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**The Mystery of
Love Hotels**

**The Tropical Paradise of
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**INTERVIEW WITH THE
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ELECTLOCAL**

**Nagasaki's Penguin
Aquarium**

nagaZasshi

VOL 1.3 SEPT-OCT 2009

NAGASAKI'S INTERNATIONAL WRITERS' DIGEST & EVENT MAGAZINE
2009

Ahh...autumn. What a wonderful time of the year! The weather is great for outdoor activities and there's also an array of Japanese festivals for everyone to enjoy. Unfortunately, if you are a newcomer who is overwhelmed with the stress of change or a veteran of the region who is homesick after a holiday abroad, there's a chance you may fail to notice just how awesome this season is. What a shame! Japan is at its finest now, so don't let these prime months for nurturing your bond with Japan pass you by. Get out there and enjoy your surroundings!



COVER PHOTO by Andrew
Morris

In this issue of the NagaZasshi we have articles about movies, music, food and accommodation for you to try, as well as some magical beaches and waterfalls that will make you sigh with awe and disbelief. For more great places to visit, don't forget to check out our August online-only edition. It's a guide to a ton of our favorite places around the prefecture, which you can read about on our blog: <http://nagazasshi.wordpress.com>.

Regardless of what you do for a living, we hope this issue will aid you in your life here in Japan. The NagaZasshi is here to serve all members of the international community and we hope we can help you make the most of this lovely place that we call home. Have fun enjoying the weather while it lasts!

-The **nagaZasshi** Editors

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What is JALT?

Are you one of the many language teachers in the area looking for ideas to spice up your lessons? Want to learn about cutting edge educational research and how to use it in your classroom? Want to know if chewing gum can actually make people smarter? Want to enjoy a few drinks and make new friends? Do you like getting FREE stuff?

If so, be sure to check out the next JALT meeting in Nagasaki City. The Japan Association for Language Teaching is a not-for-profit professional organization devoted to promoting excellence in language teaching in Japan. If you are at all serious about improving your professional career as a teacher (or just want to justify going for a few drinks with your mates), consider "paying your dues" and becoming a JALT member. It will not only help you now (I always come away from meetings with something new and useful), but it's good to have membership in a professional organization on your resume. Meetings are generally one Saturday a month, and afterwards we enjoy cocktails and dinner together.

Some recent meeting topics included brain research and interactive listening activities. Upcoming meetings will feature e-learning, a new ESL book, and a "buffet" of JET experiences and insights. Meghan O'Connell is JET/JALT liason, and Tim Allan is currently the President.

Contact them and find out more information at the Nagasaki JALT website:
<http://www.kyushuelt.com/jalt/nagasaki.html>

* Special membership discounts are available for new JETs!

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a PEEK INTO LOVE HOTELS ラブホテルってしてる？

- Tricia Hollenback

With sparkly neon signs that appear in even the most residential of places, love hotels may seem a little dodgy at first. However, once you get accustomed to the sketchy locals, occasional room themes and love props, they really aren't that strange at all. As the saying goes, "you get what you pay for", so for a safe bet, plan on spending around 7,000 yen. You can stay at a ritzy love hotel for upwards of 12,000 yen, however the amenities can seem a little gratuitous. I once stayed at an upscale hotel that was bigger than my entire apartment!

When staying at a love hotel there are a few things you should know. Most usually have some kind of display indicating the type of rooms and their prices. First, you push a button on a screen displaying various room types. Occasionally there will be flashing arrows or a map that will direct you to your room. Once you've been in the room for five minutes the door will lock automatically. Next, you'll receive a call from the front desk upon which you'll decide to stay for a "rest" (from one to a couple of hours) or the whole night. They'll either ask you to pay immediately or in the morning depending on the hotel and their system. The methods of payment also differ. At one hotel I stayed at there was a vending machine from which to make your room selection. In another there was a tube to send your payment to the front desk.

Most rooms come equipped with a variety of things such as a movie projector and screen, massage chairs, pachinko, washing machine, jacuzzi, hot spring bath and some things that surpass imagination. You can even order food and drinks. The rooms are surprisingly neat and clean and the beds are more comfortable than in normal hotels. The only problem is that you can't leave until check out (I'm married so this has never posed a problem). Take note that you can't make reservations, so it's best to go early before the cheaper rooms are all taken. With a much bigger bang for your buck than the typical North American motel, you should really give them a try!

キラキラのネオンサインがごく普通の場所にでも現れて、スヌーピーやキティちゃんなどのありとあらゆるものをテーマにしたラブホが一見怪しうに見えるけれど、実はそうでもない。「安物買いの銭失い」ということわざがあるが、これはラブホにも当てはまると思う。安いところは怪しいに決まっているでしょう。ラブホに泊まるなら、できれば7千円ぐらいで安全だろう。豪華なラブホに泊まったとき、1万2千円ぐらいで、私が住んでいるアパートより広かった。

