
awa life



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

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i left my art in kamiyama

by martin o'brien



Norbert Attard's installation piece, + 1.618034

This year, as part of the Kamiyama Artists In Residence Program (KAIR) three artists came to Kamiyama hoping to create works of art that would in some way reflect their experience in this rural, mountainous part of Tokushima. I spoke to the three artists in question Ai Kitahara, Norbert Francis Attard and Charlotte McGowan-Griffin about the pieces they had created and how their stay in Kamiyama had affected them as artists.

The first artist I talked to was Charlotte. Before coming to Kamiyama, Charlotte's artwork was heavily based around paper cutouts, which were influenced by Eastern European fairy tales. Charlotte wanted to use her experience in Kamiyama to work with shadow projection. The desire to work in this way was influenced by seeing an Indonesian shadow puppetry performance in London.

Charlotte created one piece entitled "You Can't Take it With You". In the piece a woman

is visible, she is seated in a bamboo surrounded by various elements of traditional Japanese culture. The woman represents Charlotte herself trying to make sense of the new environment in which she was placed. Thick bamboo encircles the woman, and the idea that nature is always dominant predominates, reflecting the ephemeral nature of our own creations and experiences. The piece mixes a traditional European style used in previous works with an obvious Japanese aesthetic.

The second artist on the residency program was Ai Kitahara. Ai created two installation pieces "Stronghold-Kaminakaya" and "Moving Territory." According to Ai, "Stronghold-Kaminakaya" was an exploration of how borders affect and influence us. Due to the ease at which we can communicate due to the Internet and other technologies it seems sometimes as if geographic borders and the like are becoming increasingly irrelevant. This is true to some

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from the editors

Well, thanks to a pending winter holiday in Canada, I've made a good head start on my New Year's Cards already. In fact, I think I've made too many! This led me to thinking... I wonder if the readers of Awa Life would like a special Awa Life New Year's Card delivered to their door on January first? If you'd like me to send you a **nengajō**, let me know before December 17th by writing to **awalife@gmail.com** with your mailing address, and I'll fire one off. I'll have to stop sending them when I run out of cards - I think I have about ten to spare - so act quickly if you want one! This month's Awa Life is full of treats - including the long-promised library article! Take a look on page 3. Also, Don Weiss has reached the end of his sushi odyssey (page 7) - what will he write about next month??? We'll have to wait and see.

Love, Claire



This month, my travels took me to Kamiyama where I was able to see the various art works created by the members of this years Kamiyama Artist in Residence program. It was surprising to see that they had created so much wonderful artwork in such a short time. According to the artists, this was made possible due to the huge amount of support and assistance that they received from the people of Kamiyama. Creating a piece of artwork can be a hugely personal thing so allowing people to get involved on one hand can be difficult, but on the other bring obvious advantages. Seeing the art and talking to the artists not only gave me a greater appreciation for contemporary art but was also an important lesson in the power of teamwork. Until next time.

Peace, Martin



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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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hidden book paradise discovered by kevin mcdowell

Leaving Shikoku in a kei-car, we crossed the Naruto Bridge linking Shikoku and Honshu, heading for Kyoto.

Traveling on back roads to avoid toll booths, we were going to collect books for the TOPIA library with Derek Henson at the wheel, me riding in the shotgun seat, and Jane in the back, the navigator, the pilot.

Wending though the clogged, rush-hour downtown streets, we got to our hotel around five, cleaned up, and got ready for the meeting with the Kyoto professor.

The professor, a French-Canadian, learned of the TOPIA project through a posting on an online discussion network, H-Japan. With an eye towards lightening her possessions, and possibly returning to Canada, she wanted to pass her books along to an institution that would maintain the collection intact and circulate the books to a large number of users. She contacted us over the summer and we arranged to meet her in September.

The books we collected there consisted mostly of Japanese history and sociology books written in English and French, and some French novels.

The trip to Kyoto was part of an on-going, double-sided effort to upgrade the TOPIA book collection: a project that is both technical and qualitative.

On the technical side, we have gone through all of the books in the collection, creating files and searching for records in online databases



Sudachi-kun guards the new acquisitions at TOPIA's library

in order to rearrange all the books according to conventional library classification standards.

This has meant physically processing each book, inputting International Standard Book Numbers (ISBNs) into a database, and creating an overall record of the books in the TOPIA collection. While laborious, this process offered the chance to sort and sift through the books, removing, culling, deselecting along the way duplicate books and outdated materials. Damaged books went into the free box or the incinerator.

Soon, newly acquired, higher quality books will be on the shelves to replace the discarded books - a collection of books cobbled together through donations, purchases, trading, and bartering.

