

awa life

January 2018

329

Go: The Game
Which Keeps
Evolving

Celebrating 100
Years of **Symphony**
No.9

Awa Shoku:
So Comforting,
So Unique,
Soba-gome



Awa Life is a Monthly Publication of the Tokushima Prefectural International Exchange Association

Happy New Year! I hope that you were all able to bring in the new year's with a bang! From the beloved "Daiku" to Tokushima's unique dish "Soba Gome", this issue of Awa Life introduces new ways to get out and fully experience what Tokushima has to offer. Our "Awa Life" is what we make it, so let's continue to find new ways to make the most of it. Wishing you only the best during this new year!

For all of those who like writing, please feel free to submit an article to us at any point in time about basically anything. There are a few limitations though, such as you can't write about religion, politics, commercial activities or businesses or anything that we deem inappropriate. But, other than that, we would be more than happy to receive articles about anything and everything including but not limited to, concerts, lectures, other events, culture, sports, community group information or anything cool that's happening in your local community.

We highly appreciate all of your articles and we love reading them. So if that writing bug of yours is buzzing about, grab a pen or a computer and write and send away! Please send all submissions to our email:

awalife@gmail.com

Your editors,
Daralyn, Franzi, and Tom

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Go: The Game Which Keeps Evolving

By Chris Coal

“Just one game’, they said, and started to play -- that was yesterday.”

That is how the Chinese described Go, an ancient board game still played today, in one of their proverbs. The rules are simple, but similar to chess, requires foresight and planning many moves before in order to avoid blunders. Of course, it is unlikely that games will carry on to the next day, but this proverb perfectly captures the intensity of playing Go. The game has since expanded to many other countries, with notable players coming from America, Japan and Korea, in addition to China.

But how does the game work? The concept is that two players, one with black stones and the other white, must place pieces on intersections of a grid and capture as many pieces as possible from the opponent. This is done by securing every adjacent position from the target piece. However, connected friendly pieces share their open adjacent lifelines, otherwise known as liberties. At the most basic level, there are only two rules. First, that every stone must have at least one liberty OR be connected to a piece with a liberty

at the end of the turn. Second, that no move can return the board to a previous state. This is known as the Ko rule.



I recently started playing Go at a social gathering in Tokushima City. It is usually on every second Friday night. Learning the rules and practicing on some simple puzzles didn't take long, but in a proper match against an opponent, often there are many choices to consider. It is not uncommon to miss an opening in my defences or make a move which significantly reduces my options, usually with the repercussions revealing themselves over the next several turns.

While it may be easy to begin playing, developing strategies is somewhat difficult. Most players

understand the fundamental idea that a defence can be made by playing pieces such that the opponent cannot play their piece without immediately being susceptible to being captured. This leads to a rule of concept known as Seki, where a trapped group of stones can avoid capture if they are placed such that they have two eyes, or open positions within the group, and surround a portion of the opponent's offensive, with help from friendly pieces outside the encirclement. The first player to fill a gap will risk their entire array of pieces being captured, thus resulting in a draw for that specific conflict. However, it is often difficult to foresee and prepare this kind of defence unless you already have supporting stones nearby.

Players primarily gain insight on how to react to different situations

based on popular moves recorded in the history of Go, and intuition, developed through both their own plays and reading the records of professional matches. Modern professional players have continued to build upon the pool of wisdom left by their predecessors, but the future of Go strategy might be polished by computers, which have an immensely larger computational capacity. Just last year, in 2017, a huge breakthrough occurred when Google DeepMind's AI (artificial intelligence), AlphaGo, defeated Ke Jie, the highest ranked player in the world at the time. Earlier in 2015, AlphaGo had also been the first computer program to defeat a professional Go player, and in 2016 subsequently became the first to defeat a 9-dan professional without handicaps. The AI uses a type of learning method called an artificial neural network, which allows it to improve its



database of optimal moves from playing against humans and simulations against other programs or itself. From digging through the progress of its successor, AlphaGo Zero's learning, analysts discovered that it had developed thousands of years' worth of human strategies in mere days.

