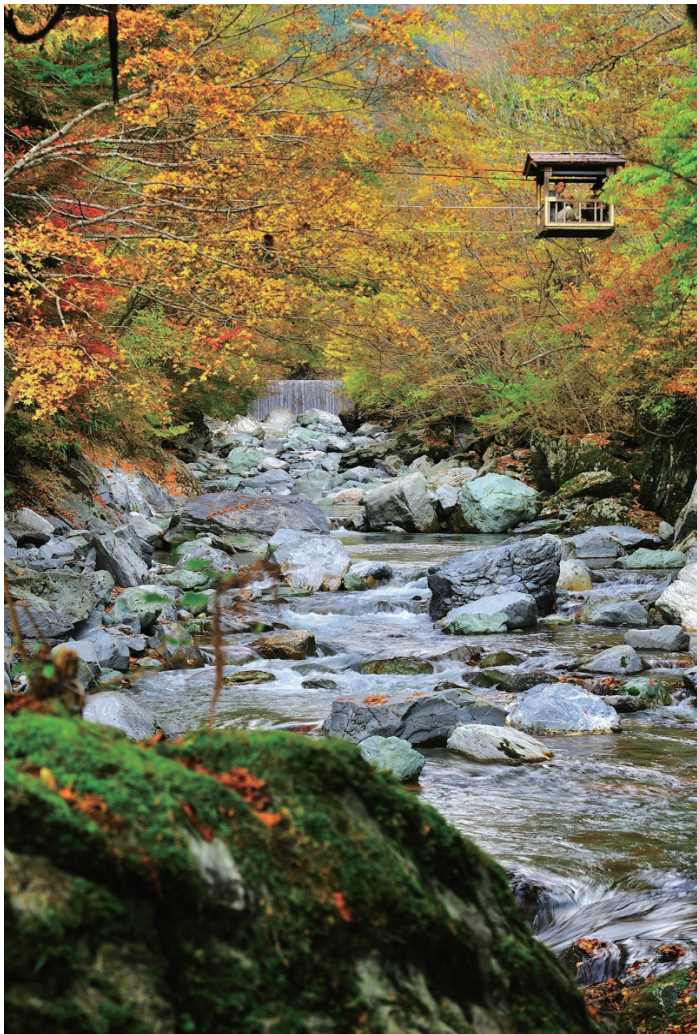


awa life

October 2020

360

The Way of Tea



Awa Shoku:
Sweet (Bean) Memories

Interview with Martin Holman



Gairaigo Galore:
バリカン



TOPIA

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

Although the autumn leaves (*kouyou/momiji* 紅葉) are already appearing in Hokkaido, here in Tokushima we will have to wait until November until the beauty of the leaves fully unfolds. If you want to know where to enjoy this natural phenomenon, please check out our "fall foliage map" in the next issue of Awa Life. Until then you can brush up on your autumn leaves-related vocabulary with this issue's reading exercise, drink a cup of tea (maybe you can get some inspiration from Anne-Marie's article about the tea ceremony on page 2), and enjoy the relaxing temperatures of October.

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



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The Way of Tea

By: Anne-Marie Marker

Being a CIR in Tokushima Prefecture comes with lots of benefits. There are so many friendly people around who are always happy to teach you something about their culture. After I arrived in early September of last year, later than most CIRs, there was an article about me published in the "people" section of the newspaper. I was introduced as I am: a person with a strong interest in traditional Japanese culture. Having read this, a very kind person approached us CIRs of the Prefectural Government Office and offered to teach us about tea ceremony.

The tea ceremony, or way of tea, (using the former in my professor's class in Germany was a no go!) actually influenced me to make the decision to start studying Japanese language, culture and art. My dad used to collect all these nice books about the famous tea master Sen no Rikyu and the way of tea. Although it could be pretty annoying having your dad try to explain something complicated

like ritualized tea making and drinking to you as a child/teenager, I suppose it did make me somewhat more familiar with Japanese culture.

A tea ceremony is basically a ritual of receiving guests at your home to enjoy some tea and

sweets together at seasonal occasions. Green tea was first introduced from China in the 9th century and gained popularity in Japan over the centuries. From around the 15th century, rituals of tea serving and drinking developed. Today in Japan, the powdered green tea matcha is mostly used. There is a set order the host must follow when preparing and serving tea to the guests, of which one is the main guest who, along with the host, helps guide the conversation. Unlike in most western cultures, you don't enjoy the sweets together with the tea, but rather you eat

them before to enhance the tea's flavor.

