# What's New?

Niihama City

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Leaving Niihama...

By: Ryan Dashkewich

After a wonderful year in Niihama I have returned to my home, Brooklyn, New York. Leaving Japan was an emotional rollercoaster. As my time in Niihama ran out I was excited about coming back to New York City and beginning the next chapter in my life. As James and I waited in our apartment for the final inspection to be completed I started to feel for the first time this was really the end. All the friends I had made in Niihama would not be joining us in New York. We were about to leave.

Living in Niihama was a tremendous experience. I was able to meet so many wonderful people from Niihama and around the world. Over the last week in Niihama we were able to spend time with our friends and say good-bye. We went to parties, lunches, dinners, and each time were reminded how caring and loving our friends in Niihama are. After each party, meal or drink we would hug and often shed a tear. Then, when we thought we had made

it through the emotions of saying farewell, we were greeted by a bunch of folks at JR Station as we took our last bus ride from Niihama. So many people came out to wish us the best one last time. It was a beautiful end to our time in Niihama.

We departed Japan through Kansai Airport and made a 5-day stop in Guam for a holiday before coming back to New York City. Guam is a short  $3\frac{1}{2}$  hour flight from Japan. It is a US Territory but with Kanji, Hiragana and Katakana on most signs and menus, we felt like we were still in Japan. It is a beautiful little island with amazingly clear blue water. I recommend spending the day on the beach with your favorite cold beverage and taking advantage of the duty free shopping throughout the tourist areas at night. Once you have had your fill of the beach there are numerous, inexpensive car rental agencies that will deliver a car to your hotel. From there it is easy to explore the island on your own.

We have been home for about 1 week and have already had a few cases of "I miss Japan!" While I love New York, I wish my fellow New Yorkers were more polite and less crass. I wish the cashiers could take a customer service lesson from any Japanese cashier. I wish the fish were as fresh as the fish in Niihama.

While leaving Niihama was difficult, I know I will see my friends again. I am happy to be back home and so glad I was able to experience Japan with Niihama as my home.

Ryan Dashkewich lived in Niihama for one year. He worked as an English teacher for Language House, Inc. He has returned to Brooklyn, NY.





★August 4-10 Photo Exhibition of Atomic Bombings

9:30-17:00 Location:Fureai-Plaza (Takagi-Cho 2-60)

Free admission.

★August 1&15 Sunday Flea Market

7:30-12:00 Location:Chuo Park, north of City Hall

<u>★August 15</u> <u>Somen Nagashi</u> -eating noodles from flowing water.

10:00-15:00 Location:Ikatazu Sanso, Phone:64-2018

Fee:¥500 (junior-high students and over)

¥300 (elementary students and under)

<u>★August 22</u> The 6th Shimin Ongakusai -music festival

first session 13:30-

second session 18:30-

Admission fee: ¥500

Location: Shimin Bunka Center.

Phone: 33-2180, 65-1303, 090-3788-1987

Dances, wadaiko(Japanese drum), koto(Japanese harp) and classical music will be performed by senior and junior high school students and others.

### <u> ★August 22</u> <u>Summer Festival in Minetopia Besshi</u>

10:00-15:30 Location:Minetopia Besshi, Phone:32-4028

Wadaiko, character shows for children, dances will be performed for free and there will also be food and drink stands.

★<u>August 24</u> The 15th Summer Concert -classical music concert

18:30-21:00 Admission fee: ¥ 500

Location: Shimin Bunka Center, Phone: 44-7528

Classical music will be performed by music college students and graduates.

# Handmade Yose-tofu is Popular.

from the Ehime Shimbun 2010/6/15

"Tofuya-Yui" has started making and selling their handmade tofu at "Work Team Yui", a multifunctional workshop to support disabled people working in society in Minami-komatsubara-cho, Niihama.

The ingredients are specially selected and the tofu is becoming popular because it tastes as mellow as tofu from the good old days.

One boy and two girls who graduated from a school for intellectually challenged students this spring, and three staff members make about 50 packs of tofu a day.

"Tofuya-Yui" started selling tofu last May. Following instructions from a Tofu manufacturing company founded in Sendai in 1924, they use soybean milk produced from Miyagi White-eye Soy Beans and two kinds of bittern. The tofu is totally hand made by the staff. At first some of them were bewildered because the task was difficult and needed a delicate touch. But the staff members were carefully allocated their tasks and manuals with photos were put on the wall so that the workers could check them easily and work without any trouble.

Yose-tofu is 200 yen/200g pack. It is sold at "Tofuya-Yui", and to companies and hospitals in Niihama. Customers love the taste saying, "It is good just as it is, you can eat it without soy sauce." "The taste of the soybeans is nice." Many customers make regular orders for their tofu.

If you are interested in buying Tofuya-Yui tofu, please contact them on Tel 0897-47-5111.

Address: 3-32 Minami-komatsubara-cho, Niihama.





# TOHO CINEMAS Niihama (AEON Shopping Center)

July 10 ∼ TOY STORY 3 Dubbed

July 10 ∼ PREDATORS English

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 Dubbed

#### Information Service

Internet: <a href="http://niihama-aeonmall.com">http://niihama-aeonmall.com</a>

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



<Contributed by Adam Schartup>

SGG would welcome any suggestions, questions or ideas

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## **ONE POINT JAPANESE**

#### "あがる" No.2

まいにち ほんとう あつ

A:毎日 本当に 暑いですね。Mainichi hontōni atsui desu ne.

(It's really hot every day, isn't it?)

B: ええ。こんなに 暑いと、やる気が でません ね。

Ee. Konnani atsui to, yaruki ga demasen ne.

(Yes. When it's this hot,  $\underline{\underline{I}}$  don't feel like doing anything.)

A:今日は 36℃ ぐらい まで 気温 が *上がる* そうです よ。

Kyō wa sanjūroku do gurai made kion ga agaru sōdesu yo. (Today the temperature will rise to about 36 degrees Celcius, I hear.)

B: えー! そんなに *上がるん* です か。

Eē! Sonnani agarun desu ka. (Really! It will rise so high?)

A:よかったら わたし の 家 で、冷たい 物 でも 飲みません か。

Yokattara, watashi no uchi de tsumetai mono demo nomimasen ka. (If you'd like, won't you have something cold to drink at my house?)

B: いいん です か。じゃ、お言葉 に 甘えて・・・。

Iin desu ka. Ja, okotoba ni amaete...

(Is it OK? Well, I'll take you at your word.)

—A さんの家の玄関で — At the entrance of Ms. A's

A:どうぞ、お上がり ください。Dōzo, oagari kudasai.

(Please, come in.) (Literally: Please, come up.)

B:おじゃま します。Ojama shimasu.

(Thank you.) (Literally: I'll interfere.)

A: うれしそう です ね。Ureshisō desu ne. (You look happy!)

何かいい事があったんですか。Nanika ii koto ga attan desu ka. (Did something good happen?) (Lit.: Did you have something good?)

B: 成績 が 上がった ので、推薦 で、 就 職 が 決まったん です。

Sēseki ga agatta node, suisen de shūshoku ga kimattan desu. (My grades improved so I got a job through recommendation.)

A: それは、よかった です ね。おめでとう ございます。

Sore wa yokatta desu ne. Omedetō gozaimasu.

(That's good! Congratulations!)

★ 気温が 上がる…temperature rises

★ 成績が 上がる…one's grades improve

\* 家に 上がる…take off one's shoes and step up into the house

< 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).

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