

Kagawa Journal

Savouring the Sweet Delights of Gyosen Ame	p 1
MIKANIC Japan tour in SANUKI	p 4
3rd Annual All-Shikoku Beach Clean Up	p 4
Shikoku Jazz Scene : A New Rhythm in Inaka	p 5
Kagawa Events	p 7
I-PAL Events Corner	p 9
Need some help?	p 12
Introducing F-Net Kagawa	p 12

July/Aug/Sep 2005, No. 79

Japanese sweet in its truest form is at the **Miharas' Gyosen Ame shop in Miki-cho**. Noriko 「三原紀子」 and Motomiki Mihara 「三原主幹」, the couple that make the *ame*, still use the same unique process that has been passed down for nearly ten generations.



Ancestors of the Miharas

The Mihara family business is said to have started about 280 years ago by an unemployed samurai. Since then, the secrets of the trade have been passed down from the wife of the eldest son to the next. Today, the Mihara's *Gyosen Ame* is the only sweet of its kind in Japan that is still made the old-fashioned way.

Savouring the Sweet Delights of Gyosen Ame

By Christine Bartolome

Gyosen Ame 「煎飴」 is a Japanese sweet made from glutinous rice, barley malt and water. It is made by reducing the extracts of these three simple ingredients to create a starch syrup. It resembles a dark, amber honey and has the consistency of warm caramel. Its natural, grainy sweetness might remind a Westerner of sugary puffed cereal or honey graham crackers. While most Japanese will be familiar with *Mizu Ame* 「水飴」 or “Water Candy”, a popular childhood sweet bought from the corner store, *Gyosen Ame* is definitely the original, wholesome version and not to be missed.



A Family Tradition

The tradition of making *Gyosen Ame* dates back over a thousand years ago to the Heian Era. Today, one of the last remaining places to savour this traditional

A Unique Treat

What is special about this sweet, is that although *Gyosen Ame* is made without sugar, it is nonetheless a tasty delight! The *ame* gets its sweetness from a process dating back to ancient Mesopotamian times.

The same method for making beer is also responsible for creating this piece of heaven in a jar. In a process that brewers refer to as *malting*, whole barley



seeds are allowed to sprout and then dried to inhibit further sprouting. When the seeds begin to sprout, the proteins within the bran convert into enzymes that work to change starch into sugar. It is this enzyme, called *Amiase* that reacts with the starch in the glutinous rice to create the sweetness.

The Miharas carry out this key process in winter, as the low temperature inhibits the growth of bacteria, therefore producing the healthiest sprouts. The malting process is repeated two or three times in winter to make enough malt to make *ame* for the year ahead.

To begin the sprouting process, barley seeds are soaked in water for two days. Then they are spread out in wooden boxes and covered with tatami mat covers to keep the temperature constant. The process can take anywhere from a week to 10 days. Once the sprouts have reached the desired form, they are placed outside on straw mats to dry.



Sprouted barley dries in the winter

When completely dried, the sprouts are separated by hand and stored. As needed, the dried sprouts are ground to make powdered malt, ready for the rice mixture.

The Gruelling Process

The Miharas start by boiling together locally grown, organic *mochigome* 「もち米」 or glutinous rice, and well water to make a rice gruel. Then they add ground malt made from *bakuga* 「麦芽」, a kind of barley, and leave the mix to allow the enzymes to form, giving the *Ame* its natural sweetness. The following day, the extract is collected from the mixture and boiled down to create *Gyousen Ame*. It is a process that takes about two days.



mochigome
「もち米」



bakuga 「麦芽」
barley sprouts



bakuga 「麦芽」
barley malt

DAY ONE : Making the Rice Mixture



Motomiki gives it a whirl.

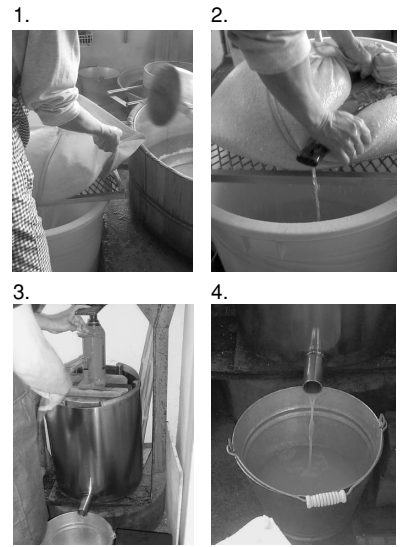


Noriko pours in the mochigome.

Eventually, the rice mixture will be reduced to about a quarter of the volume, making 250 litres of the heavenly syrup.

