating the memento yourself. The center is open every day except Monday from 10 a.m. to 6 p.m. If a Monday falls on a public holiday then the center will be open. Entrance is free but if you wish to dye a



*some of the ways to dye at the Waza no Yakata craft museum*

garment then prices vary. A handkerchief will cost ¥730. A silk scarf costs ¥2620 and a t-shirt is ¥5250. For more information or to make a group reservation, call 088-637-6555.

The art of indigo dying (**aizome**) in Japan has its origins in Tokushima Prefecture. The art dates back some 300 years. It is believed that Lord Hachisuka Iemasa introduced indigo to Awa no Kuni (Tokushima) in 1585. During the Edo period (1603-1867) the Awa region was a major center of indigo dye production. With the advent of chemical dyes, the use of indigo dye declined, however efforts are underway to promote indigo dying as a tourist attraction. Awa Indigo dye comes from the leaves of the **tade** indigo plant. The leaves are harvested, dried and fermented. Dried indigo leaves are sprayed with water and left to sit and ferment. After about 3 months of repeated spraying and fermentation, a solid mass with a dark brown color appears. This substance is called **sukumo**. A glucose-

like substance is later added to the **sukumo**. Five days to one week later the surface of the solution becomes a bluish-purple colour. At this stage the solution can be used as a dye.

The best way to Waza no Yakata from Tokushima is to use the ALM bus service, which is across the road from Itano station to the left of the Marunaka grocery store. The ALM bus service is a special free bus service designed to service the numerous tourist attractions in Kamiita-cho. It runs every day during school summer holidays, and on weekends during the rest of the year. It departs Itano Station five times a day, at 9:00, 10:50, 13:35, 15:25, and 17:25. The first stop after Itano station is Irodori no Yakata cultural centre and library. The second stop is the Asebi Onsen hot spring. The third stop is Asutamu Land science park. The fourth stop is Waza no Yakata. The fifth and final stop is Goshō no Sato, which is close to temples number eight and ten from the Shikoku 88 temple pilgrimage.



# love and hate

by junko kimura

**W**hen I went to the States after being away for a long time, I realised that Asian movies are getting more popular in the States than before. There were a quite few Asian movie, soap opera and Japanese anime DVDs/videos in the video shop. One thought ran across my mind while checking out those DVDs in downtown Denver, Colorado. What types of people are enjoying these Asian movies? Are they interested in Asian culture or just tired of watching Hollywood movies? It was a coincidence that while I was there, my friend had a Japanese movie with him: **Kikujirō**, starring Takeshi Kitano. While watching the movie, I saw many Japanese customs that I knew he wouldn't know about. I wanted to explain to him what they meant, but I decided to shut my chatty mouth so he could enjoy the movie. I am sure there must be plenty of customs which I wouldn't understand or notice while watching foreign movies. I didn't know what "brown-nose" meant until my English teacher taught me that. Since then I hear it everywhere.

Do you remember the **teru teru bozu** article that was in September's issue of Awa Life? I mentioned that one of my American friends didn't understand something when she went to see the Japanese movie, **Sekai no Chushin de Ai wo Sakebu**. I also went to see it; the tears ran from my face the whole time because the movie was so depressing. In the movie, a girl drew an




*kimi (you) and boku (me)  
together under the umbrella*

umbrella with her finger on a dusty window. She put her name and a boy's name whom she liked under the umbrella. It reminded me of when I was 5th grade in elementary school. Also the umbrella part was the part that my friend didn't understand. In Japanese, we call it an **ai ai gasa**. It means "together under one umbrella." Let say, if you like Claire, you draw **ai ai gasa** on your notebook, desk, eraser or anywhere and write your name and her name under the umbrella. If it is a secret love, I recommend you to do so on the inside of your mobile phone battery cover where no one can see it. Have I ever done that? Of course! Once I was an innocent girl and liked a boy who was in my class. I remember after I drew it, I felt embarrassed and erased it later on.

If there is love, of course there is going to be hate too. Little kids such as 1<sup>st</sup> or 2<sup>nd</sup> graders tend to have arguments for silly reasons. You could break off relations with your mates because she talked to someone and ignored you during the ten

minute break or you talked to a boy whom your friend liked. You might be able to send her a nasty note, folded up into an **origami** square, but there is another easy way to do it. If you want to sever a relationship with someone then you join together the tips of both your index fingers. The person you want to break up with must then break the bond between the two fingers in a downward cutting motion. At this point the relationship will be no more. In order to reconcile the friendship, you connect the tips of both hand's little fingers. The other person breaks the bond between the fingers in an upward cutting motion. You are both friends again. "Break off relations" is **zekkō suru** in Japanese. I rang my friend in Ehime prefecture one night, and asked her if she had ever done that. Her answer was yes. She said that she had broken off friendships a lot by doing this, but at the same time, she made up with them later on. We couldn't stop laughing while talking about this since it was exactly same thing as I did even though we grew up in different places. We also had other stories like this.

