

TOHO CINEMAS Niihama (AEON Mall)

Civil War %PG12

Jung Kook : I am Still

Joker: Folie a Deux

Venom: the Last Dance

%R15+

Oasis Live at Knebworth 1996 8 10

Saw X

November 15 \sim Be: the One – Meant to be -

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Sub / Dubbed

ONE POINT JAPANESE

^むり 「無理」の 使い方 (How to use "I can't" "That's impossible" "No way!")

A:これ 朝日までに やっといて。

Kore ashita made ni yattoite. (Finish this by tomorrow.)

B:無理、無理、こんなの 一人じゃ できないよ。

Muri, muri, konna no hitori ja dekinai yo. (Impossible! Impossible! I can't do it by myself.)

A: 正月休みの 旅行は どこに する?

Shōgatsu yasumi no ryokō wa doko ni suru?

(Where do you want to go for our New Year holiday trip?)

B:イタリアに 行きたいなあ。 Itaria ni ikitai nā.

(I really want to go to Italy.)

Kono yosan ja tōtē muri yo.

(With this budget, there's no way!)

A: ピーマンも 食べなさいよ。 $\overset{h \circ h}{\mathbf{\Phi}}$ に いいんだから。

Pīman mo tabenasai vo. Karada ni īn dakara.

(Eat the green peppers, too, because they're good for your health.)

B:無理。絶対 食べないから。

Muri. Zettai tabenai kara.

(I can't. I absolutely won't eat them.!)

A:だまされたと思って、一口食べてみたら?

Damasareta to omotte, hitokuchi tabete mitara?

(Pretend I tricked you and try eating one bite.)

意外と おいしいかもよ。

Igaito oishī kamo yo.

(It may be more delicious than you expect.)

< by Niihama Nihongo no Kai>

NNK also provides Japanese lessons for foreigners living in Niihama. Feel free to contact us at:

Niihama Kokusai Koryū Kyokai (Niihama International Center) Tel:0897-65-1579 E-mail:niihamashikokusai@gmail.com



Niihama City



(Ehime Shimbun October 31, 2023) The high blue autumn sky echoed with the birdsong, "Hic hic hic, kac kac." It makes me glad that the birds have come here again this year. They are lovely winter birds called Daurian redstarts traveling from the continent.

The male bird is brightly colored with an orange belly, black face, and gray head. The female bird is both plain with a vague brown color, and charming with very impressive bright eyes. Both male and female birds have white spots on their wings. Since they appear in nearby places frequently, many people may have a chance to see them. Around the time they have just reached here, they often twitter from a perch on a prominent place like a TV antenna.

As they are not so cautious about approaching human beings, their charm is that we can see them nearby. When I was collecting fallen leaves, out of nowhere a redstart came up to me, close enough to see each other's faces. The bird was trying to feed on leftover worms under the fallen leaves. The bird watched us, keeping a certain distance, looking lovely. But never give food to the bird. To feed wild animals is not good because they begin to rely on human's feeding and cease to feed themselves.

Movies might be changed without notice. So please check the homepage for information.

Information Service

October 4 \sim

October 4 \sim

October 12 \sim

October 18 \sim

October 18 $\,\sim\,$

November 1 \sim

Internet: niihama-aeonmall.com Tape (24hrs) :050-6868-5019 (in Japanese)



This newsletter is published by SGG, a volunteer group that helps foreigners living in and around 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 T.Oishi & K.Kumata



What's New P

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Daurian Redstarts

Daurian redstarts are generally winter birds in Japan, however some are found breeding in highlands in the Chubu or Chugoku region. What brought about this change? Is Japan cozy for them? Or is there some kind of environmental deterioration on their continental breeding grounds? I like this phenomenon, but I also get an eerie feeling that this might be an omen of change on a global scale. I am also concerned if the intense heat of recent years in Japan is all right for the redstarts. We may likely see the breeding of Daurian redstarts in the high mountains of Shikoku.

