



# wagazasshi

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## Soccer in Japan

Events | Ioujima | Etiquette | Biomass

# nagazasshi

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**I**t's that time of year again: when you sweat through your clothes, you go insane from the constant hum of the cicadas, you swear you've never had so many mosquito bites and you count down the days until fall — unless you're like me. I love summer. Sure, it has its downsides, but the warm weather allows me to get out and do things that winter (read: my *kotatsu*) just doesn't permit.

I've got to say, one of my favorite parts of summer is the festival scene. I can't think of anything I like better than spending a summer evening wearing *yukata* (summer kimono), eating *kakigori* (shaved ice), and watching a spectacular fireworks display. And the best part? I get to do this many times throughout the season. Check the events page (4) for this year's festive opportunities.

But Japanese summers come at a price, literally. Air conditioner users, expect a spike in your electricity bill. But be careful this year, with almost all the nuclear power plants closed down for inspection, Japan is currently facing an energy crisis. To learn ways that your community may be doing its part in energy conservation, check on page 10. For those of you looking for a cheap, eco way to cool off, head over to Nagasaki City's very own beach escape on Ioujima (p8).

There's also something special that happens in the middle of the Japanese summer: an influx of new foreign faces, as the JET Program gets a new shipment of teachers. In an effort to help ease these and other neophytes into Japanese culture, adjust to the social scene, and to remind veterans and natives of their manners (I admit that I learned a few things), we offer a visual guide to *enkai* (dinner party) etiquette (p16).

Don't let the heat get you down. Keep drinking that *mugicha* (barley tea), watching those fireworks and remember, in six months time, you'll be aching for this sunshine.

**Audrey Akcasu, Editor-in-Chief**



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photo Nagasaki Kokusai Koryu Juku

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illustration Hinako Takamiya



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photo Gemma Down



## Event of the Month

### *Fireworks World Cup Qualifiers* *July 14, Huis Ten Bosch*

Teams from all over the country will show off their pyrotechnic skills in order to prove that they have what it takes to represent Japan on the world stage.

photo **Ashleigh Allen**

# Events

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## **Isahaya River Lantern Festival**

**July 25, Isahaya**

Watch a thousand Buddhist lanterns float down the river as you enjoy one of the summer's first festivals.

## **Nagasaki Dragon Boat Races**

**July 28-29,**

**Matsugae Wharf, Nagasaki City**

The last weekend in July each year, teams of 30 people race 14-meter long *perron* boats in this two-day tournament unique to Nagasaki.

## **Nagasaki Eco-friendly Fireworks Display and Summer Festival**

**July 28-29, Nagasaki City**

Complementing this year's dragon boat races will be a fireworks show on the water. Spend a whole day at the port enjoying the boat races by day and the fireworks show by night.

## **Omura Nagoshi Festival**

**August 1-3, Omura**

Want to see some dancing? Head to Omura for a fireworks contest, taiko performances and a dance parade, where as many as 2,000 people dance their way through the streets.

## **Sasebo Seaside Festival**

**August 4-5, Sasebo City**

Time to break out your *yukata* (summer kimono) and enjoy good food, music and one of the best fireworks displays in the prefecture! Year after year this event attracts a large and lively crowd.

## **The Nagazasshi Presents: Summer Sounds**

**August 11,**

**Shiroyamakoen, Kawatana**

Come support the magazine simply by sitting back and enjoying the music of Nagasaki locals and special guests. Entry is ¥1000 and the show runs from 14:00-18:00.

## **Nagasaki Shoronagashi**

**August 15, Nagasaki City**

All of Japan commemorates lost family members on a holiday called Obon, but Nagasaki City is known for its unique way of honoring recently deceased loved ones. On the last day of this three-day holiday, families march decorated boats through the streets, banging drums and shooting off fireworks. Don't forget to bring earplugs.

## **Emukae Sentoro Festival**

**August 23-24, Emukae**

For two days, the small town of Emukae will shut down to hold one of Nagasaki's most acclaimed festivals. Water is dumped on the crowd and people dance through the streets around a tower made up of over 3,000 lanterns.

## **Shimabara Hot Springs**

**Gamadasu Fireworks**

**August 30, Shimabara City**

Celebrate one of the last days of summer vacation with the 20th anniversary of the Shimabaragaiko Gamadasu fireworks display. Complete with the normal festival selections, the city is promising a spectacular show.