とにかく、ラブホで車を止めたら、正体がバレないようにプレートや車を隠す装置がある。そして、さまざまな方法があるけど、どこかにそのホテルでの各部屋や値段の標識がある。その標識のボタンを押すと、光っている矢印、または地図で部屋まで案内される。部屋に入って5分がたつと、ドアが自動的にロックされて、フロントから電話がかかってきて、休憩か宿泊を決めることになる。その時に払うか朝に払うか、場所によって違う。支払い方法も違う。福岡にあるホテルでは自動販売機みたいな機械とかチューブでフロントまで現金を送る機械も見たことがある。そして、部屋の中にいろいろなものがある。プロジェクターと映画スクリーン、マッサージチェアー、パチンコ、洗濯機、ジャグジー、天然温泉や想像がつかないものもある。食べ物も飲み物の注文もできる。

驚いたのは部屋が清潔で整然として、ベッドも普通のホテルより超気持ちいい。問題点と思われるのは、外出できないことだけど、結婚しているから、私にとって問題にもならない。また、予約ができないので、早めに行ったほうがいい。そうしなければ、安い部屋がなくなる可能性もある。まあ、アメリカのモデルより全然よくて、一度泊まってみるのはどうだい？

Vocab List

ありとあらゆる all
怪しい dodgy
銭 money
当てはまる fit, apply

豪華 luxurious
装置 device
想像 imagination
清潔で整然として neat
and clean



CHEERS FOR ORIGAMI

List Me Gender

6 reasons why origami is your saving grace in a scarce economy

- Marika Galadza

Caught in the downward spiral of the economic downturn? Origami is there to crinkle your fall. You're going to have to improve your marketability and diversify that portfolio if you want to be the last one standing in a lay-off siege. But let's face it, fancy computer courses and second degrees require brain muscle. Origami, not so much!

1 It's therapeutic. Turn that pink slip and eviction notice into a boat and let your troubles "sail away" while listening to Enya on your iPod and cursing the crummy buoyancy of soggy paper.

2 It's good with the ladies. So your job's a joke, your broke, your love life's... blossoming thanks to your newly acquired folded iris courtship gimmick? Hey don't underestimate the power of bar tricks and flirtatious paper folds. Like Napoleon himself said, "girls only like guys who have skills". Napoleon Dynamite that is...not be mistaken with the constipated ladies man who rode a horse everywhere.

3 It's full of hope. Japanese Sadako Sasaki hoped if she made 1000 origami cranes her leukemia would be cured. Unfortunately her death got in the way of proving that theory. I propose a new goal: make 1,000 origami cranes and hope the recession will be cured. In the words of Fifty Cent, "Get rich or die tryin'", to get past folding step 13.

4 It's good training for your future. Positions such as meat packer, grocery bagger and factory stitcher don't disappear, they only downsize! Embrace your future employment options and start training those hands and fingers. I admit this one is weak, but with a daily origami exercise your wrists and fingers won't be! Get it? Get it?tough crowd.

5 It's thoughtful, yet frugal. Jewelry? Scented candles? Sure those are nice presents...but the gift of origami is a little more honest. It's one that says "I'm creative, I'm resourceful, I'm endearing and I'm absolutely broke right now."

6 It's... counterfeit?? If you get incredibly good maybe you could devise a way of folding the 1000 yen note to optically appear 1 zero bigger. What? They're different colours!?!? Screw this; I guess I'll go back to college.

For future list suggestions or tips on how to get past step 13 of origami crane email: listmetenderly@gmail.com

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see page 23 for more info

THE NAGASAKI PENGUIN AQUARIUM

- Sarah Wilson

Penguins? Penguin Parades? Penguin Feeding? Penguin Petting?

Did you say, “Yes, please!” to all of these? Even if you were only 1 out of 4, you should still take a trip to the Nagasaki Penguin Aquarium to lose yourself in an afternoon of utter *kawaii*!

This aquarium houses 140 penguins of eight different species and offers a highly intimate atmosphere for visitors to bond with and, let’s face it, fall in love with penguins. One of the most entertaining exhibits is the Penguin Parade. Held on weekends from late November to early May (13:30 and 14:00), the parade features a dozen or so King Penguins gallantly “marching” past (close enough to touch!) while an enthused camera-wielding audience claps in time. If you want to feel just how feathery (or not so feathery) these black and white beauties are, stick around for the half hour “petting pe-



riod” beginning at 14:30 on weekends. And if you are not bothered by fishy fragrances, you can help feed the penguins! There are various feeding times during weekdays and an 11:10 slot offered on weekends.

For the non penguin-infatuated folk, don’t despair if your friends or family drag you along. The aquarium also offers non penguin-themed attractions including several “Fish of Nagasaki” tanks, a 3-D Virtual Theater (film only in Japanese), as well as a Touching Pool brimming with starfish, hermit crabs and sea urchins. From April to October you can also enjoy a “Kayaking Experience” in the bordering bay, available every day between 10:00 to 15:00.

Although the building, decorations and tanks are a bit rundown, this aquarium does not disappoint. What it lacks in size and technology, it makes up for in novelty and downright penguin passion. It offers all visitors--penguin lover or not--an inexpensive, entertaining and unique way to spend a day in Nagasaki.

