

# awa life

April 2016

# 309

Awa Shoku:  
*The Bowl Truth*  
**About Tokushima**  
**Ramen**

TOPIA Staff  
**Farewell**  
**Messages**

Japanese Class  
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**Art Festival 2016**

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

Cherry blossoms are coloring the city in pink little by little and it is really starting to feel like spring here in Tokushima. There will be lots of cherry blossom festivals planned so if you have the chance, do check them out. Another big event to look out for is Hana Haru Festa (see the events section). They'll be lots of amazing Awa Odori performances and delicious food stalls! On a side note, an apology from us, we said that we would include part two of the Irodori interview in this issue, but it will be in the May issue instead.

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:

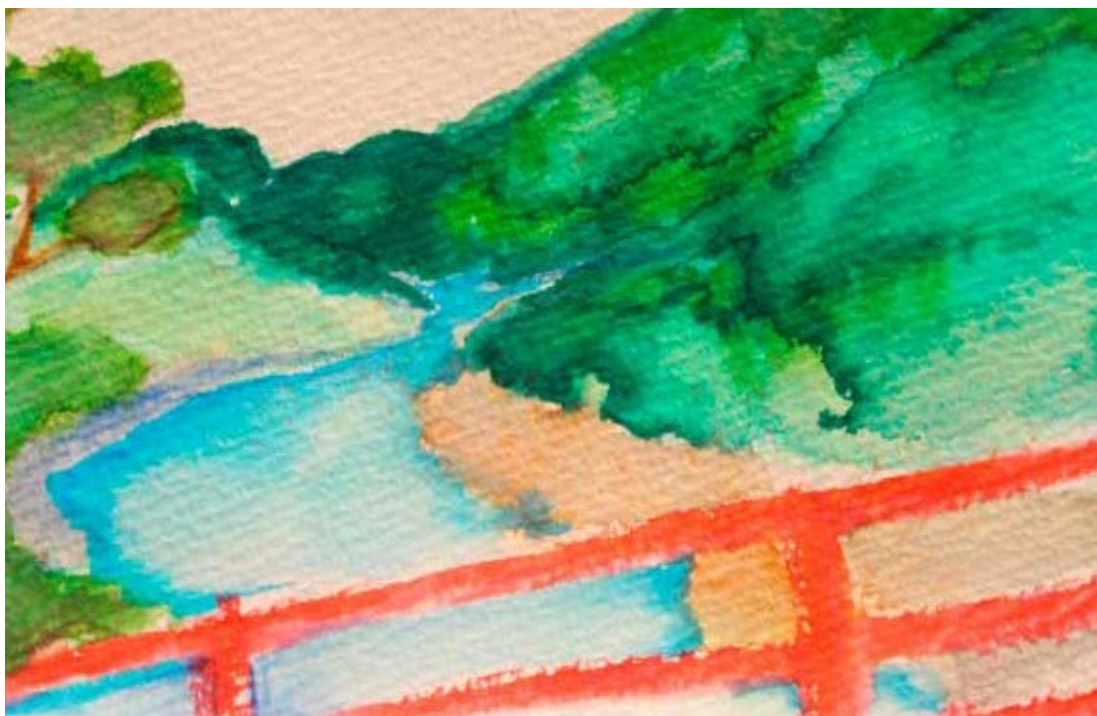
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Your editors,  
Till and Jenifer

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Download a PDF file of awa life or view the online version by going to TOPIA's website!



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## *Japanese Class Field Trip: Experiencing Japanese Culture*

By Naomi Fukumi

On January 19th, the students of TOPIA's Japanese class went on a field trip to a shrine nearby for their first shrine visit of the year, a custom known as *hatsumode* in Japan. Before heading out to the Ten Shrine, located at the foot of Mt. Bizan, the students were taught temple manners in the classroom. After their lesson, 13 students, teachers, supporters and TOPIA staff went off on their field trip. It was really cold on the day of the field trip and it was snowing on and off. For Ellysa from the Philippines, it was her first time seeing snow and she happily exclaimed, "This is just so much fun!"

Once they were at the shrine, it was time to showcase their newly learnt shrine etiquette, starting with purification of their hands and mouth

at the purification pavilion. Instead of just rinsing their mouths, some accidentally swallowed it, rousing chuckles from the others. After purifying themselves, they headed to the hall of worship, where they rang the bell, put some money in the offering box and made a wish. They were all earnestly putting their hands together and making a wish. I wonder what they were wishing for.