# Who's on Your **Money?**

## **2,000 Yen** Brings Us Back **1,000 Years**

*In her second installment, **Katelyn Schwartz** tells us about the rare, but not forgotten, two thousand-yen note.*

**I**n many currencies there is the one odd denomination that doesn't seem to get much circulation. In Japan, it's the ¥2,000 note. Unless you've specifically gone to the bank for it or exchanged yen abroad, you may have never even seen this bill. That is really a pity because our dear Lady Murasaki Shikibu is a fascinating character. She was on the front lines of feminism before feminism was even an issue. In a time when women were not permitted to learn how to read or write, Lady Murasaki wrote the incredibly influential work, *The Tale of Genji*.

Over a thousand years ago, women didn't have the same rights they possess now. Generally looked down upon as the inferior gender, details such as specific birthdate, death records and names were not recorded for girls. Hence many specific details of Lady Murasaki's life, including

her real name, are not concretely known. Murasaki Shikibu is probably a pseudonym based on her father's profession, shikibu, or "Bureau of Ceremonial," and Murasaki, the name of one of the characters in her masterpiece *The Tale of Genji*. While her name may not be certain, Lady Murasaki's intelligence cannot be disputed.

Born in the late 10th century Heian period, in which women were not permitted to learn Chinese, Lady Murasaki surpassed her brother and other boys in the reading and comprehension of Chinese classics. Her father, a scholar himself, lamented over the fact that she had been born a girl, but continued to allow her to study. Around the age of 20, Lady Murasaki was married to a distant cousin and they had one daughter together. When the girl was only two years old, Lady Murasaki's husband passed away, leaving her alone with the child.

Around 1006, her family used their connections to send Lady Murasaki to court under Empress Akiko. She found court life tiresome, yet it also helped to inspire the integral work *The Tale of*

## The **Lady Murasaki Shikibu** statue in Uji, Kyoto



Genji. During her time at court she kept a diary, which was later published under the title *Diary of Lady Murasaki*. It gives a detailed account of court life and the difficulties she experienced, such as going to great lengths to hide her knowledge of Chinese.

The *Tale of Genji*, her most famous work, became an instant success. It told the story of Genji, the shining prince. The story is one that shadows life's constant ebb and flow, the ups and downs that create human existence. It covers a family over a century and chronicles their tragedies and triumphs. One of the reasons the story became so popular is its ability to relate to all people.

Lady Murasaki had to overcome many obstacles to become one of the foremost Japanese authors. More than anything, she had to overcome the mere fact of being a woman in the 11th century. It is a sheer wonder that she was able to accomplish what she did with *Genji*, a book twice as long as *War and Peace*. That it has become one of the most popular books in the Japanese literary canon is as shocking as it is impressive. Here is a woman to look up to.

*Interested in learning more? Check back next issue for the third installment of "Who's on Your Money?"* 📖

# Day Tripper:

Take a day trip with **Amy Gifford** as she talks about one of Nagasaki's premiere relaxation spots, just a boat-ride away from the mainland.

**J**ust 20 minutes by boat from the center of Nagasaki City, Ioujima, a former coal-mining island, is a splendid place to spend a day in any season. From the spa resort and beach to the historical sites and natural beauty, there is something for everyone.

## Things to do:

**Beach** – The main swimming beach is at the “Costa del Sol,” (continuing with the slightly bizarre European resort theme throughout the prefecture). From mid-July through to the end of August, there are changing rooms with hot showers, plus there is a variety of food and drinks available. It costs ¥400 to use the facilities.

**Onsen** – The Yasuragi resort boasts a number of day-plans, from the “BBQ plan” to the “Thai Herb Tent plan.” Regular onsen entry, including towel rental, costs ¥980. The seafront bath is especially great on stormy days. All day-plans include a return ticket for the ferry.

For more information, see <http://www.ioujima.jp>.

**Saruku** (“Wander around” in Nagasaki dialect) – Enjoy the sights of the island on foot or by bicycle. Maps of suggested saruku routes are available on the island, from the tourist information center at Nagasaki Station, or at <http://www.saruku.info/coursemap/ai28.pdf>. Bike hire costs ¥300 for three hours or two hours for hybrid electric bikes.

