

What's New?

Niihama City

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My First Year of Cooking in Japan

By Mingh Daniel

Before moving to Japan the thing I looked forward to the most was having my own kitchen. Four years of dorm room living left me giddy with anticipation. I constantly thought of all of the recipes I could make in my new Japanese kitchen. But after moving to Japan, the gloriousness of having my own kitchen was replaced with never-ending angst.

It all started when I decided to grill fish one night. I purchased a new stove-top grill and was dying to try it out. I remember taking the fish out of its package and rinsing it off. I searched for the deep slit in its belly. To my dismay there wasn't one. "Oh, this is just my luck." I thought, "Now I have to gut this fish myself."

So I went online to youtube.com where all of my informal home schooling takes place. I typed “how to gut a fish” in the search box. After studying a few tutorial videos, I was pumped up and ready to start.

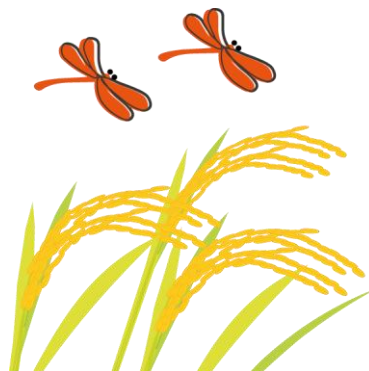
The videos instructed me to first insert the point of the knife into the fish’s rear end and then cut up toward its head. I was using the only knife I had at the time, which happened to be the dullest ALT handy down knife ever! I felt like a cavewoman the way I had to forcefully saw the knife up through the fish. After I had jaggedly cut its belly open came the gross part. The memory of scooping out the fish’s innards with a spoon is something just too horrible to express in words. I was able to cook the fish, but afterwards I had no appetite left to eat it.

Almost a year later, recently I stood at the stove browning little “shisyamo” fish in a pan. I got the recipe from a Japanese cooking magazine. Everything went well until I dug my fork into one of the fish and found out it was filled to the brim with eggs. There was no meat inside, and sight of hundreds of tiny little eggs made me sick. Shisyamo then seemed to me like a fish existing with no other purpose outside of reproduction. “Here is another recipe gone straight to hell!” I thought. The next day at school I pass off my kitchen failure to a staff member as good will. And to my surprise the person said my shisyamo was

“oishii.”

Since coming to Japan my worst kitchen experiences have involved more than just fish. I’ve burnt curry, fought with live shrimp, mistaken mirin for frying oil, sliced a hidden cabbage slug in half, and got aluminum foil stuck to the top a baked casserole. The list goes on and on. But I know a silver lining exists somewhere beyond the challenges of my inaka kitchen. Even though I am not always able to eat the food I make, at least I can always share the story. Bon appetite!

Mingh is a bonified food lover. She believes that learning how to cook will allow her eat more of the worlds healthiest and tastiest food. After returning home to the U.S. Mingh plans to study nutrition and become a dietician. Her only weakness is cake from Ichi-roku, which she believes is the most delicious cake on the planet.



movie

TOHO CINEMAS Niihama (AEON Shopping Center)

| | | |
|----------------|---|---------|
| July 10 ~ | TOY STORY 3 | Dubbed |
| July 23 ~ | INCEPTION | English |
| July 31 ~ | SALT | English |
| August 7 ~ | HOW TO TRAIN YOUR DRAGON | English |
| August 13 ~ | The Sorcerer's Apprentice | Dubbed |
| August 21 ~ | Cats and Dogs: The Revenge of Kitty Galore | Dubbed |
| September 11 ~ | Resident Evil: Afterlife | English |
| September 17 ~ | Eat, Pray, Love | English |

Information Service

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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Be Ready for the Typhoon Season

(From the monthly City News, Shisei Dayori)

 Check TV or radio for the typhoon forecast.

 Stay away from swollen rivers, ditches, slopes or mountain streams. Stay indoors and avoid going outdoors as strong winds could blow away various things and they may fall on you.

 Don't go out to check around your house even if the strong wind subsides. Climbing up on the roof is especially dangerous because winds often blow back.

 Prepare for evacuation in advance.

You should prepare for evacuation in advance so that you can escape quickly and safely in case you sense danger or an evacuation order is issued. Please be sure that your family know where to escape to and which route to take.

How to Evacuate in a Flood

(From the monthly City News, Shisei Dayori)

 **What to wear:**

Wear a helmet or a hood to protect your head and wear shoes with laces. Don't go barefoot or wear boots. Prepare a rucksack with emergency necessities. Don't carry things in your hands as they can hamper quick reactions.