In the mixed woods in slightly elevated places, we can see redflanked blue tails that resemble Daurian redstarts, but both males and females are blue. This species breeds in high mountains in the summer and moves to low mountains in the winter. I lodged at a mountaintop cottage on Mt. Ishizuchi in June. I got up early to see the sunrise and was very impressed by the song of red-flaked blue tails on the grand mountaintop echoing in the dark. However, the population of the blue tail is decreasing. According to the Redbook of Ehime prefecture, it is classified as a level II endangered species.

A redstart and a red-flanked blue tail resemble each other in shape but not color. The plain-colored females of both species look very much like each other. Both seem related in an intimate family, but they are not closely related and the resemblance is accidental.

> Yoshitomi Hiroyuki Associate Professor, Faculty of Agriculture Ehime University



"Pocky Cacao 60%" by Ezaki Glico under Tsuchida Satoko

(Ehime Shimbun: April 22, 2024)

"Pocky Cocoa 60%" released by Ezaki Glico in September 2023, has been well-received. The product delivers trendy high cocoa content and bitter chocolate by way of the ubiquitous Pocky snack. The expected retail price is around 180 yen per box.



The market for chocolate that is high in cocoa and not too sweet is expanding due to growing health consciousness and the trend of adult luxury items. "There are many chocolate-only products in bar or bite-sized form, but there were no products that could

be enjoyed with baked goods," said the company's founder.

The baked pretzel that makes up the Pocky stick can vary in thickness and texture depending on the product series. They are made with whole wheat flour and cocoa to give them a fragrant, dark brown color. Head of product planning Tsuchida Satoko said, "We tried over 100 different combinations of ingredient amounts to create a texture and flavor that would bring out the best in the chocolate."

Customers have commented that "It's not as bitter as I thought it would be, and has just the right amount of sweetness," and "It goes well with alcohol." Tsuchida, a native of Kobe, said "Once you eat one, you'll reach for another. That's the kind of product I wanted to create."



It is a good idea to try cooking rice with a portable gas stove to prepare for a disaster.

Cooking Rice in Times of Disaster

(Ehime Shimbun: February 22, 2024)

Wash-free rice is recommended but ordinary rice is also suitable. Put 180cc of rice into the pot and add a little more than 180cc of water, then let them absorb water for about 30 minutes in summer or one hour in winter. Put a lid on the pot and cook it on high heat. When it starts boiling, cook it over low heat for 10 minutes. Then turn off the heat and let it steam for 10 minutes.

You can also use a plastic bag. Prepare a plastic bag that can be used in hot water. Put the same amount of rice and water

with water.

☆ Niihama Techinical College School Festival Date: Nov.2nd (Sat.), Nov.3rd (Sun.) Time: 9:30 a.m.~ 4:00 p.m. Place: Niihama Techinical College

☆ Niihama Marche

- Japan Life Guide

into the plastic bag as you cook with the pot. Twist it while removing the air and tie it at the upper point of the bag. Put the heat-resistant dish on the bottom of the pot to prevent the bag from touching the bottom of the pot. Fill a third of the pot

Put this plastic bag into the pot and cook it on high heat. When it boils, cook it over middle heat for 20 minutes and steam it for 10 minutes. Then it is done.

November Events

Date: Nov.9th (Sat.), 10th (Sun.) Time: 10:00 a.m.~ 4:00 p.m. Place: AEON Mall parking lot

Online Information in English from Niihama City

 \Rightarrow A Guide for Living in Niihama

 \cancel{a} The Niihama Medical Institution Map

 \Rightarrow How to Sort Your Trash and Garbage

What's New? in English

☆ Niihama Tourist Information

https://niihama.info/

 \Rightarrow Help with legal matters, discrimination, insurance, etc (Nartionwide service) multilingual

 \Rightarrow Yorisoi Helpline for foreigners TEL:0120-279-338 10:00 a.m.~10:00 p.m. Multilingual Your privacy will be protected.