## Highlights:

**Magome Church** is a Gothic-style cathedral and Registered Tangible Cultural Property. Learn about Ioujima’s role in the Christian history of Nagasaki. Entry is free and it’s open daily from 10-12, with extra hours on Saturday from 1-3 pm.

**Ioujima Lighthouse** is on the northernmost tip of the island. It was Japan’s first Western-style, iron, six-sided lighthouse. Built in 1871 and later restored after being damaged by the atomic bomb, it houses a small museum with free entry, open Tuesday to Sunday from 9-5.

**Yuhigaoka viewpoint**, near the lighthouse, is a great spot to watch the sunset. On a clear day the Goto Islands can be seen in the distance.



# Ioujima 伊王島


photo Viviane Focsaneanu



If you have time, a 12-minute boat ride onwards to Ioujima's sister island, **Takashima** (高島) is highly recommended (¥360 from Ioujima, ¥990 from Ohato). Here you can discover more about the coal-mining history of the islands, explore the semi-abandoned villages and climb up to the viewpoint to see the famous Gunkanjima (Battleship Island).

## Access

The Cobalt Queen runs 11 times a day from Ohato Terminal (behind YouMe Saito, nearest tram stop Ohato). Journey

time is about 20 minutes and costs ¥650 each way; discounts are available for children and groups of 15 or more. The ¥980 onsen entry and ferry ticket package is the cheapest option, saving you ¥320, but you must claim your return ticket from the onsen changing room. The ferry timetable and fare info is available at [http://www.nomo.co.jp/02\\_kisen\\_02.htm](http://www.nomo.co.jp/02_kisen_02.htm). Road access is also available via Ioujima Bridge from Kouyagi, south of the city. Bus service is available on the island, but unnecessary, as everything is easily accessible on foot. 

# Biomass Towns:

*Just what is a Biomass Town?  
Did you know Nagasaki Prefecture has  
seven of them? **Audrey Akcasu**,  
with **Takahiro Kakiyama**, show us how  
Japan is once again at the forefront of  
environmental conservation.*

**W**hen you flush the toilet, what happens to the contents? When trees are trimmed, what happens to the clippings? These are just a sample of the waste that can be recycled and furthermore turned into energy. Cities around Japan are conserving and reusing like never before. Nagasaki Prefecture has seven cities where reduction and conservation of energy has become such a priority, and they have officially been recognized as “Biomass Towns.”

Japan may be “the most energy efficient country” in the developed world, but much of that came out of necessity. Not wanting to be dependent on foreign fossil fuels, Japan turned to energy conservation and nuclear power. But after the Fukushima Daiichi disaster and the shut-

down of all 54 nuclear reactors, Japan has become more dependent on foreign fuel than it has been in decades. Now, more than ever, Japan is conserving and turning to renewable energy.

In 2002, the government created the Biomass Nippon Strategy, a plan promoting the use of local bioenergy resources. The aims of the project include preventing climate change by decreasing carbon emissions, creating a recycling-oriented society, fostering new industries and activating agriculture, forestry, fishery and rural communities. A branch of this initiative is the “Biomass Towns.”

But what is biomass? Biomass is a renewable energy source made from carbon-based material. There are two kinds of biomass: energy crops and reusable

# The Nagasaki Seven

waste. Energy crops are grown strictly for use as energy. For instance, much of the corn produced in Hokkaido is used for producing bio-ethanol and not for consumption. Other such crops are sunflowers, soybeans and even the camellia flowers of the Goto Islands. This bio-fuel can then be mixed with gasoline.

**“ The city must submit a proposal that...increases efficiency, but doing so with inventive techniques [emphasizing] regional characteristics ”**

Bio-fuel isn't only produced through energy crops. Japan also utilizes waste oil from machines and used cooking oil. While waste oil is widely used, it is not the most common form of recyclable waste. That honor goes to wood. Woody waste consists of scraps from forestry and construction. It can be used to create particleboard and wood chips, or used directly in combustion for power. Other wastes include sewage sludge (human waste) and animal waste. While

still controversial in some places, sewage sludge and industrial waste can be treated and burned as fuel, while animal waste is often used as fertilizer.