The aquarium is located just outside Nagasaki city and is open every day from 9:00 to 17:00 (closed every 3rd Wednesday of the month). Admission is 500 yen. To get there, take a bus from the Nagasaki Ekimae Higashiguchi bus stop, located in front of the big “London Park” sign. Hop on one of the red Nagasaki Ken-ei buses bound for Aba or Kasuga Shakomae and get off at the aquarium (about a 30 minute ride). If you are driving or taking a cab, here is the address and the website:

Nagasaki Penguin Aquarium

3-16 Shukumachi, Nagasaki City,
Nagasaki 851-0121 | Tel:095-838-3131
www1.city.nagasaki.nagasaki.jp/penguin/



RAMEN: A BRIEF INTRODUCTION

-Warren Allen

A common introduction to Japanese culture is through food. Popular examples of this are sushi, sashimi, and Benihana's located all over North America. I would personally like to expand that experience by sharing one of Japan's other most popular dishes. Popular enough in its instant version, for some it may even be the greatest Japanese invention of the 20th century--Ra-men.

It's unclear when Ra-men was borrowed from Chinese culture but it has been a staple in Japanese society to the extent that its assimilation is now regionally specialized. One of these variations is my favorite and coincidentally the most common in northern Kyushu, Tonkotsu (pork broth) Ra-men.

As the rumor goes, Tonkotsu Ra-men originated in Kagoshima, but inquiries with many Ra-men masters have left me more confused to its origin than trying to decipher my future from the tea leaves at the bottom of my cup. Yes, everyone has their own story about the origins of Tonkotsu, so I will therefore advise that if you want an entertaining Ra-men experience you should ask the residing master yourself.

Tonkotsu is created with crushed pork-bone broth, medium to hard cooked noodles, *chashu* (sliced pork) on the side, and an assortment of garnishes. I almost always dump enough garlic in the broth to knock out an obese vampire (my friends deserve a quick "thanks" for sticking around knowing the amount of garlic I ingest), but trial and hopefully not too much error will leave you with your own favorite routine.

Around Nagasaki-ken there are many "stalls," shops, and restaurants that sell Ra-men at frequencies that will surprise you. All it takes is a late night out on the town and you will quickly discover what is innate in the locals, the "Ra-men nose." This occurs when you are overcome by a distinct aroma that awakens your primordial sense of smell and has your legs taking you to your own Elysium you never dreamt existed at 3am, a Ra-men stall behind a guy's truck in an alley.

Although I have ingested enough Ra-men to stop a normal mortal's heart, I do have a few places that I would like to share with you in different areas of the prefecture. These are my top three Ra-men eateries thus far. Give 'em a try!

山小屋店 Yamagoya-Ten

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Nagasaki city, Kyohaku 2-9-48, Kenko Senta, Yurakuen 1F
095-850-4313

ひかり亭 Hikari-Tei

諫早市永昌東町7-10 Isahaya city, Eisho Higashimachi 7-10
0957-35-1715



SEA JACK: KAITENZUSHI AT ITS FINEST!

kaiten...what?

Kaitenzushi (回転ずし) is sushi that circles around a restaurant on a conveyor belt for customers to take as they like. Different colored plates indicate different prices, but most go for around 100円 per plate. From the moment you sit down you are immediately able to eat—there's no need to order or wait for your food to be prepared. All you have to do is gauge your hunger and take as many plates as necessary to fill your rumbling belly! You can also find other foods there such as *karaage* (fried chicken), fried squid, fruit, french fries and even parfaits. As an added bonus, kaitenzushi is a great place to watch chefs busily prepare sushi, as well as marvel at the customers who have ploughed through twenty-some plates but look nowhere near being full!

Where can i try it?

You can find kaitenzushi just about anywhere, for example in the Sasebo shopping arcade, in Amu Plaza, and in front of Yumesaito shopping center in Nagasaki city. However, I really suggest you try Sea Jack in the town of Haiki. First of all, it's much more spacious than most places I've been to. But what makes it truly special in my opinion, is the fact that their sushi is often jazzed up with special toppings. My favorite is a diced onion and bell pepper topping that tastes fantastic on salmon or shrimp *nigiri*. A couple of Japanese girlfriends of mine have even proclaimed it was some of the best kaitenzushi they've had in their entire lives!

how do i get there?

Haiki is the next stop after Huis Ten Bosch on the JR Sea Side Liner (non-local) if you are coming from Nagasaki. Exiting the station turn left, then make another left at the traffic light, a right at the next light, and very soon you

will see a large sign that says 回転ずし on your right side. Parking is usually more than adequate, but beware of weekends because families come in hoards from surrounding towns. Try visiting during weekdays, or if you insist on a weekend, come after lunch or just before the dinner rush. There won't be much of a selection, but it will be a good chance to build confidence in your Japanese, as you'll need to yell out your order to the chefs if you want to try their special concoctions. Enjoy!



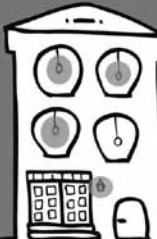
DID YOU KNOW...

Kaitenzushi is also known as *guru-guru zushi*, because the sushi goes round and round. You can also use *guru-guru* to say you are dizzy (*me ga guru-guru*, which means "my eyes are going round and round") or to say you need to go...ehem, "number two" ASAP (*onaka ga guru-guru*)!