In Arizona, this summer - again through the medium of the H-Japan discussion network - I met several librarians interested in the TOPIA project. Tapping

into a (for me) unknown, underground flow of book depositories, I gathered a jumbled together group of books on a variety of topics. Looking to lessen the heft and volume of the books, and also hoping to gather a more coherent selection, I took the books to a used bookshop and traded the hardbacks in for paperbacks on Japan/Asia and general non-fiction, thinking to bolster the outdated and meager non-fiction section at TOPIA.

Waiting in boxes at TOPIA for processing and soon to hit the shelves: "New Japanese Voices," "Beer Blast: The Inside Story of the Brewing Industry's Bizarre Battles for your Money," "A History of Civilizations," "The Potato: How the Humble Spud Rescued the Western World," and "Migrations and Cultures: A World View." These, along with a small selection of new Chinese books, are representative of the types of newly acquired books that will be available soon. They are indicative, too, of the kinds of books that TOPIA is looking for in donations.

Comments and questions: email mcdktm@yahoo.com
For technical issues: email Derek Henson at dhprc2@yahoo.com



Editor's note:

TOPIA's library does not currently charge a fine for books returned late, so feel free to come by anytime with those novels you borrowed last summer - we don't mind if they're a little late, just as long as they come back eventually!

teaching japanese in sydney

by suga shiota

I had a chance to teach Japanese as an ALT at a high school in Sydney last summer for 3 months. My school was a midsize public school with about 900 students of which 100 students were studying Japanese. In Australian high schools, it is compulsory to study a second language. Japanese is very popular. From Grades 7 to 9, they study mainly daily conversation, **hiragana**, **katakana** and easy **kanji**, and practice listening a lot. From Grade 10 they learn grammar. Reading and writing is also emphasized.

I prepared lessons with an Australian Japanese teacher, made tests and marked them. After school I had special lessons for the students who were going to travel to Japan on a school trip and homestay with high school students in Osaka.

There are some differences between Japanese schools and Australian ones. In Australia, students don't have their own classrooms, so they have to move from classroom to classroom for every period. From Grades 10 to 12, the number of students in one class is small; less than 20. They often discuss topics with their teacher and give presentations in front of their classmates. They're trained to voice their own opinions in public. It's quite different from class in Japan, in which students just listen to a boring lecture in a doze.

I had wanted to introduce Japanese culture, so I demonstrated the Tea Ceremony. For all the students,



Seventh Grade students at Mosman High School in Sydney, Australia

kneeling upright on the floor and having green powdered tea (**matcha**) was a new experience, but they were interested in it. They especially liked Japanese sweets. I was glad that they enjoyed it.

Though Japan has much rainfall throughout the year, in Australia it rains very little, so water is a valuable resource. People never waste water. On the day I arrived, my host mother told me to take a shower quickly and not to rinse the dishes. After dinner, she soaked them in the kitchen sink with detergent, and after washing she just wiped them. That's it. Never rinsing the detergent off the dishes!! At first I was so surprised and uncomfortable with it, but I couldn't help doing 'as the Romans do.' I probably swallowed a lot of detrimental chemicals. Luckily, I survived.

In Sydney there are various foreign restaurants. Chinese and Japanese restaurants are very popular. Though **sushi** is popular, it's expensive. People often buy take-out **sushi** or eat it at a turning table counter - **kaitenzushi**.

Recently Japanese food has got into the limelight, because Australians have realized it's very good for their health. For Sydney citizens, eating at a Japanese restaurant called Tetsuya's is their dream. All the tables are booked 6 months in advance. Even the U.S movie star Tom Cruise was respectfully refused dinner because all the tables were already booked when he called from the U.S. The owner Tetsuya didn't want to cancel an earlier customer's booking. I think this is very Japanese...

I hear one in five Australians are overweight. They suffer from an unhealthy diet; too much meat! It's only recently that fish has become a regular part of their diet. They're learning to pay attention to Japanese food. After living in Australia, I now realise how healthy Japanese food is.

I had valuable experiences and could think better of my Japanese life style during stay. I bet a day when Japanese food is known all over the world will come, closely followed by the Japanese language!!!



early winter mornings

by junko kimura

Winter is here! Are you getting ready for Christmas and the New Year? Did you finish your Christmas shopping and your New Year's cards? On New Year's Eve I imagine that I will be sitting in my living room writing the cards at the very last minute. A lot of people in Tokushima will mourn the loss of summer due to the fact that many summer activities such as surfing, swimming and hiking are now not really possible. I'm not saying there is nothing to do in winter, you can go snowboarding, skiing, or work out in a gym that has central heating. Traditionally winter is the time when people tend to gain the most weight since everyone stays indoors. In order to survive the cold winter, your body is programmed to tell you to put on fat at a time when you can really do without it.

There is a shrine right next to Awa Odori Kaikan in Tokushima-city called Tenjinsha Shrine. If you go to there at 6:30 in the morning, you can join **radio taisō**. Do you know this **taisō**? It means exercise. Japanese people know this word as we are required to do such exercises in elementary school. Every summer vacation during elementary school, I had to go to a park near my house to do this at 6:30 in the morning for two weeks or so. I got a stamp sheet from my school teacher before summer vacation; I had to bring it everytime when I went to a park for **radio taisō** and get a stamp from someone's mum.