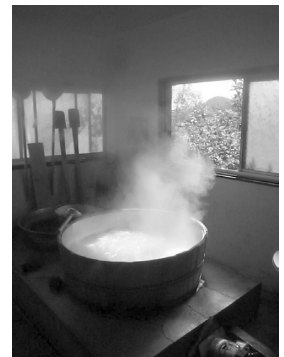
DAY TWO : The Straining Process

The next step is to strain the liquid from the warm gruel first using a colander, then a cloth bag. The same type of bag is used to strain the liquid from tofu, except in this case the extract is retained and the contents of the bag discarded.



Of all the stages involved in making the Gyousen Ame, extracting the liquid from the rice porridge can truly be called an art. Steel sieves are balanced on wooden paddles atop buckets and basins. Buckets are cleverly positioned around the room to catch every drop of the precious extract.

There is something therapeutic about breathing the sweet steam and sifting out the purified liquid to the hollow drip-drop sounds that resound in the basin. Mr. Mihara lightly taps the sieve perched on top of a wooden paddle and the extract falls like



rain into the steel basin. A flat wooden sieve is used to sift the smaller impurities from the liquid in a movement resembling panning for gold. Tiny particles of rice are removed by tossing the thick liquid in the air—in the same way one would flip a pancake—and catching it in the sieve, forcing the pure liquid through the screen.

DAY TWO : Reducing the Liquid



The sweet broth is put on the fire and Mr. Mihara's sister, Mrs. Yamamoto invites me into her father's house for a cup of the hot liquid. The extract has a satisfyingly

sweet wholesome taste. My host wraps her hands around the teacup, takes a sip and smiles. "I love this. It's really healthy. My mother always used to give this tea to my brothers and I when we were little."

It takes hours to reduce the liquid to the final stage. The finishing time varies with the weather and the humidity. Noriko judges whether or not it is ready by the consistency and flavour.



One way to tell whether the *ame* is ready, is to watch the bubbles form in the syrup. When they get as big as an *anpan* or sweet bean-filled bun, it is done. Mrs. Mihara uses the method taught by Mr. Mihara's mother, testing the candy on the back of a wooden paddle.

The syrup is now glossy and dark gold in colour and wrinkles when cooling on the back of the spoon. 「出来そうで、なかなか出来ない。」 "It looks ready, but it's not ready yet," says Mrs. Mihara. Mr. Mihara admits, "Only my wife knows." When the *ame* finally gets Mrs. Mihara's stamp of approval, it is poured into a separate container to cool.



The Gyousen Ame is ready for bottling.

By any other Name Just Wouldn't be as Sweet !

Gyousen Ame is written as 凝煎飴 in Kanji. The first character is *katameru*, meaning to harden, while the second kanji is *senjiru*, which means to extract. The name could also be related to the word *Giyousen*, a type of medicine, as Gyousen Ame, is known for its medicinal properties. According to Professor Kitagawa of the Kagawa University Department of Agriculture, Gyousen Ame has components that can work as an anti-inflammatory. In the colder months, when most people



become susceptible to colds and coughs, the folks around Miki will usually pop around to the Miharas' shop for a jar of Gyousen Ame. It is also common to give the golden elixir as a gift to new mothers as it provides both nutrition for the baby and helps to soothe inflammation when consumed.

Ways to Enjoy Gyousen Ame

The Old-fashioned Way

Twirled between two chopsticks and eaten like a lollipop !

On Fresh Daikon

Wash, peel, slice and quarter some fresh Daikon and place in a bowl. Top with a couple tablespoons of Gyousen Ame. Cover and set aside for a few minutes, to allow the juice from the radish to come out and mingle with the *ame*. "Tada!" It's ready to eat. This dish is especially good if you have a cold !

Gyousen Ame Cold Cure

Put a spoonful of the *ame* in a mug of hot water. It's that easy! I find it goes well in a cup of cranberry apple tea.

The Mihara's Gyousen Ame shop

is located in Miki-cho 三木町, 25 minutes by Kotoden train on the Nagao Line 長尾線. It's about a 15-minute walk from Nougakubumae Station 農学部前駅 and is open everyday except Thursdays. You can drop by or arrange to have the *ame* shipped to your door. Just buzz the intercom and either Mr. or Mrs. Mihara will come to serve you. Don't be shy: Mr. Mihara speaks excellent English !



The Gyousen Ame comes in three sizes, available in either a glass jar (small 1,100 ¥; medium 2,000 ¥) or a plastic container—perfect for shipping! (small 1,700 ¥; medium 3,000 ¥; large 2,000 ¥)

761-0701 香川県木田郡三木町大字池戸 3746-2

Ikenobe 3746-2, Ouaza, Miki-cho, Kita-gun, Kagawa-ken JAPAN 761-0701

TEL : 087-898-1377 FAX : 087-898-4370

Sanuki Project presents... MIKANIC Japan tour in SANUKI

Mikanic is the musical duo Mike Lenny (violin/vocal) and Nick Turner (guitar/vocal), former members of the popular South African rock music group, Sons of Trout (1997~2003). They relocated to New York in June 2004 and have since toured the USA, London and South Africa.