Some of stories that I am talking about in Awa Life are from my experience. Those might not be common in other parts of Japan, or even other parts of Tokushima! Also I am a girl, so I have less idea about what boys usually did or do in elementary school; however, **ai ai gasa** is well known anywhere in Japan. You might want to draw it on your Valentine's Day card! 

# japanese cooking in uchimachi

submitted by HIROBA

**a** Japanese home cooking class was held at Uchimachi Community Centre on October 17th. Fifteen foreign residents and ten Japanese ( including 8 HIROBA members) participated. They enjoyed cooking and eating the following five dishes: sautéed burdock roots and carrots, vinegared cucumber and wakame, rice with sweet potatoes, and two others listed below. HIROBA is hoping to hold another cooking class next spring.



*participants make 'sautéed burdock roots and carrots'*

## Tōfu Steak with Mushroom Sauce

### Ingredients

2 cakes firm **tōfu**  
salt and pepper  
2 tbsp flour  
2 tbsp vegetable oil  
1 tbsp butter  
1 package **shimeji** mushrooms  
1 package **enoki** mushrooms  
4 **shiitake** mushrooms  
a pinch of salt and pepper  
a little chicken broth  
2 tbsp butter  
2 tbsp vegetable oil  
1 tbsp soy sauce (**shōyu**)  
1/4 cup grated **daikon** radish  
2 **sudachi**  
2 cherry tomatoes

1. Wrap the **tōfu** in a paper towel. Put a weight on it to drain the liquid out of it. Cut the **tōfu** in half across the length of the cake. Sprinkle a pinch of salt and pepper and dust with flour.

2. Heat 1/2 tbsp vegetable oil and 1/2 tbsp butter in a skillet. Fry the **tōfu** until it is brown on both sides.

3. Cut away the root cluster of the mushrooms. Break **enoki** mushrooms into small clumps with 3 - 4 each. Break off each individual **shimeji** mushroom. Cut each **shiitake** mushroom into 4 - 6 triangular pieces.

4. Heat vegetable oil and butter in a frying pan. Saute the mushrooms over high heat, add a pinch of salt and pepper and a small amount of chicken broth. Sprinkle soy sauce and stir just before removing the pan from the heat.

5. Cut **sudachi** in half crosswise. Add **sudachi** and cherry tomatoes to the steak. Put grated daikon on top of the steak.

## Miso Soup with Chicken and Vegetables

### Ingredients

20g dried sardines (**niboshi**)  
5cm dried **konbu** kelp  
6C water  
100g chicken  
100g **daikon** radish  
50g carrot  
120g taro root (**satoimo**)  
4 dried **shiitake** mushrooms  
1 spring onion (**ao negi**)  
50g soy-bean paste (**miso**)  
a pinch of seven-spice pepper (**shichimi-tōgarashi**)

1. Clean dried sardines. Soak them in water with **konbu** kelp for 10 minutes. Cook for 10 minutes uncovered. Strain, and remove fish and kelp.

2. Soak dried mushrooms in water. Cut each of them into 2 - 4 pieces. Cut **daikon** radish and carrots in quarters lengthwise, then slice crosswise into quarter-rounds, about 5mm thick. Peel taro roots and slice them into 5mm pieces. Cut chicken into bite-sized pieces.

3. Put the broth in a soup pot and bring to boil. Add chicken and bring to boil again and skim foam. Put vegetables into the pot and cook until tender. Soften **miso** with some soup, add to the pot, and simmer lightly. Add spring onion cut in 2cm length. Transfer to soup bowls and sprinkle with seven-spice pepper.



# tastes of awa : sushi, part 3

by don weiss

**W**here were we? We've done sushi rice and **nigirizushi**. So next must be the home and picnic favorite, **makizushi**.

**Makizushi** Instructions:

## Makizushi

Get a **makisu** -- a bamboo sushi rolling mat. They're about 26 cm. square. (That's 10 inches for those newly arrived from the US.) Put it on a table next to your bowl of sushi rice and your plate of what you want in the middle of the **sushi**.

1 -- Lay the **makisu** on a table and put a sheet of **nori** (about 20 - 22 cm. square for regular **makizushi**) in the middle of the **makisu**. One side of the **nori** is shiny. That side goes down.



2 -- Spread sushi rice on the **nori** about 0.5 - 1 cm. thick. It should spread almost all the way to the sides but leave about 1.5 cm. of **nori** free at the top and about 0.5 cm. **nori** free at the bottom.

3 -- Put the filling material in a line or lines about 1.5 cm. up from the bottom of the rice. The filling can

be cooked vegetables, raw or cooked fish, an omlet cut in strips, whatever. Some **makizushi** has tuna salad or shrimp and mayonaise. It's up to you. Some people even put **nattō** in their **makizushi**. Honest!



