

The Newsletter for Foreign Residents

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Himeji Cultural and International Exchange Foundation
– newsletter editing volunteers
https://www.himeji-iec.or.jp

<People> Ms. Veronnica Angelya

Veronnica is from the island of Java, part of Indonesia. Starting April of last year, she attended high school in Himeji for one year as an international student. At the 15th Annual Japanese Speech Contest this past February, she gave a speech about Japanese dialects entitled "Chau Chau Chau!?" (Isn't it a Chow Chow!?). At the event she won both the gold medal and the audience award (an award voted on by the audience).



Q: How is life in Japan?

A: In the beginning, using chopsticks was difficult. I was not familiar with Japanese food when I first came to Japan, but now I have come to like it. I like *sushi* and I make it myself on my days off. I have also enjoyed making many friends.

Q: Tell us about your impression of the Kansai dialect.

A: I studied Japanese for three months in Indonesia. I also took a Japanese class for foreigners at the high school in Himeji. The Japanese I learned in Indonesia was the standard language, so, at first, I could not understand the Kansai dialect spoken in Himeji at all. I was afraid that all the effort I put into studying had been a waste. However, there are many dialects in Indonesia as well, which I used in daily life, so I became interested in the Kansai dialect as well. Whenever there were words or phrases I didn't understand, I always asked my friends and learned from them. When speaking with the local dialect, we feel closer to each other, more familiar, and happy. So, I intend to continue speaking the Kansai dialect anytime, anywhere.

Q: What are you good at?

A: I like playing musical instruments. I started learning the piano when I was an elementary school student. Then I participated in the Asia Pacific Piano Competition several times, where I have placed second and first. I also started playing the guitar when I was in junior high school and am currently in the guitar mandolin club in high school. In the future, I hope to study music at a university in Japan and become a musician.

(interviewed March 2020)

Let's cook "warabi-mochi"!

Warabi-mochi (bracken rice cake) is a popular summer Japanese confection. The unique characteristics of *warabi-mochi* are its jelly-like appearance and chewy texture. We can easily cook it with common ingredients.

≪Ingredients (serves four people)≫

∘ <i>Warabi-mochi</i> flour	100g	• Kinako (Soybean flour)		\$ (p)
\circ Water	450ml		3 Tbsp	
\circ Sugar	50g	∙Sugar	$3~{ m Tbsp}$	
		ulletSalt	a pinch	

\ll Recipe \gg

- ① Put the *warabi-mochi* flour and sugar into a pot, pour in the water little by little and mix until smooth making sure there are no lumps of flour.
- ② Place the pot on medium heat, using a spatula; stir continually. When the dough becomes translucent turn down the heat to low and continue stirring until the mixture has become thick. Turn off the heat when the mixture becomes a translucent lump of dough.
- ③ Scoop out a spoonful of dough and then drop into a bowl of water (not listed). Continue adding water to the bowl to cool the dough for about ten minutes.
- ④ When the dough has cooled, drain the water. Mix the remaining ingredients, ●, and sprinkle it over the dough.





Warabi-mochi can also be easily cooked in the microwave. When making *warabi-mochi* in the microwave, place the dough into a microwave-safe bowl instead of a pot, cover with plastic wrap, and heat it up for four minutes in the microwave at 500 watts – pause to stir a couple of times.

Warabi-mochi will harden if you cool it too much or don't eat it soon after cooking. Be sure to eat them fresh in order to enjoy the texture.

XTake care to not burn yourself when using the stove.

Surprisingly delicious! Alternate warabi-mochi dishes!

You can enjoy making various dishes using ingredients other than the basic soybean flour or black honey. You can sprinkle powdered green tea instead of soybean flour or cook green tea flavored *warabi-mochi* by mixing powdered green tea into *warabi-mochi* flour.

Or, enjoy an entirely different *warabi-mochi* by mixing the *warabi-mochi* with instant coffee and pouring cream over the top, or cooking the *warabi-mochi* with milk, soy milk, or coconut milk instead of water.

Have you gone "cashless" yet?

The point campaign for "cashless" payments, which had started with the raise of consumption tax, is coming to an end on June 30th, 2020. Have you made use of the point campaign by making cashless payments? To begin with, what does it mean to go cashless? The following is a brief explanation of what it means to go cashless.

■ What are cashless payments?

Cashless payments means payment by any methods other than cash. Types of cashless payments include using a credit card for payments, getting on a train using a transportation IC card, and as well as bank transfer.



■ Advantages of cashless payment

The advantages are "being able to save and use points" and "paying easily and quickly". Moreover, you can view the details of the account statements, and have better control over your finances by setting credit limits.

■ Three ways to pay

Cashless payments are divided into three ways depending on the time of payment such as "prepaid", "pay-as-you-go" and "pay-later".

Prepaid	Electronic money (for transportation and retail shops)	Money has to be charged on the card in advance of use.
Pay-as-you-go	Debit card	The amount of money used will be withdrawn from a bank account at the time of payment.
Pay-later	Credit card	The amount of money used will be billed to you by the credit card company at a later date.

The payment is completed when cards or smartphones are read by retailers' scanners.

■ What is a "code reader?"