Radio Taisō statue on Mt. Bizan

I had to hand out this sheet to my teacher to prove that I wasn't lazy while I was away from school. When I think of that now, I don't understand why I was serious about it. However, I believed I had to do it; otherwise, I'd be in huge trouble.

Anyhow, I truly understand that you do not like getting up in the early morning especially in winter. Yes its true we want to feel the warmth of the futon as long as we can, but it is worth it to be there when you can do **radio taisō** with all the "young" people. One of those "young" people might be around seventy-five years old. That seventy-five year old man always wears such a bright yellow cap and jacket. He is always nice to everybody and very genki at 6:30 in the morning. Even if you don't know how to do this **taisō**, it is ok. Everytime someone will be facing you and will give you instructions on how to do it. The 10th and 25th of every month are tea days. They serve you a cup of green tea with sweets after **radio taisō**. There are some pictures that tell stories in this shrine. On

the tea days, a monk and Mr. Yellow Cap Man sing songs together about those pictures. I was invited once; however, I didn't understand the words that they were singing about since it was old Japanese. After doing exercises to instruction on the radio, your body is warm enough to go hiking. You go up the stairs from the right side of the shrine. You will find one of the hiking routes of Mt. Bizan. If you are in shape, it might only take fifteen to twenty minutes to get to the top, but it takes me twenty five minutes or more than that. There are around ten hiking routes to get to the top; this route is one of the hardest routes. No wonder why my shirt is always soaking wet and I cannot breathe well. When I do this, I always think, why I am stupid enough to do this in this early morning?? It is very tiring and my legs are often too heavy to go any further but I persevere. I loathe myself for deciding to do the hike, but I tell myself that since I started it I will see it through to the end, if only to show I'm not a quitter. When I reach the top, I look at the beautiful view of Tokushima-city and Yoshino River. Suddenly, I become my usual **genki** self and take the same route down the mountain. I usually go hiking on weekdays before work. When I get back home from hiking, I step on the scales to check if I lost any weight which never happens. Even if, like me, you are unsuccessful at losing weight I think that it is still a good idea to go do **radio taisō** and hiking.



footy fever

by dave cowland-cooper

In different parts of the world, "football" means many different things. In Europe, for example, it usually means the game played on a rectangular field with a small round ball. In America, you'd be talking about the game played with a small pointed ball, by lots of big guys wearing helmets and padding. In the southern hemisphere, you could be talking about any of rugby union, rugby league or Aussie Rules football. With so many different codes, talking about "football" can be confusing!

Still, that hasn't stopped yet another version of football from gaining popularity in the last decade or so. Even here in Japan, where anything except soccer and baseball tends to be sidelined in mainstream sports discussion, there's a new football phenomenon that's attracting players of all ages, and it's easily played by both men and women alike. It's called Touch Rugby and Tokushima-ken is playing a big part in its growth as a recreational sport in the land of the rising sun.

Touch Rugby is a game played widely around the world. Based on the rules of rugby, it is a flexible game with many variations, played on a rectangular field with teams of about six players. Fundamentally, since a tackle is effected simply by touching the player with the ball, Touch Rugby is not a game of strength, but of speed and skill.

Just like rugby, each team wants to score goals by running down the field and



Touch rugby is a sport everyone can enjoy together!

placing the ball in the goal area. You have six tackles to do this - if you can't get past the other team in six tackles, you have to hand the ball over and take your turn at defending your own goal area. Also, just like rugby, you can't just throw the ball forward - you have to pass the ball backwards if you want to give it to a team mate, and otherwise make ground by running up the field. Beyond these basic rules, there are lots of techniques used by elite players to outwit the opposing team. And most importantly, whatever your skill level, it's lots of fun!

In Tokushima, Touch Rugby has been cultivated over the past couple of years by a dedicated group of locals, led by Mr Daisaku Oya. Growing from a small team of regulars who show up to practice and play at the Yoshinogawa Rugby Fields every Sunday

morning, this year has seen the establishment of the Tokushima Touch Association and the hosting of two large, successful tournaments in April and September. Many members of Tokushima's foreign community have also joined the group and we're looking forward to another large tournament in April, welcoming teams from around Japan to our venue in Naruto.

On the field, Tokushima isn't very strong yet - teams from elsewhere in Japan, mostly in large cities, usually have more people to draw on - but with the Tokushima Touch Association getting started, it shouldn't be long before we're a force to be reckoned with on the Touch Rugby field. The first step is to encourage more local residents to join in just for fun, so we can have a regular local competition. It would also be nice to see a few elementary schools and high schools fielding teams in special competitions. Since Tough Rugby is a mixed sport, girls and women are especially welcome to play.