Starting from scratch, it took 3 days to surpass the AlphaGo version which defeated a 9-dan professional, and 21 days for the version which defeated Ke Jie. It even invented some effective new strategies based on moves frowned upon by the professional community. Some of them have already been used in official professional matches. It wouldn't be surprising if more Go players turned to these AI's for inspiration in their own careers.

Go is an incredibly complex game and we have only just taken our

first baby steps into understanding the options available, after about 2,500 years. It can be stressful at times, and requires dedication to learning and practicing, but in the end it is a very fun game where the sides are quite balanced.

If you are interested in trying out Go come to the next Go class.

When: January 12th (Fri) 17:00 - 19:00
January 26th (Fri) 17:00 - 19:00

Where: Tokushima city, Shinkura-cho, 1-chome
19, Tsuboi Bldg. 2nd floor, Rm. 201

Fee: Free

Info: Mr. Yuji Katsura

Tel: 090-4332-4223

E-mail: jazzyguitar@gmail.com

Celebrating 100 Years of Symphony No.9 in Tokushima: A journey into the history of German-Japan Relations

By Tom Wehrmann

The Symphony No.9, composed by Beethoven, is affectionately called "Daiku" (Literally meaning number nine) in Japanese. Concerts featuring the "Daiku" are held throughout Japan every year. Beethoven's Symphony No. 9 has a very special and important meaning to Tokushima. In February 2018, the prefecture will host the 100-year anniversary concert of Symphony No.9. But why is "Daiku" so popular in Tokushima?

To answer this question, we need to dive a little deeper into German-Japan relations during World War I. In 1902, Japan became allies with Great Britain. When World War I occurred in 1914, Great Britain engaged in warfare with Germany, so Japan also declared war against Germany. The Japanese army launched an attack using 29,000 soldiers on the Qing Tao Fortress in China where 4,300 German soldiers were stationed. Eventually, the German soldiers raised the white flag in surrender. As prisoners of war they were detained in several camps in Japan. One of these camps

was stationed in the former town of Bando in Tokushima, which is now current day Naruto City. The commander Captain Toyohisa Matsue ran the camp and he treated the prisoners humanely according to the Haag Convention and even beyond by allowing the soldiers to go out for daily trips. As the son of a samurai from the Aizu domain, which is located in current Fukushima Prefecture, he believed in treating all former

foes with respect, rather than punishing and humiliating them. Compared to other war prisons, the German prisoners of Bando could live a relatively "normal" life. To thank Matsue and the locals of Bando, the German prisoners showed their technologies and skills to the Japanese. There are still some bridges built by the Germans that still remain today. In June 1918, Symphony No.9 was performed by an orchestra made up of a select group of prisoners, for the first time.

Even some Japanese, who had been taught by the prisoners, joined the orchestra. That was the first time that the Ninth Symphony was performed in all of Asia. Since that day, the song has spread all throughout Japan.

On February 12th, the long awaited 100-Year anniversary concert of Symphony No.9 from Beethoven will be held at ASTY Tokushima. Over 3,100 people are expected to join this huge choir. Even 100 high school students from Tokushima's partner state Niedersachsen in Germany will come a long way to Japan to sing with the choir.

