

THE TOMBO

OITA'S · ENGLISH · NEWSLETTER

September-October 2011

Issue 58

A Stroll around Oita Ports

Bringing the Port Back to Life



Some of the welcome party
welcoming environment at the harbor.

The old ferry terminals have been transformed into large grass fields, and promenades, and the once prefecturally managed warehouses that held freight for safekeeping, have been sold off to private businesses for practical use. With its prominent beachside location and retro appearance, these warehouses have been brought back to life as culture centres and live music and wedding reception venues. In addition, there will be a memorial plaza, and a footpath extending out into the ocean. The restoration of West Oita Port is due to be completed in 2012.

Beppu International Tourism Port

This year, Beppu International Tourist Port saw the opening of a fourth wharf. The new wharf has a depth of ten meters, allowing large cruise ships to enter the port: the first of which was the “Legend of the Seas” cruise ship, which arrived this summer. This is the second reinforced, earthquake resistant wharf of its kind in the prefecture, and can be used to transport emergency supplies in the event of an earthquake.

With its newly created promenades and grass fields, this area is the perfect place to relax by the sea. The goal of this International Tourism Port is to boost tourism and international exchange, and working together with the region, will hopefully act as a “gateway into the sea”.

Information taken from Oita Shinjidai

Arrival of the “Legend of the Seas” Cruise Ship



Legend of the Seas Passenger Cruise Ship

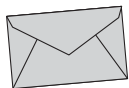
Standing by the side of the water at Beppu port at 6:00am, looking out at cruise ship slowly approaching us, it is hard to gauge just how big it actually is. The sun is rising, making the entire scene rather picturesque. When the “Legend of the Seas” cruise ship finally comes to a stop in the port, try as you might to take a photo that shows the entire ship, it is impossible at such a close distance. The ship is that big. As the crew begin to disembark, passengers on the ship start to appear along the railings of the ship, waving down at the welcome party along the dock. There is a group of *shamisen* players, a group of Chinese exchange students in *yukata*, locals dressed in Beppu mascot costumes, not only one but two Miss Beppu's, and many more people along the dock waving up at the passengers.

After disembarking, many of the visitors set off in tour buses, public buses, taxis or just on foot to explore Beppu City.

When the day is over and the passengers begin to board the cruise ship, the crowd is treated to another musical performance by a local school band, and a dance performance by the girls from a local dance school. After a long, hot day it is wonderful to see the passengers applauding the performers, singing along to the choruses that they know, and waving back to all of the people there to see them off. With this being the first of many international cruise ships of this size to dock in Beppu, there is no doubt that the addition of this port will be a fantastic tourism boost for the region.



Green fields at Beppu Port



Greetings from the New Editor



Hello readers of THE TOMBO. As the new editor, I would like to start by giving a brief self introduction. I have just taken the role of CIR in the Oita Prefectural office from Melissa, who worked in this role for three years. After being given a detailed run-down of the ins and outs of the workings of THE TOMBO from Melissa, and reading through about one year's worth of past issues, I have to say that it seems as though I have some big shoes to fill. However, don't get me wrong: I do love a challenge. I hope to continue with some of the well-known sections such as the 'Kanji of the Month', and of course 'What's going on', and other event information. In addition to this, I hope to introduce some new features, for example this issue's 'Can you find it in Oita?' by Joanne Gyoshida.

Despite having lived and traveled in Japan for a total of two years, this is my first time to Oita, and Kyushu in general.

However after asking all of my Japanese friends before coming here 'what is Oita like?' I was overwhelmed with positive responses.

I come from Australia, and have been fortunate enough to live in a number of different cities around the country. As a result, I can appreciate how different the atmosphere can be from city to city, whilst still remaining in the same country. I know that living in Oita, I will be able to experience a way of life completely unique to this region. I look forward to experiencing all of the wonderful culture and scenery of Oita that I have now heard so much about, and at the same time sharing some of my culture with those around me. As an avid home cook, I cannot wait to get out there and taste some of Oita's famous *kabosu* cooking, and maybe even try my hand at a few *kabosu* flavoured dishes myself.

Welcome new JETS of 2011-12

As of August 4 2011, Oita welcomes a total of 19 new JETs to areas all across the prefecture. This year, there are new JETs from

Australia, America, Ireland, Canada, The United Kingdom and Singapore.



Can You Find it In Oita?!