Anyone interested in playing Touch Rugby is welcome to come to practice on Sundays from 10am to about lunch time, at the rugby field on the south bank of the Yoshinogawa between the Route 11 and Route 30 bridges. Beginners are especially welcome. It's easy and we will teach you how to play. If you want more information, please get in touch with Daisaku Oya at 090-9557-3390 or by email at di072thewinger@hotmail.com.

Come on and catch the footy fever!



tastes of awa : purple soy sauce

by don weiss

If you want to go beyond pointing to what you want on a conveyor belt, you've got to learn some words, some vocabulary, some terminology, some technical terms, and maybe even a word or two of argot.

Which brings us to the title of this final (you were hoping I was going to say that, admit it!) installment of the sushi odyssey. In sushi shops, soy sauce is called **murasaki** -- the Japanese word for the color purple. Maybe that's what it looks like if you have enough **shōchū** (a.k.a. "firewater").

First, class, let's review. Repeat after me, "The different kinds of sushi have different names and their names are . . ."

1. **Nigirizushi** -- The standard kind, a rice lump topped with something.
2. **Makisushi** -- Nori-wrapped sushi rice wrapped around fish and/or vegetables.
3. **Gunkan makisushi** -- Short, squat, bolt-style makizushi.
4. **Temaki sushi** -- cone-shaped makisushi that you usually make yourself.
5. **Chirashizushi** -- sushi rice with fish and/or vegetables scattered on top.
6. **Oshizushi** -- A rectangular log-shaped mass of sushi rice with the topping pressed into the top.
7. **Inarizushi** -- sushi rice stuffed into aburage.

Some other words you need to have a great meal at a **sushi** shop, in no particular order:

aji -- horse mackerel
neta -- the stuff on top of the nigirizushi
gū -- the stuff in the middle of the makizushi
aburage -- thinly-sliced, deep-fried tofu. [Note: This is called **inari-zushi** because Inari is the Japanese god of the rice harvest. His companion animal is the fox (**kitsune** in Japanese), which is why you see so many fox statues at Inari shrines. The fox likes to eat **aburage**. That's also why **udon** with **aburage** is called **kitsune-udon**.]
akagai -- ark shell
ama-ebi -- raw shrimp
anago -- conger eel
awabi -- abalone
negi-toro -- chopped tuna belly meat mixed with chopped onions (**gunkan-makizushi**)
ebi -- shrimp
hokkigai -- surf clam
hotategai -- scallop
ika -- squid
ikura -- salmon roe (**gunkan-makizushi**)
kani -- crab
kanibō -- fake crab
maguro -- tuna (the red stuff)
saba -- mackerel (definitely best in spring)
sake -- salmon (most Japanese salmon is chum salmon)
shako-ebi -- mantis shrimp -- This looks a bit like a centipede but, if you can get if fresh rather than frozen, it's delicious. If it seems watery, it was frozen.
suzuki -- sea bass
tai -- sea bream
tako -- octopus (almost always served cooked. I once tried to choke down raw, baby octopus and ended up reaching into my mouth and painfully pulling

it out, including the two legs I had managed to get down my throat.)

uni -- sea urchin roe (**gunkan-makizushi**)

tekka-maki -- tuna-filled **maki-zushi**

kappa-maki -- cucumber-filled **maki-zushi**

negitoro-maki -- scallion-and-tuna roll

futo-maki -- fat **makizushi**

nattō-maki -- exactly what it sounds like

kurukuruzushi -- same as **kaitenzushi** -- conveyor belt sushi like Kintarō

gari -- pickled ginger (a.k.a. **shoga**)

kaitenzushi -- same as **kurukuruzushi** -- conveyor belt sushi like Kintarō

o-makase -- Your choice (or "chef's special") Sometimes on the menu or posted over the counter you'll see **o-makase** listed. It means you want the chef to choose what he thinks you'll like best today. you can also simply ask for **o-makase** when they ask you what you want.

itamae-san -- **Ita** is board, shelf or counter. **Mae** is in front of. **San** you know. **Ita - Mae - San** is the the person in front of the counter (or, from the customer's point of view, the person behind the counter.)

And finally, perhaps most important, learn this phrase:

Oaiso onegaishimasu.

It's what you say at a **kurukuruzushiya-san** (a **kurukuru sushi** restaurant) when you're done and you want them to add up the plates and give you the bill.



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extent however the ability of borders to influence behavior is still evident. if one lives in town, the borders of this narrow geographic area define ones identity. The area defined by borders offers a sense of security, if you live within the geographic boundaries you are defined as a citizen. The borders themselves promote a sense of identity. The influence of Kamiyama is clearly evident in the piece both in the title and in the physical realization of the piece. Kamiyama, like other towns, has a sense of closing things out as a result of its geographic borders but on the other hand being welcoming and openhearted. "Stronghold-Kaminakaya" is part of a project series known as Place Forte, which means strong or fortified place.