While I have participated in tea ceremony experiences in Japan and Germany before, I only had those one-time experiences and no real step





by step lessons. So, I was super ready to start this unique journey!

When it comes to tea ceremony, basically everything is ritualized and has special rules. These rules even define which hand or fingers you hold all of your tools with. The actual making of the tea by using a special whisk made of bamboo does not really play a leading role, but is dictated by equally difficult steps. For example, there are special ways you must fold the cleaning cloth and the silk cloth which are used for the ritual cleaning and purifying. I had no idea that I would soon start to question my ability to use my own two hands properly, because some of these steps don't come naturally. For some movements, I would instinctively use my right hand instead of my left hand.

Due to the coronavirus outbreak, we had to cancel some classes, or instead hold short, individual classes with our dedicated teacher. But even those short practices were necessary, because if you don't practice regularly, you forget some of the steps quite easily.

Although I'm still a beginner, I've come to realize that, due to the special treatment of all the tools, the daily routine of tea making becomes a unique ceremony. Isn't this something nice these days? Because of the current situation, we don't have that many special occasions, celebrations or events. So why not try making something simple in your everyday life a special ritual?

I still have a long way to go until I can consider myself a master of all the steps, but I can already give you some basic tips. Hopefully they will come in handy if you are invited to a tea ceremony in the future!

- It is always a good idea to wear white socks! Even if you are not all dressed up in a kimono with the traditional white socks called tabi, it is common to wear white socks. If you are not in possession of a pair of white ones, make sure that you at least wear proper socks without holes.
- For the ladies: If you are wearing a skirt or dress, it should be a longer one so that your knees stay covered, even if you are sitting on your knees in the traditional way.
- In a formal setting, you should be sure to take off your watch and any jewelry
- When you get your nice bowl of matcha, it is very much welcomed to make your last sip loud. By doing what is considered pretty rude in western countries, you show your hostess or host that you really enjoyed the tea you've been served.



Interview with Martin Holman: Awa Ningyo Joruri Enthusiast

By: Qing Liu

On July 25th and 26th, Martin Holman's Ningyo Joruri (puppet) group, Tokubeiza, held a "Meoto Lion Dance" performance at the Awa Jurobe Yashiki. After viewing Martin's performance, I met with him for an interview to ask him more about Ningyo Joruri and his life.

Martin has loved puppets ever since he was a child. When he was 4 years old, he even wrote a letter to Santa asking for a Pinocchio puppet. When he was 6 years old, his father built him a puppet stage. It was built so that you could hold performances from both the front and back of the stage.

However, a love of puppets alone won't pay the bills.

Martin began studying Japanese 42 years ago. He began by deciding to purchase some Japanese books from a bookstore located in the city. Since he lived in a rather rural part of America, the bookstore only had about 2 or 3 Japanese textbooks. Even in present day, it's relatively rare for someone to study Japanese. If you say that you are studying Japanese, it's not uncommon for people to then ask things such as, "So, is someone in your family Japanese?"

When Martin was in his 3rd year of university, he was actually dispatched to Japan as a missionary. When he returned to America, he ended up changing his major from biology to something he really loved: Japanese.

When learning Japanese, he used a very interesting method to remember verbs and vocabulary. For example, he associated the Japanese verb *aruki* (to walk) with the phrase/image of "a rude key". In this way he was able to memorize approximately 500 different verbs.

After graduating with his PhD, he taught Japanese literature at Wakayama University in Japan. He enjoyed being able to hold discussions with the students. In addition, he greatly enjoys the works of Japanese writer Yasunari Kawabata, and he

has even translated some of his works.

When Martin was born, Japan was still in the Showa Era, and he quite likes this era of Japan. However, Ningyo Joruri is from a



much older era. The first time Martin saw Ningyo Joruri in Tokushima Prefecture was about 38 years ago. This was at a performance that took place in Kamikatsu. Tokushima is home to many puppets, and many Ningyo Joruri groups remain even in present day. Eventually, Martin decided to move here to Tokushima.

