

# THE TOMBO

OITA'S • ENGLISH • NEWSLETTER

March-April 2013

Issue 66

## Showa No Machi

~A Nostalgic Town from the Showa Era~

In Japan's history, the Showa Era was marked for the miracle of Japan's economic recovery from World War II and newfound position in the post-war world economy, following the United States. The aim of Bungo Takada, a city of 24,623 residents in Oita Prefecture, to set up a shopping street where visitors can stroll along, surrounded by one significant portion of history plus a rich local cultural backdrop was to remind us of the importance of cultural diversity and the rights of different cultures to continue thriving in our time of one culture and one world shaped by globalization and communication technologies.

We as a group of seminar students concentrating on Sustainable Development headed by Professor Supachit Manopimoke traveled to Bungo Takada City on the 23<sup>rd</sup> of November 2012, to be kindly given a lecture by Mr. Kouta Mochiyama, grabbing a chance to rewind our watches as well.



The T-intersection leading to the northern entrance is quite a sight, with autumn leaves of the roadside maple trees dangling in the Pacific breeze. Sauntering along the cobblestone lanes of a Showa style town, we were thoroughly enchanted by a nostalgic pride that radiated from the display of the remnants of an "enlightened harmony"- a big phonograph, console model radios and 1972 Honda Civic.

The poster of a relaxed, perfectly tanned, bikini-clad model hanging on the wall outside of the lecture room was one more spectacle that was photo worthy. We noticed that there was an event being observed, known as the Japanese Naked Festival – wearing a minimum of clothing in a Shinto purifying ritual. We witnessed another side of the Japanese people whom we mostly see as quiet or shy.

Through the loose partnership among bankers, administrators, shop owners and local people, the touristy Showa style town was founded twenty years ago in order to revitalize Showa architecture and history. Japan lost a large number of its



historical buildings during WW II; however, hosting the 1964 Olympic Games paraded Japan's confidence in architecture and economy. Seasonal festivals and events held in a nearby park attracts both tour groups and individual visitors to the town, securing as much as 120 million yen as annual revenue mostly from selling museum tickets

and parking fees, which is dedicated to city development and improvement.

For the Showa style town, twice a year, in March and November, a questionnaire is done to assess visitors' satisfaction

which shows that more than 80 % of them hope to come back as they enjoy the memories lingering around. Although people above 60 years of age are the majority, recent surveys show that more and more young people are relishing the town, with children volunteering in summer as proud couriers for tourists.

It would, however, be too optimistic to expect a business or society without problems and issues. For example, parking space is said to be not sufficient to handle all the automobiles coming in during times of high activity. Road safety of the local residents during high season remains a concern for the townspeople, but there was not any economic or social cost mentioned during the lecture.

(Continued on page 2)

(Continued from page 1)

Last but not least, there are fewer prospects for young successors who will take over the existing businesses or set up fresh ones, shedding light on Japan's overriding issue of aging population, and low birthrate ranking 199 in the world in 2012. According to Japan's Health Ministry, the aging population over 65 or older which was reported to be 20 % of the nation's population, 26.5 million in 2006, will escalate to become 38.1 % by 2055, reaching as much as 50.35 million— putting a burden on business innovations, labor pool, government's services and welfare system.

Engaging in a discussion, we feel that as the place is not far from well-known tourist spots such as Beppu and Yufoin, it should attract more attention of international tourists by promoting joint tourist activities aimed at understanding more

-- Article by Sandy and Prof. Manopimoke's APU Seminar Students

about its local attractions. At the same time, it can harness the power of the Internet - an interactive platform where information spreads faster than any other traditional way.

The 20th century Showa Town shows us a history when people had difficult lives with less physical comfort but they had relatives and helpful neighbors living close by through thick and thin. Today we praise our time for unprecedented material prosperity and convenience, but we are becoming more and more worried about the social and environmental costs at which we are producing wealth in growing global competitions. For Japan, the value of hard work, economic prosperity and reclamation of national pride of the Showa era are something to learn from in the present era of economic crisis and burgeoning social issues.



This winter I was able to check off another item on my "things to do in Japan" list: make *soba* (buckwheat noodles) from scratch. It was a combined effort, so I cannot take all of the credit, but together with the instruction of the friendly *obaasan* teacher, two Chinese international students and two co-workers, we managed to make some fairly authentic looking soba.

The soba workshop was held at Ryoan Fukinotou in Bungo Takada. Entering the workspace, we split into groups and took up our places at the work benches. Our soba master talked us through each step of the process, drawing our attention to particular key points; the 8:2 ratio of buckwheat flour to wheat flour, and the way to extend your fingers like claws when mixing the flour and water together. As the dough begins to form, you can just detect the faint smell of soba.