I find that you can find most anything in Oita...if you live here long enough. When I first came to Oita it was hard to find a bagel, but now they are available at most bread shops.

I had the idea to do a readers column of a list from A to Z of things or services or even the metaphysical (mood, feelings etc) that visitors or those who stay can find...

I will start with an A, B, C to start the ball rolling. Would anyone like to pick up with D, E, F for next issue?

A Ayurvedic Healing

B Borscht
Brazilian Wax

C Campbell's Soup

If you find where you can find the above three (just one of the B's is ok! But the Borscht has to have Beets in it!), please e-mail me (joannegyoshida@yahoo.com) or Nicole, the new editor of the Tombo and the first to find all three will receive a "Go-hobi", original Oita-designed product from yours truly. Answers and the winner will be revealed in the next Tombo.

Happy Finding!

JGY <http://aikawarazulifeinjapan.blogspot.com>

Oita's Castle Park Cafes

Oita is full of well-kept secrets. One of these is its Castle Park. Another is the cafes that are situated strategically around its edges.

The Castle Park (城址公園, Jo-shi Ko-en) is a beautiful and lively spot for cherry blossom-viewing in spring and a quiet oasis the rest of the year where you can find herons, turtles, carp, plum trees, and more of nature's blessings in the midst of the city. Its surrounding cafes are filled with delectable treasures---including wholesome Japanese cuisine and Soho sophistication at Hosun (I); 'traditional' *kissaten* fare where coffee is Key at Friends; and macrobiotic indulgences at Hana (see Tombo, July/August 2010).

HOSUN

One of the cafes on the outlying western edge of the park is Hosun. After strolling around the ruins of the Castle, exit through the *torii* of the Sho-ei Shrine (松栄神社). From there you can spot the outdoor tables on Hosun's wooden deck.

Sit down and glimpse back at the white castle walls.

Gaze at the ginko trees across the way as they turn from bright green to yellow with the passing seasons.

Autumn in Oita is the ideal season for sipping a caramel milk tea at Hosun (735 yen served with melt-in-your-mouth caramel pudding). Everything here has the sense of being made exclusively to enhance its purpose. The tea is served in earthen pottery vessels you can cup your hands around for a warm treat as the first cool autumn breezes blow.

A Cafe with a View

The mood at Hosun is a Japan/Soho blending of simplicity and sophistication.

Maybe because there still aren't many outdoor cafes in Oita, it has a New York feel to sit outside and watch the passersby. The café's manager, Daijiro, remarked that Hosun has a particular appeal to foreigners, who appreciate the Castle Park setting and the 'wholesome' philosophy behind the menu.

The name Hosun, he explains, is written with two kanji (方寸). The word is meant to sound like "Wholesome"; welcoming everyone from from children to people with food allergies to neighbors to travelers.

The ingredients used at Hosun are 90 per cent local (from Oita Prefecture), grown without chemicals, and reflect the expression *chi san chi sho*, 地産地消 ---Eat local foods close to where they are grown.

Setting the Dining Stage

A Japanese flair for harmony in the details is evident in each item brought to the natural wood tables. From the bark-like stone chopstick rests to the woven bamboo baskets that the food courses arrive in to the Hosun label on the coffee creamers, everything is beautifully choreographed. It's no surprise to find out that Daijiro shares an interest passed down by his mother--Hosun's

owner-- in movies, lighting, art, writing, and beauty.

Their signature style is seen in the elegant presentations and 'Cute' ways of wrapping. Take-out catering features original seasonal bentos, and artfully wrapped *O-musubi* filled with local specialties such as Oita *Tori-ten*, Beppu harbor *Chirimen*, Yufuin beef and original *yasai ryori* (vegetable dishes).



Hosun Milk Tea

Generation to Generation

The family wishes to pass down Japanese food traditions such as making miso soup, natto and tsukemono, and to ensure that these continue from grandmother to mother to child.

They wish to spread a natural way of living and eating that is being lost in the values of younger generations in Japan. Both Daijiro and his mother teach classes--- for pregnant women and newly married couples--- on healthy and wholesome eating which equals a healthy and wholesome lifestyle. They teach basics of Japanese cooking such as how to make sashimi and how to use a knife.

When the taste of the earth, the rain, and the culture of the locale are all contained in what we eat, we connect with the comforts of our past, and come closer to understanding that the future is a cycle that returns us to now.