4 -- Roll it up, using the **makisu** to keep the shape as you roll. You'll probably need to dampen the top edge of the **nori** slightly to make it stick.



**Makizushi** is usually cut before serving. Keep the knife damp as you cut or the rice will stick to the knife and you'll be in danger of messing up the beautiful **makizushi** you made with the **makisu**.

Note: **Makizushi** can be thin, medium, thick, or REALLY FAT. The latter is called **futomaki**.

## Chirashizushi

Once you've made sushi rice, the easiest thing to do is throw some interesting and tasty things on top to

complement the taste of the rice and just eat it like that. Practical and lazy people do that all the time, calling it **chirashizushi**. **Chirasu** means "scatter" so **chirashizushi** is scattered (toppings) **sushi**. It may have fish scattered over the rice, along with shreds of omlet and assorted vegetables. You can often find small plates of **chirashizushi** in a glass-fronted cabinet in an inexpensive eating house (**shokudō**). Usually it's okay to serve yourself from his cabinet. It makes a quick way to start on your lunch.

## Temakizushi

**Te** means "hand" so **temakizushi** is hand-rolled **sushi**. But isn't all **makizushi** hand-rolled **sushi**? Of course, except maybe at Wal-Mart -- I'm not sure about them. Maybe **te-maki** should really be called **jimakizushi** -- self rolled **sushi**. Except it's rolled into a cone shape and you can also get it at any **sushi** shop.

I first met **temakizushi** as school lunch in my first junior high school in Japan. It only took about 10 or 15 tries until I could roll it so it would hold together. The two keys to doing it right, I found, were to put in about half as much rice as I thought it should have and to make sure the filling was surrounded by rice.



Next month -- A **sushi** glossary AKA "Since when is soy sauce purple?"

# local food, local fun... con't from page 1

Last Sunday, I made my monthly trip to the market. I slowly browsed the local fruit, vegetables and 漬け物 (**tsukemono** or pickled vegetables). At the information booth a local **enka** (traditional Japanese singing) talent was debuting on center stage and included an Awa dance song that local seniors and children alike sang along to. His smooth sound enticed calls for an encore, which he happily answered. I was not so impressed, but everyone seemed to love him. I think Kiyoshi Hikawa (a well-known young **enka** singer who has recently been lending his face and voice to TV ads for curry and hot cocoa) is definitely better. I sat and ate freshly made puffed rice crackers, while drinking green tea. The weather was nice and the smell of fresh **yakitori** (chicken on a stick) dipped in **tare** sauce began to call to me, so I made my way over to the famous stall and purchased two sticks (1 stick = 150 Yen). Each one is a gigantic 24 cm long and delicious. There is always a huge lineup, so if you don't want to miss out you have to get them early. I also bought a 100 Yen **okonomiyaki** (cabbage and pork-filled pancake). I sat, ate, and chatted with a friendly older gentleman. We talked about Tokushima and the approaching typhoon. He commented on the amount of typhoons that had hit Tokushima this year, and asked about the situation in Canada. I told him that we didn't really get typhoons. He had actually been to Canada



*takoyaki for sale at the sunday market*

and fondly recounted his trip to Niagara Falls about 10 years earlier. He was kind older gentleman in his 50's. After about 10 minutes, we parted and I made my way to the "Antiques/Asian Goods" section. This is my favorite section and always keeps me occupied for about 40 minutes. I scan the tables for art or pottery that catches my eye or anything out of the ordinary that I may choose to barter to purchase. This is one of the few places in Japan where I have encountered the barter system.

Last, I always go to the electronics store (Tokushima Denki Shoukai) for cheap deals on batteries, film, video tapes, and other electronics stuff. "Tokuden" often has great deals and is actually open all week. The market spans about four square city blocks and is hard to miss once you are close to it. The people are friendly and looking for bargains.

In addition, it is a great place

to sell your unwanted goods, but hey, good luck getting a space. You can enquire about reserving a space by going directly to the second floor of the central market building during the week to see if they have space. They are open Monday to Friday from 8:00AM to 5:00PM. Your space will cost you 2,000 yen per week and you must purchase a space for one full month (4 Weeks). If you cannot get there during regular working hours during the week you can always call or fax them to see if space is available. Unfortunately, to actually reserve your space you must apply in person at the central office.

## contact information:

The Surprising Sunday Market  
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60 Banchi Tonya-cho  
Tokushima City  
Tel: 088.653.1161  
Fax: 088.653.1163





# autumn leaves

by chiiori project volunteer ginevra house

**Y**et another typhoon on its way, yet another rainy day, yet how can I complain, sitting here writing to the view of the mists spiraling up the mountains and silver droplets tumbling off the edge of the thatch roof?