Ai's second piece, "Moving Territory" is representative of both dreams and nightmares. On a platform the shape of Kamiyama there are 42 different casts. The casts can be freely moved around. This



Ai Kitahara's take on the borders of Kamiyama



*Charlotte's massive paper cutout opus, 'You Can't Take it With You'
photo by Hajime Aihara*

represents the dream, where freedom exists, where borders do not bind us. However it also represents the nightmare because in order to break free from the borders that control us we must also cast aside what we have come to know and love.

The last artist interviewed was Norbert Francis Attard. Norbert created eight different and separate works. This series of work was known as "Between Earth and Sky." I had the pleasure of seeing four of these pieces. The first one I saw was + 1.618034. This work consists of a series of shallow pools whose layout and relationship to each other is related to the Fibonacci sequence. Before learning of the principles inherent in the piece I drew an immediate link between the piece and a famous Japanese work known as "The Great Wave" done in the 18th century by Hokusai where a series of similar shapes were arranged to form the whole picture which itself resembled the shapes used. The growth of populations and other naturally growing things such as seashells and sunflowers are governed

by mathematical properties exhibited in the Fibonacci sequence. The Fibonacci sequence has influenced other works in the series such as "Golden Sudachi" where the architectural structure represents a three-dimensional version of the Fibonacci numbers. Hundreds of Sudachi formed a quarter of a circle in each square making up a spiral. The spiral approximates with the kind of spiral that appears in nature. Another of Norbert's works that involved spirals was "Double Spiral." The installation consists of two large interconnected spirals created with slippers. Four smaller spirals, representing the four seasons were created by combining slippers and bluestone (Summer), Dry Leaves (Autumn), Sudachi (Spring) and Rice (Winter). Other works in the series included "Food Cycle", "Sacred Geometry" "Bluestone River" and "Earth Galaxy" "Earth Mother". Norbert like the other artists spoke of the wonderful support that the people of Kamiyama gave to them and how this assisted them in creating works of art that will hopefully inspire others.



alien alert

by martin o'brien

On December 2, 2004 the newly amended Immigration Control and Refugee Recognition Act will begin to be actively enforced. The intended purpose of this act is to reduce the number of illegal foreign nationals overstaying, and also to reform the system of refugee recognition. A great deal of the people who enter/reside/work in Japan illegally, are already aware of their illegal status. However every year there are incidents where people violate immigration law, not because they intended to break the law but because they were ignorant of the laws and regulations in place. The purpose of this article is to draw attention to the laws that are in place and/or are in the process of being implemented.

The newly amended act can have multiple implications for those who illegally reside in Japan. The period during which an alien can be denied permission to land in Japan has been revised. If someone has multiple past records of deportation, or departure under a departure order, then the period of denial of landing is 10 years. If someone has departed from Japan under a departure order the period is 1 year. Finally, if an individual has been deported from Japan once, but has no other past records of deportation or departure under a departure order, the period is 5 years.

The amendment has also resulted in the raising of fines for illegal entry and other violations. Where an alien has entered Japan with a forged or altered passport, or has



Don't let this be you!

entered secretly then the alien will be required to pay a 3 million yen fine. The fine for these offences was previously 300,000 yen. Alien's that stay beyond the authorized period of stay can also be issued with this fine.

Persons who have had an alien, who is illegally staying in Japan who is not allowed to work under the status of residence issued, engage in illegal work, or procured such aliens for employment in other companies or workplaces can be fined 3 million yen. Previously the fine for this offence was 2 million yen.

An alien staying in Japan under the status of pre-college student that has worked part-time without obtaining permission for engaging in activities other than those authorized under the status of residence can be fined 2 million yen. Previously the fine was 200,000 yen.

An alien who stays in Japan beyond the authorized period of stay may depart from Japan voluntarily if the alien satisfies all of the following requirements:

1. The alien has appeared

at an immigration office voluntarily with the intention of departing from Japan immediately

2. The alien does not come under any of the grounds for deportation other than overstaying.

3. The alien has no past record of deportation, nor that of departure under a departure order.

4. The alien is expected to depart from Japan immediately (To satisfy this requirement, the alien must have a valid passport and sufficient travel funds).

If someone is staying in Japan and certain facts come to light with respect to their status of residence, then status of residence may be revoked. Status of residence may be revoked if...