“なつかしい未来”

Natsukashii Mirai, Daijiro jots down on a post-it memo, adding how he values the things hand-written in an increasingly technological age.

Daijiro dreams of one day opening a Hosun restaurant in New York or Paris.

Check, Please



HOSUN TABLE

When I noticed a leaf on the table I had to question my tea companion about whether it had been placed on the plate or if it had fallen there from a tree.

The details are so perfectly arranged that this moment too could have been put there without our noticing. I once heard it said about a work of art that "one need not speak of a work of art, simply partake". The same holds true for the artful experience of dining at Hosun.

(Lunch 840 yen, slightly higher with coffee or coffee plus sweet; Lunch and Dinner sets are chef's selected assortments and specialties, and vary with the season).

HOSUN

6-16 Niage Oita-City

tel: 097-537-7547

Open 7 days a week (though it is not set, they will take an occasional day off sometime throughout the year)

Hours: 11 AM to about 10 PM

--- Joanne G. Yoshida

article originally on Japan Visitor, www.JapanVisitor.com--visit there for more on Oita's Castle Park Cafes

Festivals & Events

Date	Event Description	Location	Contact #
Sept. 9 th	Free Hot Spring Entrance- 9/9 is Kokonoe area's designated hot spring day, and designated facilities marked by posters will allow free entrance for bathers	Kusu Kokonoe-Machi	☎0973-73-5510
Sept. 10 th	Joyara Festival- A special local festival in the fishing town of Saiki. Watch rowers dressed in colorful garb and decorated boats row along the river while shouting "JOYARA!"	Saiki City Omiya Area	☎0972-27-8001
Sept. 11 th	Yayoi Morning Market- First come, first serve at this bustling morning market with fresh food products at Michi-No-Eki Yayoi (Yayoi rest stop)	Saiki City Michi-No-Eki	☎0972-46-5951
Sept. 14 th ~ Sept. 15 th	Yunohira Hot Spring Festival- Along the cobblestone streets of Yunohira, Tanigawa Shrine's fall festival, including <i>taiko</i> and more, will be held to pray for a healthy harvest.	Yufu City Yufuin-Machi	☎0977-86-2367
Sept. 14 th ~ Sept. 20 th	Hama-no-ichi Festival- Festivities at Yusuhara shrine to bring the old marketplace back to life, specialty cushion shaped red bean rice cakes (<i>shikishi-mochi</i>) for sale.	Oita City Ikushi Area	☎0975-34-0065
Sept. 17 th	Saganoseki Morning Market- Oita's specialty <i>seki-aji</i> and <i>seki-saba</i> fish will be on sale at the Prefectural Fisheries Association Saganoseki Branch	Oita City Saganoseki	☎0975-75-1000
Sept. 17 th & Oct. 15 th	Kimono Appreciation Day- Monthly event held on the 3 rd Sunday of the month. Free and rental kimonos available to try on, professional photo shoot and more!	Kitsuki City Jouka-Machi	☎0978-63-0100
Sept. 18 th	Kodanse Market- At this local market, held on the ground floor of the former Hazako School, you can enjoy local seafood delicacies from seafood tempura to fresh sushi!	Saiki City Yonozu	☎0972-35-6111
Sept. 18 th	Kohshita Dam Festival- After the opening ceremony, there will be various events from food eating contests, to canoeing/wakeboarding, to fireworks and more!	Usa City Innai-Machi	☎0978-42-5111