Here is where my story starts. To prepare for this large event, a team consisting of five members of the Tokushima Prefectural Office including myself, famous pianist Yoshie Wada and famous conductor Yamaguchi Hiroshi flew to Germany for 3 days in late November. We stayed in a hotel in Hannover, located in northern Germany, but we rode the bus every day to a smaller town



called Wolfenbüttel (you may have heard of that name before, because it is the hometown of the world famous drink “Jägermeister”) to conduct rehearsals at the Niedersachsen Musical Academy. Our mission was to prepare the high schoolers for the concert in February, so the conductor held an intensive workshop and practiced the difficult parts of the “Daiku” with them. The students practiced long and hard, and you could see that they were totally engaged in this project. Our time in Wolfenbüttel was not only about singing. The students also learned through numerous presentations about the story of Bando, how to get accustomed with Japanese culture and mannerisms, and also what to prepare for their trip. The workshop was a huge success and we are looking forward to having the students perform in February. This year is the climax of the 3-year series of Symphony No.9 concerts

held by Tokushima Prefecture, celebrating the 100th anniversary since its first performance in Tokushima. Last year famous virtual artist Hatsune Miku made a guest appearance at the concert, what surprises will come next? You will just have to come and see this impactful and one of a kind performance for yourself. Scan the QR Code for more information.

When: 2018 February 12th
(Mon, holiday)

Where: Asty Tokushima,
Multipurpose Hall

Costs: 2,000 yen adults
1,000 yen high school students & below

Tel: 088-621-2553

E-mail: Tokushima Cultural Promotions Division
tokushimabunkashinkouka@pref.tokushima.jp



Letter from SUKETO NAKAYOSHI

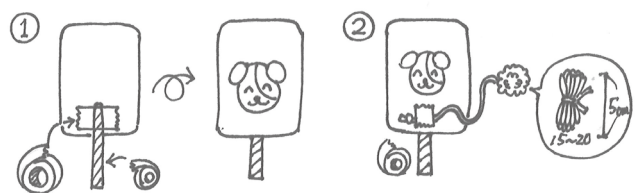
By Kazue Inoue (Center for Early Childhood Education and Care SUKETO NAKAYOSHI)

Happy New Year!
Every year, Influenza and colds spread due to the dry air of this season, so please be sure to take care of your health. Along with gargling and washing hands, let's make our bodies resistant to illnesses. In order to make our bodies resistant, it is important to increase immunity by being careful of what foods we intake. It is suggested that people consume more than 30 varieties of produce in one day. Within those foods, often intaking foods that support the intestines, and foods that build immune cells increases immunity. Building a good environment for your intestines means having an intestines that is predominately filled with good bacteria. The intestines become low in acidity when the growth of bacteria is suppressed. Therefore, we should all intake more foods with good bacteria such as yogurt, cheese, soy sauce, miso, and natto. In order to activate the immune cells, consume the principle ingredient, protein, (which can be found in meat, fish, dairy, soy products). By taking in the necessary nutrients from minerals (foods that include calcium, iron, and manganese such as milk, small fish, liver, spinach, clam, etc.), the

immune cells will further strengthen immunity. Let's strengthen our immunity and have a healthy winter!

* * *

Hagoita (Battledore)



1. Cut out a rectangular piece of cardboard (10cm x 20cm). Wrap a pair of wooden chopstick on both sides with packing tape and tape it to the back of the cardboard. Then, draw a picture on the front of the cardboard.

2. Attach a ball (as shown in the picture) out of yarn, and attach it to the *hagoita* with 30 cm of string.

* “*Hanetsuki*”, a traditional Japanese game, is a game that has been known since the Edo Period that wishes for a child's good health. People play this game by hitting a ball used for *hanetsuki* with the *hagoita*.

Japanese Lesson

By Kyoko Kamura

「～ことにする」「～ことになる」

This month, we will learn how to express “decisions” with two different expressions.

A: 夏休みの予定はもう決まった？
なつやす よてい き

B: うん。いろいろ考えたんだけどハワイへ行くことにしたよ。
かんが い



After much thinking about her summer vacation plans, Ms. B decided to go to Hawai'i.

「辞書形・ない形＋～ことにする」expresses that someone has thought about something before making a personal decision.

A: 社長の話は何だったんですか。
しゃちょうはなし なん

B: 実は、大阪の支店に移ることにになりました。
じつ おおさか してん うつ

The company president has decided that Mr. B will move to the branch office in Osaka.