Whilst I enjoy all manner of cooking and baking, I am admittedly prone to cutting corners here and there so as to be able to eat the finished product as soon as possible. Given the precision of our soba master as she tried to even out the minor flaws in our rolled out soba dough, I don't think she prescribes to that theory. When first rolled out, the dough must be a perfect circle (achieved by rotating the dough clockwise, approximately 30 degrees between each roll). Next the dough is gradually shaped into a square before being folded neatly to be sliced into the finished product. In case we didn't already know that our progress was a little less than perfect, our instructor jokingly assured us that the flavour, at least, would be fine.



Going into the experience, I had thought that the process might be somewhat akin to making pasta by hand. There were some similarities, but inevitably what we experienced much more 'traditional', right down to rolling out the dough with a long wooden rolling pin. I feel that our soba instructor would be horrified if I had admitted that I would probably end up cheating and using my pasta machine if ever I tried to make my own soba at home. The two international students marvel at how involved the process is, and compare it to making ramen from scratch. "Ramen is much easier to make", they inform the soba teacher, "but this is more impressive". Our sliced soba, whilst varying in thickness from 'spaghetti' to 'fettuccine', had an authentic homemade feeling to it.

(Continued on page 3)

(Continued from page 2)

By this stage, naturally we are soba experts. When lunch is served (including our freshly made soba), we discuss whether the flavour is better when served warm or chilled, debate whether the jelly dessert is *yuzu* or *kabosu* flavour, and do our best to eat our body weights in soba.

After lunch we visit several other locations, including Usa shrine. Walking through the entrance to Usa shrine, one of the accompanying Japanese staff members approached me to ask if this was my first visit. I told her it was my second time to the shrine, to which she replied that despite being a local she hadn't visited since she was a young child. Through her job she has had the opportunity to participate in tours and cultural workshops for international students that she would not have otherwise had. For her, getting to experience traditional activities such as *mochi-tsuki* (mochi making) and *soba-uchi* (soba making) for the first time alongside people just discovering the culture has been extremely rewarding.

She asked after my hometown in Australia, and then told me of her time spent in Australia on a working holiday. In just under a year she travelled to a number of places along the eastern coast, pausing at several locations along the way for farm stay work. As with most Japanese people I meet who have been to Australia, she had seen more of my home country than I have. But it's alright, she tells me, because I have probably seen more of Japan than she has.



As an international resident in Japan I have been fortunate enough to enjoy a number of unique experiences that perhaps many local residents take for granted, or do not think to try. For me, making soba and discussing the intricate differences between soba, ramen and pasta with other international residents has been one of these unique experiences.

-- Nicole

## CAN YOU FIND IT IN OITA PREFECTURE?

This will be the The TOMBO's final 'Can You Find It'. Hopefully it has made readers think twice about the sort of things you can find here in Oita Prefecture. Here are some suggestions for the letters from previous issue:

**V: Valentine's Day goodies:** some of the best Valentine's Day goodies I came across were at 100yen shops of all places! As an avid baker I was delighted to see Daiso once again stock their shelves with a large assortment of cooking supplies for Valentine's Day.

**W: Your favourite *wagashi* (traditional Japanese sweet)**



**treats.** With cherry blossom season on the way, I think the flavour of the moment would have to be *sakura-mochi* (sweet pink *mochi* filled with red

bean paste, wrapped in a *sakura* leaf).

**X: X marks the spot- what is the most memorable landmark or statue you've seen in Oita Prefecture?** The large elephant statue outside the Oita City Art Museum is certainly memorable. The Art Museum has regular and special exhibitions, and is well worth a visit.

The letters for March and April are Y and Z:

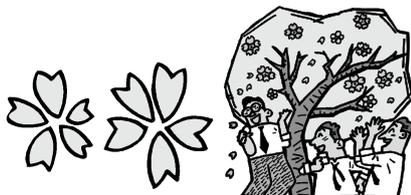
**Y: *Yozakura* (night time cherry blossoms): where are some good places to enjoy cherry blossoms at night?**

**Z: Somewhere you can experience traditional *Zazen* (seated Zen meditation)**

If you think that you might know where to find these things please contact Joanne: [joannegyoshida@yahoo.com](mailto:joannegyoshida@yahoo.com), or Nicole: [nicole@emo.or.jp](mailto:nicole@emo.or.jp).