The god of learning and education is enshrined here and there is a statue of a cow called the "Cow of Wisdom" (named by Jakuchō Setouchi, a Buddhist nun from Tokushima) on the shrine grounds. The belief behind the cow statue is, if you rub it, you'll become wiser. All of the students were rubbing away at the cow's head and nose in hopes of gaining that extra bit of wisdom. I'm sure the cow

## Japanese Class Field Trip



will help them learn Japanese even quicker now.

After paying our respects at the shrine, we headed to a store that sells and serves Japanese confectionary. One of their well-known products is the “*taki no yaki-mochi*”, which is basically a flat rice cake filled with a thin layer of red bean paste and both sides are grilled. So, we took a little break at this store and had some of these grilled rice cakes and *zenzai* (rice cake served with red bean) along with some matcha green tea. On the way to the store, we actually stopped by to get a sip of the natural spring water called *kinryosui* that comes out of the foot of Mt. Bizan. This water is also used to make the *taki no yaki-mochi* and the matcha. From inside the store, you can look out onto the Japanese-style garden. What makes it Japanese is the combination of the Shiraito Falls, the dainty yellow flax flowers said to been given by Wenceslau de Moraes, a Portuguese writer, the bamboo and the shrubs that adorn the garden. With such a beautiful sight in front of us, the already delicious sweets tasted even more delectable. Even Alla from Ukraine, seemed to

be enjoying her red bean paste filled rice cake, despite not normally being a big fan of the red bean paste.

We finished up the field trip nicely with a full belly. Vlad from Ukraine said, “I enjoyed everything we did today.” Zhejie Chen who only just arrived in Japan five days ago commented with a big smile, “I had a lot of fun.” This was a great chance for the students to get out of the classroom to experience Japanese culture first-hand and it helped bring everyone a bit closer. After completing my first visit to a shrine for the year, I feel like I’m ready for a fresh new start of the year. Whether it be work or school, let’s all work hard to make it a good year!



## TOPIA Staff Farewell Messages

By Yuri Ikegami, Naoko Miyamoto, Mari Fujimoto

With the start of April comes the start of a new work and school year. This is one of the most bittersweet times of the year as we will be welcoming many new people, but we will also be saying goodbye to those we have worked alongside with for the past few years or to those who we went to school with. For us at TOPIA, we

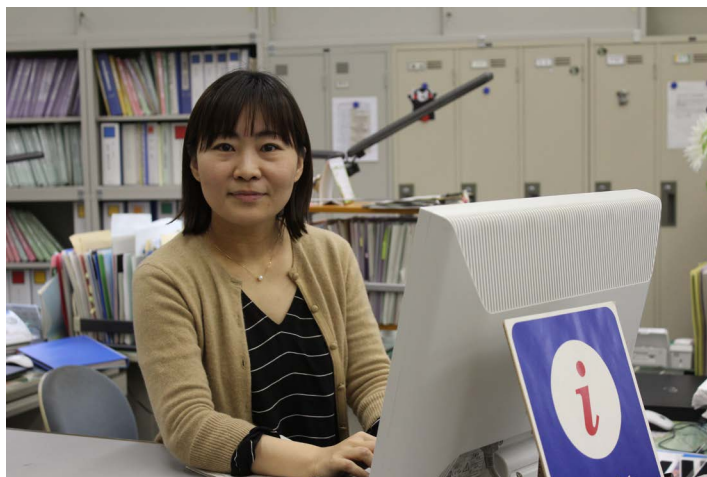
will be saying goodbye to three staff members who have been with us for the past year or more. Thank you so much for everything that you have contributed during your time at TOPIA and your presence will be greatly missed! We wish you nothing but the best for your future! Please read on for messages from the three who are leaving.

## Thank You, Everyone!

By Yuri Ikegami

I have been working at TOPIA for the past four and a half years and I have learned so much from this valuable experience. I really want to thank everyone who gave me guidance throughout my time here from the bottom of my heart, thank you.

Through this job, I've had many different questions asked about all sorts of things related to living in Japan. With the limited knowledge I had, I did my best to try to gain more information by contacting various network organizations for advice to come



up with the most useful answer. Through my interactions with foreign tourists from all around the world, I was able to rediscover some of the things that makes Japan and Tokushima so great. Every time I felt like I was able to truly communicate with the tourist, it brought me such a big sense of joy.