A fragrant cup of **Iya ban-cha** - the local tea - steams by my side, recalling in its amber glow the golden day in spring when we harvested the tea, picking the freshest green leaves from the bushes, roasting them in an iron pot, kneading them on a coarse rice mat and leaving them out to dry in the sun. Those days seem as distant now as the hunt for mountain vegetables in April, the sight of a hairy bamboo shoot poking up through the ground in May, climbing a tree to pick **ume** plums in June, cool river water washing off dirt from potato digging in July, and the incessant counterpoint of cicada song in August.

Chiiori - the Cottage of the Flute - is a lovingly restored eighteenth century thatch roofed farmhouse, deep in the Iya Valley, owned by author Alex Kerr and photographer Mason Florence. The Iya Valley was once a refuge for defeated Heike warriors, fleeing the triumphant Genji Clan in the wars for control of Japan in the 12th Century. Today it is a different kind of refuge, an escape for those seeking a break from the hustle-bustle of urban Japan.

The Chiiori Project was set up in 1999 to allow the public to experience life in an old farmhouse in the mountains. Running a variety of events,



*check out that thatch roof!*  
*photo by Jim Middleton*

from straw sandal making, to hiking, to stone wall building, the Chiiori Projects offers a chance to experience a rural Japan that is rapidly disappearing. For longer term staff, living here gives us a chance to learn from our neighbours about how to live in an old farmhouse, how to take care of the fields, how to be in the mountains. In doing so, the project also ensures that this knowledge is handed down, revived, kept intact for the future.

Recently, a guest, impressed by the architecture of these farmhouses, asked me if Chiiori and other houses round here were built by "affluent" families. The obvious answer would have been "No" - people only earned a little money from tobacco and silk farming, and more recently, from construction. But the more time I spend here, the more I learn about the properties of different woods, the variety of edible plants growing wild, the myriad uses of bamboo and the purity of the spring water, the more I believe people

here were incredibly affluent, in a way that has nothing to do with market economics or Gross Domestic Product. Using things they found on this mountain, people could build houses, terrace fields, raise animals, make bowls, pots and baskets, and feed themselves all year round. Depopulation has had its impact on the way of life, but even now, the community works together, going round to each house in turn, picking tea, potato digging or harvesting buckwheat.

Thatching is another area where once, the whole village used to help each other out. In our hamlet of about 30 houses, members of every household would climb the mountain in autumn, cut thatch (**susuki**, pampas grass) and carry it down on their backs. In return for this cooperation, every 30 years each house would get a new roof.

Most houses are now covered in corrugated tin - Chiiori is one of the last two remaining exposed thatch roofs in the hamlet, the other being a National Treasure house, maintained with government funding.

As I write, the rain still falls outside, the leaves slowly turn their colours, and deer scream their lonesome love songs in the forest. Thinking back through the year, it strikes me how lucky I am to be involved in the life of this community, to share this tenuous existence on a little patch of land, perched on the edge of civilization. Far below, the river roars.



# japanese in the news

by claire kinder

**Y**es, it's already that time of year - time to start thinking about sending out New Year Cards (**nengajō**) to all the people you have come in contact with through the year. A lot of people make photo-**nengajō** with a family portrait, or buy pre-printed cards and use a computer database to address them. Some people, however, still do it all by hand. Here's my point-by-point guide to making and sending out the perfect handmade **nengajō**.

きって  
切手  
**kitte** / stamp

**nengajō** sold by the post office already have a stamp printed on them. If you make your own, you'll have to buy a 50 yen stamp to put on it. There are some with special New Year's designs that include **otoshidama** lottery numbers.

ねんが  
年賀  
**nenga** / New Year's Card

Make sure this is printed on your card in red, so the postman will know to deliver it on January 1<sup>st</sup>.

としだま  
お年玉  
**otoshidama** / New Year's Gift

The **otoshidama** lottery is held around January 15<sup>th</sup> every year - check your numbers at the post office to see if you won a prize!

とり  
酉  
**tori** / chicken (rooster)

People usually decorate their cards with an illustration of the Chinese Zodiac animal for the coming year, or the **kanji** for that zodiac animal. There are no hard fast rules, though. Express your creativity!

郵便はがき

7700831

50

年賀

put  
your  
address  
here

木村 純子 様

徳島県徳島市寺島本町西1の6 1  
クレメント・プラザ6階

A7777 組 お年玉 777777

postal code goes here

When you address your **nengajō**, make sure you write the honourific 様 (**sama**) at the end of the recipient's name, but not at the end of yours!

Write the address on the right hand side, starting with the prefecture, then city, getting smaller until the apartment number is at the end.

