

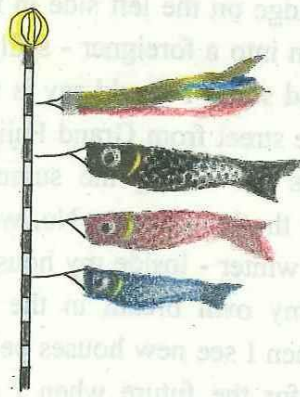
What's New?

Niihama City

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THERE'S ALWAYS SOMETHING NEW.

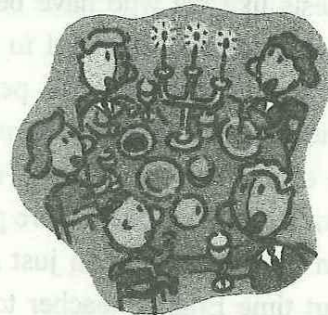
Pat Griffin

I've been living in this area for over six years now. It's longer than I ever intended and guests like me who have been here longer than I have say that it's not uncommon. It's hard to put my finger on the reason why I'm still here. Maybe it's the people, it could be the weather. As a good friend of mine suggested, maybe it's the challenge of living just outside of my comfort zone. A return to my ancestral male-pattern "hunt" for food at a grocery store perhaps. Whatever it is, time has flown. From my beginnings on just a temporary "working holiday visa" as a part time English teacher to settling down with a family and having kids. Through it all time has never seemed to stand still as it would in my homeland. There's always something new and I always enjoy finding a fresh copy of 'What's New' to read the perspectives of my fellow visitors. We're always so polite; gushing and glowing about this thing or that thing in our adoptive home. It's no wonder we're all still here. What a fantastic crowd of people.

Rather than talk about just one thing - this being the first time I've ever written for 'What's New' - I thought I'd go through my six-year list of "mosts" in no particular order.


My MOST thrilling experience has been starting and running my own business. My MOST recent triumph, taking my car to the "user shaken" and saving a bundle of cash in the process. My MOST humbling moment, riding in an ambulance for the first time in my life

and realizing how little of the language I truly know. MOST rewarding experience (three times!) watching my wife enjoy her week-long hospital stay after giving birth. MOST sad moments, saying goodbye to my foreigner friends when it's time for them to return home. MOST irritating thing about living here, service or retail staff who won't think for themselves. Grocery store to MOST likely find a great deal on nice meat: Fresh Value in Saijo City. Liquor store MOST likely to find a great bottle of wine: Matsumoto Sake on the "city hall street" just over the big new bridge on the left side in the direction of Doi. MOST likely place to run into a foreigner - sadly - Jusco. Store with the MOST imported food stuffs I would say is the bulk store with a big green sign across the street from Grand Fuji in Niihama. MOST uncomfortable moments are during the summer when it's sometimes impossible to escape the humid heat. No, wait, that's tied with using the toilet during the winter - inside my house - in the middle of the night and seeing my own breath in the air because it's so cold. I'm so encouraged when I see new houses being built in this area. I'm most encouraged for the future when I see young families finally starting to put as much technology into building their houses as they do into their own - and arguable the world's best - cars and electronics. I'm also most happy to see the spread of a DIY attitude for home renovations and improvements. Finally, I'm most thankful for the seemingly endless welcoming spirit of Japanese people I meet on a day to day basis.



Patrick Griffin is the owner/chef of Bellini's Bar & Grill in downtown Saijo. Bellini's is known for hosting various live events on weekends, Patrick's original BBQ food menu and import draft beers. Please visit www.bellinis.jp or www.bellinis.jp/live on a mobile phone for more information.

*You can read What's New? on the Web.

Click  <http://www.city.niihama.lg.jp/english/>

*You can find What's New? in Chinese version at the same place where What's New? is.

May Events

5/1~5/30: **Space Show** at the exhibition corner of Science Museum

The activity of Japan in the space development is exhibited. You can try space suit. ¥300 for 16 yrs and over ¥200 for 15 yrs and under and 65 yrs and over.

5/3~5/5: **Big Experiment Show** at the entrance hall and outside of the Science Museum admission free

5/1~5/31: **Peony Festival** at Minetopia Besshi

You can enjoy 40 kinds of peony in full bloom.

5/16: **Paper Folding of copper** at Minetopia Besshi ¥500 for 1 piece

5/16: **Wild Plants Festival** at Ikatazu Sanso 10:00~15:00

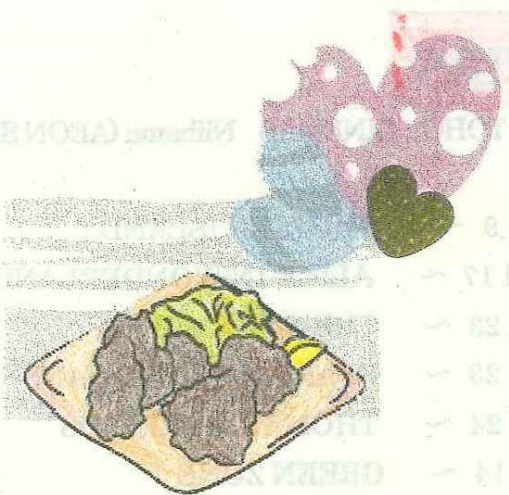
You can enjoy seeing fresh green and eating deep fried wild plants.

5/8 · 5/22: 17:00~22:00 **Booth Festival** at the Central Park

You can find many kinds of booths servicing the old local specialties on the second and fourth Saturdays every month.

5/25~5/30: **American Hand Quilt Exhibition** at Kyodo Museum Admission free





A Good Seller

Boneless Kara-age, Deep Fried Chicken
Take-out shop "Kari-Ju"

(Nishino-doi, 2-chome, Niihama)

From the Ehime Shimbun

"Kari-Ju", a take-out only kara-age shop which opened in October last year was founded with the idea of supporting working mothers, by offering Kara-age to help them prepare their family dinners.