Watching all of the students attending TOPIA's Japanese classes, every time I was blown away by how quickly they improved and it made me really realize the importance of being ready and willing to learn no matter what stage in your life and to keep challenging yourself.

I also had the chance to help create things like tourism pamphlets, a disaster prevention handbook and Japanese teaching materials. I thoroughly enjoyed being a part of it and want to thank all the staff and Japanese teachers at TOPIA for giving me such an opportunity.

A beginning and an end, meeting people and saying goodbye to people, happiness and sadness. All of these words contradict each other, but because they both exist, it isn't all so bad to experience all of these. All of your smiles meant the world to me, so thank you!

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## Completing My One Year Internship at TOPIA

By Naoko Miyamoto

Since April, I have been working at TOPIA as an intern and I was put in charge of dispatching International Understanding Support instructors, coordinating the work experience visits, planning and execution of the International Understanding Support Forum, acting as a liaison between TOPIA and the participants of the Japanese Speech Contest and teaching the beginner Japanese classes at TOPIA. And of course, as TOPIA is also a tourist information center, I had the opportunity to give information on tourism in Tokushima to the visitors.

During my internship, I learned a lot of things, but one of the first things I learnt was through

watching the other staff interact with the visitors. They made sure that the visitors received all the information they needed and helped them until they were fully ready to leave on their trip. What particularly stood out; however, was the fact that no matter how uncertain the tourists were when they first entered TOPIA, they all left with a big bright smile on their faces. Watching them smile and thank my coworkers made me realize, what visitors appreciate most is a warm and heartfelt customer service. This also made me reassess my position as a teacher. Just as it is important to help tourists until they are fully content, it is important to help students until they fully understand.



Furthermore, the people at TOPIA truly create a great team. Whenever any of the staff member have a question or need help, they are always ready to help. They've definitely helped me when giving out tourist information and with my general work duties. When I had to make important decisions in regards to my work duties, they gave me great advice during meetings and helped me quickly ease into this new workplace. It is precisely because TOPIA has such a supportive work environment that even a newbie like me who came as an intern felt like part of a staff member. This made me realize the importance of maintaining communication with the other teachers, no matter how busy we became.

What I learned from all the people I met through my internship is, all of the knowledge and experience that people gain will affect how that person thinks and will change how they see the world, and that in turn will be reflected in the person's words and actions. This really made me want to experience as much as I can and to keep



broadening my mind.

I have learned and gained so many invaluable skills from my one year internship at TOPIA and everything I have gained here will be invaluable in my work as a teacher. I really do hope that I can take what I learned here and use it at the schools. I will continue to keep challenging myself and be ready to learn something new each and every day. Thank you so much for everything for the past year.

### *Eternally Grateful* By Mari Fujimoto

*As flowers begin to bloom, I am overcome with a sense of sadness and loneliness watching the time fly right on by with each blooming flower.* These words are from one of my favorite songs and this is exactly how I feel right now. It felt like the last three years I spent at TOPIA flew right on by. When I first started working at TOPIA, I was completely lost and didn't know what to do and I probably did more harm than good, but with the support of everyone here, now I'm completely used to my work here and there are no more moments of panic.

I have gained so many invaluable experiences through my work at TOPIA, including everything



from the chance to help out at the Japanese Speech Contest to being able to dance in the Awa Dance Festival as part of the Arasowa-ren dance troupe. Working here gave me the opportunity to meet many people from around the world and from these encounters I've learned so much. Every single moment I spent with everyone here at TOPIA was enjoyable and there wasn't a single day where someone didn't make me laugh.

I really do hope that I can carry on the memories I made with all the people I met during the last three years and the multitude of experience I gained into the future. Thank you for everything, I am eternally grateful.

## Awa Shoku: The Bowl Truth about Tokushima Ramen

By Lance Kita

The recent “regional ramen” boom has brought **Tokushima Ramen** into the spotlight. In a recent poll, the top four restaurants that people would recommend to their friends were all ramen shops. Here are some tips and facts about this hearty bowl of noodles.

### 1. It wasn't always “Tokushima Ramen.”

Before the war, Chinese vendors set up street stalls and sold noodles called **Chuka soba** (中華そば), literally “Chinese noodles.” Even now, most ramen shops will list “chuka soba” on their menu. “Tokushima Ramen” was used after the Shin-Yokohama Ramen Museum featured Inotani's noodles as a guest shop.

