Obihiro Pioneer

International and Domestic Relations Section Newsletter

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Wine Party (ワインパーティー)

On 12/6 (Sat) from 6:00pm at the Tokachi Noukyouren Building (West 3, South 7, Obihiro) in the Large hall on the 5th floor, the Obihiro Committee for International Friendship will be hosting their annual Wine Party.

A large number of JICA participants and Obihiro University international students are expected to attend, and it will be a great place to get to know new people in

Event Details

Date: 6 December 2014 (Saturday) 18:00-20:00

Place: Tokachi Noukyouren Building (Obihiro West 3 South 7, across street from Fujimaru and 7-11)

Ticket fee: Adults ¥2,500, University Students ¥1,500, High School/Junior High/Elementary Students ¥500 (Can be purchased at the Tokachi International Relations Center, or at Obihiro City Hall Domestic and International Relations Section (3rd Floor)

Organized by: Obihiro Committee for International Friendship

Inquiries: 0155-34-0122 or tirc@city.obihiro.hokkaido.jp

Obihiro, so please join the event. Tickets for the event will are sold at Obihiro City Hall, International and Domestic Relations Section (3rd floor), or at the Tokachi International Relations Center. You can also purchase tickets at the event, but we ask that you purchase them in advance if possible.

Movie Schedule also ent, ase le.

Events (pg 2)

番地)において開催。(主催は帯広市国際親善交流市民の会) 当日は、JICA研修員や帯広畜産大学留学生など在住外国人も参加し、気軽に交流できる場となっています。ぜひご参加をお待ちしています。なお、会場の建物内は禁煙とさせていただきますので、ご協力をお願いします。

参加にはチケットが必要で、事務局(森の交流館・十勝または市役所3階親善交流課)にてお求めください。料金は大人2500円、大学生1500円、小中高校生は500円。(中学生以下の参加は保護者の同伴が必要。小学生未満は無料。)問い合わせは、事務局(森の交流館・十勝 34-0122、または市役所3階親善交流課 65-4133)へ。

Culture & Cuisine (pg 3)

Multicultural Festival Thank You (国際文化祭開催後のお礼)

We'd like to thank everyone who joined and helped out at the 8th Multicultural Festival held last November 29th at the Tokachi International Relations Center. It was another great success, with around 250 people coming to see the event. We'd also like to thank all the performers who put in a lot of great effort to produce such amazing performances. The event wouldn't have been possible without you. Special



congratulations are in order for Ikemenz feat. Chiho, who performed a cheeky Korean pop dance, and Obihiro African, who displayed an intense African drum performance. The two groups were tied for this year's most popular performer prize. Once again, thank you. We look forward to your continued support, and we hope to see you again next year!

先日、森の交流館・十勝で開催された「第8回国際文化祭」にご来場いただいた皆さん、そしてご出演いただいた皆さんへお礼申し上げます。おかげさまで、約250人の来場者があり、大盛況のうちに幕を閉じることができました。来年もどうぞよろしくお願いします。



Movies & Chinese Corner (pg 4)