The grammar 「辞書形・ない形＋～ことになる」 expresses that something was decided regardless of the speaker's opinion.

※もっと覚えよう！
おぼ

・来年、結婚することになりました。
らいねん けっこん



「～ことになる」 can also be used when you want to express a decision made on your own will in an euphemistic way.

Exercise:

Complete the following sentences with either 「～ことにする」 or 「～ことになる」.

A: 入社式のスピーチ、誰がするか知っていますか。
にゅうしゃしき だれ し

B: 実は、部長に頼まれて私が（します）→ _____。
じつ ぶちょう たの わたし

A: 今日の予定、もう決めたの？
きょう よてい き

B: 今日はどこへも行かないで、家で（勉強します）→ _____。
きょう い いえ べんきょう



A: 最近、運動不足だと言ってたけど何か始めた？
さいきん うんどうぶそく い なに はじ

B: 毎日、家から会社まで（歩きます）→ _____。
まいにち いえ かいしゃ ある



A: 来週の出張はどうになりましたか。
らいしゅうしゅつちよう

B: 社長の命令で1週間（行きます）→ _____。
しゃちょう めいれい しゅうかん い



- 覚え：1. することになりまし
 2. 勉強することにした（お
 3. 歩くことになった（お
 4. 行くことになりました

Awa Shoku: So Comforting, So Unique, Soba-gome

By Lance Kita

Let's kick off the new year with a steaming bowl of soup and **soba** (蕎麦 buckwheat), but not the auspicious **toshikoshi soba** (年越しそば) that is eaten on New Year's eve. Although most people associate buckwheat with brownish noodles, Tokushima has a unique way of eating this nutty grain.



Deep in the mountains of **Iya Valley** (祖谷渓谷), the steep mountains were not conducive to growing rice, but buckwheat bushes could be cultivated, so it became the staple grain in this region. (To be honest, most non-aristocratic people didn't eat rice anyway since it was the tax paid to the lords.) Today, **Iya soba** (祖谷そば) noodles are still made with 100% buckwheat flour, giving it a rustic soft texture.

In 1185, warriors of the losing Taira Clan in the great Gempei War are said to have fled to Iya Valley. (The Kazura-bashi vine bridges are supposedly designed so that they could cut the bridge down behind them if they were pursued.) Without the rice they were accustomed to eating, it is said that during the New Year, they ate the whole grains of buckwheat in a soup which harkened back to better days. Even if this is just the stuff of legend to glorify the hardships of defeated heroes, this method of eating soba is resourceful and requires less preparation time than noodles. It would make sense for the people of Iya to develop different ways to use this grain.

And so **soba-gome** (蕎麦米, literally "soba

rice") was born. The grains of buckwheat are boiled, cleaned of the husks, and then dried. This can then be used to make a soup called **soba-gome jiru** (蕎麦米汁) or **soba-gome zosui** (蕎麦米雑炊). In the mountains, the soup would be made from foraged plants and mountain fowl. Today, chicken flavors the broth, and vegetables like carrots and daikon radish are common additions. You can find **soba-gome** in most local supermarkets.

Here's an easy recipe: Cut a chicken thigh into bite-size pieces and saute. Add stock made of bonito or sardine dashi and the soaking water from shiitake mushrooms. Add the sliced shiitake, sliced carrots, and sliced daikon radish. You can also add sliced chikuwa fishcake. Add the **soba-gome** and simmer until vegetables and soba grains are tender. Flavor soup with a splash of soy sauce, sake, and a pinch of salt.

Tokushima embraced its mountain wisdom, and this soup can be found in school lunches across the prefecture and in restaurants. There are even single-serving freeze-dried packets of the soup at omiyage shops. Eating the soba grains whole is unique to the Iya region (it is rare to find a recipe that uses the whole buckwheat grain anywhere in Japan) and **soba-gome jiru** is a traditional regional dish that exemplifies the creativity of households in mountainous regions amid harsh conditions to cook with a limited variety of ingredients. Why not take the chill off a wintry evening with a satisfying and healthy dish inspired by fallen warriors?