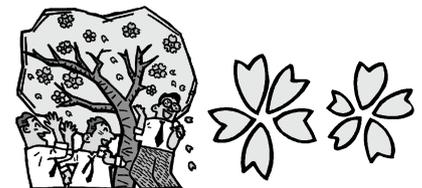
## Festivals and Events

| Date  | Event Description   | Location  | Contact #       |
|---|---|---|-----------------|
| Mar. 1 <sup>st</sup>  | <b>Tsujibasha opening</b> - this day marks the beginning of spring in Yufuin, when the horse drawn carriages recommence operations. A ceremony will be held   | Yufu City<br>JR Yufuin station                            | ☎ 097-785-4464  |
| Mar. 5 <sup>th</sup> ,<br>6 <sup>th</sup>                     | <b>The 23<sup>rd</sup> Children's Movie Festival</b> - with a different theme each year, this is a great opportunity for parents and children alike to enjoy movies.  | Yufu City<br>Yufuin Kouminkan                             | ☎ 097-784-2604  |
| Mar. 9 <sup>th</sup> ,<br>10 <sup>th</sup> , 11 <sup>th</sup> | <b>Charity Concerts</b> - the Oita Lutheran Church is holding a Round 2 charity concert. Entrance is free, complimentary tea will be served, but donations are welcome. Proceeds will go victims of the Great East Japan Earthquake.                        | Oita City<br>Oita Lutheran Church                         | ☎ 090-3256-0426 |
| Mar. 16 <sup>th</sup>   | <b>Uki Uki Flea Market</b> - a great chance to pick up some bargains. Held in Oasis Tower from 11:30~15:00.   | Oita City<br>iichiko Culture Center                       | ☎ 097-538-7411  |
| Mar. 16 <sup>th</sup>   | <b>Saganoseki Morning Market</b> - seafood such as Oita's <i>sekiaji</i> and <i>sekisaba</i> , as well as other agricultural products are on sale at these markets.   | Oita City<br>Saganoseki                                   | ☎ 097-575-1000  |
| Mar. 16 <sup>th</sup>   | <b>Shiitake cultivation workshop</b> - grow your own shiitake! Experience cutting timber for frames, and planting shiitake starter cultures (shiitake will be fully grown in Autumn 2014). Reservation required, ¥800 participation fee for adults.         | Kokonoe-Machi<br>Kuju Furusato Shizen<br>Gakkou           | ☎ 097-373-0001  |
| Mar. 31 <sup>st</sup>   | <b>Taketa Okajyou Sakura Festival</b> - events will be held around the castle from 11:00AM  | Taketa City<br>Okajyou                                    | ☎ 097-463-2638  |
| Apr. 1 <sup>st</sup> ~<br>7 <sup>th</sup>                     | <b>The 99<sup>th</sup> Beppu Hot Springs Festival</b> - this festival will include a number of events and attractions, including free entrance to approximately 100 designated hot spring locations.  | Beppu City<br>City-wide                                   | ☎ 097-724-2828  |
| Apr. 1 <sup>st</sup> ~<br>7 <sup>th</sup>                     | <b>Yukemuri Akari Festival</b> - this hot spring steam light festival will be held in the Kannawa area for the duration of the Beppu Hot Springs Festival   | Beppu City<br>Kannawa                                     | ☎ 097-722-0401  |
| Apr. 6 <sup>th</sup> ~21 <sup>st</sup><br>(approx.)           | <b>Ogata-machi Tulip Festa</b> - the tulips in this rural town are in full bloom in April. Fun events for visitors will be held each Saturday and Sunday for the duration of the festa.   | Bungo Ono City<br>Ogata-machi, near the<br>Harajiri falls | ☎ 097-442-4019  |
| Apr. 14 <sup>th</sup>   | <b>Tsurumi Mountain Hiking Competition</b> - three different hiking courses from a timed race, to more relaxed walking courses. Reservations necessary, number of participants is limited (application deadline for walking courses March 8 <sup>th</sup> ) | Beppu City<br>Spa Beach to Mt.<br>Tsurumi peak            | ☎ 097-724-2828  |
| Apr. 28 <sup>th</sup>   | <b>Earth Day Event</b> - an annual event held in Beppu Park (start time 10am)   | Beppu City<br>Beppu Park                                  | ☎ 097-721-1128  |



## Cherry Blossom Viewing

~ Prime Viewing Spots ~



In Oita Prefecture, cherry blossoms (*sakura*) begin blooming from late March, and the blossoms generally last until early to mid April. Below is a short list of some well known cherry blossom viewing spots in Oita Prefecture. These spots are ideal for enjoying your own little *hanami* (cherry blossom viewing) party with friends, food and drinks.