Events at TIRC and in Tokachi and Obihiro

| When | What | Where/Contact | |
|------------------------------------|---|---|--|
| 12/6 | Wine Party 2014 (ワインパーティー2014): | Nokyoren Building 5th Floor | |
| (Sat) 18:00-20:00 | Come and mingle with local and international residents while enjoying an evening of wine, food, and performances. Fee: Adults 2,500 yen University students: 1,500 yen Elementary, Junior and Senior High School students: 500 yen Children below Elementary School: Free | Obihiro West 3 South 7 農協連ビル5階 帯広市西3条南7丁目 For tickets, contact: International and Domestic Relations Section, Obihiro City Hall 3F TEL 0155-65-4133 or Tokachi International Relations Center TEL 0155-34-0122 | |
| 12/10 (Wed) 19:00-21:00 | International Mini-Volley Night (国際ミニバレーナイト): Meet friends from all over the world while enjoying a fun and easy sport! | Tokachi International Relations Center 森の交流館・十勝 0155-34-0122 tirc@city.obihiro.hokkaido.jp | |
| 12/13 (Sat) 19:00-21:00 | International Potluck Night (ポットラック・ナイト): Bring a dish or drink to share and enjoy food from all over the world. This time, you can enjoy the New Zealand dessert called "pavlova". | Tokachi International Relations Center 森の交流館・十勝 0155-34-0122 tirc@city.obihiro.hokkaido.jp | |
| 11/1-3/31 (Sat-Tue) | Winter Fest in Ecopark (ウインタフェスinエコパ): Enjoy snowshoe walking, snow raft tours, a foot spa, and other fun winter activities. | Tokachi Ecology Park 十勝エコロジーパーク 0155-32-6780 www.tokachi-ecopark.jp | |
| 12/6 (Sat-Sat) 11:00-14:00 | Obihiro Zoo Winter Season Open (おびひろ動物園冬期開園): The zoo will be open for the winter season. | Obihiro Zoo おびひろ動物園 0155-24-2437 www.obihirozoo.jp | |
| 12/6-2/28 (Sat) 10:00-14:00 | Ikeda Citizens' Produce Fair (町民還元大物産展): Local products will be on sale at low prices. | Ikeda Seibu Chiiki Community Center 池田町西部地域コミュニティーセンター 015-572-2286 www.kankou-ikeda.com | |
| 12/14 (Sun) 9:00-14:00 | 45th Hiroo Crab Festival (第45回広尾毛がにまつり): Enjoy the fresh seafood of Hiroo Town. There will be a Kegani crab eating contest, a prize raffle, and more. | Seaside Park Hiroo シーサイドパーク広尾 01558-2-0177 | |
| 12/14 (Sun) 10:00-11:30 | Urahoro Produce Fair (うらほろ物産フェア): Local produce and other products will be on sale. | Urahoro Chuo Kouminkan 浦幌町中央公民館 015-576-2181 | |
| 12/21 (Sun) 15:00- | 3rd Obihiro Citizens Ballet "The Nutcracker" (第3回帯広市民バレエ公演「くるみ割り人形」): Tickets: S seat: 3500 yen/A seat: 2000 yen. | Obihiro Citizens Hall 帯広市民文化ホール 0155-23-8111 | |
| 12/21 (Sun) 15:30 | Mak Grand Music Vol. 10 (まっくグランドミュージックVol.10): The Obihiro Brass Band will perform a Christmas mini-concert for free. | Makubetsu Centennial Hall 幕別町百年記念ホール 0155-56-8600 | |
| 12/23 (Tue) 10:00-15:00 | 4th Chikudai Fureai Festival (第4回畜大ふれあいフェスティバル): There will be special lectures, lab tours, performances, and more. | Obihiro University 帯広畜産大学 0155-49-5776 | |
| Early December to Late February | Shintoku Welcome Illumination (いらっしゃいしんとくイルミネーション): JR Shintoku Station, the gateway to Tokachi and Eastern Hokkaido, will be lighted up in various colors. | JR Shintoku Station JR新得駅前 0156-64-0522 | |
| Early December to Mid-February | Tokimeki Illumination (ときめきイルミネーション): Around 20,000 bulbs will light up the highway 236 leading up to the town hall. | Sarabetsu Village Exercise Square 更別村運動広場•農村公園 0155-52-2115 | |

Culture & Cuisine Corner (カルチャー&キュイジーヌコーナー)

Among the many traditions and festivities imported by Japan from the rest of the world, Christmas is said to be the biggest of all. While it's not an official holiday here in Japan, the custom of gift giving, Christmas parties and dinners, and even Santa Claus have certainly become part of its modern culture. According to the Japan Christmas Museum (Nihon Kurisumasu Hakubutsukan), the introduction of Christmas in the country goes way back to the 16th century, during the time when the first missionaries landed on the island nation. The holiday only gained widespread popularity during the country's postwar rapid economic rebuilding, though it is difficult to attribute it to any specific event.



Of course, as is the case for any borrowed tradition anywhere in the world, Japan has made its own Christmas traditions. One of these is the Christmas cake, usually made of a sponge cake with whipped cream and strawberries. Every year during the Christmas season, almost all bakeries, department stores, and even convenience stores will have Christmas cake on sale, as every business tries to cash in on the holiday's popularity.





Another uniquely Japanese Christmas food tradition is eating KFC (known as Kentakki in Japanese). Many Japanese order their bucket or barrel in advance, to avoid the long lines of people at every branch of the fast food chain on Christmas Eve. This popularity is said to be the result of a highly successful marketing campaign by the company in 1974, when they promoted the catchphrase "Kurisumasu ni wa Kentakki!" (For Christmas, it's Kentucky!).

Christmas Eve in Japan is a romantic night, some say even more so than Valentine's Day. On this evening, many married or dating couples go out to have dinner at a fancy restaurant, exchange gifts, and eat their own Christmas cake. The romantic angle of Japan's Christmas Eve has led to the rise of many "illumination" date spots, where couples can enjoy looking at large displays of Christmas lights in various shapes and colors. You can also expect most love hotels to be fully booked on this day.