Sept. 21 st ~ Sept. 22 nd	Kappa Festival- A tradition spanning over 300 years. Young boys perform songs and dance to pray for the Autumn harvest.	Nakatsu City Yabakei-Area	☎0979-54-3111
Sept. 21 st ~ Sept. 23 rd	Kannawa Hot Spring Ami Festival- A ceremonial festival to celebrate the Monk Ippen who opened the Kannawa Hot Spring Area. A wooden statue of Ippen is cleansed and paraded.	Beppu City Kannawa Onsen	☎0977-66-1808
Sept. 21 st ~ Sept. 25 th	Ohara Shrine Festival- Vendors line the street leading to Ohara Hachiman Shrine at the shrine's biggest festival of the year.	Hita City Ohara Shrine	☎0973-23-8951
Sept. 23 rd	Ogata Festival- Held on the Ogata Elementary School grounds, this harvest festival has <i>kagura</i> and lion dance performances.	Bungo-Ono City Ogata	☎0974-42-2111
Sept. 23 rd	Usodake Shrine Festival- This festival is to pray for the healthy growth of children, and welcomes visitors from as far as Shikoku and Honshu.	Oita City Usodake Shrine	☎0975-88-0047
Sept. 24 th	Fall Festival- One of the three seasonal festivals held at the Takatsuka Atago Jizo-son shrine, with <i>kagura stage</i> performances, local dishes, rice cakes and ceremonial <i>sake</i> .	Hita City Amagase Town	☎0973-57-9200
Sept. 24 th	Guitar and Shakuhachi Night- Come enjoy a concert along the river in Onagara Park. 1000yen entrance includes a bite to eat, and admission to the musical performances.	Saiki City Honjo	☎0972-56-5111
Sept. 25 th	Hougyou Sai 2011 (Fish Festival)- Local seafood products for sale and live stage performances at Tsurumi Market. This event draws a large crowd, don't miss out!	Saiki City Tsurumi	☎0972-33-1111
Oct. 9 th	Harvest Festival- A tradition carried out every year from the days of old. Come harvest rice and chat with local people at Tashibuno Manor (farming village)	Bungo Takada Kozaki Area	☎0978-22-3100
Oct. 10 th	Beef Eating and Screaming Competition- Exactly what it sounds like! Come eat beef raised in Yufuin and scream to your heart's content, or just enjoy watching others do so.	Yufuin Town Kawakami	☎0977-85-4464
Oct. 16 th	Uki Uki Flea Market- Get some cheap goods and meet locals	Oita City Oasis Tower 1 st Floor	☎0975-38-7411
Oct. 16 th	Oita Dialect Uncovered! Speech Contest- A comedic contest for linguistic contortionists at Chuo Community Centre. Come here Oita-Ben in its finest form.	Bungo-Takada Chuo Kominkan	☎0978-22-3100
Oct. 16 th	Beppu Yukemuri Health Walk Rally/ Marathon- Come enjoy walking around Beppu's Lake Shidaka and Lake Kagurame.	Beppu City Lake Shidaka	☎0977-25-8025
Oct. 22 nd ~ Oct. 23 rd	Agriculture and Forestry Festival- An event promoting local goods at Beppu park. Enjoy local products, wood working and workshops.	Beppu City Beppu Park	☎0975-06-3544
Oct. 23 rd	Beppu Dance Festa- This contest will showcase talented dancers competing for the grand prize at Beppu Park. Held in conjunction with local goods promo event.	Beppu City Beppu Park	☎0977-24-2828
Oct. 29 th ~ Oct. 30 th	Fisheries Festival- An event to promote local produce at Beppu Park. Enjoy lots of local cuisine.	Beppu City Beppu Park	☎0975-06-3544



