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hyogo times



11.13

.....*Inside*.....

Shikoku Rafting Adventure
The 20th Osaka European Film Festival
Takasago Lantern Festival



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All JETs in Hyogo are encouraged to send in articles, musings, poetry, prose and any ideas to improve the Hyogo Times for the betterment of the Hyogo JET community. Submit by the 15th of each month to: hyogotimespublications@gmail.com.

Hello!

Message from the Editor

Ahoy there!

Forgive the nautical greeting; I've spent a lot of time on boats recently, and may have caught cabin fever whilst navigating the high seas between Honshu and Shikoku on a voyage around the participating islands of the Setouchi Triennale. If you miss out on the art festival itself (finishing on November 4th), I still highly recommend a trip to Naoshima whose island shores are permanently dedicated to art. Don't forget to try the *sanuki-udon* whilst you're there, Kagawa isn't known as *udon-ken* for nothing. But enough of my piratical/artistic adventures!

I sincerely hope we can now finally say goodbye to tempestuous October's typhoons and prolific, insatiable mosquitoes. November is upon us and with it the delights of *koyo* season. Hillsides will soon be ablaze with colour as the *momiji* leaves put on a show to rival the beauty of *sakura* season. The time creeps closer when we can justify cracking out the kotatsu and heating (I'm on a self-imposed ban until December) and settle into wintry hibernation with a good box set. Don't forget the umeshu you set fermenting last June, the perfect autumnal warmer.

Of course November also brings the highly anticipated Skills Development Conference, two days of socializing with ALTs and JTEs from around the prefecture – by socializing I of course mean networking and sharing ideas... And why not make a weekend of it on Awaji? In this month's issue Stephen puts the tourism board to shame with his Top-10 island activities. We also have a film extravaganza with Simon's review of topical documentary *Hafu*, as well as information about the upcoming Osaka European Film Festival. Not a cinema fan? Never fear, the **Hyogo Times** has you covered: in the kitchen Cherie's taken the iconic hamburger and given it a Japanese twist; Imi has come over all nostalgic for Cornish pasties; and we welcome first time writers Kristin and Lorna, telling us about a few fun things they got up to in October. Plus lots more to peruse on the bus to Awaji!

I look forward to seeing and meeting some of you later this month.

Fair winds till then me hearties!

Char



Hello x 2!

Message from the PR

Hi everyone!

I hope you all enjoyed your Halloween and are looking forward to Thanksgiving. After a surprisingly long summer, the temperature has rapidly dropped which means the start of my favourite season! To me, autumn is on a par with spring. People seem to migrate to famous places like Kyoto and Nara just to see 'momiji', or the beautiful red leaves. Also, just when you thought those festivals that you had so much fun at were over, a whole new bunch of matsuri appears! I would highly recommend that you go exploring during autumn because it will go in a flash.

So an important event happens every year in November. That's right, the fun-tastic Skills Development Conference. There should have been official documents sent to your schools about it. After two days of honing our skills, we will have a little SDC enkai. This will be held on the 22nd of November, most likely at the Sky Buffet in Kobe. This restaurant is all you can eat and all you can drink, so it's a good place to wind down and catch up with some old friends. If you would like more details, please keep an eye out on the [Hyogo AJET Facebook group!](#)

Matt Lim

2013年11月15日 [金] >>>

11月25日 [月]

第20回

大阪ヨロツパ映画祭

Osaka
European
Film Festival

20th Osaka European Film Festival

The 20th Osaka European Film Festival

In 1994 Osaka, despite being a cosmopolitan hub of international business, offered no opportunity to celebrate European film culture. Fortunately, all that has changed thanks to the ongoing hard work of film aficionado Patrice Boiteau, chairman and founder of the Osaka European Film Festival.

This November the Osaka European Film Festival celebrates its 20th year. From the 15th to the 25th Boiteau's brainchild will show the film lovers of Kansai just why it has become not only one of the foremost cinematic celebrations in the country, but also one of the most influential showcases of European films in Asia.

