

MOVIE

TOHO CINEMAS Niihama (AEON Mall)

September 14 ~	CHRISTOPHER ROBIN	2D Dubbed
September 14 ~	THE PREDATOR	2D English
September 21 ~	SKYSCRAPER	2D English
September 23 ~	A QUIET PLACE	2D English
October 12~	THE HOUSE WITH A CLOCK IN ITS WALLS	2D Dubbed
November 2 ~	VENOM PG 12	2D English
November 9 ~	BOHEMIAN RHAPSODY	2D English
November 23 ~	Police Story Bleeding Steel	2D English
November 23 ~	FANTASTIC BEASTS THE CRIMES OF GRINDELWALDHESTER	Unfixed
November 30 ~	THE NUTCRACKER AND THE FOUR REALMS	Unfixed

Information Service

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

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

Movies might be changed without notice. Please check.



This newsletter is published by SGG, a volunteer group that helps foreigners living in Niihama. If you need any advice, information, or support, please contact SGG. SGG would welcome any suggestions, questions, or ideas for monthly articles.

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*The editors for this month are H. Yano & Y. Okame

ONE POINT JAPANESE

食欲の秋 (shokuyoku no aki)

Fall is the best season for eating.

<p>A: 今日の晩ごはんのメニューは何ですか。 Kyo no bangohan no menyū wa nan desu ka. (What's for dinner tonight?)</p> <p>B: えーと、さんまの塩焼きと、さつまいもとれんこんの天ぷら、ほうれん草のおひたし・・・。 Eeto, sanma no shioyaki to satsuma imo to renkon no tempura, hōrenso no ohitashi... (Let's see, salt-grilled <i>sanma</i> (saury), sweet potato and lotus root tempura, and boiled spinach with bonito flakes...)</p> <p>A: 栄養満点ですね。Eiyō manten desu ne. (That's very nutritious!)</p>
<p>A: やっぱり新米はおいしいね。Yappari shinmai wa oishi ne. (Really - newly harvested rice is delicious!)</p> <p>B: うん、今日は卵かけご飯にしよう。 Un, kyō wa tamagokake gohan ni shiyō. (Yeah. Let's have rice with raw egg on it today.)</p>
<p>A: あつあつの焼き芋、買ってきたよ。 Atsuatsu no yaki imo, katte kita yo. (I got very hot baked sweet potatoes!)</p> <p>B: わあ、ありがとう。Wa, arigatō. (Wow, thank you!) ホクホクして、おいしいね。Hokuhoku shite, oishi ne. (They're crispy and delicious!)</p> <p>C: こっちのは、甘くてねっとりしてるよ。 Kotchi no wa, amakute nettōri shiteru yo. (This one is sweet and sticky.)</p>
<p>深A: お鍋がおいしい季節になりましたね。 Onabe ga oishi kisetsu ni narimashita ne. (Now is the season when hot pot cooking is delicious.)</p> <p>B: そうですね。そろそろコタツを出さないと・・・。 Sō desu ne. Sorosoro kotatsu o dasanai to... (That's right. It's about time to get the <i>kotatsu</i> (a table with an electric heater underneath) out...)</p> <p>A: コタツと言えば、やっぱりミカン。 Kotatsu to ieba, yappari mikan. (Speaking of <i>kotatsu</i>, of course - mandarin oranges!)</p> <p>B: そうそう。Soso. (That's right!)</p>

< by Niihama Nihongo no Kai >

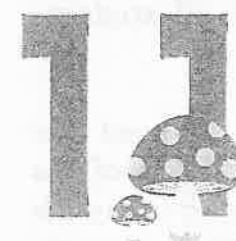
NNK also provides Japanese lessons for foreigners living in Niihama. Feel free to contact us at: Tel 0897-34-3025 (Manami Miki).
e-mail: manami-m@js6.so-net.ne.jp

What's New?

Niihama City

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November

The first days
Veronica Carrillo

When I think back to the first few days in Niihama city, it all becomes a blur. I don't recall the exact order in which things happened. Details such as when, where, or what was said are no longer there. I arrived at Matsuyama airport on July 26th, I vaguely remember stopping somewhere between Matsuyama and Niihama to eat a dish I would later come to know as Yakibutatamagomeshi. Sometime during the first three days, my supervisor helped me set up a phone plan and a bank account. All I could think of is how beautiful the mountains were.

While most events feel distant, there are a few that stand out. For instance, when I went to my base school for the first time, I was introduced to a few teachers. One of those teachers responded with "Hello, nice to meet you", which mislead me to believe he spoke fluent English. In my head, he had clear pronunciation I assumed he was bilingual. Shortly after, I learned that most people in my area know how to say nice to meet you.

A few of the following conversations followed the same pattern, "Sorry, no English". As a talkative person, I was fearful that I would not be able to communicate with people from other departments. Lucky for me, I did not encounter that at my base school. Quite a few of my coworkers can express themselves at a fair English level. In my opinion, their English is better than what they give themselves credit for.