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SCHOOLS DAYS WITH A PIG :the movie reviewed

- Rebecca Lazok

It's the first day of school in April. The 6th grade elementary school students sit patiently in rows as their home-room teacher, Mr. Hoshi, played by Satoshi Tsumabuki, walks in and places a pig on his podium. This year his class will raise a pig as part of their morals course in conjunction with *kyuu-shoku* (給食), or school lunch. At the end of the year, they'll eat the pig... or will they?

That is the premise of the little known movie **Buta ga ita kyoushitsu** (ブタがいた教室). The working English title is *School Days with a Pig*. With all of the late summer blockbusters floating around, this should still be the must-see movie of the season.

The movie starts in typical fashion with the students working together to take care of the pig. They clean the pigsty and protect him from a rainstorm, but they also play soccer with him and enjoy summer fireworks together. They even lovingly name him P-chan. However, come February, will they be able to eat this pig they've come to love as a pet?

The philosophical question concerning the right to kill animals for food is one that the students grapple with throughout the latter half of the movie. The children have two candid debates with their teacher as moderator in which emotions fly. One student is the son of an *izakaya* owner who has already come to terms with raising animals, but another is a recent transfer student whose connection to P-chan becomes so deep that she even tries to set him free.

As the film is aimed at an elementary audience, the Japanese is easily understandable even without subtitles. It uses the daily jargon of educators' common workplace - schools and classrooms - so English teachers should find it especially

rewarding. ALTs will also be able to sympathize with the teacher who must face the opposition of administrators and parents when his methods are viewed as foreign and unnecessary. Certainly, the whole venture would not have succeeded without the support of the principal, and I can only imagine what the real-life uproar of the community must have been like since this movie is based on a true story.

So, do they eat P-chan? You'll have to watch the movie, but I'll tell you that I shed some tears. Watching the children in the closing scenes as they take one more step away from childhood into adulthood, I couldn't help but be moved.



ブタがいた教室 (Japan)
(**Schools Days with a Pig**)

2008 | 106 minutes

Director - Tetsu Maeda

Script - Hirotoishi Kobayashi

Starring - Satoshi Tsumabuki



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Ryutosen

- Andrew Morris

Have you ever had a place where each time you drew close to it you felt like you were entering another world entirely? Well I have, and that place is the mystical mountain hideaway of Ryutosen located between Omura and Higashisonogi here in Nagasaki-ken. First and foremost, Ryutosen is known for its beautiful waterfall, which is a popular summer swimming hole amongst locals and foreigners alike. I however was lucky enough to live within biking distance of the area, and after exploring the non-waterfall parts in great detail I can confidently say that Ryutosen has much more to offer. Let's go on a little tour and I'll show you around.

Driving up along the road that branches off of Route 34 towards the waterfall, you will first find yourself at Ryutousen-shou (龍頭泉荘), a *teishoku* style restaurant that specializes in koi. Never eaten koi before? Neither have many Japanese people it seems. The many ways they prepare it here are quite delicious though. I personally think that their impossibly rich and tasty koi miso soup is the best miso creation I have ever consumed. In addition, the Tanakas, a husband and wife team who run the restaurant, are about the friendliest people you could ever meet.

Continuing on up the road past Ryutousen-shou is Fusuian (風水庵), a *soba* restaurant of local legend status run by another Tanaka, the husband Hideo's older brother, Man-chan. You really have to meet Man-chan to understand just how awesome he is. His waist long beard alone is awe inspiring,

but it's his ever jolly visage and generousness with stories and wisdom that awards him his reputation as the sage of the mountains. In addition, he's also a talented performer, whether showing off behind the window of his soba preparation room, or giving a mini-concert of traditional folk-songs or his own personal compositions.

As icing on the dining experience cake, the soba is also delectably delicious. While there is a menu available, I would suggest saving yourself the



headache of trying to decipher the calligraphized kanji and in-

stead just letting Man-chan tell you what you should eat. Man-chan gets his soba flour from different regions around Japan based on the time of year and quality of the season. With perhaps a stated preference for cold or hot soba, you will be treated to some of the finest buckwheat noodles this country has to offer. *Go-yukuri-douzo*, as you will want to relax as you enjoy your meal while taking in the natural beauty of the surrounding area.



After finishing your soba, head just a little further up and you will find the three story tall (going down) Kan Art Museum (侃美術館、¥0). The museum is actually owned and “run” by Man-chan, who is friends with the artist Kozaki Kan whose works adorn the walls of the building. While the art itself is pleasing (and especially interesting if you can read the Japanese poems contained in many of the pictures), the real attraction for me is the structure itself. Built back in the prosperous 60s and operated as a *Ryokan* until the mid 80s when it had to close due to an economic shift, it now sits empty (aside from the art) day after day. Man-chan says he would love to do something with it, but the time and money that would be necessary to bring it back to true working order are just beyond his means for now. In any case, it’s still a fascinating place to spend time. Don’t stray too far out of the main building though, because there are some legitimately dangerous areas in the outer structures that threaten to give way at some point not too far off.

After the art museum, continue on the road until you reach a dead end parking lot. In this parking area you will find the third and final restaurant, a *somen* (thin

wheat noodles) restaurant that is only open in the summer months. In addition to the fun and delicious somen noodles that you fish out of their swirling water bath, you can also relax with some *karaage*, *edamame* and a cold beer. As a finish to a day trip to the waterfall area, the refreshment provided by the somen shop really can’t be beat.