MIKANIC Japan tour in SANUKI is Mikanic's first tour to Japan. It is also the first Sanuki Project event to be held in Kagawa. There will be special performances by SWJO (Swinging Wonderland Jazz Orchestra), Kagawa's very own jazz orchestra who will perform in NY at the end of the year.



Date: Wed. July 20, 2005

Time: Doors open 18:30
for 19:00 start

Place: Olive Hall (3 F, 5-6 Minami shin-machi,
Takamatsu)

Tickets: Advance tickets ¥3500; ¥4000 at the door.

Tickets available at:

>F-Luffy (inside the NY gallery) 087-822-8301

>Modern Butsudan Gallery: Time and Space (Rainbow
Road West) 087-864-5450

>Midori Godo Keiei Building (みどり合同経営ビル) 3 F
(Tsukiji Elementary School South) 087-834-0081

>Goodwill Collection (Takamatsu City Museum of Art,
south building) 087-822-7406

Mikanic Mini "Live" Concert & photo exhibition

Date: Mon. July 18, 2005 (public holiday)

Time: 17:00~

Place: Busshozan sora @ cafe アジュール
2507 Kou, Busshozan, Takamatsu
<高松市仏生山甲 2507>
tel. 087-889-1531

~What is the SANUKI PROJECT?~

The Sanuki Project was formed in May 2004 by three New York-based Kagawa natives (Tomoko Ito, Miki Osaka & Takuro Miyoshi) dedicated to promoting Kagawa and bringing fresh Sanuki udon to the world. In March this year, fresh Sanuki udon debuted in NY at a high class Japanese restaurant. It was a huge success. Photos from the March 2005 Sanuki Udon Photo Contest held in Kagawa was used for the promotion of the event. The Sanuki Project also participated in the largest food show in the USA in June.

3rd Annual All-Shikoku Beach Clean Up



by Dawn Smaill
Clean Up Coordinator

We came. We saw. We
cleaned.

It was the perfect beach weather—even better for cleaning!

On Sunday, May 15th, JETs and citizens from all over Kagawa came together to help improve the condition of the local environment. For the second year in a row, there was less garbage picked up from Tsuda Beach. It's very heartening to see such a positive effect. Fifty-six people (a large number of JET participants) came out and cleaned for just over 2 hours. All volunteers deserve congratulations for their participation, and their group leaders a round of applause. Once again, the guys who work at Sanuki City Kensetsuka and Mr. Kozeni from Takamatsu Port and Airport Office not only generously provided supplies and support for our event, but also came out on their day off to help clean. Their help is most appreciated by the planners of this event. Without it, the clean up could not take place.



Kudos to you all and we hope to see you again next year.

SHIKOKU JAZZ SCENE: *A New Rhythm in Inaka*

By Christine Bartolome

A new spin on Jazz is bringing the genre back onto the world scene with talented, young artists such as Michael Bubl , Jane Monheit, and Jamie Cullum. Toes are tapping to a similar beat even on the small island of Shikoku. What used to be reserved for musicians in the “jazz circle” is now expanding to welcome those with a new interest in jazz. But where in *Inaka* (Japanese backwoods) can one imbibe in such rhythmical delights? Daring to shake up the *Inaka* image are some recently opened venues in **Kagawa-ken**.

Caf  & Live Space **SPEAK LOW**

760-0062 Takamatsu-shi Shiogami-cho 3-20-11

Tel: 087-837-0777

<http://www.speak-low.com>

Even when the house is groov'n, one can barely hear the bass chords from outside Speak Low Caf  in Shiogami-cho.

To be honest, if you didn't know where to look, you may not be able to find it. But once inside the *Field of Soul*,

you may not want out. It is a virtual oasis for the musically parched.

Located just a five-minute walk from Tenmaya in Takamatsu, is the caf  by day, live house by night rendezvous named after the jazz standard sung by the legendary by Billie Holiday.

SPEAK LOW is a great spot to have a relaxing lunch or an afternoon coffee break. A varied Lunch Set is served on weekdays from 11:30 am to 2:00 pm, and includes an entr e accompanied by salad, soup, rice, a side dish, pickles and a drink (coffee, tea or

orange juice) and costs only 800 yen. You can get a 100-yen discount on a drink when you order a Cake Set. The caf  is known for its sweet, tangy Yuzu-cha

(ゆず茶 400 ) and its light and fluffy Chiffon cake.