Tokushima has the highest number of Ningyo Joruri groups in all of Japan. Unlike many other prefectures, performances are held daily in Tokushima, rather than only once or twice a year. Since there are already multiple groups, it also made it easier to create a new group and settle in Tokushima.

The recent lion dance performance by Martin's group, Tokubeiza, was an original work that he produced. People from Japan, Mexico, America, and New Zealand played a role in the performance. As everyone had jobs to attend to, it was difficult to find time for practice, but everyone was able to work together to make the show a success.

Currently, Tokubeiza is working on producing a script for Kaminari (the god of thunder), which features the tale of a god who falls to the human world. It's a very interesting story. Make sure to keep an eye out for it!



Japanese Culture and Reading Corner: 紅葉狩り

By: Akira Harada

日本では、秋になると、いろいろな所で、葉が、赤や黄色くなった美しい木々を見ることが出来ます。紅葉です。また、山や野原に行き、その景色を見ることを「紅葉狩り」といいます。

「狩り」というと、食べるために動植物を獲てくることを意味しますが、少しずつ変わって、「鑑賞する」意味でも使うようになりました。

日本の紅葉は、特に色の種類が多く、コントラストが美しいことで有名です。

みなさんも、「紅葉狩り」に出かけませんか。美しい景色と、木々の力が、きっと、あなたをリフレッシュさせてくれますよ。行く前に、天気予報などで、見ごろの情報をチェックすることを忘れないで！



Vocabulary List

紅葉 (こうよう/もみじ)	Autumn Leaves	狩り (かり)	Hunt, Pick	種類 (しゅるい)	Type
葉 (は)	Leaves	動植物 (どうしょくぶつ)	Plants and Animals	天気予報 (てんきよほう)	Weather Forecast
野原 (のほら)	Field	獲る (とる)	Catch	見ごろ (みごろ)	Best Time to See
景色 (けしき)	View, Scenery	鑑賞 (かんしょう)	Appreciate	情報 (じょうほう)	Information

Gairaigo Galore

バリカン (hair clippers)

By: Sydney Bartig



If you happen to visit a barber shop while in Japan, it may be helpful to learn some related vocabulary. For example, do you know what the word for “hair clippers” is in Japanese? In Japanese it is バリカン, but where do you think this word originates from? If you guessed France, then you would be correct! However, you may be surprised to learn that it doesn't actually come from the French word for hair clippers which is *tondeuse*.

The word バリカン actually originates from a French manufacturing company named Bariquand et Marre (バリカン・エ・マール), who produced things such as hair clippers. The first pair of バリカン are said to have been brought to Japan by a Japanese diplomat to France named Keitaro Nagata. This occurred during the Meiji Period, and eventually バリカン gained widespread popularity in Japan, taking on the name of the company that they were originally produced by.

Hopefully you can keep バリカン in mind the next time you visit a barber shop!



Awa Shoku: Sweet (Bean) Memories

By: Lance Kita

“We were handed a paper bag that was very warm to touch. The smell was amazing... The outside was perfect, slightly cake-like... as you bit in, you were introduced to this explosion of sweetness and warmth... I was instantly hooked.”

My friend Craig from Anan described his first encounter 18 years ago with oban-yaki 大判焼, a bean paste bun with a strong scent of nostalgia for many residents of Tokushima. Across Japan, this goes by several other names, including Imagawa-yaki 今川焼, kaiten-yaki 回転焼き and taiko-yaki 太鼓焼き. The cylindrical cakes are usually filled with smooth (koshi-an こし餡) or chunky (tsubu-an 粒餡) bean paste, but there are also versions with white bean paste (shiro-an 白餡) or custard cream.



Stuffed with chunky bean paste, oban-yaki are satisfying and addictive.

Where did Craig find this? “I was taken to Sogo for the whole Japanese department store experience... I noticed a line outside a store and was interested... I walked over and saw this amazing, magical machine through the window. Just watching all these little, brown bundles of joy being made was an experience in itself.”

I instantly knew which shop he was talking about... the oban-yaki shop fronting the Sogo Department Store near JR Tokushima Station. This is one of the few places I have seen people line up to buy something, and I wondered how a shop like that could survive with only one menu item.

The shop's machine pumps out batter into molds, sets a generous lump of tsubu-an in the middle, and flips the other half of the cake on top. The price has been 70 yen for the longest time (at least a couple of decades), until the recent tax

increase resulted in a modest rise to 80 yen. I bought a freshly-made one and ate it by the river. The outer cake is slightly crispy on the edges, and tender yet sturdy all around. They don't skimp on the bean paste at all, very dense with the perfect balance of sweet and a pronounced saltiness.



