

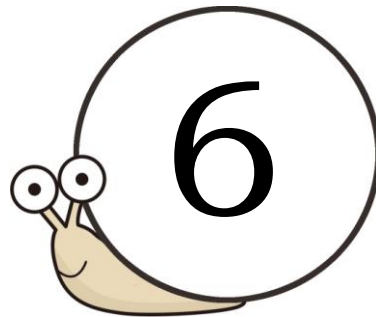
What's New?

Niihama City

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Hyphenated-American

by Michael Nguyen

I am Asian-American.

I'm not Vietnamese. I wasn't born in Vietnam. I've never been in the country of my ancestors for more than three months at a time. It's been over 15 years since I've been there.

My papers say I am American; they say I was born and raised near Los Angeles, California, and I am a citizen of the United States of America. Despite that, I was taught nothing about meatloaf and hamburgers, about how to throw a football or catch a baseball. Much of what I know about "American life" was learned from TV or learned secondhand.

I am Vietnamese-American. Not Vietnamese. Not American. Not both. I am in-between, balancing two incomplete cultural experiences. To acknowledge both sides of that little line between my ethnicity and my nationality is to acknowledge and accept who I am. That line looks back at my past that makes me who I am and it looks forward at the experiences that shape who I will be. That line bridges the incomplete experiences and makes them whole. Without that line, I am a Vietnamese person without a home and country, or I am an American without a background and culture.

For me, America didn't penetrate beyond the front porch – the moment I took off my shoes and stepped beyond the threshold, I stepped back into "Vietnam". I spoke Vietnamese, and I ate Vietnamese food. Before I was taught to say "please" and "thank you", I was taught to cross my arms and bow, and in order to thrive, I've had to be proficient at both.

My eastern values didn't just exist within the vacuum of those four walls though. My culture, my values, my upbringing didn't match up with the outside world. I often find myself confused by elements of "typical mainstream American culture" because it was simply not how I was raised. Fortunately for myself, I grew up in diverse Southern California, where similarly minded friends were widely available. Despite that, there is always a sense of living between two worlds, floating between an insulated inner bubble of eastern culture and a western environment.

Being in Japan brings some comfort in a way, as if I were coming home to a home I've never known. It feels as if there is a resolution to the competing identities. For once in my life, my inside world more closely matches the outside. Stepping outside doesn't mean having to put on a different identity or personality. Just as my Asian skin blends more naturally in a Japanese crowd, my Asian self can blend more naturally in a Japanese society. The way I always felt things "should be" are just the way things are.


I am a Vietnamese-American in Japan. Funnily enough, it's my American self that is sometimes at odds with my surroundings now. Perhaps I'll always be a bit too Asian for America. Perhaps I'll always be a little too American for Asia. Perhaps there will never be a place I will be perfectly suited for. In the meantime, all I can be is myself.



Information in English & Chinese on the Web

***What's New?**

***How to sort garbage and trash**

Visit  <http://www.city.niihama.lg.jp>

Clair:*Multilingual Living Information

<http://www.clair.or.jp/tagengorev/en/index.html>

Teriyaki Chicken – Food Truck

The shopkeeper of this food truck had quite a different job before starting his business. He was eager to own a food stall to sell food at a various places. And he finally got his own food truck half a year ago. He decided “Imabari Teriyaki Chicken” to be his main dish as he wished to sell something unique for a food truck around Niihama. He succeeded in making sweet and salty teriyaki chicken after a lot of trial and error. Chicken is quickly grilled at a high temperature so that the meat juice and its deliciousness can be contained in the meat.

Menu

Imabari Teriyaki Chicken	\500
Yakisoba with lots of garlic; big	\800
Yakisoba with lots of garlic; middle	\500
Yakisoba with lots of garlic; small	\300
Teriyaki Chicken on the rice bowl	\500

Tues. mac Kawahigashi (Udaka-cho) 11:00-20:00

Weds. mac Sawazu (Minami-komatsubara-cho) 11:00-20:00

Fri. mac Matsubara (Matsubara-cho) 11:00-20:00

Imabari Teriyaki Chicken TEL: 090-2825-3869



MOVIES

TOHO CINEMAS Niihama (AEON Mall)

April 21 ~	Beauty and the Beast	2D English / Dubbed
April 28 ~	ICE BREAK	2D English / Dubbed
May 12 ~	Guardians of the Galaxy Vol.2	2D English/Dubbed
May 19 ~	ARRIVAL	2D English
June 1 ~	Logan R 15+	2D English
June 9 ~	Patriots Day PG12	2D English
June 17 ~	King Arthur : Legend of the Sword	2D English
June 21 ~	Hacksaw Ridge	2D English

Information Service

Internet: <http://niihama-aeonmall.com>

Tape (24 hrs): 050-6868-5019(in Japanese)

Movies might be changed without notice. Please check.

Moyashi (bean sprouts)

(from Ehime Shimbun March 24,2017)

"Moyashi is unfairly underestimated," observed Mr. Makoto Shiina, a writer in his own book. He also said that it cannot be a genuine dish of stir fried vegetables if the Chinese restaurant does not use moyashi. He also said that the reason why moyashi is thought of so lightly is its low price.

I remember that I was saved many times by moyashi when I was short of money in my early working days. Even quickly stir fried, the good texture of moyashi's crispiness diverted me from my poor table.