Ways code readers are scanned at checkout include scanning a retailer's QR code using a smartphone app or by using an app to display QR codes and barcodes which the retailer scans. LINE Pay, Rakuten Pay, and PayPay are examples of code-reading apps. Apps like these offer prepaid, pay-as-you-go, and pay-later services, depending on the company. You can choose the one best suited for you.

How to take out the garbage 3 Garbage separation No.2

Continuing from the last issue, we would like to introduce how to separate and dispose of oversized garbage. Oversized garbage is collected twice a month.

Empty cans

Less than 20 liters in size (aluminum beverage cans, steel cans, 18-liter cans, spray cans, sweets cans, bath salt cans, gas cylinders, etc.)

- · Spray cans and gas cylinders must be emptied then punctured with a hole.
- · Other cans must be rinsed and dried before disposal.
- · All cans must be taken out from bags and put into collection containers.



Empty glass bottles

Only beverage and food bottles are disposable.

- Separate 3 types: transparent, brown and other.
- Remove crowns, caps or corks of wine, then rinse and dry the bottles.
- Only bottles can be put in collection containers.



China and porcelain (ceramics) /glass other than above bottles

Mirrors, flowerpots, pet litter, teacups, gardening soil and sand, heat-resistant glass, opaque glass (e.g. cosmetic bottles, etc.), glass tumblers, etc.

- Put them in sturdy bags then into the collection containers.
- Pet litter is to be disposed of as waste.



Plastic bottles (collected twice a month as oversized garbage)

Plastic bottles with the identification mark.

- Dispose of caps and labels in accordance with the indicators on the packaging
- Empty contents, rinse well with water and dry.
- · Crush so as to decrease volume.



Plastic bottle Identification Mark

Fluorescent lamps

Fluorescent lamps (including globe type), incandescent light bulbs, LED bulbs, miniature bulbs, glow lamps, etc.

- Place in collection container without any packaging.
- If the bulb is broken, place the pieces in a transparent and dispose of it in the collection containers for fluorescent lamps.

Batteries and similar items

Magnesium batteries, alkaline batteries, lithium batteries (cylinder or coin types), etc.

- Place them in the red disposal bin for batteries.
- · Insulate all positive terminals and negative terminals of coin lithium batteries with cellophane tape, etc.
- · Mercury thermometers must be packed in cases or papers to prevent breakage.
- Mercury blood pressure meters can be placed in the designated bin as it is. (Digital meters are not categorized)
- * Rechargeable batteries (Ni-Cd batteries, Ni-H batteries, Lithium-ion batteries) cannot be collected. These items are to be disposed of at retail stores.

Wooden items

Wooden items (desks, chairs, beds, drawers, etc.), wood pieces, sliding screen doors, items composed mainly of wood.

- Break and bundle if possible.
- · Objects 50kg or heavier must be taken to "Eco Park Aboshi" or request a mobile disposal company to retrieve it.
- Cut wood pieces shorter than 2m in length and 20cm in diameter.
- Cut bamboo, bamboo grass and reed blinds to 80cm or shorter.



Bicycles, wire mesh, irons, sewing machines, electric fans, heaters or stoves, etc. Items which mainly consist of metal.

- Items, whose sizes are smaller than 50cm x 15cm square, can be placed into the "used home appliances retrieving" boxes nearby.
- Please disassemble and separate if possible. Objects 50kg or heavier must be taken to "Eco Park Aboshi" or request a mobile disposal company to retrieve it.

Bedding and rugs

Carpets, mattresses (without springs), blankets, electric carpets, cushions, cloths/clothing, etc.

- Tie items securely with strong strings or place in transparent bags.
- Clean them before collection if they are dirty.
- In the old Himeji-shi area, place mattresses with springs with the metal items, and in the Yumesaki-cho, Kodera-cho and Yasutomi-cho areas, place them in the oversized garbage.

For residents outside of Himeji city, please follow the rules of your local government.



Announcements from the Himeji Cultural and International Exchange Foundation

■Recruitment of editing volunteers for "VIVA!ひめじ"

We are looking for volunteer to edit "VIVA! \circlearrowleft \circlearrowright " on a regular basis. This includes checking the information given in the first draft at the meetings, and preparing for distributing "VIVA! \circlearrowleft \circlearrowright " to readers.



It does not matter which country you are from. We have volunteers from different countries working with us. There are no language requirements.

If you are interested, please contact us with the information given below.

\diamondsuit \\$\text{Letter from the Editor} \\$\\$\\$

June was called *Minazuki* (the month without water) in classical Japanese. There are various theories about the origin of its name. One of them is that a lot of water is needed when planting rice, therefore, there is not enough water left for other uses. It's interesting, isn't it? Nowadays, agricultural machines have taken place of manual labor. The seasonal scene of planting rice has completely changed.



Disaster Prevention Vocabulary of This Issue

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Ex) 安否確認 Anpi-Kakunin: To confirm someone's safety

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These names are used with the contributors' permission.

Their assistance is much appreciated.

You can read previous issues of "VIVA!ひめじ" on the Himeji Cultural and International Exchange Foundation's website (International Exchange Section) (https://www.himeji-iec.or.jp/).

The next issue will be published September 2020.

We welcome your comments and suggestions. We are also looking for translators and native speakers to assist us with translating and proofreading upcoming editions. If you are interested, please contact us at the following address.

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