| City             | Location                            | Blossom period             | Address/directions   | Number of trees | Contact #      |
|------------------|-------------------------------------|----------------------------|--|-----------------|----------------|
| Beppu City       | Beppu Park<br>別府公園                  | Late March~<br>Early April | 15 minutes by car from Oita IC<br>5 minutes by bus from JR Beppu station                             | 100             | ☎ 097-721-1111 |
| Usuki City       | Usuki Castle<br>臼杵城跡                | Late March~<br>Early April | 10 minutes on foot from JR Usuki station   | 1000            | ☎ 097-264-7130 |
| Beppu City       | Mt. Ogi Sakura<br>Garden<br>扇山さくらの園 | Early April                | 5 minutes by car from Beppu IC<br>20 minutes by bus from JR Beppu station                            | 6000            | ☎ 097-721-1111 |
| Kunisaki<br>City | Aki Dam Park<br>安岐ダム公園              | Early ~ Mid<br>April       | 30 minutes by car from JR Kitsuki station<br>20 minutes by car from Oita Kukodouro Aki IC            | 3000            | ☎ 097-872-5168 |
| Usa City         | Usa Shrine<br>宇佐神宮                  | Early April                | 10 minutes by bus from JR Usa station  | 1200            | ☎ 097-837-0001 |
| Taketa City      | Oka Castle Ruins<br>岡城跡             | Early April                | 20 minutes on foot from JR Bungo Taketa<br>station   | 1500            | ☎ 097-463-0585 |
| Oita City        | Heiwa-shimin Park<br>平和市民公園         | Late March~<br>Mid April   | 15 minutes by bus from JR Oita station (to<br>'Hanazuru' bus stop)<br>20 minutes by car from Oita IC | 650             | ☎ 097-558-8135 |



## STAGE & MUSIC EVENTS

| Mar.                                   | Time   | Artist/Event   | Venue                 | Cost            | Contact #       |
|--|--------|--|-----------------------|-----------------|-----------------|
| 2 <sup>nd</sup>                        | 19:30  | <b>Fish Sausage-</b> first live performance by local Oita jazz/funk band   | Cantaloop II          | ¥1,500 + drink  | ☎ 097-548-5363  |
| 6 <sup>th</sup>                        | 18:00  | <b>Japanese Music Workshop-</b> a <i>bunraku</i> (Japanese puppetry) performance to be held as part of the "Touch the Japanese Culture" series                       | iichiko Grand Theater | ¥1,000          | ☎ 097-533-4004  |
| 6 <sup>th</sup>                        | 19:00  | <b>Iris Concert-</b> the 8 <sup>th</sup> performance by the Hita female chorus group   | Patria Hita           | ¥1,000          | ☎ 097-325-5000  |
| 9 <sup>th</sup>                        | 18:30  | <b>Bluegrass Spring Festa</b>  | Brick Block           | ¥1,500 w/drink  |                 |
| 10 <sup>th</sup>                       | 18:00  | <b>NHK Symphony Orchestra-</b> Oita performance featuring Diego Matheuz and Gil Shaham   | iichiko Grand Theater | ¥3,500~¥6,000   | ☎ 097-533-9191  |
| 16 <sup>th</sup>                       | 19:00  | <b>New Wave of Heavy Metal at Cantaloop2-</b> featuring Vairus, Ice Burn, Limelight Project, Hozaki  | Cantaloop II          | ¥1,000 + drink  | ☎ 097-548-5363  |
| 16 <sup>th</sup>                       | 20:30  | <b>Onsen Kagura performance-</b> by Nakatomi <i>Kagura</i> troupe  | Yufuin Kouminkan      | ¥500            | ☎ 097-785-4464  |
| 17 <sup>th</sup>                       | 13:00  | <b>Live Kagura-</b> Miemachi Kamiosaka Kagura by the Futamegawa Kagura Preservation Group  | Kagura Kaikan         | ¥1,000          | ☎ 097-435-2372  |
| 20 <sup>th</sup>                       | 18:00  | <b>Keytalk One Shot Wonder Tour 2013</b>   | Club SPOT             | ¥2,500          | ☎ 097-533-0467  |
| 23 <sup>rd</sup>                       | 19:00  | <b>Sanasana Friends</b>  | Cantaloop II          | ¥1,500 w/drink  | ☎ 097-548-5363  |
| 25 <sup>th</sup> ~<br>27 <sup>th</sup> | Varied | <b>Stage Musical Workshop-</b> experience singing and dancing famous Broadway musicals (rehearsal times and prices vary according to age group, inquire for details) | iichiko Space Be      | ¥2,000 ~ ¥3,000 | ☎ 097-533-4004  |
| 30 <sup>th</sup>                       | 21:00  | <b>HAZE-</b> DJ event ¥1,000 for entry (with 1 drink), ¥2,500 (for males) or ¥2,000 (for females) for all you can drink until 1AM                                    | P.E.I Pub             | ¥1,000 ~ ¥2,500 | ☎ 090-9409-0393 |
| 30 <sup>th</sup>                       | 14:00  | <b>Junior Orchestra Concert-</b> The Junior Orchestra's 4 <sup>th</sup> regular concert performance  | iichiko Grand Theater | ¥500~¥2,000     | ☎ 097-533-4004  |
| 31 <sup>st</sup>                       | 17:30  | <b>Yoshii Kazuya Tour 2013-</b> "Good By Yoshii Kazuya"  | iichiko Grand Theater | ¥6,800          | ☎ 092-712-4221  |
| Apr                                    | Time   | Artist/Event   | Venue                 | Cost            | Contact #       |
| 6 <sup>th</sup>                        | 18:00  | <b>Hidden Harem vol.6-</b> performances from the Mimosa Belly Dance Company  | iichiko Otonoizumi    | ¥4,000          | ☎ 090-4354-0101 |
| 14 <sup>th</sup>                       | 18:00  | <b>Queeness "Don't Stop Us Now" Japan Tour 2013</b>  | T.O.P.S BittsHall     | ¥4,000          | ☎ 097-533-7592  |
| 21 <sup>st</sup>                       | 19:00  | <b>Masayo with Super Latin Trio</b>  | Cantaloop II          | ¥3,000 + drink  | ☎ 097-548-5363  |
| 21 <sup>st</sup>                       | 14:00  | <b>Nanban Call-</b> the 9 <sup>th</sup> periodical concert by the all male chorus group  | iichiko Otonoizumi    | ¥1,000          | ☎ 097-556-1992  |
| 27 <sup>th</sup>                       | 17:00  | <b>10 Feet "Thread" Tour 2012-2013</b>   | T.O.P.S BittsHall     | ¥2,800 + drink  | ☎ 097-533-7592  |
| 27 <sup>th</sup>                       | 21:00  | <b>HAZE-</b> DJ event ¥1,000 for entry (with 1 drink), ¥2,500 (for males) or ¥2,000 (for females) for all you can drink until 1AM                                    | P.E.I Pub             | ¥1,000 ~ ¥2,500 | ☎ 090-9409-0393 |