The man behind the festival

Chairman Patrice Boiteau is the driving force behind the OEFF's success. Boiteau came to Japan from Limoges, by way of Paris' prestigious Sorbonne University. Before moving to Asia Boiteau worked extensively in theatre and film; from lighting design to directing.

After his first visit to Japan in 1986, he returned two years later on a commission from the French embassy with the aim to foster Franco-Japanese relations through cultural promotion. One such project was a French Film Festival in celebration of the Yomimuri Telecasting Corporation's 30th

Anniversary in 1988. This event was the forerunner of the festival we know today.

Although Boiteau is best known for the OEFF, by day he is a lecturer in French Language and Cinema at the University of Osaka, the Kwansei Gakuin University, Konan University and Ryukoku University. His passion for film is immediately evident in his academic life and instrumental role in promoting European cinema in Japan. Thanks to his broad experience in the industry and sophisticated film selection, each year the Kansai region and its visitors have an incredible opportunity to connect with European culture through films of creative excellence and stimulating content.

The Osaka European Film Festival 2013

Commercial cinemas in Japan seem to show a never ending stream of Japanese anime and poorly dubbed Hollywood blockbusters [usually several months after their international release dates]. This, along with extortionate ticket prices, can be somewhat of a nuisance for the avid art-house film lover among us. This year's OEFF offers the perfect solution: a window into European cinema. So oft ignorantly reduced to clichés of being dark, depressing and difficult, the

splendid diversity of European cinema remains largely unexplored in Japan.

Celebrating its platinum anniversary, this year's festival boasts twenty-four noteworthy films. They cover a wide variety of subject matter, but each demonstrates great artistic accomplishment alongside messages important to our society. Thirteen of these films will also enjoy their Japanese, or Kansai, premiere.

In addition to the festival's films, satellite events will run from the 19th October to the 25th of November, including photo and art exhibitions, lectures, a symposium to discuss international co-production of films, parties and the Night of the Ad Eaters, an evening dedicated to outstanding television adverts.

Why go? It's not just about entertainment.

The OEFF promotes and celebrates cultural, educational and international ties between Japan and Europe through spectacular ambitious audiovisual creations. It is a beacon of hope for the future of Europe's cinematic heritage, even in the face of Hollywood and Anglo-Saxon dominance of the film world.

Some say that political and economic issues have led to Europe questioning

its identity. In my opinion fetes like the OEFF, are apt glorifications of Europe's captivating cultures. The support of both the European Union and the wider international community is paramount to protecting and strengthening this integral and fascinating part of the film industry.

Need to know

Main dates

- **Sat 26, October**
The Night of the Ad Eaters 2013 in Osaka
- **Wed 13, November**
20th Anniversary Opening Ceremony
- **Wed 13 – Tue 19, November**
OEFF in Hankyu
- **Fri 15 – Mon 25, November**
Film Screenings
- **Mon 18, Thu 21, Fri 22, November**
Eigajuku
- **Sat 23, November**
20th Anniversary Celebration Party
- **Sat 23 – Mon 25, November**
OEFF Flea Market
- **Sun 24, November**
Symposium

Venues

- **Hankyu Umeda Main Store**
9F Hankyu Umeda Hall, Shukusai Plaza
- **Hotel Elséreine Osaka**
Elséreine Hall, "Banquet Room"
- **Osaka International House**
- **The Entente "Banquet Hall"**
Kobe

Screenings

Dates and venues

The film selection this year is as diverse as Europe itself, from beauty pageants in Georgia to escaping from terrorists in Turkey and dancers in Hungary. Not to mention the Japanese films premiering at the festival. You can browse the film selection [here](#), and don't forget to look at the [encore screenings](#), specially selected from the festival's back catalogue. You will also find language and subtitle information.

- **15-19 November 2013**
Hankyu Umeda Main Store
"Hankyu Umeda Hall" 9F
(8-7 Kakuda-cho, Kita-ku, Osaka)
- **22-25 November 2013**
Hotel Elséreine Osaka
"Elséreine Hall" 5F
(1-5-25 Dojima, Kita-ku, Osaka)

Classic film selection screenings

- **20-21 November 2013**
Hankyu Umeda Main Store
"Hankyu Umeda Hall" 9F
(8-7 Kakuda-cho, Kita-ku, Osaka)

Special Screening

- **24 November 2013**
Hotel Elséreine Osaka
"Banquet Room"
(1-5-25 Dojima, Kita-ku, Osaka)

PTO for more detailed information!