### 2. Pick your soup color.

Ramen soups are composed of a **tare** (タレ) (the flavoring, like a sauce) blended with a broth/stock. Tokushima ramen is basically a **shoyu-tonkotsu** soup, meaning a soy sauce tare with a cloudy **tonkotsu** broth made by boiling pork bones for hours. There are three general types: a light (white) soup found in the Komatsushima area; a medium (red/yellow) soup found in many Chinese restaurants and older shops; and a dark (brown/black) soup with an intensely salty yet sweet edge.

### 3. Meat me on top!

What sets Tokushima apart from other regions are the strips of thinly sliced pork belly stewed in the **tare** sauce (like beef rice bowls) that adorn the top. If you want lots of that, order **niku-iri** (肉入り, **with meat**). However, some come with the standard **char siu** (チャーシュー **roast pork**). Other common toppings you'll see are bean sprouts, menma (pickled bamboo shoots), and green onions.

### 4. To egg or not to egg?

Recently, Tokushima ramen is often seen with a raw egg. This is a new trend, and many veteran shops don't have eggs at all or offer **ni-tamago** (煮玉子), eggs soft-boiled in the **tare** sauce until sepia-stained. If you do get a raw egg, many people like to add just the yolk, and run the meat or noodles through it, sukiyaki-style.

Want to test out your newfound knowledge? Explore the Tokushima Ramen Expo at the Hana Haru Festa on April 16-17, where ramen shops from all over the prefecture will be gathered at Aibahama Park. Happy ramen-hunting, everyone!

Three major types of Tokushima ramen soups: a white broth from Komatsushima, old-fashioned red/yellow broth, and dark rich brown/black.



I chose the optional **ni-tamago**, a soft-boiled egg cooked in the rich **tare** sauce, for my white broth ramen.



Old-fashioned red/yellow type ramen is piled with meat, and no egg.



Dark broth is salty yet sweet. Because of the strong flavor, many people order plain rice as a side dish.

## Challenge Tokushima Art Festival 2016

By Jenifer Tanikawa (Interview with Crystal Esquilin)

The Challenge Tokushima Art Festival 2016 took place earlier this year in January at the Tokushima Modern Art Museum in Bunka-ano-Mori. The aim of this event is to find and support up-and-coming artists and performers in Tokushima. The

event is separated into two parts: performance and exhibition and we had the chance to talk to one of the participating artist, Crystal Esquilin, about her experience with the event and about the work she created for this event.

## Challenge Tokushima

*Why did you decide to participate in this art festival?*  
I first heard about Challenge Tokushima Art Festival from an art teacher at my local school who was last year's grand prize winner.

*How long have you been creating art?*

I have been creating art semi-professionally for the last four years or so, creating things such as logos, character designs and illustrations for contests, galleries and small businesses.

*How would you describe your art style usually?*

My usual art style is pen and ink illustrations usually created in a comic or cartoon style.

*For this festival in particular, why did you choose this particular art medium? (Post card and water color). Why did you choose Tokushima as the subject?*

Water color not being my strong point I wanted work on improving my landscape painting ability. I chose the theme of Tokushima scenery because I found great beauty while traveling around the prefecture, I felt water colors were the best

medium to capture the feeling of the scenery.

*Overall, how was this experience?*

Overall, the ease of working with the museum staff and creating works was quite fun and exciting; however, balancing both work and painting proved to be incredibly difficult. The art festival was a wonderful experience and I recommend more people try out for it in the upcoming year!

*What sort of art will you be creating in the future?*

In the future I would like to continue working in watercolor as well as working on a smaller scale. I would also like to further enhance my portraiture skills too. So much to do!

I would like to thank the Tokushima Bunka no Mori Modern Art Museum staff as well as Ms. Shino, who

worked very hard assisting me and other English speaking artists with interpretation and translation.