\*\*Ticket prices range from student to most expensive general admission. Prices shown otherwise indicate price for purchase on the day of the event, they may be cheaper if purchased in advance. "w/ drink" prices include a drink, "+drink" prices require the additional purchase of a drink. Times shown indicate start times, doors usually open 30 minutes beforehand.

## VENUES

**Brick Block**= 5-7-5 Ikushi, Oita City

**Cantaloop II**= 3-2-30 Miyako-Machi

Nakayama Dai 5 Building 6F Oita City

**Club SPOT**= 3-3-18 Funai-Machi, Oita City

**iichiko Grand Theater**= Oasis Tower 1F Oita City

**iichiko Otonoizumi**= Oasis Tower 4F Oita City

**Kagura Kaikan**= 810 Kiyokawa, Bungo Ono City

**T.O.P.S BittsHall**= Ikushi 5-783, Oita City

**Patria Hita**= 1-8-11 Sanbonmatsu, Hita City

**P.E.I**= Miyako-Machi 2-5-3 Shirogane Bld2F

**Yufuin Kouminkan**= 3758 Kawakami,

Yufuin-Machi, Yufu City

## EXHIBITIONS & SCREENINGS

| Date  | Description   | Place           | Admission | Contact #      |
|---|---|-----------------|-----------|----------------|
| Jan. 5 <sup>th</sup> ~<br>Apr. 14 <sup>th</sup> | <b>120<sup>th</sup> Anniversary special exhibition-</b> featuring works by Heihachirou Fukuda, Yayoi Kusama and others.   | Oita Art Museum | ¥300      | ☎ 097-554-5800 |
| Jan. 5 <sup>th</sup> ~<br>Apr. 14 <sup>th</sup> | <b>The Contemporary Art Movement-</b> featuring several pieces by contemporary Japanese artists.                          | Oita Art Museum | ¥300      | ☎ 097-554-5800 |
| Jan. 5 <sup>th</sup> ~<br>Apr. 14 <sup>th</sup> | <b>Bamboo Interior Decorating-</b> an exhibition featuring a number of bamboo pieces by industrial artist Shouno Shounsai | Oita Art Museum | ¥300      | ☎ 097-554-5800 |

Oita Art Museum= Oita-Shi Bijutsukan 大分市美術館 Oita Prefecture Art Center ~Museum and Hall~ 大分県立芸術会館

\*\*\*Most Museums and Centers are closed on Monday, or Tuesday if Monday is a public holiday. Student admissions vary, highest cost shown.\*\*\*

## What's Going On?

### Japanese Lessons

#### Himawari Japanese Volunteers

Support for people learning Japanese in order to help them enjoy their lives in Oita, now at three different locations.