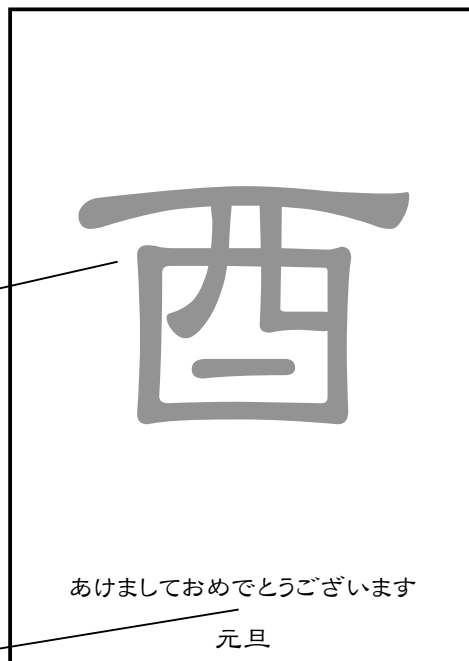
Other **nengajō** tips:

-people who have had a close relative die during the year do not send or receive New Year's Cards

-if you want your **nengajō** to be delivered on January 1<sup>st</sup>, make sure they are in the mail by Dec. 24<sup>th</sup>.

-if you get a card from someone and realise you neglected to send one to them, it's not too late! Up until last year, the postman took a holiday on January 2nd, but starting this year, you can have your late nengajo delivered the day after 元旦 (**gantan** - January 1st.)

-most people get their **nengajō** made at a printing shop these days, but I think everyone likes to receive handmade ones the best.



There are lots of different ways to wish someone a 'Happy New Year' in Japanese. Aside from the above, you could also write 去年はお世話になりました。今年もよろしくお願いします (**kyonen wa osewa ni narimashita. kotoshi mo yoroshiku onegaishimasu** - Thanks for all your help in the past year. I'm depending on you again this year). Don't forget to include the date - January 1<sup>st</sup> has its own special kanji: 元旦 (**gantan**).

# japanese lesson

by fumie murasawa

## All About は and が

6月号のAwa Lifeで、「は」と「が」の使いかたについて少し説明をしました。今回は、その続きを勉強したいと思います。いっしょに考えてみましょう。

The use of **wa** and **ga** was focused on in the June issue of AWA LIFE. Let's take another look at them now.

### 「は」と「が」の使い方のヒント

Here are some hints how to use **wa** and **ga**.

Use **wa** when a sentence consists of two predicate parts in a question-style sentence.

これはりんごジュースですか、オレンジジュースですか。

Is this apple juice or orange juice?

それは英語の辞書ですか、それともドイツ語の辞書ですか。

Is that an English dictionary or a German dictionary?

田中さんは海へ行きたいですか、山へ行きたいですか。

Does Mr. Tanaka want to go to the mountains or the sea?

Use **ga** when there are two subjects in a sentence in a question-style sentence.

あの白い建物しろ たてものがTOPIAですか。それとも、黒い建物くろ たてものがTOPIAですか。

Which building is TOPIA? The white building or the black one?

山本さんやまもとが東京とうきょうへ行きますか、佐藤さんさとうが東京とうきょうへ行きますか。

Who is going to Tokyo? Mr. Yamamoto or Mr. Sato?

これが自動車じ どうしゃの本ほんですか。それとも、あれが自動車じ どうしゃの本ほんですか。

Which book is a book about cars? This book or that one?

れんしゅうもんだい

### 【練習問題】 Practice

Please write either **wa** or **ga** in the parentheses.

① これ（ ）吉野川よしのがわですか。新町川しんまちがわですか。

Is this Yoshinogawa River or Shinmachigawa River?

② この携帯電話けいたいでんわ（ ）使いやすいですか。使いにくいですか。

Is this mobile phone easy to use or not?

③ きのうの日本シリーズにほん しゅうにち、中日か（ ）勝ったの。それとも、西武せいぶ（ ）勝ったの。

Yesterday's Japan Baseball Series, which team did win either Chunichi or Seibu?

④ 冷蔵庫れいぞうこを買いたいのですが、大きいおおの（ ）いいですか。それとも、小さいちいの（ ）いいですか。

I would like to buy a refrigerator. Which one is better either big one or small one?

⑤ この本ほん（ ）日本語にほんごで書かれていますか。中国語ちゅうごくごで書かれていますか。

Is this book written in Japanese or Chinese?



## memoranda

### Ikeda Winter Objéts

池田冬オブジェ

The streets and homes of Ikeda are lit up with illuminations and decorations throughout the month of December.

**when:** December 1 - early January 17:00 - 22:00

**where:** Awa-Ikeda JR Station area

**cost:** free

**for more info:** Ikeda Commerce and Tourism  
Department - tel. 0883.72.7620

### U. of Tokushima English Presentation Contest

徳島大学イングリッシュ・プレゼンテーション・コンテスト

This year's theme is "How to Improve Our University"

**when:** November 25, 5:00 - 9:00pm

**where:** Conference Room 2F, Engineering Alumni Hall,  
Tokushima University

**cost:** free to watch

**for more information:** prezen20042000@yahoo.co.jp

### Origami Class

折り紙講座

The art of paper folding taught by Kazuko Yoshida. Apply in advance to guarantee a seat.