These are just the most common forms of reusable waste; however, in an attempt to spur innovative ideas, the government has turned to municipalities. This is where the Biomass Towns factor in. In order to be recognized as a Biomass Town, the city must submit a proposal includes plans to drastically increase energy efficiency, but doing so with inventive techniques, which emphasize the use of regional characteristics. For example, Sasebo has found a way to use the discarded oyster shells they produce every year by making plastic out of them. The city also collects mikan (mandarin orange) waste for fuel and uses waste oil to power city vehicles.

Shinkamigoto uses discarded cooking and camellia oil as fuel for heating and encourages its citizens to reduce food waste. Saikai City is striving to be self-sufficient by using its woody and animal waste to produce enough energy for the whole city. Tsushima, with its lush veg-

*photo flickr.com/pkmousie*





photo flickr.com/ymorimo



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While crops like soy beans (right) are often used as biofuel, Sasebo city also uses *mikan* peels (above) and recycles oyster shells (above-right) into plastic.



### Biofuel from Beer?

If you've ever been to a Japanese drinking party, you know that there is always alcohol, but more importantly, always leftover alcohol. A party of 150 people wastes about 12 liters! The Yanagihara laboratory at Ariake National College of Technology in Fukuoka may have found a solution. By double-distilling the leftover alcohol (heating and cooling twice to separate out the water), they found they could produce 85.9% bioethanol fuel from the 5% alcohol beer. After developing an Electric Fuel Injection system, they were able to use the transformed beer in 110cc mini-bikes. However, this is not a project only for scientists. With the right equipment and a slightly modified engine, the Yanagihara lab believes this is something anyone can do and looks forward to the day when it is possible.

etation, relies on its woody waste and, in line with Omura and Minamishimabara, it reuses food and animal waste as fertilizer.

While Nagasaki has seven Biomass Towns, it is only average. Just across the Ariake Sea, Kagoshima leads Kyushu with 15 Biomass Towns; second is Kumamoto with 11. In all of Japan, Hokkaido is making the biggest impact with 30 cities, though the national average is nearly seven per prefecture.

With the success of the Biomass Towns thus far, Japan is seeking to spread their knowledge and experience with other parts of East Asia, where there is a surplus of underutilized biomass. However, on the home front, Japan still has work to do. So before you throw out your garbage, think twice about where it's going and what you can do to conserve and reuse. ♻️



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- The *nagazasshi* team

# Soccer in Japan

## and 20 Years of the J. League

**Doug Bonham** reports on one of Japan's most popular sports and its place in Nagasaki.

**I**t is hardly news that soccer is the most popular sport in the world. However, this year marks a significant landmark for the sport in Japan: 2012 is the 20th anniversary of the J. League, Japan's professional soccer league.

The J. League was founded in 1992 in order to make the previously amateur Japan Soccer League more professional. Despite great wealth from the bubble economy, Japan had never made it to the FIFA World Cup. To this end, the Japan Football Association (who oversees the sport and runs the men's and women's national teams) saw the need to strengthen its national club league. Amateur, company-owned teams were abolished and teams became fully professional sports clubs. Teams formerly known as Nissan Motors FC, Sumitomo Metal and Hitachi Soccer Club became Yokohama F. Marinos, Kashima Antlers and Kashiwa Reysol (the 2011 champions), respectively.

After an initial mid-90s boom featuring famous foreign players, great popularity, and a first World Cup experience in 1998, the JFA and J. League created the One Hundred Year Vision. This outlines the growth of soccer in Japan, with the slogan "a happier nation through sport" showing intention. Since then, the J. League has expanded to include a second division – J. League 2 – and has overseen the founding and development of clubs throughout the country.

“**Beyond the former corporate teams...the plan sought to establish and develop clubs throughout the country**”

More importantly, beyond the former corporate teams and support of major corporations, the plan sought to establish and develop clubs throughout the country, building them from grassroots. This season, there are various clubs throughout the country – from Hokkaido to Shikoku to Kyushu. There's even a club in thinly populated Tottori. J1 has 18 teams, J2 has 22 teams, and the semi-pro third tier, the Japan Football League (JFL), has 18 teams.

This is where our hometown team comes in. V-Varen Nagasaki was founded in 1985, but turned semi-pro in 2005. V-Varen currently play in the third division. Though it is not technically in the J. League, V-Varen is an “associate” J. League member. This means the JFA is helping the club to slowly, but surely, put down roots in the local community and make it a European-style club, as opposed to an American-style sports franchise. V-Varen finished in the top five of the JFL in 2011 and currently lead this year (as of publication). V-Varen will look to push for J2 promotion in 2014, after renovations to Nagasaki Prefectural Stadium in Isahaya are complete

and up to J. League standards.