1. The alien has made a false statement that he/she does not fall under the grounds for denial of landing.

2. The alien has made a false statement regarding the activities to be undertaken while staying in Japan.

3. The alien has made a false statement on matters such as academic records or qualifications.

4. A person other than the applicant has submitted a document that is not based on fact.

5. The alien staying in Japan under any of the statuses of residence prescribed by annexed table 1 of the Immigration Law has not engaged in the activities corresponding to those of the status issued for three months or more without justifiable reason.



japanese in the news - new year

by claire kinder

The New Year's holiday is a time filled with tradition, when Japanese people take a few days off from work to rest, reflect on the past year, and get ready for a fresh start. Almost all shops are closed at this time of year. Only the postman is called into service so that everyone can get their **nengajō** (New Year's Cards) on time. This month, I surveyed my workmates to find out what Japan's **oshōgatsu** (New Year's Holiday) is really all about.

ぎたいご 擬態語 - gitaigo Onomatopoeia

ごろごろ - gorogoro
This word describes a sort of 'rolling around on the floor' action - in other words, one of those days spent lying in bed until noon, and then the rest of the day sitting around reading or watching TV.

だらだら - daradara
This is similar to **gorogoro** except you don't necessarily have to be on the floor. A **daradara** day is a day spent doing nothing much of anything.

ほのぼの - honobono
Murasawa-san says this is what it feels like to have your family all around you at New Year's - a sort of warm, fuzzy safe feeling.

ぶくぶく - bukubuku
This is how you feel after you've spent all your holidays doing nothing but eat and sleep - fat and sloppy.

しょうがつ た もの お正月の食べ物 - oshōgatsu no tabemono New Year Foods

お雑煮 - ozōni
This is a kind of vegetable soup with **mochi** in it that people eat on New Year's Day. In Tokushima, and in most of the Kansai area, the soup is made from white **miso**. In the Kantō area, the soup is a simple **shōyu** broth.

おせち 御節 - o-sechi
In department stores this time of year, you'll find square boxes full of shrimp, beans, pink fish paste, lotus root, and other foods available for special order. This is **o-sechi**. It's there so mom doesn't have to cook during the holidays. Each food has its own good luck properties. For example, the **kazunoko** fish eggs are there to make sure you have lots of babies in the coming year!

もち - mochi
People used to use a little **shichirin** barbecue to toast their mochi before they ate it - these days most people use the toaster oven. There are always several stories every year of people who choke to death on this sticky rice cake 'treat,' so sure to take small bites and chew your mochi well before swallowing!

カップラーメン - cup ramen
カレー - curry
My co-worker tells me that three days of a steady diet of special New Year foods leads to inexplicable cravings for cup ramen and curry.

きま もんく 決り文句 - kimari monku Common Sayings

よいお年を - yoi o-toshi o
This means basically "Have a good New Year" - you can say it as a farewell greeting to people who you probably won't see until next year.

あけましておめでとう - akemashite omedetō
Tack a '**gozaimasu**' on the end if you are feeling fancy or shorten it to just '**omedetō**.' Say this to people the first time you see them in the New Year.

今年もよろしくお願ひします - kotoshi mo yoroshiku onegaishimasu
While you're exchanging your first greetings of the New Year, throw this one in to ask that they continue to be kind to you that year.

旧年中はお世話になりました - kyūnen chū wa osewa ni narimashita
This works as a pair with the one above - it means 'thanks for everything you did for me during the past year.'

寝正月 - neshōgatsu
The '**o**' in **oshōgatsu** is replaced with the kanji for sleep - a New Year's holiday spent sleeping. This is what a lot of my co-workers told me last year when I asked them how their holidays went. Is it true? Or are they just toning it down so I won't feel jealous about all the fun they had without me??



japanese lesson: 'no' and 'koto'

by sumika tamura

In a lot of cases, **no** and **koto** can be used interchangeably.

★「の」と「こと」は 多くの 場合、つぎのように どちらでも 使えます。

For example:

Eating delicious things is a hobby of mine.

おいしいものを 食べるのが 趣味です。

おいしいものを 食べることが 趣味です。

However, there are cases where only 'no' can be used, and also cases where only 'koto' can be used. It all depends on the verb.

★しかし、「の」しか 使えない場合、「こと」しか 使えない場合が あります。
「の」を 使うか、「こと」を 使うかは 動詞が きめます。

In the following examples, only **no** can be used.

★ つぎの 場合、「の」しか 使えません。

The children can be seen running.

○子どもが 走っているのが 見えます。

×子どもが 走っていることが 見えます。

Here are some verbs which require **no**:

「の」を 使う 動詞

～のが 見えます - can be seen

～のを 見ます - see it

～のを 手伝います - help it

～のを 写します - take a picture of it

～のを 止めます - stop it

～のが 聞こえます - can be heard

～のを 待ちます - wait for it

～のを じゃまします - get in the way of it

～のを やめます - quit it

In the following example, only **koto** can be used.

★ つぎの 場合は「こと」しか 使えません。

I'm praying that you get well soon.