 **Watch your step, walk carefully.**

You can never know the condition of a street after it becomes flooded. Even a street you know very well can become dangerous with manholes losing their covers and it is often difficult to see the boundary between the sidewalk and ditches. Watch your step and use a long stick to check what is under water ahead of you.

 **Check how deep the water is.**

The walkable water depth is up to about 70cm deep for a man and about 50cm deep for a woman. If the water is deeper than your waist, please give up escaping on your own and wait for rescue, by staying on higher ground.

 **For children and the elderly.**

Please carry the elderly and the sick on your back. Make children wear a floater or some kind of life jacket. The power of water can often exceed your imagination. Make a line with strong adults at both ends and tie everyone to

one another with a rope so that you can evacuate safely.

When you are driving:

In heavy rain, you may have poor visibility or lose control of your car.

Please drive down the central part of the road where the water is shallower and slowly drive to higher ground. Don't start the engine of your car once it is stopped by flood waters. The engine will be damaged if you do so.

Evacuation by car causes traffic jams and can hamper the movement of emergency vehicles.

Please escape on foot if possible.



The space in front of the station will be closed to traffic from mid-Sept this year to the end of March next year due to construction.

Parking will be available in a temporary parking lot on the east side of the station.

Temporary passage to the station will be built for passengers.



Sunday Market in the street on the east side of Niihama Central Park

Dates: Sept. 5th and 19th from 7:30 to 12:00

Charity Bazaar in the main hall of Niihama Culture Center

Thurs. Sept. 23rd from 10:00 to 14:00

Science Experiment Show: "The Wonder of Fireworks" at Ehime Science Museum

Date: Sept. 1st to 26th

Time: 13:00-13:20 on Fridays;

13:00 and at 15:00 on weekends and national holidays

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* The editors for this month are K.Kumata & Y.Okame

ONE POINT JAPANESE

“知る と わかる”

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| <p>A : 今度の 連休、何を しますか。 Kondo no renkyū, nani o shimasu ka. (What are you going to do during the coming holiday?)</p> <p>B : <u>知りません</u>。Shirimasen. (I don't know.) [Not good.] まだ、<u>わかりません</u>。Mada, wakarimasen. (I have no idea yet.) [OK] まだ、<u>決めていません</u>。Mada, kimeteimasen. (I haven't decided yet.) [OK]</p> |
| <p>A : 山田さんの 住所、<u>知ってる</u>？ Yamada san no jūsho, shitteru? (Do you know Yamada's address?)</p> <p>B : ううん、<u>知らない</u>。電話番号 なら <u>知ってる</u> けど。 Uun, shiranai. Denwabangō nara shitteru kedo. (No, I don't. I know his telephone number, though.) Cさんに 聞けば、<u>わかる</u> かもしれない よ。仲 が いい から。 C-san ni kikeba, wakaru kamoshirenai yo. Naka ga ii kara. (If you ask C, you may know it. Because they are good friends.)</p> <p>A : じゃ、Cさんに 聞いて みるね。ありがとう。 Ja, C-san ni kite miru ne. Arigatō. (Well, I'll ask C his phone number. Thanks.)</p> <p>A : この 問題、<u>わかりますか</u>。 Kono mondai, wakarimasu ka. (Do you understand this problem?)</p> <p>B : どれどれ・・・。う～ん、<u>難しい</u> です ね。 Doredore...Uun, muzukashi desu ne. (Which, which?... Well, let me have a look... Um, it looks difficult.)</p> <p>A : だれか、<u>数学</u> の <u>得意</u> な 人 を <u>知りません</u> か。 Dareka, sūgaku no tokui na hito o shirimasen ka. (Do you know anyone good at mathematics?)</p> <p>B : あっ、そう だ！Cさん なら、<u>きっと</u> <u>わかる</u> と <u>おも</u>います よ。 Aa sō da! C-san nara, kitto wakaru to omoimasu yo. (Oh, yes! I think C is sure to solve it.)</p> |
| <p>A : あの カッコ いい 人、<u>知っています</u> か。 Ano kakko ii hito, shitte imasu ka. (Do you know that cool young man?)</p> <p>B : ええ、もちろん <u>知っています</u> よ。私の <u>ボーイフレンド</u> です から。 Ee, mochiron shitte imasu yo. Watashi no bōifurendo desu kara. (Yes, of course I do. He is my boy-friend.)</p> <p>A : ええー！<u>本当</u> です か。Ee! Hontō desu ka. (What! Really?)</p> |

< by Niihama Nihongo no Kai >

NNK also provides Japanese lessons for foreigners living in Niihama.
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