*Thank you so much Crystal and we are looking forward to seeing more art from you! Check out her profile at: [Seelio.com/cesquillin](http://Seelio.com/cesquillin)*



## HIROBA Japanese Cooking Class: Temakizushi (Hand-rolled Sushi) By HIROBA International

### Ingredients (3 Servings)

#### Sushi Rice

Rice (2-go or 300g), Water (300g), *Kombu* seaweed (5 cm long strip)

#### Vinegar Mixture

Vinegar (50cc), Sugar (2 Tbsp), Salt (1 Tsp)

Roasted *nori* seaweed (7.5 large sheets cut into 30 pieces), Paper Fan

#### Rolled Omelet

Egg (3), (A) *Dashi* stock (3 Tbsp), (A) Sugar (1 Tbsp), (A) Light soy sauce (2/3 Tsp), Oil (2 Tsp), Paper towel for spreading the oil

Cucumber (1/3), Tuna (1 small can), Mayonnaise (2-3 Tbsp), Radish sprouts (1/3 of a pack), Imitation crab (12 sticks), Pickled plums (2-3), Bonito flakes (as needed), Soy sauce (as needed), Avocado (1/2), Wasabi (as needed), Lettuce, Sashimi (as desired)

### Making the Sushi Rice

1. 30 minutes before you cook the rice, wash and let it drain. Cook the rice with the same amount of water as the rice and with the *kombu*. After it finishes



## Japanese Cooking Class

cooking, let sit for a while. Mix the vinegar mixture into the rice, making sure not to squish the rice. Use a paper fan to cool the rice down while mixing (this will help give shine to the rice).

2. Cut the large *nori* sheets into 4 even pieces and lightly grill each side.

### **Rolled Omelet**

1. Lightly beat the egg. Add A and lightly beat again.  
2. Heat up a rolled omelet pan over the stove and lightly brush with oil. Remove the pan from the heat and press the bottom of the pan onto a wet towel. Return the pan to the stove (set heat to medium heat) and pour one third of the egg mixture into the pan. Even spread the mixture across the pan and once it is half cooked, start rolling the egg with a pair of chopsticks. Push the rolled up egg onto one side of the pan. Lightly brush oil onto the empty part of the pan and pour

the egg mixture into the pan. Repeat the same steps as before. Once cooked, cut the omelet in half lengthwise, then cut into 1 cm wide strips.

### **Other Ingredients to Prepare**

Wash cucumber then pour some salt onto the cucumber and wash again. Cut the cucumber into 8mm strips; Mix the tuna flakes with mayonnaise; Wash and cut off the roots off the radish sprouts; Cut the imitation crab strips in half; Remove the pit from the pickled plums and cut up the plum. Mix some dried bonito flakes and soy sauce into the plum paste; Remove the pit and skin of the avocado. Cut into 6 wedges.

Once all of the ingredients are prepared, spread a thin layer of rice onto the *nori* and add any ingredient of your choice then roll up and enjoy!

## Letter from SUKETO NAKAYOSHI

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

This month, there was a seminar for child care workers on the topic of "A Child's Sensitive Mind". Through developments in brain science, we now know that there is a critical period in the development of a child's brain (a period of time where they are most susceptible to the stimuli around them). So, in other words, there is a critical period during which certain skills are best developed. Emotional suppression (patience) and language development is most affected during the ages of 0-2. Number concept development and social skills are most affected at the ages of 2-3. Through this seminar I learned the importance of having your child interact with as many people as possible and have them experience as much as they can when they are younger.

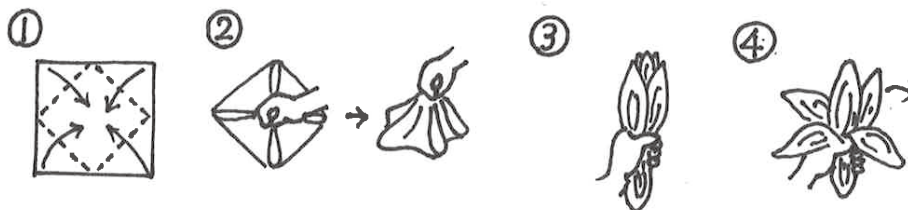
April is perfect for outdoor excursions. Why not take advantage of this and take your child outdoors so they can meet people and experience new things. A lot of child-friendly facilities have opened up lately, such as nursery schools, kindergartens,

childcare support centers and other childcare centers, so if you are interested, please inquire about it at your local municipal office.

### **\*\* This Month's Craft \*\*** **Handkerchief Game**

#### **Directions**

1. Spread out a handkerchief and fold all of the edges into the center.  
2. Grab the handkerchief from the middle and lift up.  
3. Hold the handkerchief together in the other hand and fix the shape of it to look more like a banana.  
4. Just like in the picture below, peel each layer of the handkerchief and it will look like banana peels.  
\*You can create many different shapes with a single handkerchief. For example, you can fold it in three and make a sandwich or roll it up to make a sword.