At some point after being introduced to the English faculty, Mrs. Fujiwara, an English teacher, kindly volunteered to give me a small tour of the school. We started at the main building's first floor and proceeded to make our way up to the fourth. She explained what subjects were taught in each classroom and what clubs practiced there. We walked over to the second building and repeated the process. Afterward, we headed towards the grounds passing both the gym and the weightlifting room.

The first stop we made was at the tennis court, the soft tennis club was practicing. The girls from the team came up to us, and Mrs. Fujiwara introduced me as the new ALT. The girls were not shy at all, they asked a variety of questions ranging from the standard "Where are you from?" to a bit more personal "Do you have a boyfriend?". I am glad they were the first students I met, I hoped all students would be as fun and welcoming.

Mrs. Fujiwara told me she'd now take me to meet the baseball club. The baseball field can be found left of the tennis court, behind the track & field area. Never in my life have I been more impressed by a group of high school boys. As soon as we passed the track and got close to the field, the players. Simultaneously, they took off their caps, bowed, and said something that I did not understand. I looked over at Mrs. Fujiwara, who was unfazed by what had just happened, she continued walking. By the time I looked back, the students were already practicing again. I was confused.

I met the baseball coaches, and with help from Mrs. Fujiwara, we had small talk. My memory of the conversation is a bit fuzzy. All I remember is being offered tea, being asked if there was anything I needed to make my move easier, and that one of the coaches' wife is an English teacher. We were heading back to the main building when it happened again. I asked Mrs. Fujiwara why students were doing that and she said they were thanking us. At that moment, I realized how little I knew about Japanese students.

Those were my first impressions of the people I would be surrounded by the upcoming year. When I came to Niihama, I did not know what to expect, nor what was expected of me. Now that that year has passed I can look back at those memories knowing they were only the beginning. I consider myself lucky that I was placed in Niihama. I am grateful for my students, coworkers, and friends.

Howdy! My name is Veronica Carrillo and I am from Texas. I am a high school ALT for Ehime prefecture. If you ever see me please don't be shy and say "Howdy". Thank you.

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>

Japanese Stock Cube Made from Dried Bonito

(from Nikkei, June 16, 2018)

"Marutomo", a major producer of dried bonito flakes, has released a new dried stock cube to mix with hot water in order to create a delicious Japanese broth. By using a freeze-drying method, they produce cubes from dried bonito made in Makurazaki, Kagoshima prefecture. It meets the demand of consumers who want to enjoy authentic Japanese dishes without spending too much time and effort. The new product is called Dashi Cube. Simply pour 600 ml of hot water on one block and you can create enough stock for 4 people within ten seconds. Because very thin shavings of dried bonito are used, you don't have to filter them and you can eat them as they are, while still receiving all of the nutrition.

The price of a cube with a weight of 6.1 grams is 150 yen. For now, Dashi Cube is only available on the internet. Marutomo recently celebrated its 100th founding anniversary. Dashi cube is being sold as its commemorative product.

Japanese Kanji to show Sixty Years of Life

(from Nikkei, July 5, 2018)

Has my 60 years of life been happy or hard?

PGF Life Insurance Company gave a questionnaire to 2,000 men and women born in 1958 who were celebrating their 60th birthdays. The company asked them all to express their life by using one Kanji Character. The results were as the follows.

1 忍 patience	173
2 楽 happiness	168
3 幸 blessed	108
4 無 empty	92
5 苦 hardship	85

Many males chose Patience. The reason given was that they gave up many things by placing importance on their jobs, or that salaried workers had to always work

patiently. On the other hand, a lot of females chose Happiness. The reason was that they had a lot of tough times but now they are happy with their grandchildren, or that they have nice friends to spend good times with. Blessed was ranked number 3 because the respondents have been in good health and they are able to work until their retirement and live their own lives. Following the top 5 were: 生 life, 平 peace, 運 luck, 耐 endure, and 波 wave.

The questionnaire was conducted on the Internet. The number of male respondents was almost equal to that of female respondents.

Volunteer Help for The 29th Niihama Global Party to be held next Feb.

Volunteer help in preparation for the 29th Global Party is warmly welcomed.

First meeting; Dec. 9 (Sun) Time: 10:00~12:00

Place: Niihama Women's Plaza

If you are interested, please contact below.

Enquiry: Chiiki Community Ka (Local Community Section)

Tel: 0897-65-1218

Mail: n12684@city.niihama.lg.jp

The 29th Global Party Date : Feb. 10 (Sun.), 2019

November Events

○Niihama Technical College School Festival

Date: Nov. 2 (Sat.) and 3 (Sun.)

Time: 10:00a.m. ~ 4:00p.m.

You can enjoy various food, activities, shows and exhibitions.

○Wadaiko (Japanese Drum) Lesson

Date: Nov. 16 (Fri.) and 20 (Tues.)

Time: 10:30 a.m. ~ noon

Place: Niihama Bunka Center stage (Niihama Culture Center)

(Please use the rear entrance of the Center.)

Participant: elementary school students and up (Elementary and Junior high school students need to be accompanied by an adult.)

Enquiry: Isami Daiko Hozon Kai Tel: 0897-65-3158