Stage & Music Events

Sept.	Time	Artist/Event	Venue	Cost	Contact #
1 st	20:30	Nice Breeze Jazz Group- Spend a relaxed night with the sounds of this Jazz Combo Group	Cantaloop II	¥500 plus drink	☎097-548-5363
2 nd	19:00	Gruppo Legato Concert- w/ special guest Yuji Ogawa	iichiko Otonoizumi	¥1,000~2,000	☎097-558-2724
3 rd	19:00	BassNinja Tour- Rock musician Kagerou Imazawa	Cantaloop II	¥3,300 plus drink	☎097-548-5363
4 th	17:30	Flamenco Dance Symposium- Flamenco dancing	iichiko Otonoizumi	¥2,500	☎097-538-9996
7 th	20:30	Jazz & Blues Session- Every Wednesday in September	Cantaloop II	¥500 plus drink	☎097-548-5363
15 th	21:00	Bluegrass Night- South Bound, Rose Garden, Log Cabin Boys	Cantaloop II	¥1,000 w/drink	☎097-548-5363
16 th	21:00	Friday Bossa Nova Night- Popular Monthly Event	Cantaloop II	¥500 plus drink	☎097-548-5363
19 th	14:00	Fantasy Concert Performance- w/ popular children's entertainers Yuzou Imai and Shouko Haida	iichiko Grand Theater	¥2,500~3,000	☎092-715-0374
19 th	18:00	Flower Companyz- w/guests The Bees	T.O.P.S BittsHall	¥3,800	☎097-533-0467
19 th	19:00	Mojo House and Chicago Blues Project- Acoustic duo from Hokkaido	Cantaloop II	¥1,800 plus drink	☎097-548-5363
23 rd	19:00	Don Jovi- Bon Jovi tribute artist from Fukuoka	Cantaloop II	¥1,000 plus drink	☎097-548-5363
25 th	18:00	Ballet- The Nutcracker	iichiko Grand Theatre	¥2,000~7,000	☎097-533-4004
25 th	18:00	Fear and Loathing in Las Vegas- "NEXTREME" release tour, w/support acts	T.O.P.S BittsHall	¥2,500 plus drink	☎097-533-0467
27 th	19:00	Cello and Piano Promenade- A performance by Leonid Gorokhov and Yumiko Hayashi	iichiko Otonoizumi	¥1,500~3,000	☎033-356-4140
Oct.	Time	Artist/Event	Venue	Cost	Contact #
3 rd	17:30	Music Circus "PARTY"- w/Holidays of Seventeen, Uplift Spice, Scars Borough and many more!	T.O.P.S BittsHall	¥3,000 plus drink	☎097-533-0467
6 th	10:00	Opera- A performance of Italian composer Puccini's "Tosca"	iichiko Grand Theatre	¥6,000~15,000	☎0975-33-4006
7 th	20:30	Slow Music- A relaxing start to the weekend	Cantaloop II	¥500 plus drink	☎097-548-5363
9 th	18:00	Char- 2011 "TRAD ROCK" album tour	T.O.P.S BittsHall	¥5,800 plus drink	☎097-533-0467
10 th	18:30	Satoshi Ikeda- 'Burari' Tour	T.O.P.S BittsHall	¥4,500	☎097-533-0467
28 th	20:30	Soft & Mellow- Soft acoustic music	Cantaloop II	¥500 plus drink	☎097-548-5363

**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 drinks, "+drink" prices require the additional purchase of a drink. Times shown indicate start times, doors usually open 30 minutes beforehand.

Venues

Cantaloop II= 3-2-30 Miyako-Machi Nakayama Dai 5 Building 6F Oita City
iichiko Grand Theater= Oasis Tower 1F Oita City
iichiko Otonoizumi= Oasis Tower 4F Oita City
Oita Culture Center= Niage-Machi 4-1, Oita City
T.O.P.S BittsHall= Ikushi 5-783, Oita City

Exhibitions & Screenings

Date	Description	Venue	Cost	Contact #
~ Sept. 30 th	Theo Jansen Exhibition "From the Sea to the Forest" - Beach animals by eco-award winning kinetic sculptor from the Netherlands, Theo Jansen. This is the 1 st exhibition in Japan outside of Tokyo.	Oita Art Museum	¥1,200	☎097-554-5800
~Sept. 25 th	Summer Art Wonderland 2011- A summer exhibition showcasing simple, lighthearted pieces.	Oita Art Museum	¥300	☎097-553-5800

Oita Art Museum= Oita-Shi Bijutsukan 大分市美術館

Oita City History Museum= Oita-Shi Rekishi Shiryokan 大分市歴史資料館

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

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

E-MAIL: nihongo_himawari_oita@yahoo.co.jp

Asian Culture Exchange Center

Free Japanese lessons near Oita River on the 2nd floor of the Yutaka Building in Yutaka-Machi, Oita City. Wednesday from 10:10~11:40. Asian Culture Exchange Center

TEL: 097-537-0122 CELL: 090-4580-9550 (Ms. Noda)

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

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)

From the Plaza

Japanese Chat @ OIP

Come to the Oita International Plaza to exchange with locals and practice your Japanese conversation skills one-on-one in a relaxed atmosphere.

October 22nd 1pm ~ 2:30pm

Space is limited! Contact us to reserve your seat!

TEL: 097-533-4021 E-MAIL: in@emo.or.jp

FREE TAIKO WORKSHOP

Have you ever wanted to try taiko? Come drum your way to the heart of Japanese culture by participating in this free taiko workshop, held by the Oita International Plaza, to introduce Japanese culture to international residents. Two sessions held on one day.

Date: Saturday September 10th

Time: 1:30pm~3:30pm and 4pm~6pm

Place: iichiko Culture Center B1F

Please reserve your spot by September 6th.