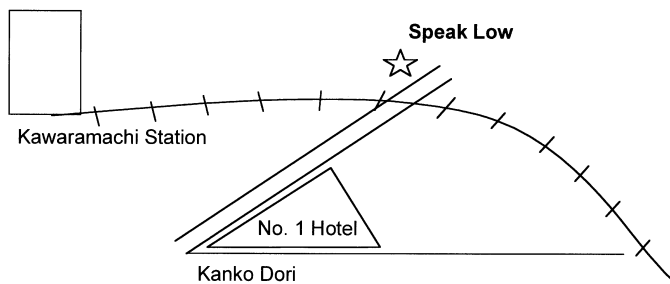
They serve delicious coffee that is brewed by order, and has a kick that will keep you going for the rest of the day! The caf  also serves sandwiches, pasta and pizza, for 700 yen. Beer, wine and cocktails are 500 yen.



The family-owned caf  has both a friendly and tranquil atmosphere. The owner, known to patrons as “Masuta” plays percussion in the House Band, while his daughter Rie performs as a vocalist in a folk duet called *Tamari*. Performances at SPEAK LOW are made by both amateur and professional musicians, and are not limited to jazz alone. In recent months, SPEAK LOW has been host to a myriad of musicians such as a tabla and sitar ensemble, a trance DJ team, as well as folk and rock performances. SWJO (Swinging Wonderland Jazz Orchestra), a professional band that plays The Blue Note in New York every year, also makes appearances at SPEAK LOW. A schedule of live performances is put out at the beginning of each month. You can either drop by and pick one up, or check their website. Cover fees and tickets for shows can range from free-of-charge to 5000 Yen at the door.

SPEAK LOW is open from 11:30 to 8:00 pm everyday except Wednesday, and stays open later when performances are on. To get there from Kawaramachi Station, take the back exit and walk straight down the road from the Daily Yamazaki. Turn right around the corner when you get to *Taga Jingu* (Taga Shrine) and continue back down until you see it on your right. It is in the ground level of a new, funky condo, directly across the *okonomiyaki* shop. From Kanko Dori, go

North until you reach No.1 Hotel. Take the small street to the right of the hotel, cross the train tracks and you will soon see it on your right.



Friday Night Jam Sessions

The best way to satisfy a curiosity for jazz is to check out the monthly jam sessions that are held every third Friday of the month at Speak Low from 7:30 pm to 10:30 pm. Amateur and semi-professional musicians from varied professional backgrounds get together for an impromptu performance. If you want to join the jam session, just bring your instrument and your music. Vocalists should bring two extra copies of sheet music with chord adjustments. There is no entrance fee for jam session night.



D's Club

763-0024 Marugame-shi,
Shiwaku-cho 11-1 H & F Bldg. B 1
Tel: 0877-22-9156
<http://www.ds-club.jp/>

Just opened in March of 2004, is **D's Club** located on Kagawa's West side. This cozy little bar is located just a 5-minute walk from Marugame JR Station. It is

open from 6:00 pm to 2:00 am, with the last order at 1:00 am. It is closed Mondays and features live music from Wednesday to Saturday.

The club also has **Sunday Night Jam Sessions** every second and fourth Sunday of the month, with an entry fee of 1,500 Yen that includes one drink. To go with your beer or cocktail, pub fare such as bruchetta and tako *kara-age* (deep-fried octopus), is on offer ranging from 400 to 1,200 Yen per dish. Whiskey and draft beer is 600 Yen and cocktails 700 Yen.

TOKUSHIMA

The home of Awa-odori is also home to Tokushima Jazz Street, a biannual festival that is hosted by more than a dozen pubs in the Takatsuki Area. Whether musicians of the jazz genre or not, the event gives amateur and professional bands alike a chance to perform live. The event takes place on a weekend in February and in July. For more information, take a look at their website at <http://www.ponpoko.ne.jp/jazz/>

JAPANESE JAZZ VOCAB for the Novice

Find the idea of jamming with the cool cats too intimidating? Go prepared with a little Japanese Jazz Vocabulary up your sleeve.

Rai-bu Hausu or **Rai-bu Supei-su**, as in "Live house" or "live space", is a term used to describe a place where live music is performed. "Live performance" is often shortened to **Rai-bu**.

Sutei-ji, as in "stage", is a word used to mean "performance, act or show", as in "*tsu sutei-ji*", meaning two performances or the second performance.

Masuta or "*Master*" is the word used to address the owner of the establishment.

Addolibbu or **addolibbu suru** is the Japanese version of "adlib" or improvise and can be used to describe either instrumental or vocal styles.

Sukatto (noun) or **sukatto suru** (verb, as in the English "to scat") is similar to **Addolibbu**, but only refers to vocal technique. It is a vocal improvisation that uses

nonsensical words and sounds to create the melody of a song and often is made to sound like an instrument. It is rare that you will hear scatting at the amateur level. It is a sign of great musical ability and skill. Yet, vocalists will almost always be encouraged to “just scat if they don’t know the words”.