Managing the operation of the shop are Kei Ogura and his sister Yuko Sato. Ms. Sato said, "I encouraged my brother to open the shop because I just couldn't forget the kara-age he used to make when he was a chef at an Italian restaurant."

"The secret of the good taste lies in applying the proper osmotic pressure," said Ogura. "It is important to have just the right mix of salt and water in the meat sauce to extract the juices from the chicken meat."

He fries the chicken after soaking it in a shoyu (soy-sauce) based meat sauce, employing French cooking techniques to produce a kara-age with a crispy outside and a juicy flavor which spreads inside the mouth once bitten into, just like the name of the shop.

With strict selection of tender chicken and no use of spices such as garlic, the kara-age is easy to eat for a wide variety of people from kids to the elderly.

Its carefully prepared taste has become well known through the Internet and some customers order their favorites as often as four times a week.

The best-selling item on their menu is "Honenashi Kara-age (Boneless deep fried chicken)", priced at 400 yen per bag (containing five pieces).

TEL: 36-5666 (Closed on Mondays)

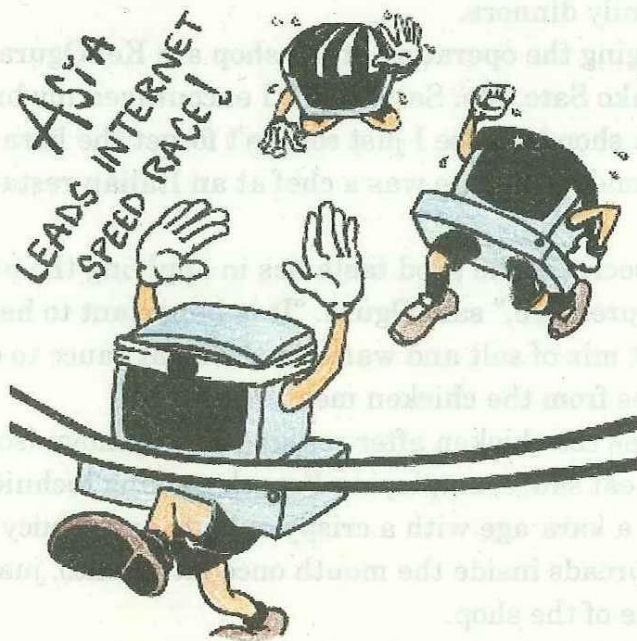
MOVIES

TOHO CINEMAS Niihama (AEON Shopping Center)

April 9 ~	SHUTTER ISLAND	English/Dubbed
April 17 ~	ALICE IN WONDERLAND	English/Dubbed
April 23 ~	THE WOLFMAN	English
April 23 ~	CLASH OF THE TITANS	English
April 24 ~	THOMAS & FRIENDS	Dubbed
May 14 ~	GREEN ZONE	English
May 28 ~	PRINCE OF PERSIA: THE SANDS OF TIME	English

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

Tape (24 hrs): 0897-35-3322 (in Japanese)



<Contributed by Adam Schartup>

SGG would welcome any suggestions, questions or ideas for monthly articles. email: yukiko-m@shikoku.ne.jp

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*The editors for this month are A Akiyama & Y Amano

ONE POINT JAPANESE

"うれしい"と"たのしい"

- A : きょうは、お会いできて、うれしかったです。
Kyō wa oaidedite, ureshikatta desu.
(It's nice meeting you today.)
- B : こちらこそ、Kochirakoso. (The pleasure is mine.)
いろいろ お話 が できて、本当に 楽しかったです。
Iroiro ohanashi ga dekite, hontoni tanoshikatta desu.
(I really had a good time talking about various things with you.)
- A : 何か うれしい ことが、あつたんですか。
Nanika ureshi koto ga attan desu ka?
(Did something good happen to you?)
- B : ええ。Ee. (Yes.)
たくさん 休み が とれたん です。
Takusan yasumi ga toretan desu.
(I was able to get a lot of holidays.)
- A : よかったですね。Yokatta desu ne. (That's good.)
もう、計画 を 立てましたか。
Mō, kēkaku o tatemashita ka.
(Have you made any plans yet?)
- B : ええ、沖縄 へ 行く こと に しました。
Ee, Okinawa e iku koto ni shimashita.
(Yes, I've decided to go to Okinawa.)
- A : 沖縄 ですか。うらやましいですねえ。
Okinawa desu ka. Urayamashi desu ne.
(Okinawa!? I'm jealous!)
わたしの 分まで 楽しんで きて くださいな。
Watashi no bun made tanoshinde kite kudasai ne.
(Please enjoy yourself for me, too.)
- 一週間後 Isshukan go (One week later.)
- A : 旅行 は どうでしたか。
Ryokō wa dō deshita ka.
(How was the trip?)
- B : すごく 楽しかったです。
Sugoku tanoshikatta desu. (It was really enjoyable.)
海 が とても きれいで、最高 でしたよ。
Umi ga totemo kire de, saikō deshita yo.
(The sea was very beautiful – it was terrific.)
ハイ、これ、お土産 です。どうぞ。Hai, kore omiyage desu. Dōzo.
(Well. This is a present for you. Here you are.)
- B : うわっ、うれしい! ありがとうございます。
Uwa, ureshi! Arigatō gozaimasu.
(Wow! I'm very happy! Thank you very much.)

< by Niihama Nihongo no Kai >

NNK also provides Japanese lessons for foreigners living in Niihama. Feel free to contact us at ~Tel : 080-3920-0529 (Takako Hattori). e-mail : pxyfy438@ybb.ne.jp