TEL: 097-533-4021

E-MAIL: soenke@emo.or.jp

Free Legal Consultations

The Oita International Plaza is holding free legal consultations on **September 21st October 19th 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 consultations will be held on **September 4th and October 2nd from 13:00~16:00**. English interpretation available, other languages may be available with reservation two days in advance. OIP 097-533-4021

What's Going On?

From the Plaza

**International Understanding Seminar:
Foreign Culture Series**

This Seminar Series is an effort by the Oita International Plaza to promote international understanding. Natives from different countries lecture in Japanese about aspects of their culture and society.

Topic: KOREAN TRADITIONAL MUSIC

Date: Saturday September 17th 2:30-4pm

Topic: FRENCH MUSEUMS

Date: Saturday October 15th 2:30-4pm

All lectures are held at the iichiko Culture Center B1F Screening Hall. Participation is free. No reservation required.

TEL: 097-533-4021

E-MAIL: in@emo.or.jp

Free Tagalog Consultations

Date: **Saturday Sept. 3rd & Tuesday Sept. 20th**

Saturday Oct. 1st & Tuesday Oct. 18th

Time: 13:00~16:00

Place: Oita International Plaza

Consultant: Rhodora Yoshitake

Free Chinese Consultations

Date/Time: Every Thursday 10:00~13:00 and every Tuesday 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

Community

Oita International Christian Fellowship

You're welcome to join us for worship and fellowship! Check our website at: www.oicf3712.webs.com

Place: Compal Hall

Time: Every Sunday 10:00am~12:00pm

Check the lobby board for the room number under "O.I.C.F."

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-jiyutsu* (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.

"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? Thursday Evening Monthly Meditation at Organic Cafe Hana: Explore meditation one Thursday a month from 7PM to 8PM. 1500yen includes tea and sweets. Meditation and English: Monday mornings, Nakajima Ko-minkan. For information, schedule or questions please contact Joanne at 097-573-8053 or joannegyoshida@yahoo.com

Lunch With Us?

Japanese home cooking club for international families living in Beppu, takes place on **Friday September 30th and Friday October 28th** at Women's Center Fujin Kaikan "Nadeshiko" from 11am to 2pm. 500yen to participate. For more information contact Beppu International Affairs Division

TEL: 0977-21-6133

E-MAIL: int-ma@city.beppu.oita.jp

LANGUAGE LEARNING PAGE



Kanji of the Month



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

PLAN 「計」

The first character in the set 「計」, which is read ケイ or はかる, consist of the root 「言」 meaning “say” and the character 「十」, which represents “ten”. The combination of these two components, give the concept of “saying in units of ten” and the character takes on the meaning:

TO MEASURE 「計」

The second character in the set 「画」, which is read ガ or カク, shows a brush stroke 「一」 over a rice paddy 「田」 that is enclosed by a partition 「匚」. This suggests dividing up fields with a brush and the character came to take on the meaning:

TO DRAW 「画」

Combining the characters for “measuring” and “drawing” gives us the character combination meaning:

PLAN 「計画」

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

建築家は建築面積を計って、新しい美術館を計画した。

The architect measured the construction area, and drew up plans for the new art museum.

**Not all readings for each character are listed.

Foreign Movies Showing in Oita

Cinema	Movie	Showing Date
Cinema5 Central Oita (on 5 th Ave) ☎097-536-4512	The Disappearance of Alice Creed (English)	Sept. 3 rd ~16 th
	Utomlyonnye Solntsem 2 (Russian)	Sept. 3 rd ~16 th
	The Girl Cut in Two (French)	Sept. 10 th ~16 th
	The Tempest (English)	Sept. 10 th ~16 th
	Away We Go (English)	Sept. 17 th ~30 th
Toho Cinemas Wasada Town ☎097-548-7878	Under the Hawthorn Tree (Chinese)	Oct. 1 st ~14 th
	Winnie the Pooh	Sept. 3 rd ~
	The Smurfs	Sept. 9 th ~
	Green Lantern	Sept. 10 th ~
	Sanctum	Sept. 16 th ~
	Battle: Los Angeles	Sept. 17 th ~
	Spy Kids: All the Time in the World	Sept. 17 th ~
	The Next Three Days	Sept. 23 rd ~
	Fast Five	Oct. 1 st ~
	Rise of the Planet of the Apes	Oct. 7 th ~
	Last Exorcism	Oct. 8 th ~
T-Joy Cinemas Park Place	Cowboys & Aliens	Oct. 22 nd ~
	Fair Game	Oct. 29 th ~
	Winnie the Pooh	Sept. 3 rd ~
	Blue Valentine	Sept. 10 th ~
	Sanctum	Sept. 16 th ~
	Battle: Los Angeles	Sept. 17 th ~
	Priest	Sept. 23 rd ~
	Captain America: The First Avenger	Oct. 14 th ~
	Rango	Oct. 22 nd ~
	The Three Musketeers	Oct. 28 th ~

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

Unless otherwise noted films are shown in English, with Japanese subtitles.