As for Christmas music, though there are Japanese versions of many Christmas classics, the most popular song is arguably Tatsuro Yamashita's "Christmas Eve". First released in 1983, it became a big hit in 1988 when Japan Railway started using it for their commercials during the winter season. Since then, it has been a mainstay in the airwaves during December. Another recent hit is "Last Christmas" by Wham!. made popular when EXILE covered it in 2010.

Whether you follow these Japanese Christmas traditions or not, we'd like to wish everyone a meri kurisumasu!

Movies At Cinema Taiyo, in Obihiro

Times and movies are subject to change! (for space reasons not all movies are listed)
To confirm, call or check online at: http://www.taiyogroup.jp/cinema/theater/_obihiro/movie.shtml





| Title | Language | Dates |
|---|-------------|-------------|
| Dracula Untold | English | Ends 5th |
| Interstellar | English | All Month |
| Fury | English | All Month |
| The Hobbit: The Battle of the Five Armies | 2D Japanese | Starts 13th |
| Big Hero 6 | Japanese | Starts 20th |
| The Last: Naruto the Movie | Japanese | Starts 6th |
| Yokai Wotchi: Tanjo no Himitsu da Nyan! | Japanese | Starts 20th |
| Vancouver no Asahi | Japanese | Starts 20th |

Chinese Corner (中国語コーナー)

寒冷的冬季绝对是吃火锅的季节,提到火锅总是能想到亲朋好友围坐一桌,边吃边谈笑的场景。日本的火锅种类很多,最为中国人所熟悉的要数呷哺呷哺和寿喜烧。超市售卖的火锅底汤也是口味多种多样,酱油味,番茄味,泡菜味,咖喱味等,甚至还有豆乳味(比较难以想象……)。材料上和中国几乎没有太大差别,包括各种蔬菜、菌菇类、海鲜和肉类,不同的是口味上中国的火锅更流行麻辣口味,而日本的口味相对更温和。在中国,火锅绝对是男女老少人人皆爱。中国的火锅花色纷呈,百锅千味,比如重庆的麻辣火锅、广东的海鲜火锅、北京的羊肉涮锅、杭州的三鲜火锅、湖北的野味火锅、贵州的酸汤火锅、武汉的啤酒鸭火锅、南京的鱼头豆腐火锅,还有新兴起的药膳锅、菌菇锅等,风味别具,诱人馋涎,堪称为寒冬里的"席上春风",为食客们所津津乐道。中国的火锅现在也逐步迈向海外,比较有名的比如"小肥羊"在札幌也有分店,大家有机会不妨试一试。

During the cold winter season, eating *nabe* is definitely a great pleasure. Talking about *nabe*, it makes me think about sitting around the table with friends and family, eating and laughing. There are a great variety of *nabe* in Japan. The most popular is *Shabushabu* and *Sukiyaki*. There are so many different kinds of *nabe* seasoning that you can find in the supermarket – soy sauce flavor, tomato flavor, kimchi flavor, curry flavor, soya-bean milk flavor, etc. The ingredients which will be put into the *nabe* are almost the same as in China; vegetables, mushrooms, seafood, and meat. The difference is that spicy flavoring is very popular in China, but the flavor of Japanese *nabe* is much milder. In China, everyone likes *nabe*. There is a great variety of *nabe* in China, such as Chongqing spicy *nabe*, Guangdong seafood *nabe*, Beijing lamb *Shabushabu*, Hangzhou Sanxian *nabe*, Hubei game meat *nabe*, Guizhou sour soup *nabe*, Wuhan beer duck *nabe*, Nanjing Fish head and bean curd *nabe*, and there are also some new flavorsherbal cuisine *nabe*, mushroom *nabe*, etc. They are very delicious. The Chinese *nabe* are also starting to become popular overseas, such as the famous *nabe* shop— Little Sheep. There is a branch shop in Sapporo, and going there would be a good chance to have a taste of Chinese *nabe*.

Obihiro Pioneer can be found at the following locations: Obihiro City Hall, Tokachi International Relations Center, Obihiro University International Center, Obihiro Tourism and Convention Center inside the Obihiro JR Station, Obihiro Public Library, Tokachi Plaza, Cinema Taiyo, Joy English Academy and online at **www.city.obihiro.hokkaido.jp** (click on "Information for Foreigners")

"Obihiro Pioneer" Is a newsletter published monthly by the Obihiro International and Domestic Relations Section for residents of the Tokachi District and related parties. The contents of this newsletter do not necessarily represent the official views or opinions of the International and Domestic Relations Section or the City of Obihiro. Questions? Tel (0155) 65-4133 or send e-mail to the Editing Team at international i