From there it is a quick 5-10 minute hike up to the real attraction of the area, Ryutosen waterfall. A beautiful sight at any time of year, the waters cascade into a reflective pool that seems to merge directly into the rock walls surrounding it. It’s as if someone had carved a 23 meter deep cavity into a huge boulder. The surrounding area is perfect for afternoon lounging, and if you’ve got the time, definitely consider making the effort to haul up barbecue gear for a truly enjoyable evening grill-fest. If the weather’s warm, or rather unbearably hot as it is during much of the summer time, then the pools can serve as an über relaxing place to cool off. The pool below Ryutosen even has a rope swing that when used with proper safety of course, can provide hours of Tarzan aping enjoyment. The opportunities for enjoyment are as limitless as your imagination, so what you really need to do is just head on up and see it for yourself.



For easy directions, check out the Google Map available at the NagaZasshi blog (<http://nagazasshi.wordpress.com>).



Iki Island

Are you aware of just how far the prefecture of Nagasaki reaches out? Few people, both Japanese and foreign alike, know that Nagasaki also includes two very discreet islands north of Kyushu: Iki-shima and Tsushima. The story of why these islands are part of Nagasaki (despite being closer in proximity to Saga and Fukuoka prefectures) goes all the way back to the Edo period and involves the Hirado area, a bit of territorial fighting, and pirates across the sea of Japan. Rather than get into the details, I'll just say that it ended the way most of Japan's domestic disputes have throughout history: those with more weapons won. Once Japan rolled into the Meiji period and adopted prefectures, the areas of Hirado, Shimabara, Fukuoka, Iki and Tsushima all joined Nagasaki to create the prefecture we know and love today.

I've been a resident of Iki island for nearly two years now, so I strongly believe I know it backwards and forwards. This is no grand feat, mind you, considering driving backwards or forwards for thirty minutes will get you face-to-face with the sea. Still, it's surprising how much culture is packed into this tiny island and how overlooked it is by Nagasaki locals. It is due time the veil be lifted to expose the shining face of Iki-shi.

Iki is out of the way for many Nagasaki residents so various means of getting there have been made available for your

convenience. A plane leaves Nagasaki airport in Omura every morning and afternoon, though round trip tickets can be a bit pricey. Other options include taking a bus from the Nagasaki bus terminal to the Karatsu ferry port, where a 90 minute ferry ride will take you to the south end of the island. The most commonly used method is to take a train to Fukuoka, go to Hakata port, and ride either a ferry (cheap but slow) or a jet foil (fast but expensive). The schedules are seasonal, but the number of ferries in a day never drops below three. All times can be confirmed online.

Iki has a public bus system, but unfortunately it is infrequent and unreliable. Your best bet is to rent a car (available near the ferry ports and airport), take a taxi, or what is always the best method in situations like these: befriend someone with a car.

Once you arrive on Iki there is a plethora of options available to you. The pride of the locals is Monkey Rock. The rock towers close to the shore, seemingly close enough to touch, but isolated from the coast with only the interminable sea of Japan as its backdrop. Monkey Rock is not a sight you see everyday, which is why its picture can be found here on everything from biscuits to T-shirts.

Next up is Devil's Footprint.



A feat of nature, this attraction does not look like the victim of some fiery hoof, but rather a naturally formed trench with an entrance carved through the bottom of a surrounding hill. An overhang of earth remains intact above and is thick enough to walk over if you are brave enough to do so.

The real fun of Iki begins and ends with its variety of clean, beautiful, and overlooked beaches. The longest and most famous of these sandy havens is Tsutsukihama, officially listed as one of the top 100 beaches in Japan. Other options include Ohama (where the tides are so shallow you can walk outwards for half a kilometer before the water reaches your waist), Nishikihama (home to the friendly staff of the beach hut “Hawaii Bar”), and Twins beach (two beaches side-by-side in a secluded corner surrounded by a landscape that could be part of an old Kurosawa epic). For those who aren’t content with just getting a tan, the former two beaches offer kayaking, scuba diving, wind surfing and other water activities. These are the kind of vacation spots that honeymooners spend thousands of dollars to visit, but you lucky residents of Nagasaki have them in your own metaphorical backyard!

Being an agricultural community, the specialties of the island consist of locally grown or caught goods. The fresh caught fish can’t be beat, but the sushi chefs particularly pride themselves on their *uni*,

or sea urchin. It is an unusual flavor for most Westerners, but nonetheless a good challenge for those with an adventurous stomach. For those of you with a thirst, Iki has a wide array of local liquors, the most famous being Ikikko *shochu*. Shochu is a kind of hard liquor usually made from rice or sweet potatoes, but Ikikko was brilliantly concocted with barley. Tasty, of medium strength (~25%), and not at all expensive, it is a good companion to any meal, including the greatest kept secret of the island: Iki beef. Have you ever heard of Kobe beef? Most have, and are willing to spend a good deal of money just to try the smallest portions of it. But you do not have to. Kobe beef, in all of its fame, is made from the cows of the Nagasaki islands. Iki beef is delicious, tender, much less expensive, and a lot closer than Kobe. It comes highly recommended to any non-vegetarians who can make the trip.