**when:** November 21 (Sun), 14:00 - 16:00

**where:** TOPIA - Tokushima Station Bldg. 6F

**cost:** free

**to apply:** call TOPIA - 088.656.3303  
or e-mail: topia@fm.nmt.ne.jp

### A Bouquet of World Famous Songs

世界名歌の花束を

Soprano vocals with piano accompaniment. Featuring compositions by Schubert, Verdi, and Nakada.

**when:** November 14 (Sunday)

Doors open: 14:30

Starts: 15:00

**where:** Naruto City Doitsu Kan Large Hall (1F)

**cost:** ¥1500

**for more info:** 088.698.2088

### TTC21 Ping Pong

卓球クラブ

Come join this casual table tennis club and meet Tokushima residents and local University students! Bring indoor shoes and wear comfortable clothes - if you don't have a racket, there are extras available.

**where:** Tokushima City Gymnasium (**taikukan**)

**when:** Monday and Friday, 6:00 -9:00pm

(first timers: come at 7:30 and ask for Mr. Okayama - participation fee is waived until the second visit)

**participation fee:** ¥1000 to join, ¥1500 per month

**homepage:** [http://www.geocities.jp/tokushima\\_ttc21](http://www.geocities.jp/tokushima_ttc21)

### Japanese Lessons in Aizumi-cho

藍住町 日本語講座

This class uses the textbook 'Minna no Nihongo I.' Classes are taught by Aizumi International Exchange Association Members Akiko Tsuji and Kaori Tamada.

**when:** ongoing - Thursday nights 7:00 - 8:30pm

**where:** Aizumi Welfare Center, near Aizumi Town Office

**cost:** ¥1000

**for more info:** e-mail: aizumi\_kokusai@garnet.nmt.ne.jp

tel: 088.692.9951

fax: 088.692.1626

# memoranda

## Otani-yaki Kiln Festival

大谷焼窯まつり

Every year on the second weekend in November, there is a huge outdoor sale of Otani pottery. The pottery is sold at a 20-30% reduction from regular price, and it's possible to glaze a cup or bowl with your own original design. Pottery and bonsai exhibitions are also held.

**when:** November 13/14 9:00 - 16:00

**where:** Torin-in Temple Grounds, Otani,

Oasa-cho, Naruto City

鳴門市大麻町大谷字山田

東林院境内

ten minutes' walk from Ikenotani JR Station

**entry cost:** free

**for more info:** Otani Pottery Association: 088.689.0204

## Thatch-Cutting Season

萱刈りの季節

The Chiiori Project is currently looking for volunteers to cut thatch on Kyobashira Pass, from 10th November to 15th December. Volunteers will form part of a dedicated team, and be able to commit for a minimum of two weeks. It is fairly hard, physical labour, but the setting is fantastic. We also need volunteers to help with cooking, cleaning and shopping. Thatchers will stay in a house on Kyobashira Pass, about 50 minutes from Chiiori. Food and accommodation is provided, and there will be chances to visit Chiiori and relax on your day off.

Please contact [yuki@chiiori.org](mailto:yuki@chiiori.org) for more information.

**for more info about Chiiori:** [www.chiiori.org](http://www.chiiori.org)  
tel. 0883.88.529

## Yoshino River Half Marathon

吉野川ハーフマラソン

Participants of all ages can take part in the Yoshino River Half Marathon. There are four races available: 3km, 5km, 10km, and 21km.

**when:** November 28, 8:00 - 14:00

**where:** ten minutes' walk from Kamojima JR Station

**cost:** 1000 yen for Elem./JHS/SHS students

3000 yen for adults

**for more info:** call Kamojima-cho Board of Education

鴨島町教育委員会学習課

0883.24.5112

## Japanese Lessons in Anan City

阿南市 日本語講座

If you live in southern Tokushima and are looking for a way to study Japanese without coming all the way to Tokushima City, try Anan's Japanese class for foreign residents. They use the textbook "Minna no Nihongo I." Classes are taught by Madoka Mori.

**when:** starts Nov. 21 - Sunday mornings 10:00 - 12:00am

**where:** Tomioka Kominkan

**cost:** ¥1000

**for more info:** Anan City International Association

e-mail: [etonne@stannet.ne.jp](mailto:etonne@stannet.ne.jp)

fax: 0884.23.6323

## Your Message Here

このスペースを利用しせんか？

Let the International Community know about your event or announcement! Submit your text (in Japanese or English) by the 20th of the month to get it printed in next month's edition. Drop off your message in person at TOPIA or write to: [topia@fm.nmt.ne.jp](mailto:topia@fm.nmt.ne.jp)

## On Sale at TOPIA

トピアで買えます

Postage stamps, revenue stamps, postcards, and New Year's cards can be purchased at TOPIA. Please inquire at the counter. Receipts available upon request.

## memoranda

### Making Handmade New Year's Cards

#### 年賀状づくり

Learn about Japanese traditional culture by making New Year's Cards out of handmade paper, and share your own holiday greeting card traditions with others. Then, plan an event together for the Seishonen Centre Festival happening this February!