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)

The Animated Adventures of Oita Ben 大分弁講座

The eternally inquisitive, and grammatically gifted Guy Jean, Oita Ben and Hyo Jun Go continue to strive for excellence.

Always hungry for knowledge, they were once again on the lookout for any waves in the linguistic pool. It was for this very reason that all three were asked to give a speech on the state of language at an upcoming conference. Would the linguistic prodigies crumble under the pressure? They had to protect their reputations at language-saving super heroes. At once they told each other-

Guy Jean: Do some preparation (in advance)

Hyo Jun Go: 準備をしておきなさい

Oita Ben: 準備をしちよきよ

～ておきなさい＝～ちよきよ～

In standard Japanese the expression 「～ておきなさい」 is used to tell someone of equal or inferior status to do something in advance, or in preparation for something. In Oita dialect this becomes 「～ちよきよ」. However, note that the te-forms of verbs ending in 「ぶ」, 「む」, or 「ぐ」 become 「～じよきよ」 in Oita dialect. Below are examples for conjugating different types of verbs.

English	Standard Japanese	Oita Dialect
do (in advance)	しておきなさい	しちよきよー
eat (in advance)	食べておきなさい	食べちよきよー
write (in advance)	書いておきなさい	書いちよきよー
read (in advance)	読んでおきなさい	読んじよきよー

First Impressions of Oita-ben

As the new editor of THE TOMBO, to say that Japanese regional dialects are the bane of my existence would only be a slight exaggeration. However I have a feeling that I am not the only one. Before arriving in Oita, I was aware of the existence of Oita-ben, but not so much of what it was like. Upon arrival, I soon found out. Interactions with shop assistants and salespeople were a piece of cake. Conversations with superiors at work were slightly stilted, but otherwise OK. My first real taste of Oita-ben was not until some furniture removalists delivered some items to my apartment. It was quite a shock to only understand about one third of what was being said!

Let's just say that I wish I'd met Guy Jean, or Hyo Jun Go or even Oita Ben before coming to Oita. They may have told me to-
Do some study on Oita-ben
大分弁を勉強しておきなさい
大分弁を勉強しちよきよ

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) 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 st	June 1 st
September/October	September 1 st	August 1 st
November/December	November 1 st	October 1 st
January/February	January 1 st	December 1 st
March/April	March 1 st	February 1 st
May/June	May 1 st	April 1 st

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)

Necessities of Life

Taxi Lost and Found

Have you ever lost an item in a taxi, but didn't know the name or phone number of the taxi company? In such cases, you can inquire with the Oita Prefecture Taxi Association, which runs a comprehensive service, responding to inquiries about items lost or forgotten in taxis in Oita. The association can take inquiries over the phone (Japanese only), or you can inquire in English through the Association's homepage. Please include the following information in your inquiry:

- Description of the lost item
- Contact information (if you lost your cell phone please provide another way to contact you, for inquiries in English, an email address is preferable)

- Date/time you rode in the taxi, and how you paid (cash/credit card etc.)
- Any details you can remember about the taxi itself (taxi color, information from receipt, etc.)

To access the English inquiry form via the Association's homepage, type <http://www.oitakentaxi.jp> into your browser, select English from the language options on the upper right side of the top page, and click the link for "inquiries" at the bottom of the page. Inquiries may also be made in Japanese by calling 097-558-5759 between 8:30am and 5pm on Monday through Friday (excluding holidays).

国際交流プラザ

財団法人 大分県文化スポーツ振興財団
法人

大分市高砂町2-33 OASISひろば21 (B1F)
☎097-533-4021 FAX:097-533-4052

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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.

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HOURS: Monday-Friday 9:30am-7:00pm
(closed weekends and the 2nd and 4th Mondays of each month. We
are open on the Saturdays before these Mondays)
Closed national holidays & Dec 29 - Jan 3

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