○早く 元気になることを 祈っています。

×早く 元気になるのを 祈っています。

Here are some verbs which require **koto** :

「こと」を 使う 動詞

～ことを 祈ります - pray for it

～ことを 伝えます - tell it

～ことを 命じます - call for it

～ことができます - can do it

～ことにします - decide it

～ことを 話します - talk about it

～ことを 約束します - promise it

～ことを 希望します - hope for it

～ことがあります - have it

～ことになります - become it



memoranda

Tastes of Awa

阿波の味

Wondering what to do with all that brick-like **mochi** that seemed like such a good deal when you bought it? Trying to come up with new, inventive ways of eating **mikan**? Curious about how **natto** came to be thought of as a food? 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

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

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)

cost: ¥1000 to join, ¥1500 per month

homepage: http://www.geocities.jp/tokushima_ttc21

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

fax: 0884.23.6323

Iwamura Kazuo Picture Book Exhibition

いわむらかずお
絵本の世界展

Special exhibit of illustrations from the children's picture books of Iwamura Kazuo, known the world over for stories such as the "Fourteen Forest Mice" series.

when: On now, until December 19th

where: Bunka no Mori Modern Art Museum

cost: ¥600 for adults, with discounts for students

for more info: tel. 088.668.1088

On Sale at TOPIA

トピアで買えます

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

memoranda

Shikoku "Yuki Gassen" (snowball fight) Tournament 四国雪合戦大会

Teams of 7 to 10 people, Adult and Junior Categories.
Fun! Easy! Everybody welcome!

Winning adult team gets ¥25,000 and FREE trip to Hokkaido to play in National Tournament! (Feb 26-27)

Junior team wins ¥10,000

when: January 23 (Sun) 8:30 - 15:30

where: Iyashino Onsen, Higashi Iya Village

cost: free to participate, free to watch too!

for free entry form and rulebook,

contact: Mr. Nakanishi

tel. 0883.88.2211

fax. 0883.88.2166

Entry deadline is January 14 (Fri).

Team numbers are limited, so act fast!

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

Cooking Pictures 料理教室の写真

Photos taken at the October 17 HIROBA Cooking Class are now available for viewing at TOPIA. You can also order copies for yourself. Come in to TOPIA anytime and ask at the counter.

Your Message Here

このスペースを利用しませんか？

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

Moving Sale 引っ越しセール

* **Crockery** (sets and singles), mostly blue and white dishes, bowls plates (large & small)

* **Cutlery** (sets and odds)

* **Cookware**

utensils, appliances, pots and pans (metal, corning-ware, casserole, nabe)

* **Electric appliances**

vac., blender, refrigerator (medium-sized), VCR, deep fryer, decorative lamp, rice cooker, stereo unit with 2 karaoke mics, 2 steam irons, 2 heaters, medium oven, teflon-coated grill plate, elec. blanket

* **Furniture and Furnishings**

- SET: extending table with 2 swivel chairs, a bench seat and 2 stools (pine)
- folding table with raised shelf and 2 chairs
- armchair
- 2-seat sofa
- 2 full-length mirrors
- 2 wicker/cane shelf/storage units
- large dining/display cupboard (wooden)
- outdoor metal table and 2 chairs (set)
- assorted linens
- fish tank with hardy fish and accessories
- garden hose and fittings

when: All available now - come and look!

where: Seiko Gakuen, just over Yoshino River, near Yoshinari Station

for more info contact: Estelle

tel. 090.9457.3748

e-mail. estelle@vodafone.ne.jp

estellbell@yahoo.com.au

memoranda

Japanese Salon

土曜にほん語サロン

A free Japanese conversation salon is now available at the Seishonen Center in downtown Tokushima City, near City Hall. Volunteers will help students of Japanese to improve their conversation skills

when: Every Saturday from 7.00pm to 8.30pm

where: Seishonen Center 青少年センター (5F)

cost: free

for more info, contact: Minami-san 090.4506.5296

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)

X-mas Market Fair

クリスマス マーケット フェア

An exhibition of German Christmas Goods at Naruto German House.

when: December 26 (Sun)

where: Naruto German House (Doitsu-kan)

cost: free

for more info: 088.689.0099

Atelier Dream Exhibition

アトリエ夢展

This exhibition contains school children's artwork, crafts display, watercolours, acrylics, oil paintings and accessory art.

when: December 23 (Thu)- 26 (Sun) 10:00am to 5:00pm.

The last day of the event finishes at 3:30

where: Yonden Plaza Tokushima, 2nd Floor Gallery

cost: free

for more info: 088.625.1161

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!

Postcard Design Exhibition

小学生によるデザインはがき展

An exhibition of Elementary school children's postcard designs, at Yamakawa's fascinating traditional Japanese paper factory, Awagami Factory

when: January 19 (Wed) - February 1 (Tue)

where: Awagami Factory, Kawahigashi, Yamakawa-cho, Yoshinogawa City

cost: free

for more info: 0883.42.6120.

memoranda

TOPIA's New Year's Holiday

年末年始の休館日

From December 29 (Wednesday) until January 3 (Monday), TOPIA will be closed. Regrettably, January's Awa Life will also be released a little later than usual. Hang in there! And enjoy the holidays.