**when:** November 27 (Saturday)

**where:** Tokushima Seishōnen (Youth) Centre and Awa Washi Dentō Sangyō Kaikan (handmade paper workshop centre)

**cost:** ¥1000

Participation is limited to 20 foreign and 15 Japanese people 18-40 years of age. If there are too many applicants, participants will be decided by drawing lots.

**application deadline:** November 15th

**for more info on how to apply, contact:**

(in Japanese) Hisanori Mine

tel. 088.655.6277

(in English) Masahiro Sasakawa

tel. 090.9555.6419

...or ask at **TOPIA**

**presented by:**

Tokushima International Youth Exchange Association

### Floor Hockey

#### フロア・ホッケー

Players Wanted!

Everybody Welcome

Fun and relaxed environment

All ability levels

Equipment provided

Multilingual environment

Good opportunity to make friends and exchange culture

**when:** November 21 & December 12 at 1:00

other dates to be announced

**where:** Bunri University Gymnasium

**cost:** free

**for more info:** contact Kevin

kevin@tokushima.bunri-u.ac.jp

### Tastes of Awa

#### 阿波の味

Wondering how they get the **anko** inside the **manju**? Looking for new ways to cook the many **kabocha** you've been so kindly supplied with by your green thumb neighbours? Ask Don! Don Weiss, author of 'Tastes of Awa,' (page 7) is looking for reader's suggestions for future columns. What aspects of Japanese food interest you? What would you like to know how to cook? Send Don a message with your thoughts and impressions:

**e-mail:** woosongdonald@yahoo.com

### 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 Thursday

10:00 - 17:00

**tel.** 088.656.3303 or 088.656.3320 (allows three way conversations with an interpreter)

### TOPIA's Library

#### トピアの図書室

If you are a Tokushima resident (regardless of nationality) you can get a library card for TOPIA's library, and borrow books free of charge! The library has mostly English, Chinese, and Japanese books, with a small section of novels written in other European languages.

Books that have been culled from TOPIA's library are available for people to take home for free. Come to TOPIA anytime and take a look in the big boxes marked **free**. Donations of books are also accepted year-round!

# memoranda

## 地域日本語指導ボランティア養成講座

徳島会場：（徳島県青少年センター）土曜日・・・10:00～16:40 日曜日・・・9:40～16:20

後期講座：H 17 年 1 月 15, 16 日（土、日）, 22, 23 日（土、日）

阿南会場：（富岡公民館）全日程（土日）・・・10:00～16:40

前期講座：H 16 年 11 月 27, 28 日, 12 月 4, 5 日

後期講座：H 17 年 2 月 19, 20 日, 26, 27 日

**プログラム：**前期講座：日本語の基本的な教え方についてのワンポイントレッスン

**参加資格：**前期講座：初心者／後期講座：前期講座「みんなの日本語Ⅰ」を修了した人

**参加費：**無料

**定員：**各会場約 30 名

**講師：**神戸 YWCA 学院専門学校より

**テキスト：**前期講座：スリーエネットワーク発行「みんなの日本語Ⅰ」（2,500 円）およびその訳本Ⅰ（2,000 円）／後期講座：同上の「みんなの日本語Ⅱ」等を購入。それぞれの協会を通じて購入する場合は、はがきにその旨を必ずお書き添え下さい。（訳本は言語名を明記してください）

**申込み：**往復はがきまたは F A X にて ①名前 ②郵便番号 ③住所 ④電話（携帯もあれば）& FAX 番号&メールアドレス ⑤性別 ⑥年齢（40 代等）⑦希望会場 ⑧日本語教授法の勉強年数および教えた経験など 記入のこと。

**徳島会場問い合わせ：**（財）徳島県国際交流協会 〒770-0831 徳島市寺島本町西 1-61 クレメントプラザ 6F  
TEL:088-656-3303 FAX:088-652-0616 担当：野水

**阿南会場問い合わせ：**阿南市国際交流協会 〒774-0011 阿南市領家町室の内 385-305  
林方 TEL:0884-23-5599（夢つくりあなん内 林） FAX:0884-23-6323

## tv movie schedule ・ november

Date	Time	Place	Nat.	タイトル	Title	
Sat. 6	9:00	⑧関西	USA '95	12 モンキーズ	12 Monkeys	🔥
Sun. 7	9:00	⑥ABC	USA '98	ディープ・インパクト	Deep Impact	🔥
Fri. 12	9:03	⑩読売	USA '01	シュレック	Shrek	😊
Sun. 14	9:00	⑥ABC	USA '96	ミッション：インポッシブル	Mission Impossible	🔥
Fri. 19	8:00	⑩読売	JPN '97	もののけ姫	Princess Mononoke	😞
Sat. 20	9:00	⑧関西	USA '91	ターミネーター 2	Terminator 2: Judgement Day	🔥
Fri. 26	9:03	⑩読売	USA '90	プレデター 2	Predator 2	🔥
Sun. 28	9:00	⑥ABC	JPN '03	座頭市	Zatōichi	😞
Mon. 29	late night	⑧関西	USA '98	記憶の旅人	The Flight of the Bumblebee	😞

🔥horror ? mystery 📡suspense 😊comedy 😞drama 🔥action ♥love & romance SF science fiction

This schedule is subject to change.