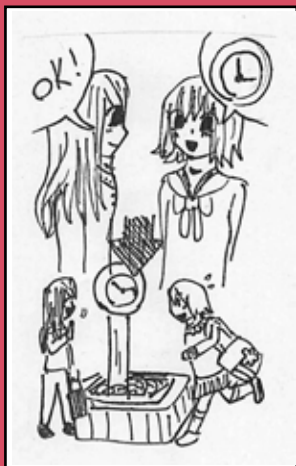
Though the Nagasaki club is not in the top division, neighbouring Saga prefecture’s team has recently entered J. League 1. Sagan Tosu was promoted from J2 for the 2012 season and have done well to survive, staying in the middle of the J. League table this season. Hailing from Tosu City, Sagan plays games at Best Amenity Stadium, across from Tosu Station. The club’s striking bright blue and pink flag can be seen not just at the stadium, but flying from stores throughout the city. The only club from Kyushu in J1 this season, they look likely to survive to see a second year in the top flight. 🏴

photo [flickr.com/tonyjcase](https://www.flickr.com/photos/tonyjcase/)



# From Kanpai to Banzai

**T**he formal and informal rules that surround a Japanese *enkai* (dinner party) — whether it be for work or with friends — can be very different from similar get-togethers in other countries. So, to help rookies and veterans alike, we've assembled nine *enkai* tips with illustrations by **Hinako Takamiya**, a first-grade student at Sasebo's Shimizu Junior High School.



**Be on time.** Remember, “Five minutes early is on time, and on time is late!”

**Wait to eat and drink** until after the “*Kanpai!*” (“Cheers!”), the traditional start to an *enkai*.



Be careful: **Do not rub your *waribashi*** (wooden, splittable chopsticks) together. It is considered rude!



# A guide to Japanese *enkai* etiquette



Before eating, put your hands together and say, "**Itadakimasu**"; after eating, do so again, saying "**Gochisousamadeshita**".

Rules for sushi rolls: Eat your **sushi in one bite**, and when you dip it into *shoyu* (soy sauce), lead with the fish side.



Flip it and reverse it: When taking food from shared plates or bowls, **reverse and use the opposite ends** of your *waribashi*.




Two hands for safety: **When you are pouring or receiving drinks, use two hands.** Hold bottles with one hand under the neck and the label up; hold your cup in two hands as well.

Mind your manners: If somebody offers to pour you a drink, but your cup is currently full, **take a sip or two to free up room.** It's the courtesy of the act that matters, not the amount!



**Banzai!** The traditional close to an enkaï is the banzai. You lift your hands up over your head three times, saying “Banzai!” each time.

Now all you have to do is applaud and make your way home (...or to the *nijikai!*) 

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# Figuring Out the JLPT

*Looking for a benchmark to test your Japanese skills? Let **Martha M. Elk** introduce you to the Japanese language standardized test.*

**F**or those of you interested in improving your Japanese skills during your stay in Japan, you might consider taking the Japanese Language Proficiency Test (JLPT). The JLPT is a great way to track your Japanese progress and can be used on your resume, as it is an internationally recognized standardized test.

There are currently five test levels, each level tests you in four areas: vocabulary, grammar, reading, and listening.

**N5** tests very basic Japanese and short, slow conversation.

**N4** covers basic everyday situations with slightly faster conversation.

**N3** covers more specific daily conversations, near-natural speed conversations, and more challenging reading. If you can get yourself around Japan with little difficulty, you can probably pass N3.

**N2** includes higher-level vocabulary, grammar and kanji found in common newspaper articles and magazines. Listening is at near-natural speed and asks in-depth, sometimes nit-picky questions.

**N1** is for those who are more or less fluent. You can read a newspaper and watch the news without trouble. Reading covers editorials, newspaper articles, and critiques on a variety of subjects. Listening covers the same material at natural speed.

For more information on levels, visit the website: <http://www.jlpt.jp/>. Please note that the JLPT changed in 2010, going from four levels to five. The fifth level was a new N3; previously, the gap between N2 and N3 was too large, so a new intermediate level was added. Keep this in mind when looking for study materials online and in stores.