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）

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：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

tv movie schedule ・ december

Date	Time	Place	Nat.	タイトル	Title	
Sun. 5	9:00	⑥ ABC	USA/UK '99	ワルド・イズ・ノット・イナフ	The World Is Not Enough	●
Thu. 9	late night	⑧ 関西	IND '97	愛と復讐の炎	Koyla	☺
Fri. 10	8:00	⑩ 読売	JPN '01	千と千尋の神隠し	Spirited Away	☹
Sat. 11	8:03	⑧ 関西	USA '02	ロード・オブ・ザ・リング 二つの塔	Lord of the Rings: Two Towers	●
Sun. 12	9:00	⑥ ABC	POL/FR '02	戦場のピアニスト	The Pianist	☹
Sat. 17	9:03	⑩ 読売	USA '86	コブラ	Cobra	●
Sun. 19	9:00	⑥ ABC	USA '97	フェイス／オフ	Face/off	●
Thu. 23	late night	⑧ 関西	USA '98	母の眠り	One True Thing	☹
Fri. 24	9:03	⑩ 読売	JPN '86	天空の城ラピュタ	Laputa	☹

☹horror ? mystery ☹suspense ☺comedy ☹drama ●action ♥love & romance SF science fiction

This schedule is subject to change.

cinema guide

TOKUSHIMA HALL 徳島ホール (Saiwai-cho - near the Central Post Office) 088.653.1802	Collateral 【USA】 コラテラル	until 12/17
	The Terminal 【USA】 ターミナル 1st of each month → ¥1000 Ladies' day Tuesday → ¥1000 Men's day / Friday → ¥1000	from 12/18
TOKUSHIMA TOHO 徳島東宝 (Kagoya-machi - in Higashi Shinmachi Arcade) 088.625.5311	Godzilla Final Wars 【JPN】 ゴジラ Final Wars (in Japanese) 1st of each month → ¥1000 Ladies' Day / Wednesday → ¥1000 Men's Day / Thursday → ¥1000	
	Howl's Moving Castle 【JPN】 ハウルの動く城 (in Japanese) 1st of each month → ¥1000 Ladies' Day / Wednesday → ¥1000 Men's Day / Thursday → ¥1000	
TOHO CINEMA 東宝シネマ (Kagoya-machi - in Higashi Shinmachi Arcade) 088.625.5311	Polar Express 【USA】 ポーラー・エクスプレス (in Japanese) 1st of each month → ¥1000 Customer Appreciation Day/ Wednesday → ¥1000	
	The Incredibles 【USA】 Mr. インクレディブル (in Japanese) 1st of each month → ¥1000 Customer Appreciation Day/ Wednesday → ¥1000	
ATTACK HEIWA アタック平和 (Kuramoto 2 cho-me - near Kuramoto Station) 088.631.6490	Kakushi no Ken Oni no Tsume 【JPN】 隠しの剣 鬼の爪 (in Japanese)	until 12/17
	Collateral 【USA】 コラテラル	from 12/22
HEIWA DOLBY 平和ドルビー (Kuramoto 2 cho-me) 088.631.6490 KITAJIMA CINEMA SUNSHINE *FUJI GRAND* 北島シネマサンシャイン (Kitajima-cho Tainohama) 088.697.3113 088.697.3111 (24 時間テブ案内) The 1st of each month → ¥1000 Ladies' Day / Wednesday → ¥1000	Alien vs. Predator 【USA】 エイリアン VS プレデター	from 12/18
	ULTRAMAN 【JPN】 ULTRAMAN (in Japanese)	
	The Incredibles 【USA】 Mr. インクレディブル	
	Man on Fire 【USA】 マイ・ボディガード	
	The Terminal 【USA】 ターミナル	from 12/23
	Inuyasha 【JPN】 犬夜叉 (in Japanese)	
	Howl's Moving Castle 【JPN】 ハウルの動く城 (in Japanese)	
	Godzilla Final Wars 【JPN】 ゴジラ Final Wars (in Japanese)	
	The Incredibles 【USA】 Mr. インクレディブル	
	Sky Captain and the World of Tomorrow 【USA】 スカイキャプテン〜ワールド・オブ・トゥモロー〜	
	Windstruck 【KRN】 僕の彼女を紹介します (in Korean)	
	Polar Express 【USA】 ポーラー・エクスプレス	
	Anyone Has a Secret 【KRN】 誰にでも秘密がある (in Korean)	
	Lady Joker 【JPN】 レディー・ジョーカー (in Japanese)	

coming soon:

At Kitajima Sunshine Cinema in Fuji Grand this January:

House of Sand and Fog - starring Jennifer Connelly

Kung-fu Hustle - starring Chiau Sing Chi

受け止めていますか
人権の重み