Wasada Public Hall Wed. 10:00~12:00  
Meiji Akeno Public Hall Wed. 14:00~16:00  
Tsurusaki Public Hall Sat. 10:00~12:00  
For more information contact Fukata Miharu  
TEL: 097-527-2614  
Email: [nihongo\\_himawari\\_oita@yahoo.co.jp](mailto:nihongo_himawari_oita@yahoo.co.jp)

#### Nihongo Rakuraku-talk

Beppu City Hall offers free Japanese lessons every Tuesday from 14:00~15:30. For more information contact Beppu International Affairs Division  
TEL: 097-721-6133  
E-MAIL: [int-ma@city.beppu.oita.jp](mailto:int-ma@city.beppu.oita.jp)

#### Sakura Japanese Class

Come study Japanese with friendly volunteers and teachers in a pleasant atmosphere. Sakura Japanese Class is held every Monday from 10:15~12:00 at the Oita University International House in Nishiki-Machi, Oita City. Classes are FREE. For more information call Ms. Ohashi  
CELL: 090-7866-2486

#### AIUEO Japanese Lessons

Volunteers offer free Japanese lessons on Tuesday and Friday from 10:20~11:50 at I-NESS near Oasis Tower as well as Thursday nights at Compal Hall from 18:30~20:00. Lessons are also offered in Beppu at the Oita International House on Tuesday mornings from 10:30~12:00. For more information contact:  
Ms. Miyase 090-8353-2485 (day lessons)  
Ms. Kato 097-532-5940 (night lessons)

### Community

#### International Kempo (Self-Defence Classes)

Ever thought about being able to defend yourself? Join us to keep in shape and to learn martial art-based self-defense techniques and *bo-ryuutsu* (stick fighting).  
Place: Souda Dojo (Near Oita University)  
Time: Every Friday 19:00~21:00  
For more information on times and places, please contact Katsunori Tsujita at 097-583-0959.

#### Oita Lutheran Church Charity Concerts

The Oita Lutheran Church will be holding Round 2 of its charity concerts raising money for victims of the Great Eastern Japan Earthquake. Three charity concerts will be held this year. Entrance is free, and

complimentary tea will be served one hour prior to each concert.

TEL: 090-3256-0426

Dates: **Mar. 9<sup>th</sup>** & **Mar. 10<sup>th</sup>** 15:00~17:00,  
**Mar. 11<sup>th</sup>** 19:00~21:00

#### "Tomare" Meditation

~*Stop and find your center*~

Would you like to learn more about or participate in individual or group meditation sessions, classes, or the Japanese healing art of Reiki? The next class will be held on Thursday **Mar. 14<sup>th</sup>** at Life Gallery Hana. Participation is 1,500 which includes tea.  
Time: 19:00~20:30

For information, schedule or questions please contact Joanne at 097-573-8053 or [joannegoshida@yahoo.com](mailto:joannegoshida@yahoo.com)

#### Oita ESS

Enjoy talking in English and meeting new friends! Oita ESS is held every Monday (except for the second week of the month) from 20:00~22:00 at Compal Hall. Parties are held sometimes as well. For more information check out the website at: <http://oitaess.web.fc2.com/>

#### SHAKE YOUR SOUL/ Kripalu Yoga Dance

This body-spirit fitness program incorporates elements of yoga, dance, movement therapy and 'qi kung' with rhythms of music from around the world. Now offering new classes!  
**Monday mornings** 8:45~9:45, **Sunday** 'Breath and Stretch' classes on the first and third Sundays of the month 10:30~12:00, and 'Night Yoga Dance' on the fourth Friday of each month at 19:30~21:00.

For more information or to make reservations contact:  
Joanne TEL: 090-1165-5567

### From the Plaza

#### Free Book Giveaway

Every year the Oita International Plaza holds a free foreign book giveaway to recycle books.  
This year's book giveaway will be held from **Mar. 4<sup>th</sup> (Monday) ~ 9<sup>th</sup> (Saturday) 9:30 ~ 19:00**. Maximum of 10 books per person (please bring your own bag)  
Oita International Plaza TEL: 097-533-4021

#### "Nihongo de Talk" Japanese Chat

Come to the Oita International Plaza to meet and chat with Japanese locals and practice your Japanese conversation skills.

Conversations held in small groups in a friendly, relaxed environment.

Date: **Mar. 23<sup>rd</sup>** Time: **13:00~14:30**

Place: Oita International Plaza  
Space is limited, please contact to reserve a spot. TEL: 097-533-4021  
Email: [hiramoto@emo.or.jp](mailto:hiramoto@emo.or.jp)

#### Free Legal Consultations

The Oita International Plaza is holding free legal consultations on **Mar. 27<sup>th</sup>** & **Apr. 17<sup>th</sup>** from **13:00~16:00**.