## Japanese Lesson

By Yoko Aoki

「～ばよかった（です）」 [= the ～ば-forms (conditional forms) + よかった（です） ]

～ばよかった（です） means *I wish I had done* or *I should (not) have done* something. You can use it to describe an alternative course of action you, to your great regret, did not take.

Examples: <Situation 1> You are on a trip. You forgot to bring a camera.

カメラを<sup>も</sup>持<sup>く</sup>って来<sup>く</sup>ればよかった（です）。 *I wish I had brought a camera.*

<Situation 2> You ate too much and you are not feeling well.

たくさん<sup>た</sup>食<sup>く</sup>べなければよかった（です）。 *I should not have eaten too much.*



Now let's take a look at how to form the ～ば-forms (conditional forms)

### Verbs in the affirmative:

Drop the final -u and add -eba.

食 <sup>た</sup> べる (taber-u) → 食 <sup>た</sup> べれば (taber-eba)	／ 見 <sup>み</sup> る (mir-u) → 見 <sup>み</sup> れば (mir-eba)
行 <sup>い</sup> く (ik-u) → 行 <sup>い</sup> けば (ik-eba)	／ 読 <sup>よ</sup> む (yom-u) → 読 <sup>よ</sup> めば (yom-eba)
する (sur-u) → すれば (sur-eba)	／ 来 <sup>く</sup> る (kur-u) → 来 <sup>く</sup> れば (kur-eba)

### Verbs in the negative:

Drop the final い and add ければ.

食 <sup>た</sup> べない → 食 <sup>た</sup> べなければ	／ 見 <sup>み</sup> ない → 見 <sup>み</sup> なければ
行 <sup>い</sup> かない → 行 <sup>い</sup> かなければ	／ 読 <sup>よ</sup> まない → 読 <sup>よ</sup> まなければ
し <sup>こ</sup> ない → し <sup>こ</sup> なければ	／ 来 <sup>こ</sup> ない → 来 <sup>こ</sup> なければ

Examples: <Situation 3> You didn't do well on your test.

(もっと<sup>べんきよう</sup>勉強する) → もっと<sup>べんきよう</sup>勉強すればよかった（です）。

<Situation 4> You went to the party but you couldn't enjoy it.

(来<sup>こ</sup>ない) → 来<sup>こ</sup>なければよかった（です）。



Exercise: Express your regret using ～ばよかった（です）.

1. Situation: You were late for class.

(もっと<sup>はや</sup>早<sup>お</sup>く起きる) → \_\_\_\_\_

2. Situation: You went to a restaurant but it was closed for a holiday.

(＊<sup>しら</sup>調べておく) → \_\_\_\_\_

＊<sup>しら</sup>調べる = to look into

＊～ておく = The te-form of a verb plus the helping verb おく describes an action performed *in preparation for something*.

3. Situation: You can't help thinking about your ex-boyfriend/ex-girlfriend.

(＊<sup>かれ</sup>彼<sup>かのじよ</sup>／<sup>わか</sup>彼女と別<sup>わか</sup>れない) → \_\_\_\_\_

＊<sup>かれ</sup>彼<sup>かのじよ</sup>／<sup>わか</sup>彼女と別れる = to break up with him/her



Reference : 『げんきⅡ』 (The Japan Times)