Hamoru is actually a verb taken from the English word “to harmonize”.

Ankoru ! Ankoru !, means “*Encore !*” As in the European custom, it is accompanied by uproarious clapping but in the Japanese Version it is followed by a simultaneous “Thank you and excuse me” which precedes the actual encore performance by the musician.

Sesshon is an abbreviation of “jam session”.

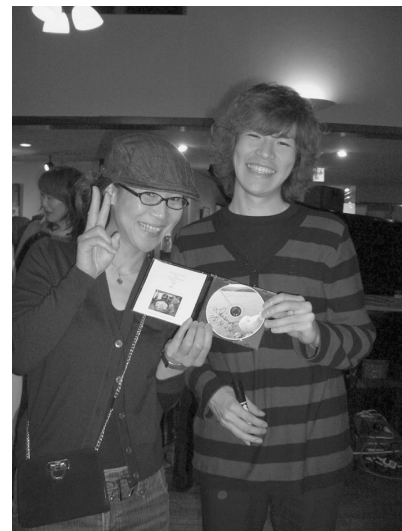
“**Nori ga ii**”, is a colloquial phrase that translates to “This has a good rhythm !”

“**Nori nori**” often translates to “Groovy !”

BREAKING ON TO THE SCENE : ITO DAISUKE

Since performing at the Tokushima Jazz Street Festival in February 2005, jazz vocalist and pianist Ito Daisuke has been gaining popularity for his soulful renditions of Jazz standards. The 25-year old Saitama native studied soul music with

Clyde Williams Jr. and presently lives and teaches voice training at the Yamaha Popular Music School in Chiba, Tokyo. *Dai-chan*, is quickly accumulating a following of fans in the Shikoku area. Watch out for him !



Fan Kayo shows off her signed copy of Dai-chan's CD

KAGAWA EVENTS

● MIKANIC Japan tour in SANUKI

Wednesday, July 20. 19 : 00 ~ (doors open 18 : 30)

Place : Olive Hall (3 F, 5-6 Minami shin-machi, Takamatsu)

Tickets : Advance tickets 3500 yen ; 4000 yen at the door.

(See page 4 for details)

Listed below are just a few of the numerous summer festivals around Kagawa. Check out what summer events are planned in and around your town.

● Yashima Yuyakei Festival

Friday & Saturdays, mid-July to mid-September

Enjoy dinner at the top of Yashima overlooking the spectacular night view. Reservations accepted.

Enquiries : Reagan Tea House 087 - 841 - 9636, Ryokan Momotaro 087 - 841 - 9464, Takamatsu City Tourism Division 087 - 839 - 2416

● Kankakei Gorge Summer Festival

Saturday, July 30. 18 : 00 ~ 21 : 30

Enjoy the festivities at the top of Mt. Kankakei and the fireworks !

Free shuttle buses will operate from the Kusakabe Port bus stop.

Enquiries : Kankakei Ropeway 0879 - 82 - 2171

● 16th Marukin Summer Festival

Saturday, July 30. 10 : 00 ~ 16 : 00

Tanabata festival decorations contest, somen nagashi, stalls and more, including free entry to Marukin Soy Sauce Commemorative Hall.

Place : Marukin Soy Sauce Factory (0879 - 82 - 1221)

Access : Shodoshima Bus (Sakate line) to Marukin-mae bus stop. Or 30 mins from Tonosho Port, 20 mins from Ikeda Port and 10 mins from Kusakabe Port by car.

● **40th Sakaide Ohashi Festival**

Friday, August 5~Sunday, August 7

Place : Around JR Sakaide station, Hanamizuki Hiroba and Sakaide Port

Events include Seto Ohashi parade, dancing, fireworks and a huge taiko performance to conclude.

Enquiries : Sakaide City Commerce and Tourism Division 0877-44-5015

● **Miki-cho Ikenobe Tanabata Festival**

Saturday, August 6~Sunday, August 7

Place : Area in front of Miki-cho Ikenobe Commercial Centre

Elaborate Tanabata decorations, street stalls, stage events including the announcement of the "Tanabata Queen." The Miki-cho Ikenobe Tanabata Festival is renowned for its Tanabata Tea Ceremony, haunted house and fireworks display.

● **36th Tadotsu Summer Festival**

Saturday, August 6 (around JR Tadotsu station) & Sunday, August 7 (Tadotsu Port).

A breathtaking dance contest will be held on the 6th, with approximately 1500 dancers participating. On the 7th, experience the biggest fireworks display in western Japan with up to 4000 rounds !

● **Mt. Taishi Fire Festival**

Saturday, August 27.