That’s Iki island in a nutshell, though far from everything it has to offer. For more information on how to get there, please refer to these websites:

Ferry Schedule

<http://www.kyu-yuo.co.jp/>

Plane Schedule

<http://www.orc-air.co.jp/>



- Mutia Adisoma

SECOND

Kanagawa Prefecture, 2006

The day is gray.

A train makes its way south, cutting through the crisp March air as it moves farther away from Tokyo. Inside, two rows of passengers sit shoulder to shoulder in silence. A foreigner settles into her seat and observes her surroundings as she unravels a colorful knit scarf from around her neck. Parallel rows of black-haired heads are either bent over the pages of books or staring blankly at the shoes of fellow passengers. Nobody engages in conversation, much less hearty

laughter. Is this a practice of courtesy for the rest of the group? She ponders this foreign land and the many customs she has yet to learn about. Condensation fogs up the large windows, rendering it impossible for wandering eyes to take in the rural scenery.

The train slows down and the passengers sway as the train comes to a halt. The metal doors pull open to let on new passengers, one being a wrinkled old woman. She is a tiny little thing clad in a straw hat and pushing a basket on wheels. The foreigner considers offering her seat to the old woman but is discouraged when no other passengers attempt to do the same. The foreigner follows suit in fear her gesture might somehow undermine the old woman's vitality.

The old train lumbers on.

The foreigner attempts to concentrate on

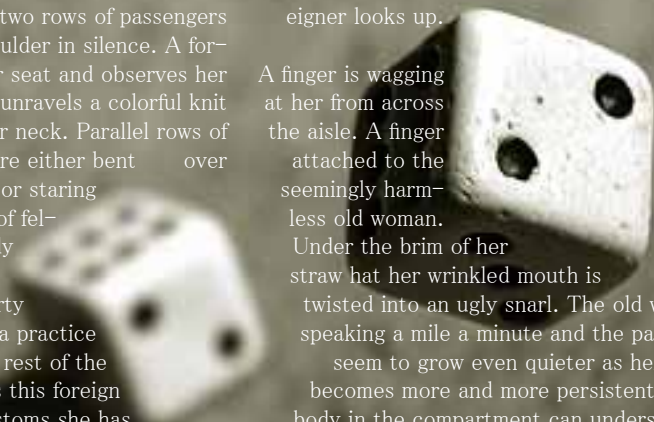
reading her textbook. Rummaging through her bag, she tries to find her pocket dictionary but becomes distracted by a sudden disruption of the silence. It begins as a stifled mumble, but soon morphs into high-pitched, angry-sounding words. The foreigner looks up.

A finger is wagging at her from across the aisle. A finger attached to the seemingly harmless old woman.

Under the brim of her straw hat her wrinkled mouth is twisted into an ugly snarl. The old woman is speaking a mile a minute and the passengers seem to grow even quieter as her ranting becomes more and more persistent. Everybody in the compartment can understand her words. Everyone but the foreigner. Unsure of what to do, the foreigner gathers up her belongings and starts to gesture towards her seat but the old woman shakes her head vehemently, continuing to fire words rapidly. The foreigner is at a loss of what to do. "What have I done wrong?" she thinks. "I have a winter coat on, so she can't be upset about what I'm wearing. I've been doing nothing other than quietly studying Japanese. What could she possibly be so angry about? Is my...existence what's angering her??" The foreigner cowers in her seat in confusion and humiliation.

Not a single person comes to her aid.

The train stops once again to pick up passengers. The foreigner uses this opportunity to gather up her things and hurry into the next compartment. She sinks into a vacant seat, re-



CHANCES

“Is this one really for me?” The girl nods shyly with lips pursed tightly.

“Thank...you,” the foreigner says slowly, taken aback by this unsolicited act of kindness. The girl grins widely and runs off, her flip-flops clip-clop-ping over the bridge.

lieved to have a wall between her and the woman.

But in her head she can still see her face and hear her hateful tone of voice. Tears spill down the foreigner's face. She had tried so hard to be courteous in this country where she is unsure about much of the local etiquette and could not believe that this is what she got in return. Why hadn't anybody helped her? Did they not feel sorry for her?

The foreigner felt very alone. She was weary from the strain of living in Tokyo, fed up with the people who never stopped to help her when she asked for directions, and tired of the constant stares. The nasty old woman had pushed her to her limit. She vowed never to return to this country again.

Nagasaki Prefecture, 2008

A pleasant autumn breeze envelopes the foreigner as she pauses briefly over a bridge to enjoy the warm sun on her face. When she opens her eyes she is surprised to find a small child in front of her. The little girl looks up at her with sparkling half-moon eyes and her hands clasped behind her back as she shifts from one leg to the other. She doesn't recognize the child's face.

She guesses she has taught the child no more than a couple times this entire year and wonders if the child will shy away from her.

The little girl plunges her hand into a plastic bag hanging from one of her skinny wrists and pulls out something wrapped in bright red plastic. Judging from the wrapper it seems to be candy, and judging from the child's face it seems to be a kind she is quite fond of. Three pieces are left peeking out of the bag. She pushes the foot-long candy towards the foreigner. “Did you buy these at the store?” she asks the child in Japanese.