The Oita Emigration/Immigration Affairs Council also organizes free consultations where emigration/immigration specialists are available to offer advice on a variety of topics from Immigration Bureau paperwork and procedures, to daily life matters. The next consultation will be held on **Mar. 3<sup>rd</sup>** & **Apr. 7<sup>th</sup>** from **13:00~16:00**. English interpretation available, other languages may be available with reservation two days in advance. OIP 097-533-4021

#### Free Tagalog Consultations

Date: Saturday **Mar. 2<sup>nd</sup>** & Tuesday **Mar. 19<sup>th</sup>**  
Saturday **Apr. 6<sup>th</sup>** & Tuesday **Apr. 16<sup>th</sup>**  
Time: 13:00~16:00  
Place: Oita International Plaza  
Consultant: Rhodora Yoshitake

#### Free Chinese Consultations

Date/Time: Every Thursday 10:00~13:00 and the second and fourth Tuesday each month from 13:00~16:00. Place: Oita International Plaza. Consultant: Cui Wenyu (\*Dates and times are subject to change. Please contact the Oita International Plaza before coming.)  
TEL: 097-533-4021

#### Free Health Consultations

The Saiseikai Hita Hospital is offering free health consultations and medical examinations at the Oita International Plaza to foreign nationals living in Oita Prefecture. For people who are concerned about their state of health but are not sure who to turn to, these free consultations are a good place to start. Staff will include a doctor, two nurses, a clerk and a medical treatment consultant.  
Date: **Mar. 27<sup>th</sup>** & **Apr. 17<sup>th</sup>**  
Time: 14:30~15:30  
Oita International Plaza (iichiko Culture Center, floor B1)  
For more information contact: Saiseikai Hita Hospital TEL: 0973-24-1100  
(\*Dates and times subject to change. Please call to confirm before coming.)

## LANGUAGE LEARNING PAGE

今月 Kanji of the Month 漢字

This section aims to teach new kanji characters to beginner-level Japanese learners, and to give intermediate and advanced learners a deeper understanding of each character. This month's character set is:

## CHERRY BLOSSOM VIEWING 「花見」

The first character in the compound 「花」, is read as <sup>ka</sup>カ, or <sup>hana</sup>はな. This character is a combination of 「艹」 meaning plants, and 「化」 meaning change, to symbolise the flowering of a plant.

## FLOWER 「花」

The second character 「見」, is read as <sup>ken</sup>ケン, <sup>miru</sup>みる and <sup>miseru</sup>みせる. It is a compound of eye 「目」 and person 「人」. Together they represent a person looking at something with their eyes.

## SEE/SHOW 「見」

If we combine the characters for “flower” and “see/show” we get the compound:

## CHERRY BLOSSOM VIEWING 「花見」

The following sentence uses the above characters to exemplify their different readings.

初めて花見に行った時、桜の花の美しさに感動しました。

When I went to *hanami* (cherry blossom viewing) for the first time, I was moved by the beauty of the flowers.

## Japanese Proverbs

## 花より団子

「はなよりだんご」

“hana yori dango”

“Dango (rice dumplings) before flowers”

Substance over appearance/ pudding before praise



## Japanese Onomatopoeia

Have you ever found yourself in a Japanese conversation surrounded by ‘sounds’? In Japanese, onomatopoeia (‘*giongo*’ or ‘*gitaigo*’) is used to describe tastes, textures, sensations, sounds, feelings and much more.

Whilst the warmer weather of spring is just over the horizon, there are still a few more weeks of chilly nights ahead. One of the perks of winter and cold weather however, is being able to enjoy all kinds of comfort foods such as rich soups and stews. In Japanese cooking, *nabe ryouri* is perhaps the ultimate of comfort foods.

Invite some friends over and have everyone pitch in to prepare the ingredients. Your stomachs rumble (ぺこぺこ *peko peko*) with hunger as you sit and watch the *nabe* contents simmering (ぐつぐつ *gutsu gutsu*) away. When at last it is ready and everyone is served, you blow (ふーふー *fuu fuu*) on the food to cool it down, and then start eating ravenously (ぱくぱく *paku paku*). Before long everyone's bowl is empty, and their stomachs are full (ぱんぱん *pan pan*).

## Foreign Movies Showing in Oita

Only foreign films are listed. Changes may occur without notice.