The JLPT is offered twice a year, once in July and again in December. The application period for the December test is between September 3 and October 3, with the test itself on December 2.

You can apply for the JLPT by mail or online with MyJLPT. To apply online, visit (<http://info.jees-jlpt.jp/?lang=english>) for instructions. To





apply by mail, buy the application at a major bookstore (¥500), fill out the paperwork, attach a photo, and pay the application fee (¥5500). The application comes with an easy-to-understand guide. Send in your application during the acceptance period and about a month later, you will receive your test voucher. You need to bring the voucher to the test site, so don't lose it! Test results come out about two months after the test is given. In order to pass, you have to pass each section of the test by at least 31% (21% for sections on N4 and N5) and the overall test by 44% (N5), 50% (N4), 52% (N3), 50% (N2), or 55% (N1).

The test lasts between two hours and

fifteen minutes and four hours, depending on the level. Bring your test voucher, HB or mechanical pencils, and a wristwatch. Procedures are like most standardized tests: no talking and no cell phones. Breaks will depend on the level, too.

If you don't know where to start, there is a plethora of materials for studying including: Textbooks (I recommend Kanzen Master), past tests (available online at <http://nihongoden.blogspot.jp/search?q=jlpt+tests>), software (such as Anki for vocabulary memorization) and old materials from Japanese studiers

Find something that works for you and go with it! Good luck! 🍀

# My Two Yen: Reviews



## KKJ World Foods Restaurant

850-0911 Nagasaki, Higashiyamate-machi 6-25, Bldg C

Web site: <http://www.h3.dion.ne.jp/~chikyu/>

Hours: Saturday, Sunday, some holidays, 12:00 – 15:00

**Joanna Young** introduces a one-stop multi-national culinary experience available in Nagasaki.

“Different cultures are like a mirror for us. We can see ourselves [clearly] through their eyes, their values.” Ushijima Youichirou, founder and active member of Kokusai Koryu Juku International Group (KKJ), summed up the driving force behind the society through this statement. The pale blue Chikyukan building on Hollander Slope is home to both the KKJ and their popular World Foods Restaurant. While group members focus much of their effort on exploring other cultures through cuisine, they also participate in various activities to encourage international exchange. Ping-Pong tournaments, bridge and chess clubs, badminton games, beach days and local hikes are just some of the many events KKJ members have partaken in over the last 20 years.

At their start, the KKJ advertised locally with the help of city officials and made visits to the international student dorms of Nagasaki University,

hoping to diversify membership and participation, while keeping to their international ideals. As a result, of the initial 100 members, 20 percent were foreign nationals. Upon deciding that food was to be the primary focus of the KKJ, they assembled 12 sub-groups, each one focusing on a different country's cuisine. At that time, the Chikyukan building had not yet been

“ **The group decided to play to its strengths and continue its focus on food with the World Foods Restaurant** ”

acquired; instead, they shared food with the community via food stalls at festivals. The different foods were perfected prior to events through monthly cooking expos and taste tests around the city.


Once the KKJ acquired the Chikyukan building, the group decided to play to its strengths and continue its focus on food with the World Foods Restaurant, which is on the first floor. Currently, every Saturday, Sunday, and the occasional holiday, a different foreign chef cooks a set lunch to be enjoyed

from 12:00 – 15:00 for ¥800. The chefs personally deliver the meals to each table and describe its contents to the guests. Becoming a chef here is no easy task; they must prepare food and audition. While the main meal changes daily, the restaurant offers various staple desserts and drinks, such as Vietnamese-style coffee. Customers can view monthly calendars that list guest chefs and countries of origin online. However, the meal itself is always a surprise.

Special benefits and celebrations are occasionally held at the restaurant. If a disaster strikes a member's home country, the KKJ often organizes a benefit day where the restaurant's profits go to help fund disaster relief. In May 2012, the KKJ celebrated 15 years of calling the Chikyukan "home" by featuring six chefs from places as varied as Indonesia, Kenya, and Russia and offered a diverse array of dishes from each country. Through 20 years of continued success, one can only



**The Chikyukan Building on Hollander Slope, home of the KKJ.**

assume the KKJ and the World Foods Restaurant will continue to thrive in the future. 



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