The foreigner walks on, marveling over the little girl's ability to give up something precious to a person whom she has met only a couple times in her life. She clutches the candy tightly and continues on her way home, her heart lurching with love for her students. Then she hears the old woman who sells grilled snacks (eg *takoyaki* and *karaage*) call her over to her stall. No doubt the kind lady will stuff a bag full of tasty treats and refuse to let the foreigner pay full price. She will never let the foreigner pay full price for as long as she lives in this town. The foreigner smiles happily.

She thanks God she gave Japan a second chance.



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ROCK DA HO

MUSIC ARTS AND

J-addicts anonymous

Pop

- Andrew Morris

For many discerning music lovers, the thought of chirpily prancing J-pop princesses and their overly groomed male counterparts tends to bring about nothing but disdain and an instant critical dismissal. Fair enough. There is however, a strain of talented, forward thinking Japanese musicians out there making beautiful, interesting "pop" music in all its varied forms. Among these bands there are three that I'd like to introduce to you in this issue: UA, Shugo Tokumaru, and Clammbon.

UA has been a standard in my musical landscape ever since I was first introduced to her as a gift from my host mother while studying abroad in Kansai in 2002. UA is one of those rare musicians able to mix talent, integrity and creative evolution so that she has become both a mainstream billboard-style success while still maintaining a loyal fan base among more indie minded types since her debut in 1995. The best of her music blends wispy island melodies, mystical lyrics, occasional dubby influences, and UA's distinctly deep toned croon to create a sound that is constantly evolving but always ready to bring on the good vibes. Her

first three albums, 11 (1996), Ametora (1998), and Turbo (1999) are all incredible and any of them would be a great introduction to her sound.

The next artist, Shugo Tokumaru, has somehow become one of Japan's most critically prized exports to the western indie music scene. His eclectic sound includes bells, whistles, and what he claims is over 100 other instruments. He is at times bouncy and exuberant, and at other times meditative and subdued. The international appeal he has received for his tunes earned him a spot opening for the legendary Magnetic Fields while touring in America as well as playing separately with Animal Collective, and M. Ward. His first two more meditatively mellow albums Nightpiece (2004) and L.S.T. (2005) are both beautiful constructions, but his most recent, 2007's Exit is a bit more upbeat and more likely to catch your ear initially.

The idea that Clammbon met in art school is not a difficult one to imagine upon seeing their outfits and listening to their genre-mashing musical output. Bouncing back and forth between jazzy piano pop and electro charged rock numbers, Clammbon rarely lets your attention veer away from their unique tunes. It's



not uncommon for a song to contain both twinkly jazz piano bits in one section and then veer straight into a chord-mashing four to the floor breakdown. However it works out, the results are always fun, charming, and sure to become a new favorite. Their 2000 album Machiwabi Machisabi is my recommendation for where to start out.



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[HTTP://NAGAZASSHI.WORDPRESS.COM](http://nagazasshi.wordpress.com)



VENUES

Here are some great places to catch music and other great events in Nagasaki Prefecture.

STUDIO DO (NAGASAKI)

<http://www.ceres.dti.ne.jp/~taturou/>
 Great things have been said about this place, though we haven't had the chance to check it out. They're pretty big on local punk bands, whose shows are always filled with a great energy.

STUDIO RAJA (ISAHAYA)

Raja is so rad. While it's purpose is often as a late night after party spot in Isahaya, it's a really fun place for shows or DJ events. It can get a bit cramped at times, but that can make it even more fun sometimes. The master is kind of amazing (in a very unique way) and if you're lucky(?) you might just catch him practicing his Para Para routine.

ROGIQ (SASEBO)

<http://enterco.jp/ROGIQ>
 Rogiq is the after party bar of choice in Sasebo and frequently features performances from the house band. Again Nagasaki ken comes though with a totally rad intimate rock venue. Love it.

Do you know?

Fukuyama, Masaharu

is a singer-songwriter, actor, radio personality, and photographer from Nagasaki City. Born 6th Feb. 1969, he is liked by all generations because of his appearance, voice and unpretentious personality. Hit Music:

- *Tsuoku no Ame no Naka* (追憶の雨の中) 1990
- *Keshin* (化身) 2008



ElectLocal

Interview

Nagasaki has always been a cultural *kouhai* to the better-known pop culture hotbed of nearby Fukuoka. However, these days there are some absolutely fantastic opportunities to go out and see some great, lively, progressive music right here in Nagasaki. While they aren't the only ones, the arts collective ELECTLOCAL is probably doing the most to nurture the creative, independent arts scene in this area. We contacted one of ELECTLOCAL's main members, Daisuke Yamashita, to find out more.

NagaZasshi: First of all, can you introduce yourself and ELECTLOCAL to the NagaZasshi readers who may not know you?

Daisuke Yamashita: Hello! My name is Daisuke Yamashita from the ELECTLOCAL collective. We organize events here in Nagasaki prefecture.

So far we have had concerts with many different kinds of musicians including rock, pop, lap-top artists, and DJs. From overseas we've been able to have concerts by, Gang Gang Dance (NY), Girl Talk (PA), Deerhoof (SF), Erase Errata (SF), Death Sentence: Panda! (SF), Men's Recovery Project ex/Born Against (RI), Andy Moor (The Ex/Amsterdam), Anne James Charaton (Montpellier, FR), Tsujiko Noriko (Paris), etc.