Events & Memoranda

Disaster Relief Volunteer Interpretation Seminar 災害時ボランティア通訳研修



徳島県では、今後 30 年以内に 70%程度の確率で、南海トラフ地震の発生が予想されております。徳島県に暮らす外国人は、約 80 カ国 5,500 人程度で、増加傾向にあり、その国籍も多岐にわたっています。大地震などで大規模災害が発生した場合、避難所では様々な情報が提供されますが、外国人は、言葉の壁により、適切な情報を得られないことがあり、このことが強いストレスや不安の原因となることが予想されます。また一方で、災害時には救護所等が設置され、医療通訳を必要とする場面が増加すると考えられます。これらの状況に対応するため、災害時ボランティア通訳研修を行います。講師の講話、そしてワークショップを通じて色々な場面において多言語で情報提供を円滑に提供できるよう、一緒に学びませんか。

※語学研修ではありません。

講師： 八木 浩光 氏（一般財団法人
熊本市国際交流振興事業団事務局長）
日時： 2 月 18 日（日）
13 時～ 16 時 30 分
開催場所：（公財）徳島県国際交流協会（徳島市
寺島本町西 1-61 クレメントプラザ 6 階）

参加料： 無料
内容： 講演・ワークショップ
お申し込み：
〒 770-0831 徳島市寺島本町西 1-61 クレメントプラザ 6 階 公益財団法人 徳島県国際交流協会「災害時ボランティア通訳研修」担当宛
TEL: 088-656-3303 FAX: 088-652-0616
Email: coordinator1@topia.ne.jp（木村）
※ 2 月 9 日（金）までに氏名、住所、電話番号、Email、言語（英語、中国語等）を記載の上お申し込み下さい。
※携帯電話キャリアメールは届かない場合がございますので、電話でのお申し込みをお願い致します。

Shogo Kariyazaki Flower Arrangement Exhibition 華道家 假屋崎省吾「うだつをいける～美来創世～」

Shogo Kariyazaki, a master of flower arrangement, is holding his famous exhibition "Udatsu wo ikeru" once again in the historic town of Wakimachi, where he will feature the beauty of Ikebana. There will also be a symposium, and exhibition of Otani Pottery.

When: January 7th - February 18th
9:00~17:00 (Last Entrance 16:30)

Where: Yoshida Residence
(Mima City, 55 Oaza Wakimachi)

Fee: 510 Yen

Info: Mima City Tourism Association

Tel: 0883-53-8599

華道家 假屋崎省吾「うだつをいける～美来創世～」
歴史ある景観が残るうだつの町並みを舞台に、華道家・假屋崎省吾が美を紡ぐ美しく華やかな華道展「うだつをいける」。シンポジウムや大谷焼など、徳島が誇る美の競演をご堪能ください。

日時： 1 月 7 日～ 2 月 18 日
9 時～ 17 時（最終入館 16 時 30 分）

場所： 吉田家住宅
(美馬市脇町大字脇町 55 うだつの町並み)

料金： 510 円

お問い合わせ：美馬市観光協会

TEL: 0883-53-8599

Taisan-ji Temple Mochi Carrying Competition 大山寺の力餅

Men have to carry 169kg, women 50kg, children 10kg and infants 5kg of mochi and walk a certain distance as part of a competition. Even if you don't feel confident about lifting these heavy items, you can still watch the spectacular event and cheer for the competitors.