Place : Mt. Kokuzou, Ogawa Town, Sanuki City

At 7 pm, 108 torches will be lit in concert with the beats of the taiko on Mt. Kokuzou, a.k.a. Mt. Taishi, forming the Chinese character for person "人."

Access : 15 mins by car from JR. Sanuki Tsuda station. Or catch the bus bound for Hiketa 引田 (60 mins) from JR Takamatsu station. It's a 3-minute walk from 国木 bus stop.

Enquiries : Sanuki City Board of Education, Life Learning Division 0879-42-3107

● **Hyoge Festival**

Sunday, September 11

"Hyogeru" means to fool or joke around. The Hyoge Festival is held to pay respects to Heiroke Yanobe, the man who built Shin Pond, as well as to pray for a generous harvest. Each year,

participants don clothing made from feed bags carrying ritual items which they make themselves using rice straw and walk the 2 km from Shin-ike Shrine at the top of Mt. Takouzuka to Shin Pond (Kawanaiharu, Kagawa-cho).

Access : 20 min. by car from JR Takamatsu station. Or 15 min. walk from Kawahigashi (川東) bus stop on the Kotoden Shionoe line. Free shuttle bus will operate from Kawahigashi Elementary School.

Enquiries : Kagawa-cho Board of Education 087-879-0231

Hyoge Festival Preservation Council 087-889-6464

Website : www.town.kagawa.kagawa.jp

● **Nio Hassaku Doll Festival**

September 17~19

Since the fall of Nio Castle during the war, instead of celebrating the Girls' Day Doll Festival, a custom of celebrating a Doll Festival for boys and girls on the first day of the 8th month of the lunar calendar (*hassaku*). Hassaku Doll displays can be viewed at approximately 17 places in Nio-cho. Dolls from historical fold tales are set against backgrounds that make use of plants and stones, resembling miniature gardens.

Enquiries : Nio-cho Chamber of Commerce 0875-82-2345



● **Koufuu Park Moon Viewing Festival**

Late September. 19:00~21:00

This Japanese-style garden will be lit up in the evenings for the moon viewing festival. There will be traditional Japanese music performances.

Access : 5 min. walk from JR Sakaide station

Enquiries : Sakaide City Commerce, Industry and Tourism Division 0877-44-5015

• I-PAL turns ten !

I-PAL =
 I for “ai (love),” international exchange,
 information, “I” (as in oneself)
 +
 PAL meaning pal, friend

In celebration of I-PAL’s 10th anniversary, the topic of community-based international exchange was explored through a lecture and a panel discussion held on May 17, 2005. There were approximately 220 attendees.

Writer and Chubu University professor Yotaro Konaka spoke about internationalization and the significance of non-verbal communication while referring to his work on the English translation for “The Illustrated Tale of Genji.”

Professor Konaka also participated as a panelist in the panel discussion alongside five of Kagawa’s Coordinators for International Relations (CIR) led by Kagawa University’s Michiyo Ihara, Head of Postgraduate Research in Regional Management. Under the topic of “Kagawa seen through the eyes of

foreigners,” CIRs Huang BaoZhong (China), Amanda Chan (Australia), Jung Hye-kyoung (Korea), Samuel Rosen (England) and Elena Murakami (Argentina) each spoke about their impressions of life in Kagawa and aspects they thought could be improved.

Cultural differences in lifestyle, particularly in leisure time outside of working hours, and in town planning were discussed. A common suggestion on how to make Kagawa a livelier place was that Kagawa should put in more efforts to promote its favourable assets both internationally and nationally to attract visitors to the prefecture. However, there was also the opinion that Kagawa should appreciate and preserve its heritage which makes it the special place it is.



**• 16TH INTERNATIONAL SPEECH CONTEST
 IN JAPANESE**

Aims of the contest

This International Speech Contest is held in order for Foreign residents to be able to speak in Japanese about their views on Kagawa and/or Japan. Furthermore, the object of this contest is to broaden Kagawa people’s minds on internationalization, and to promote better mutual understanding and friendly relationships between Japanese people and Foreigners.

Sponsor

Kagawa Prefecture International Exchange Association

Date/Time

September 17 th, 2005 (Sat.) 1 : 00 pm ~ 4 : 30 pm

Location

I-PAL Kagawa, Conference Hall – 3 rd Floor
 Kagawa Prefecture International Exchange Association (1 – 11 – 63, Bancho, Takamatsu)

Eligibility

Any foreign resident living in Kagawa. A maximum of 10 persons will be selected. (Previous winners are ineligible.)

Subject of the speech

If it suits the guidelines of the contest, the topic shall be liberal on views on Kagawa and/or Japan.

Speech Length

5 – 7 minutes. There will be a Question and Answer session with the jury after the speech concerning the chosen subject.