# cinema guide

<b>TOKUSHIMA HALL 徳島ホール</b> <b>(Saiwai-cho - near the Central Post Office)</b> <b>088.653.1802</b>	<b>Road 88 [JPN] ロード 8 8 (in Japanese)</b>	
	<b>Collateral [USA] コラテラル</b> 1st of each month → ¥1000 Ladies' day Tuesday → ¥1000 Men's day / Friday → ¥1000	
<b>TOKUSHIMA TOHO 徳島東宝</b> <b>(Kagoya-machi - in Higashi Shinmachi Arcade)</b> <b>088.625.5311</b>	<b>Ima Aini Ikimasu [JPN] いま、会いにゆきます (in Japanese)</b> 1st of each month → ¥1000 Ladies' Day / Wednesday → ¥1000 Men's Day / Thursday → ¥1000	
	<b>Kusa no Ran [JPN] 草の乱 (in Japanese)</b>	from 11/20
<b>TOHO CINEMA 東宝シネマ</b> <b>(Kagoya-machi - in Higashi Shinmachi Arcade)</b> <b>088.625.5311</b>	1st of each month → ¥1000 Ladies' Day / Wednesday → ¥1000 Men's Day / Thursday → ¥1000	
	<b>2046 [HK] 2046 (in Chinese)</b>	until 11/19
<b>ATTACK HEIWA アタック平和</b> <b>(Kuramoto 2 cho-me - near Kuramoto Station)</b> <b>088.631.6490</b>	<b>Secret Window [USA] シークレット・ウインドウ</b>	until 11/19
	<b>Howl's Moving Castle [JPN] ハウルの動く城 (in Japanese)</b>	from 11/20
<b>HEIWA DOLBY 平和ドルビー</b> <b>(Kuramoto 2 cho-me )</b> <b>088.631.6490</b>	1st of each month → ¥1000 Customer Appreciation Day/ Wednesday → ¥1000	
	<b>Kakushi no Ken Oni no Tsume [JPN] 隠しの剣 鬼の爪 (in Japanese)</b> 1st of each month → ¥1000 Customer Appreciation Day/ Wednesday → ¥1000	
<b>KITAJIMA CINEMA SUNSHINE</b> <b>*FUJI GRAND*</b>  北島シネマサンシャイン <b>(Kitajima-cho Tainohama)</b> <b>088.697.3113</b> <b>088.697.3111</b> (24 時間テーク案内)	<b>The Whole Ten Yards [USA] 隣のヒットマンズ</b>	until 11/12
	<b>Secret Window [USA] シークレット・ウインドウ</b>	until 11/19
The 1st of each month → ¥1000 Ladies' Day / Wednesday → ¥1000	<b>Kagen no Tsuki [JPN] 下弦の月 ラスト・クォーター (in Japanese)</b>	
	<b>Nobody Knows [JPN] 誰も知らない (in Japanese)</b>	
	<b>Head in the Clouds [USA] トリコロールに燃えて</b>	
	<b>Tube [KRN] Tube (in Korean)</b>	
	<b>The Punisher [USA] パニッシャー</b>	from 11/13
	<b>Umi Neko [JPN] 海猫 (in Japanese)</b>	
	<b>Howl's Moving Castle [JPN] ハウルの動く城 (in Japanese)</b>	from 11/20
	<b>Catwoman [USA] キャット・ウーマン</b>	
	<b>Old Boy [KRN] オールド・ボーイ (in Korean)</b>	
	<b>Warai no Daigaku [JPN] 笑の大学 (in Japanese)</b>	
	<b>Chi to Hone [JPN] 血と骨 (in Japanese)</b>	
	<b>Kakushi no Ken Oni no Tsume [JPN] 隠しの剣 鬼の爪 (in Japanese)</b>	
	<b>2046 [HK] 2046 (in Chinese)</b>	
	<b>Monster [USA] モンスター</b>	
	<b>Collateral [USA] コラテラル</b>	
	<b>Ima Aini Ikimasu [JPN] いま、会いにゆきます (in Japanese)</b>	
	<b>Around the World in 80 Days [USA] 80デイズ (in Japanese)</b>	

## coming soon:

At Kitajima Sunshine Cinema in Fuji Grand this December:

Godzilla - Final Wars - starring Rei Kikukawa

AVP: Alien vs. Predator - starring Sanaa Lathan and Raoul Bova

The Incredibles - featuring the voice of Samuel L. Jackson

受け止めていますか

人権の重み