Answers  
1. もっと早く起きればよかった（です）。 2. 調べておけばよかった（です）。 3. 彼／彼女と別れなければよかった（です）。



# Events & Memoranda

## Tokushima Prefecture 2016 Japanese Speech Contest Apply Now!

1. PURPOSE True internationalisation cannot be achieved without first coming in touch with other cultures and ways of life, fostering a sense of international awareness and gaining mutual understanding with people of the world to create a society in which we can all work and live together in harmony. This speech contest seeks to give a voice to the international residents of Tokushima Prefecture and engage them in a dialogue to further discourse on cross-cultural understanding and fostering multiculturalism.
2. DATE & PLACE July 10, 2016 (Sunday), 13:30 - 16:30  
Awagin Hall (Tokushima Prefecture Kyodo Bunka Kaikan)  
Small Hall (5F)
3. ELIGIBILITY Only foreign residents whose native language is not Japanese are eligible to apply.  
(However, foreign residents who have had over three years of compulsory education in Japan and those who have previously won the Grand Prize or the Tokushima Prefectural Assembly's Chairman of the Federation of International Exchange Assembly Members Award are not eligible to apply.)
4. SELECTION Application will be open to all foreign residents of Tokushima Prefecture that fulfil the eligibility requirements. We will ask all applicants to submit an outline of their speech (between 400-800 words), and after reviewing all of the applications, roughly 10 or so applicants will be chosen to proceed to the final contest.
5. THEME The topic is left to your discretion, but it should relate to the event's purpose of fostering cross-cultural understanding and multiculturalism.
6. LENGTH Speeches should be no more than 6 minutes in length.
7. AWARDS
  - ◆ Grand Prize --- one person (Prize: 50,000 yen gift certificate)
  - ◆ The Tokushima Prefectural Assembly's Federation of International Exchange Assembly Members Chairman's Award --- one person (Prize: 30,000 yen gift certificate)
  - ◆ Runner Up Awards --- two people (Prize: 30,000 yen gift certificate)
  - ◆ Special Awards --- to be decided (Prize: 10,000 yen gift certificate)
  - ◆ Special Effort Award --- to be decided (Prize: 5,000 yen gift certificate)

\*All participants will receive a participation award.
8. HOW TO APPLY Please fill out the application form available at TOPIA and mail it to the above address or fax it to the above number. Alternatively, you may submit your application in person.
9. DEADLINE May 17, 2016 (Tuesday)  
Applications must be turned in by 17:00.
10. WHERE TO APPLY Tokushima Prefectural International Exchange Association. (TOPIA)  
〒 770-0831 1-61 Terashima Honcho Nishi, Tokushima City,  
Clement Plaza 6F  
TEL: 088-656-3303 FAX: 088-652-0616  
E-mail: coordinator2@topia.ne.jp

# Events & Memoranda

## Become an International Understanding Support Lecturer! 国際理解支援講師募集！

**Content:** Talk in Japanese to Japanese people about your country's culture: music, dance, clothing, food, scenery, events, children's play and so on.

**Date & Time:** Depends on the request from a school or an organization (Weekdays, 3-4 hours, including travel time).

**Place:** All over Tokushima Prefecture

**Remuneration:** About 4,000 yen or more and transportation expenses.

**Contact Information:**

Tokushima Prefectural International Exchange Association (TOPIA)

TEL: 088-656-3303

E-mail: [coordinator3@topia.ne.jp](mailto:coordinator3@topia.ne.jp)

〒770-0831

1-61 Terashima Honcho-Nishi, Tokushima City, Clement Plaza 6F

**内容：** 自国の文化（音楽、踊り、衣装、食べ物、風景、行事、遊びなど）や、日本の印象などについて、日本の児童・生徒や大人に日本語で話す。

**日時：** 学校や一般団体の希望日（平日3～4時間、往復時間含む）

**場所：** 徳島県内

**謝礼：** 約4,000円～、交通費：有り

**お問合せ：**

TEL: 088-656-3303

E-mail: [coordinator3@topia.ne.jp](mailto:coordinator3@topia.ne.jp)

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徳島県国際交流協会（TOPIA）

## Hana Haru Festa! 2016 はな・はる・フェスタ 2016

You'll have the chance to see famous Awa Odori dance troupes perform on both the indoor and outdoor stages at this event. There will also be many other fun things to look forward to such as the Gourmet Street, where you can try some of Tokushima's best cuisines, lots of on-stage events, workshops where you can try your hand at local traditional crafts and more!

**When:** April 16-17 (Sat-Sun)

**Where:** Around Tokushima City including Aibahama Park and Shinmachi Boardwalk

**Admission Fee:** Free

**Info:** Hana Haru Festa Organizing Committee

TEL: 088-655-7331

阿波おどり有名連の豪華競演を屋内外でたっぷりご覧いただけるほか、徳島のおいしいものが並ぶグルメストリートや、ステージイベント、伝統文化の体験コーナーなど、楽しいイベントが目白押しです！

**開催期間：** 4月16日（土）・17日（日）

**開催地：** 徳島市 藍場浜公園、しんまちボードウォークほか

**入場料：** 無料

**問合せ：** はな・はる・フェスタ実行委員会事務局

TEL: 088-655-7331

## 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)