Application

Send or bring to I-PAL, the completed application form, a copy of the manuscript of the speech and a recording on tape of the speech (please do not forget to state your name, country of origin and the title of the speech itself). A preliminary selection will be made through the hearing of the tape. The participants will receive notification of their selection by July 28 th.

Judging criteria

Adequacy of the chosen subject, language proficiency, presentation during the speech (facial expression, gestures....)and comprehension of the chosen subject.

The content of your speech should not just be a statement of your impressions or thoughts but rather it should include your own ideas and opinions.

Application Deadline

July 21 st, 2005 (Thu.)

Prizes

The top winner will receive a ¥50,000 gift voucher. Three runners-up will each receive a ¥30,000 gift voucher. All other participants will receive a ¥7,000 gift voucher.

• JAPANESE SINGING CONTEST & INTERNATIONAL PERFORMANCE FESTIVAL

DATE & TIME : JULY 24 th, 2005 (Sun.) 1 : 30 pm
PLACE : Sunport Hall Takamatsu (1st Hall)

JAPANESE SINGING CONTEST

- 15 participants●
- *Participants sing their favorite Japanese songs.
- *Please prepare your own CD or cassette tape.
- *Performances will be judged by talent, audience appeal, fluency of Japanese and "SHOWMANSHIP" !
- ◆One 1st PRIZE / Two 2nd PRIZES / Three 3rd PRIZES◆

INTERNATIONAL PERFORMANCE

- 5 contenders ●*Participant performs music and dance to introduce one's culture. (MAX 8 minutes)
- *ALL PARTICIPANTS will get AWARDS & SOUVENIRS ! Let's try !



- This contest is organized by Japanese Singing Contest Committee & TIA, supported by Takamatsu Lions Club ? -

APPLICATIONS & INFORMATION

TIA

- Takamatsu International Association -

IPAL KAGAWA 2 F

TEL : 087 - 837 - 6003 / FAX : 087 - 837 - 6005

E-mail : tia@kgw.enjoy.ne.jp

*Kagawa foreign residents ONLY.

*Individual or group participation.

*Application Deadline : 30th June.

• INTERNATIONAL EXCHANGE DANCE GROUP TAKAMATSU SUMMER FESTIVAL

Why not set aside one midsummer evening for this event and add to your list of good memories of 2005 in Takamatsu ?

DATE : 14 th AUGUST 17 : 00 ~

PLACE : I-PAL KAGAWA 3 F

CLOTHES : YUKATA (JAPANESE SUMMER KIMONO) Or T - shirt

We lend you YUKATA.

FEE : 300 yen

(Max. number of participants : JAPANESE 50, NON - JAPANESE 50)

DANCE PRACTICES

5 TH AUGUST, 18 : 30 ~ 20 : 00

12 TH AUGUST 18 : 30 ~ 20 : 00

(at I-PAL KAGAWA 3 F)

APPLICATIONS AND INFORMATION

TIA (TAKAMATSU INTERNATIONAL ASSOCIATION)

Tel 087 - 837 - 6003 Fax 087 - 837 - 6005

• Nihongo Salon

The Japanese Language Salon, held by Japanese volunteers, is on every Tuesday from 10:00 to 12:00 in the Exchange Lounge (2nd floor), Thursday from 18:00 to 20:00 in the Library (basement floor) and Sunday from 13:00 to 17:00 in Meeting Room 3, 4 or 6 (3rd floor) depending on the week. Registration not required, and participation free of charge.

Please enquire at I-PAL for schedules and further information.

Tuesday, Thursday sessions : Kagawa International Exchange Association 087-837-5908

Sunday session : Takamatsu International Association 087-837-6003

• Language Courses

The new term for English, Spanish, Chinese, French, German, Korean, Portuguese and Italian language classes at I-PAL begins second week of September. Maximum of 30 students per class-first come first served! Applications accepted from Friday, July 1st, 2005.

For more information, please contact I-PAL or visit our website : www.i-pal.or.jp

• Summer Language Programs : Tagalog & Thai

Taught by exchange students in Kagawa.

Dates : July 9th, 16th & 23rd (Saturdays)

Time : Tagalog 10:00~12:00

Thai 13:00~15:00

Place : I-PAL Kagawa, 3rd floor

Applications : I-PAL Kagawa (Max. 30 participants for each program)

Fee : 3000 yen (includes lesson material)

• Summer Vacation English Program for Junior and Senior High School Students

Taught by Patrick Scanlon and Kagawa's Coordinators for International Relations.

Dates : August 16th~20th

Time : Junior High School Students 10:00~12:00

Senior High School Students 13:00~15:00

Place : I-PAL Kagawa, 3rd floor

Applications : I-PAL Kagawa

Fee : 800 yen (includes nibbles)

• England vs. USA : Language and Cultural Differences

Samuel Rosen (England) and David Gotsill's (USA) final seminar! Find out the differences in lifestyle, education system, language, and much, much more between England and the USA.