This veteran shop's machine turns out some amazing bean paste buns.

This shop is truly a rare gem... it has seen three generations of department stores come and go from the area (Tsubomiya, Marushin, and Sogo) since opening in 1951, selling their oban-yaki for just 10 yen. Mr. and Mrs. Sasada are the second generation owners, and Mr. Sasada is also the head of a famous ren 連 (Awa Odori dance troupe), so the shop's interior is plastered with festival posters and photos. Even with the machine, they continued as a family business until 2000, when relatives retired and they hired staff for the first time (mostly foreign students).

I asked them how they could keep the price down after all these years, and Mrs. Sasada said it's because people keep buying boxes of 10 oban-yaki, so as long as they sell a lot, they can continue to keep it cheap. Simple secret of success for a humble shop.

Asian tourists have joined residents in the line due to the shop's inclusion in guidebooks, but Western tourists seem wary of bean paste sweets, although they said that the curious ones give it a thumbs up. Craig is definitely a fan of the bean paste, and even carries bean paste jelly (yokan 羊羹) on his cycling rides for a sugar boost. But his favorite snack continues to be the warm, comforting bean paste buns from a tiny corner shop that has outlasted the giant department store with its shuttered doors behind it. Thank you to Craig and Mr. and Mrs. Sasada for sharing your memories!

How to Respond to さようなら

How to Respond to さようなら

1.) When your friend tells you さようなら :

「さようなら」「バイバイ、またね。」



2.) When leaving a friend's house:

「お邪魔^{じゃま}しました。さようなら。」「ありがとうございます。またね。」

3.) When leaving Japanese class:

「お世話^{せわ}になりました。さようなら。」「ありがとうございました。失礼^{しつれい}します。」

4.) When leaving work:

「お先^{さき}に失礼^{しつれい}します。」「お疲れ様^{つか さま}です。」

How to Respond to 「ごめんなさい」 & 「すみません」

1.) When your friend tells you 「ごめんなさい」 :

「いいよ。気^きにしないでね。」「大丈夫^{だいじょうぶ}です。」「ほんなん、謝^{あやま}らんでいいけん」(阿波弁^{あわべん})

2.) When an acquaintance tells you 「ごめんなさい」 or 「すみません」 :

「いえいえ、大^{だい}丈^{じょう}夫^ぶです。」「こちらこそ、ごめんなさい。」「こちらこそ、すみません。」「とんでもないよお〜。」

3.) When your boss apologizes to you:

「とんでもないです。」「とんでもございません。」「お気^きになさらないでください。」「いえいえ、こちらも、うっかりしておりました。」

Events & Memoranda

国際理解支援フォーラム International Understanding Forum

法務省入国管理局（在留外国人統計）によると、県内の在住外国人は約 80 カ国、6,600 人（令和元年 12 月末）となっており、その中には県内の学校に通う子どもたちもいます。また、令和 3 年 4 月には全国初の夜間中学校、徳島県立しらさぎ中学校が開校され、外国にルーツを持つ人たち（子ども・大人）にも教育の機会がさらに開かれます。そのような中、郷土徳島にとって様々な文化を認め合い、共に生活できる環境『多文化共生社会』づくりが求められています。そこで、今年度は様々な国にルーツを持つ子どもたちの子育てに焦点を当て、経験豊かな講師の体験談から共に考える機会を設けるとともに、意見交換の場とすることをねらいとします。

テーマ：「徳島での子育て ～徳島に住む外国の方と共に考えよう～」

日時：11 月 15 日（日）13:30 ～ 15:30

場所：TOPIA 会議室

参加者：徳島県内在住者 20 名程度（要予約）



詳細は TOPIA のホームページ（<https://www.topia.ne.jp/>）をご覧ください。

Support for Foreigners Following Large-scale Disasters Drill

In preparation for the occurrence of the Nankai Trough Earthquake, TOPIA will be holding a “Support for Foreigners Following Large-scale Disasters Drill”. Participants will include organizations that support foreigners, volunteer interpreters, study abroad students, and other foreign residents.