When: January 21st (Sun)

Where: Taisanji, Itano-gun, Kamiita-cho,
Kanyake, Oyama 4

Fee: Free

Tel: 088-694-5525



男 169 キロ・女 50 キロ・子ども 10 キロ・幼児 5 キロの餅をかつぎ、歩いた距離を競います。見物する方も力が入り、思わず歓声を上げてしまう程の名物行事です。

日時： 1 月 21 日（日）

場所： 大山寺境内 板野郡上板町神宅字大山 4

料金： 無料

TEL: 088-694-5525

Events & Memoranda

Lunar New Year Celebration in Tokushima 迎春祝賀会

Lunar New Year (often referred to as Chinese New Year) is a time when countries across East Asia celebrate the New Year. This year the Asian community and Tokushima's international organizations will be collaborating to hold a celebration. Regardless of where you are from, why not take the opportunity to celebrate the beginning of spring in a new way?

When: February 3rd (Sat) 13:30-17:30

Where: Tokushima University Josanjima Campus
Keyaki Hall

Fee: Free, No reservation necessary

Info: Lunar New Year Celebration Executive Committee (TOPIA) Mr. Yasuda (088-656-3303);
Tokushima University Sciences and Asian History
Department Research Room (088-656-7156)

「春節」(欧米では「中国のお正月」)とは主に東アジア諸国で祝うお正月です。日本では、旧正月のことをさします。本年は、徳島県内の国際交流団体や、アジア文化圏のコミュニティー、個人等が集まり祝賀会を開催します。国籍を問わず、どなたでも気軽に参加できます。あなたも一緒に、新しい春を迎えませんか?

日時: 2月3日(土) 15時30分~17時30分

場所: 徳島大学常三島キャンパスけやきホール

料金: 無料・予約不要

問い合わせ: 実行委員会事務局(徳島県国際交流協会内)担当安田(TEL:088-656-3303)、徳島大学総合科学部アジア史研究室(TEL:088-656-7156)

Indigo Views 藍のけしき

In the summer of 2017, over 400 people from around the world volunteered to participate in the making of *Ai no Keshiki-Indigo Views*. Each participant has spent the past 5 months living with a small length of cloth dyed with Awa Indigo, the rich blue dye of Tokushima. In January 2018, the individual cloths will be brought together from around the world and assembled into an installation to share their *Indigo Views* with us.

When: January 20th (Sat) - 28th (Sun), 9:30-17:00
Closed on January 22nd (Mon). Extended hours on January 20, 26, 27 (9:30-20:00).

Where: Tokushima 21 Seikikan Event Hall
(Located at Bunka no Mori)

Fee: Free

Info: Tokushima Prefectural Office,
Tokushima Cultural Promotion Division

Tel: 088-621-2114

阿波藍アート「藍のけしき」は、2017年の夏に世界中の400名を超える参加者と共に制作をスタートしました。参加者は阿波藍で染めた「藍の布」を約5か月を過ごし、参加者一人ひとりの暮らしが生み出したものです。2018年1月、世界中からすべての「藍の布」が集まります。集まった布はそれぞれの表情をこちらに向けながら、藍色の空間を作り出します。大きく浮かび上がる、一枚いちまいの「藍のけしき」です。

日時: 1月20日(土)~1月28日(日)
9時30分~17時

休館日: 1月22日(月)(1月20日・26日・28日は9:30~20:00)

場所: 徳島県二十一世紀イベントボール
(文化の森総合公園内)

料金: 無料

お問合せ: 徳島県文化振興課
TEL: 088-621-2114



Japanese Intensive Conversation Course 日本語集中講座

When: January 28th (Sun) 10:00 - 13:00

Theme: "Let's make Japanese cuisine"

For more information please look at TOPIA's website.

日時: 1月28日(日) 10時~13時

内容: 「和食を作ろう」

詳細は、TOPIAのホームページを見て下さい。

Counselling Service at TOPIA・トピアの相談窓口

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

Everyday, 10:00 - 18:00 (closed during the New Year's holidays)

Tel: 088-656-3303 or 088-656-3320 (allows three-way conversations with an interpreter)