Tickets

You can purchase reserved seat tickets for the film screenings from the venues between the 13th and 25th of November. ¥1,500.

Non-reserved tickets are available from 10am on the day, doors open 20 minutes before the screening starts. ¥1,200 (concessions ¥1,000, three screenings special ¥3,500)

Both the Hankyu Umeda Main Store and Hotel Elséreine have approximately 400 seats available.

Charlotte Griffiths

October 10/19 Saturday	October 20 Sunday	November 11/15 Friday	November 16 Saturday	November 17 Sunday	November 18 Monday	November 19 Tuesday
シ・アンタンテ (六甲アイランド)		阪急うめだホール				
		モーニング Chaud 10:30 赤いシャツ Camille rosse Red Shirts	モーニング Chaud 10:30 ファイナル・カット Final Cut: Hölgyeim és uraim Final Cut - Ladies and Gentlemen	モーニング Chaud 10:30 心の陽だまり Tous les soleils Silence of Love	モーニング Chaud 11:00 行動せよ! Solutions locales pour un désordre global Think Global, Act Rural	モーニング Chaud 11:15 君がくれた翼 Kauwboy
13:30 君がくれた翼 Kauwboy	13:00 君がくれた翼 Kauwboy	13:00 オランダで一番強い男 De sterkste man van Nederland The Strongest Man in Holland	12:40 キューバに咲く花 Day of the Flowers	13:05 ナンバーテン・ブルース /さばサイゴン Number 10 blues Good-bye Saigon	13:40 死と乙女と いう名のダンス A halálba táncoltatott leány The Maiden Danced to Death	13:45 赤いシャツ Camille rosse Red Shirts
パレード Parada The Parade		15:15 ナンバーテン・ブルース /さばサイゴン Number 10 blues Good-bye Saigon	15:25 ナタリー La délicatesse Delicacy	15:20 ふたつの人生 Zwei leben Two Lives	16:00 傍観者 Wymyk Courage	13:45 ブレンダンと ケルズの秘密 The Secret of Kells
16:35 HASTA LA VISTA -オトコになりたい- Hasta la vista Come As You Are		【特別招待客のみ】 18:30 ふたりのアトリエ ~ある彫刻家とモデル El artista y la modelo The Artist and the Model	18:20 ファンタム・ファーザー Tatál fantomá The Phantom Father	17:35 死と乙女と いう名のダンス A halálba táncoltatott leány The Maiden Danced to Death	18:15 わたしの名はジン Jin	18:15 強盗 Der Räuber The Robber

November 11/22 Friday	November 23 Saturday	November 24 Sunday	November 25 Monday
エルセラーンホール			
モーニング Chaud 11:00 ロジィ Rosie	モーニング Chaud 10:45 ブレンダンとケルズの秘密 The Secret of Kells	モーニング Chaud 10:45 強盗 Der Räuber The Robber	バンケットルーム 11:00 家族の灯り Gebo et l'Ombre Gebo and the Shadow
13:45 ファンタム・ファーザー Tatál fantomá The Phantom Father	12:50 わたしの名はジン Jin	13:15 Keep Smiling Gaigimet Keep Smiling	13:00 キューバに咲く花 Day of the Flowers
15:50 死と乙女という名のダンス A halálba táncoltatott leány The Maiden Danced to Death	15:45 The Broken Circle Breakdown The Broken Circle Breakdown	15:25 ロジィ Rosie	14:00 Symposium
18:30 ファイナル・カット Final Cut: Hölgyeim és uraim Final Cut - Ladies and Gentlemen	19:00 パレード Parada The Parade	17:55 ふたつの人生 Zwei leben Two Lives	15:20 Keep Smiling Gaigimet Keep Smiling
		16:40 ソウル・フラワー・トレイン Soul Flower Train	17:30 心の陽だまり Tous les soleils Silence of Love

The Little Things

In October there was an 英国 fair

at the Hankyu department store in Umeda. There was a picture of pasties on the advertisement for it. Pasties! Teachers at work may have been lusting after scones, but meh, they're easy enough to make at home (though the cream is an issue I will allow). When I go back to the UK I miss ume onigiri (specifically Lawson's – they're the best), but when I'm in Japan I get pasty cravings. There isn't anything quite like it here, so at the Hankyu British Fair in October I didn't care that they cost ¥500 for a single, rather dinky pasty.