| Cinema  | Movie   | Showing Date                               |
|---|---|--|
| Cinema5<br>Central Oita<br>(on 5 <sup>th</sup> Ave)<br>☎ 097-536-4512 | Albert Nobbs  | Mar.2 <sup>nd</sup> ~Mar.15 <sup>th</sup>  |
|   | Ludwig (Italian, German, French)                              | Mar.2 <sup>nd</sup> ~Mar. 8 <sup>th</sup>  |
|   | Armour (French, English)                                      | Mar. 9 <sup>th</sup> ~Apr. 5 <sup>th</sup> |
|   | Chicken with Plums (French, English)                          | Mar.16 <sup>th</sup> ~Mar.29 <sup>th</sup> |
|   | Tomorrow will be Better (Czech, English)                      | Mar.16 <sup>th</sup> ~Mar.29 <sup>th</sup> |
|   | The City of Your Final Destination (English, Spanish, French) | Mar.23 <sup>rd</sup> ~Apr.5 <sup>th</sup>  |
|   | Anonymous (English, French, Italian, Greek)                   | Mar.30 <sup>th</sup> ~Apr.12 <sup>th</sup> |
|   | The Best Exotic Marigold Hotel                                | Apr.6 <sup>th</sup> ~Apr.19 <sup>th</sup>  |
|   | Comme Un Chef (French, Spanish, Japanese, English)            | Apr.13 <sup>th</sup> ~Apr.26 <sup>th</sup> |
|   | Caesar Must Die (Italian)                                     | Apr.13 <sup>th</sup> ~Apr.26 <sup>th</sup> |
| Le Premier Homme (French)   | Apr.27 <sup>th</sup> ~May10 <sup>th</sup>                     |  |
| Toho Cinemas<br>Wasada Town<br>☎ 097-548-7878                         | Flight  | Mar. 1 <sup>st</sup>                       |
|   | Ozi the Great and Powerful                                    | Mar. 8 <sup>th</sup>                       |
|   | The Dinosaur Project  | Mar. 16 <sup>th</sup>                      |
|   | Wreck-It-Ralph  | Mar. 23 <sup>rd</sup>                      |
|   | Chinese Zodiac  | Apr. 13 <sup>th</sup>                      |
|   | Lincoln   | Apr. 19 <sup>th</sup>                      |
|   | Killing Them Softly   | Apr. 26 <sup>th</sup>                      |
| Iron Man 3  | Apr. 26 <sup>th</sup>   |  |
| The Last Stand  | Apr. 27 <sup>th</sup>   |  |
| T-Joy Cinemas<br>Park Place   | Flight  | Mar. 1 <sup>st</sup>                       |
|   | Oz the Great and Powerful                                     | Mar. 8 <sup>th</sup>                       |
|   | Cloud Atlas   | Mar. 15 <sup>th</sup>                      |
|   | Jack the Giant Slayer   | Mar. 22 <sup>nd</sup>                      |
|   | Wreck-It-Ralph  | Mar. 23 <sup>rd</sup>                      |
|   | The Last Stand  | Apr. 27 <sup>th</sup>                      |

Admission **Standard** ¥1,800 **Pre-release** ¥1,500 **Pair** ¥2,800

**Seniors** ¥1,000 **Students** ¥1,000~1,500

## Special Discounts

The first day of the month ¥1,000 Ladies' Day (Wednesdays) ¥1,000

Men's Day is ¥1,000 (Thursday at Toho Cinemas and Cinema5)

Late Night Show (Sun-Fri) ¥1,200 (Toho Cinemas)

## Making Submissions

THE TOMBO is always looking for articles and event information. Please send your submissions to the Oita International Plaza by E-mail ([in@emo.or.jp](mailto:in@emo.or.jp)) based on the submission deadline listed in the publication schedule below. The Oita Prefecture Cultural and Sports Foundation reserves all copyrights to articles printed in THE TOMBO.

| Issue             | Publication Date          | Submission Deadline      |
|-------------------|---------------------------|--------------------------|
| July/August       | July 1 <sup>st</sup>      | June 1 <sup>st</sup>     |
| September/October | September 1 <sup>st</sup> | August 1 <sup>st</sup>   |
| November/December | November 1 <sup>st</sup>  | October 1 <sup>st</sup>  |
| January/February  | January 1 <sup>st</sup>   | December 1 <sup>st</sup> |
| March/April       | March 1 <sup>st</sup>     | February 1 <sup>st</sup> |
| May/June          | May 1 <sup>st</sup>       | April 1 <sup>st</sup>    |

## Receiving THE TOMBO

The Oita International Plaza mails THE TOMBO, free of charge, to all foreigners living in Oita prefecture. If you would like to start receiving THE TOMBO by mail, or you would like to cancel your subscription, or change your address, please send your name and address to the Oita International Plaza by mail, phone, fax, or E-mail ([in@emo.or.jp](mailto:in@emo.or.jp))

## International Plaza Facebook page

~Necessities of life~

The Oita International Plaza now has a Facebook page where you can look up dates and times for the services they provide, as well as information on upcoming events and photos from past events. Staff at the International Plaza post updates regularly in English, Japanese and Chinese.

Check out the International Plaza's Facebook page and click the 'Like' button!

<http://www.facebook.com/oitaplaza>



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### THANK YOU !!

A special thanks to all those who co-operated with us for this issue. Your help was very much appreciated.

THE TOMBO is produced by:

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(closed weekends and the 2<sup>nd</sup> and 4<sup>th</sup> Mondays of each month. We are open on the Saturdays before these Mondays)

Closed national holidays & Dec 29<sup>th</sup> - Jan 3<sup>rd</sup>

The International Plaza is located on the basement floor of OASIS Hiroba 21 (Iichiko Culture Center).