Date : Saturday, July 9th, 2005

Time : 10:00~12:30

Place : I-PAL Kagawa, 3rd floor

Applications : I-PAL Kagawa (Max. 60 participants)

Fee : 800 yen (includes finger food)

• I-PAL Café

Meet Kagawa's Coordinators for International Relations (CIR) :

*David Gotsill from the USA

*Samuel Rosen from England

*Elena Murakami from Argentina

*Huang BaoZhong from China

*Jung Hye-kyoung from Korea

*Amanda Chan from Australia

This is your chance to chat with Kagawa's CIRs and ask all the questions you want about their various home countries, in a relaxed atmosphere over a cup of coffee, English tea, maté tea, jasmine tea...

Date : Saturday, July 9th, 2005

Time : 13:00~15:30

Place : I-PAL Kagawa, 3rd floor

Applications : I-PAL Kagawa (Max. 60 participants)

Fee : 500 yen (includes free drink)

• Kagawa International Festival 2005

Sunday, October 30. 9:30~16:00

Place : Chuo Park and I-PAL Kagawa

Check out the next issue of Kagawa Journal for more details.

Enquiries : I-PAL Kagawa 087-837-5908



NEED SOME HELP?

● I-PAL Legal Counseling Days

On every 3rd Friday at I-PAL. Reservation required, counseling free of charge and confidentiality kept. Please contact Ms Atsuko Yamaguchi at I-PAL on 087-837-5901. The next counseling days are 15th July, 19th August, and 16th September from 13:00 till 15:00.

● Mental Health Counseling

Do you need counseling or someone around you needs counseling with identity problems, sexual problems, HIV /Aids related problems? Michel Habets, a Dutch-licensed social worker and counselor can help you. Languages spoken are English, Dutch and German. For more information, please call in Shodoshima: 0879-82-4616. The counseling service is completely confidential.

● Helplines

- Tokyo English Life Line
Daily 09:00-16:00 & 19:00-23:00 03-5774-0992
- AIDS Hotline
Saturdays 11:00-15:00 (English) 0120-46-1995
- Japan HIV Center
Saturdays 12:00-15:00 (English) 06-6882-0282
- Intl. Medical Info. Center
Mon-Fri. 09:00-17:00 (English & Spanish) 06-6636-2333
- Emergency for Interpretation Service
(For medical institutions)
Mon-Fri. 09:00-20:00 & 03-5285-8181
Sat-Sun. 09:00-22:00

I-PAL KAGAWA

KAGAWA INTERNATIONAL EXCHANGE CENTER

1-11-63 Bancho Takamatsu Kagawa 〒760-0017
Telephone 087-837-5901 Facsimile 087-837-5903
E-mail: i-pal@i-pal.or.jp URL: http://www.i-pal.or.jp/



HOW TO GET THERE ●20 minutes on foot from The JR Takamatsu Station / 5 minutes by bus from The JR Takamatsu Station (Get off at Gobancho or Kencho Kita Doori)
●10 minutes on foot from The Kotoden Kawara-machi Station / 5 minutes by bus from The Kotoden Kawara-machi Station (Get off at Gobancho)

Thanks to all I-PAL staff and contributors for their invaluable help and support. Feedback and contributions would be much appreciated
Email cir-au@i-pal.or.jp-Ed. AC ^ ^

Introducing F-Net KAGAWA

F-Net Kagawa is a new network being set-up by the Kagawa Prefecture International Affairs Division. F-Net aims to provide foreign residents across Kagawa with a comprehensive support and information distribution network. Ultimately we would like to be able to involve all foreign residents in the prefecture, and use F-Net as a platform to provide technical assistance, emergency contact support and event bulletins.

Membership is FREE.

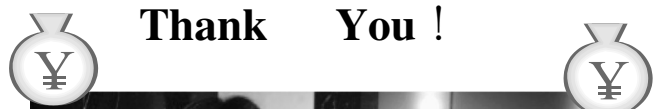
For more information or to join the network, please contact the F-Net co-ordinator at :

The International Affairs Division, Kagawa Prefectural Government Offices

4-1-10 Bancho, Takamatsu, Kagawa 760-8570

tel : 087-832-3028 fax : 087-837-4289

fnetkagawa@yahoo.com



Thank You !



どうもありがとう!

AJET Kagawa would like to wish a sincere thank you to all of the people who attended and helped out at the 2005 Charity Ball. Thanks to everyone's support we had record attendance of 220 people who pulled together and raised just over ¥300,000 for charity. The money went to benefit Second Harvest Japan and victims of the Niigata earthquake. Again, thank you for your support and we look forward to seeing you again !

—AJET Kagawa