At our events we sell the records of many artists that you probably couldn't otherwise buy in Kyushu. We also put out our own fanzine and release some local bands' records.

NZ: What was your reason for originally wanting to start this project?

DY: We started ELECTLOCAL because we wanted to create a way to enjoy the kinds of

music that we love.

NZ: In general, what kind of events does ELECTLOCAL put on?

DY: Basically, we invite our favorite artists to put on live shows and occasionally also throw DJ parties. Recently we've been having a lot of events at Neutral + in Isahaya

NZ: Of all the concerts you've had so far, which has been your favorite?

DY: Of course they've all been great memories, but last year my favorites were Gang Gang Dance (N.Y.), d.v.d. (Tokyo), and Tenniscoats (Tokyo). All three of them are among my top 5 favorite artists in the world. I was so happy to be able to share their music with the people of Nagasaki.

NZ: Could you introduce some of your favorite Nagasaki bands to us?

DY: I would recommend GNAWNOSE, 800+, and Frecky. I guess you would call them something like 21st century, alternative pop/punk music... or something. You can totally dance to their music, but the songs are sometimes less than a minute long. I think they are really fun to watch. Some of their members play synthesizers and samplers, and while they aren't actually that well known here in Nagasaki, they occasionally get asked to go up to play shows in Osaka and Tokyo.

Also, a friend of mine, DJ MISO, puts on a great party called "NEW DAY". His DJ work is really interesting. He has a very unique sound, and his rhythms somehow have this "sticky" feeling that makes them a lot of fun to dance to.

NZ: What are your plans for the future of ELECTLOCAL?

DY: In the future I'd like to connect with even more people and start to hold events at a number of different venues. Then from these new encounters we can create more and more good times. I really feel like it's a miraculous thing that we were born together into this crazy modern world. When it comes to music, things like nationality have no meaning!



Photo: Andrew Morris

Be sure to check out their website for upcoming events - <http://labourltd.exblog.jp/>

長崎はずっと前からポップカルチャーが溢れている福岡に対して、文化の後輩のような気がしています。しかし、最近は面白くて長崎でも進歩的なライブを見る機会が増えています。中でもELECTLOCALは、インディーズのライブシーンを支える活躍をしています。私達はELECTLOCALについてもっと深く知るべく、その協会の一員の山下大介さんに話を伺いました。

NagaZasshi: まず、NagaZasshiの読者は、多分ELECTLOCALを知らない人も多いと思いますので、簡単な紹介をして頂けますか？

DY: こんにちは&はじめまして。山下大介と言います。僕は長崎でELECTLOCALというライブイベントをオーガナイズしています。

これまでバンドやラップトップのアーティスト、DJなど形態は様々の沢山のアーティストに参加してもらって海外からだGang Gang Dance (NY), Girl Talk (PA), Deerhoof (SF), Erase Errata (SF), Death Sentence: Panda! (SF), Men's Recovery Project ex/Born Against (RI), Andy Moor (The Ex/Amsterdam), Anne James Charton (Montpellier, FR), Tsujiko Noriko (Paris), などなど。

九州では手に入らないような、アーティストのレコー

ドを仕入れてライブ会場で販売したり、ファンジンを作ったりレコードのリリースをしたりもしていました。

NZ: このプロジェクトを始めたきっかけは何でしたか？

DY: 自分たちが好きな音楽を楽しめる場所を作りたいと思って始めました。

NZ: ELECTLOCAL はどんなイベントを行いますか？

DY: 招聘したいゲストアーティストと長崎のアーティストのライブやDJを誘って不定期で行っています。会場は最近疎らのNEUTRAL+で行うことが多いです。

NZ: 今までの行ったイベントの中から一番思い出深いものを教えて下さい。

DY: 全て思い出入れはありますが、去年だったら、Gang Gang Dance (NY), d.v.d. (Tokyo), Tennis-coats (Tokyo). 3つとも世界で好きなアーティストのトップ5に入るくらい大好きなアーティストだったので。長崎で皆と共有できたことが嬉しかった。

NZ: 県内で活動しているバンドで、注目のバンドをいくつか紹介して頂けますか？

DY: GNAWNOSE, 800+, Freekyのようだけどポップで、オルタナティブな21世紀型のパンクミュージック？？どちらも踊れるものなら踊ってみるという感じの楽曲で、1曲が1分もなく面白いくらいです。synthesizerやsamplerのメンバーがいて、長崎では殆ど知られていませんがtokyoやosakaにライブに呼ばれて行ったりもしています。

DJ MISOはNEW DAYというパーティーをやっている友だちで、DJも面白い。独特の間で、ねばっこい引っ張っていく感じのリズムをつくって踊らせます。

NZ: ELECTLOCALの将来の希望は何ですか？

DY: もっともっと多くの人が繋がっていける様な場にしたい。そしてその出会いから新しい素敵なことや時間が生まれてくれたらと思います。せっかく奇跡的に同じ時代に生まれて来たわけだし。音楽の前では国籍もなにも関係ないし！

ELECTLOCAL Website
<http://labourltd.exblog.jp/>





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