When: November 11th (Wed.) 1:30 PM – 3:30 PM

Where: Tokushima International Strategies Center on the 6th floor of Clement Plaza (Tokushima Station)

*Other than the disaster information translation portion and the consultation portion, this event will be conducted in Japanese. We ask for your understanding.

Participation Method: We ask that you participate via Zoom. However, if you are unable to do so then you may attend in person. It is necessary to apply in advance via phone, fax, or email. Please send the following information: name, place of work, nationality, phone number, and email address (necessary for Zoom).
Application Deadline: October 26th (Mon.)

For more information please refer to TOPIA's homepage.



Awa Ningyo Joruri Houichi Nouseon Butai 阿波人形浄瑠璃 法市農村舞台



This fall, almost every Awa Ningyo Joruri Nouseon Butai performance has been cancelled due to the coronavirus. However, the Houichi Nouseon Butai performance will be held without an audience and will be available online:

When: October 4th (Sun.) 13:00 - 16:00

Where: Funato Shrine Grounds Higashiyama,
Higashimiyoshi, Miyoshi District

日時：10 月 4 日（日）13:00 ～ 16:00

場所：三好郡東みよし町東山字法市
船渡神社境内

Make sure to check <https://www.nouseonbutai.com/> for the latest news, such as the video link.

Events & Memoranda

Motorcycle Illustration Exhibition by Yasumasa Sue 須恵泰正オートバイイラスト展

An illustration exhibition by Yasumasa Sue, who was born and lives in Tokushima Prefecture, will be held for the 4th time this year at the Naruto German House. These delicately and precisely drawn illustrations are all done in pencil, and they are just as beautiful as a real-life picture. The exhibition will feature approximately 60 pieces of motorcycle themed works ranging from detailed, full-color illustrations to monochrome sketches.

徳島県出身・在住の画家 須恵泰正氏によるイラスト展。ドイツ館では今年で4回目となる。繊細かつ精密なタッチで描かれたイラストは、すべてが鉛筆で描かれており、まるで写真のように美しい。今回は、精密カラーイラストからモノクロのスケッチまで、オートバイにまつわるイラストを約60点展示予定。

When: October 3rd (Sat.) – 31st (Sun.)
9:30 – 17:00 (Last Entrance is at 16:30)
Where: Naruto German House
2nd Floor Exhibition Room
Fee: Adults: 400 Yen / Children 100 Yen
Info: Naruto German House
TEL: 088-689-0099
URL: <http://doitsukan.com/info/>

日時: 10月3日(土)～10月31日(日)
9:30～17:00
(入館は16:30まで)
場所: 鳴門市ドイツ館 2階企画展示室
料金: 大人400円 小人100円
問い合わせ: 鳴門市ドイツ館
TEL: 088-689-0099
URL: <http://doitsukan.com/info/>



Fall Foliage on Mount Tsurugi 剣山の紅葉

The fall foliage in Tokushima will be most enjoyable in November. However, the season actually already starts in October. It begins on the 1,955 meters high Mount Tsurugi, the second highest mountain in western Japan. You can make use of both a seasonal bus and a lift. On the top of the mountain, you can find a hut with lodging and food options. Ready yourself for a splendor of red and yellow Erman's birches, Japanese rowans, and other trees.

徳島県の紅葉は、標高1,955mを誇る西日本第二の高峰・剣山(つるぎさん)から始まります。登山リフトや登山バス(季節運行)が整備されており、頂上ヒュッテでお食事や宿泊も可。ダケカンバやナナカマドなど、赤や黄色の錦模様が楽しめます。

When: Beginning of October – Middle of October
Where: Mount Tsurugi
Info: Mount Tsurugi Tourism Promotion Council
TEL: 0883-67-5277
URL: <http://www.turugisan.com/>

日時: 10月上旬～中旬
場所: 剣山
問い合わせ: 剣山観光推進協議会
TEL: 0883-67-5277
URL: <http://www.turugisan.com/>



Counselling Service at TOPIA・トピアの相談窓口

TOPIA provides consultation on everyday life, education, labor, medical institutions, and disaster prevention; and information on sightseeing spots to overseas residents and visitors. When necessary, we will refer you to the appropriate organization that can assist with your needs. Counselling is available in English, Chinese, Vietnamese, 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: 088-656-3312 or 088-656-3313 (allows for three-way conversations with an interpreter)