"Please understand our plight," the moyashi producers association's compelling appeal on their homepage last week captivated me. They said the production cost reduction is far beyond the limit, "moyashi may disappear from the Japanese dining table if things continue the way they are." What they want is a reasonable selling price.

The other day I checked the price of moyashi in a supermarket, and it was ¥29 per a bag. According to the association, the retail price went down by 10% compared to that of 2005. The price of material mung bean, on the other hand, has tripled. The number of producers nationwide was 230 in 2003, however it is now less than 130 since many companies have gone out of business one after another due to financial difficulty.

Moyashi has been familiar to Japanese people for a long time. From the early period of the Edo era (1600-1867) moyashi had been cultivated widely in the Tohoku region. Even in the winter when fresh vegetables became scarce, they could crop moyashi by means of soil culture using the hot spring heat. In the snowy country moyashi could be used as a very important nourishment to survive winter. We cannot continue to only praise moyashi as it takes the first prize for cheapness. While we feel the reliability of moyashi, which is totally against our image of "moyashikko", literally meaning weak child, we think of the predicament of moyashi producers.



June Events

Niihama City Pool

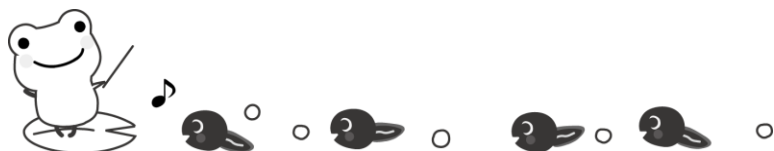
Open from June 20th to August 31st

Fee: 60 yen for adults, 10 yen for children (up to 2 hours)

Time: June 20th to June 30th Monday to Friday, 12:30 – 17:30

Sunday, 9:30 – 17:30

July 1st to August 31st, 9:30 -20:00



Japanese Speech Contest

Date: June 25th, 13:30 – 16:00

Place: *Sogo Fukushi Center (Fureai Plaza) 2F*

(south of Niihama Police Headquarter)

Please come and enjoy listening to the contest.

The speakers are all non-Japanese living in and around Niihama and learning Japanese.

About 20 participants from 9 countries will give speeches about their experiences, opinions, and thoughts this year.



きてね～！



Dome Market for local products

June 19 to June 25, 10:00 – 19:00 at Domu Niihama

Fresh, reliable and safe vegetables and fruits produced mainly in Niihama are on the market.

Saturday Evening Market

Every Saturday from June 3rd to 24th, 18:00 - 21:00 at Kikoji Shopping Arcade.

Monthly Special Sunday Market (100 yen Sun-sun market)

Sunday, June 25th, 9:00 – 13:00 at Noborimichi Sun Road.



SGG would welcome any suggestions, questions, or ideas for monthly articles.

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- The editors for this month are K. Kaida and M. Miki.

ONE POINT JAPANESE

“~によって”

- A :** 毎朝 何時に 起きますか。Mai asa nanji ni okimasu ka.
(What time do you get up every morning?)
- B :** 6時ごろです。Rokuji goro desu. (Around 6 o'clock.)
- A :** 早起きですね。Hayaoki desu ne. (You are an early riser, aren't you?)
- B :** でも、日によって 違います。Demo, hi ni yotte chigaimasu.
(But, depending on the day, it's different.)
休みの日は、昼ごろまで 寝ています。
Yasumi no hi wa, hiru goro made neteimasu.
(On my days off, I sleep till around noon.)
- A :** もうすぐ “父の日” ですね。Mōsugu “chichinohi” desu ne.
(It will soon be Father's Day!)
- B :** えっ? いつですか。Eh? Itsu desu ka. (What? When is it?)
- A :** 今年は 6月18日です。Kotoshi wa rokugatsu jūhachinichi desu.
(This year it is June 18th.)
- B :** 年によって 変わるんですか。Toshi ni yotte, kawarun desu ka.
(Does it change depending on the year?)
- A :** ええ、6月の 第3日曜日と 決まっています。
Ee, rokugatsu no daisan nichiyōbi to kimatteirun desu.
(Yes, it is set to the third Sunday in June.)
- B :** 何か プレゼントするんですか。Nanika purezento surun desu ka.
(Are you going to give something to your father?)
- A :** うーん、全然 思い浮かばなくて・・・。
Unun, zenzen omoiukabanakute.... (Hmm, I have no good ideas at all...)
- A :** ねえ、ねえ、Cさんがスピーチコンテストに 出るって 知ってる?
Nē, nē, C-san ga supichi kontesuto ni derutte, shitteru?
(Hey, hey! Did you know C-san's going to enter the speech contest?)
- B :** えっ? 日本に 来たばかりなのに、大丈夫かなあ。
E? Nihon ni kita bakari na no ni, daijōbu ka nā.
(What? He has just come to Japan, so will he be OK?)
- A :** 日本語の レベルによって、出場する グループが 違うらしいよ。
Nihongo no reberu ni yotte, shutsujō suru gurūpu ga chigau rashī yo.
(According to the Japanese level, the group they join seems to be different.)
- B :** へえ、面白そうだね。Hē, omoshirosō da ne. (Well, it seems to be fun.)
- A :** 一緒に 応援に 行かない? Issho ni ōen ni ikanai?
(How about going to cheer for him together?)
- B :** うん、行こう、行こう。Un, ikō ikō. (Yeah, let's go!)