It was a pasty.

And I got to eat it.

And I was happy.

There are some things that people can send you by post; there are other things that you can buy from import stores as and when you feel the desire/need. But every so often, something magical happens and you find yourself presented with a little nugget of unlooked for joy from home.

Aside from the heart-warming joy of pasty goodness, other UK-centric goods abounded. The aforementioned scones had a snakelike queue of people that the lovely lady on the cheese counter said had been present since approximately five minutes after opening time. The fish and chips counter was also busy (which I will never understand, give me a pie over a greasy battered piece of fish any day – tempura wins hands down on the deep-frying front) and the fair in general heaving with people. The patriotic heartstrings were practically straining with pride. There was smoked salmon from

Scotland, and of course the ubiquitous Scotch whiskey, but also a stand selling delicious looking loaves from an award-winning Scottish bakery as well. The cheese selection was small and extortionately priced, but I did get to sample (and then purchase) some 'Waterloo' which is a soft cheese I'd never had before (very buttery and mild; I'd buy it again, though maybe not for ¥1,500...). It may be foolish to hope this will lead to more British regional cheeses becoming available in Japan, but that won't stop me dreaming.

Moving away from the food section (which I will admit is where I spent the majority of my time, not least because I was in the pasty queue), there was also a range of clothes, accessories and other random paraphernalia produced by designers working in the UK. From tea sets to cuddly toys, scarves to truffles (wait, that's food again ><) there

was more than enough to keep anyone of the British persuasion wondering what would happen if a Japanese person went to somewhere other than the Cotswolds or Lake District...

The 英国 Fair isn't the only such event to take place at Hankyu Umeda by a long shot. Keep your eye out whenever you're on a Hankyu or Hanshin train and you'll see what I mean. It wasn't so long ago that I was getting slightly tipsy at the wine fair where you could sample over 600 bottles for free and talk to some rather lovely French gentlemen about how sad it is that you can't really get champagne from the small champagne houses over here. At the beginning of November (6th-12th I believe) there's due to be an Italian fair. Similar events take place at the Hanshin Umeda store, and no doubt in other places too. Indeed, having had a quick peek at the Hanshin website it would

appear there's a wine fair running there until the 5th November. Huzzah.

After Note

It was busy when I went on a Thursday evening after school. If you are intending to go to one of these events, I would possibly try and avoid the weekends unless you really, really like queuing for things.

Omogen Custance



Top 10 attractions on Awaji Island

This article comes from former Awaji island ALT Stephen Harmon's blog **A Walk in Japan**. Having spent a year exploring all that the island has to offer, Stephen is the perfect man to tell us how to use this year's Skills Development Conference on Awaji as an excuse for an unforgettable, fun-filled weekend trip on the renowned onion island.

Tucked away in the Japanese countryside rests an island overflowing with historical landmarks and cultural gems; this is Awaji Island.

To get here from mainland Hyogo, most people drive across the Akashi Kaikyo Bridge, at two miles long it is the longest suspension bridge of its kind in the world. That's about where state of the art technology stops on your trip to Awaji. Once you get off that bridge, you are immediately immersed in century-old traditions. In fact, according to Japanese folklore, Awaji Island is the birthplace of Japan. As the story goes, the gods Izanagi and Izanami stirred the sea with a spear, and when they lifted

the spear from the water, a drop of brine fell from the blade and hardened atop the ocean waves. Thus, Awaji Island was born. Soon Izanagi and Izanami descended upon its shores, to further develop the land of the rising sun.

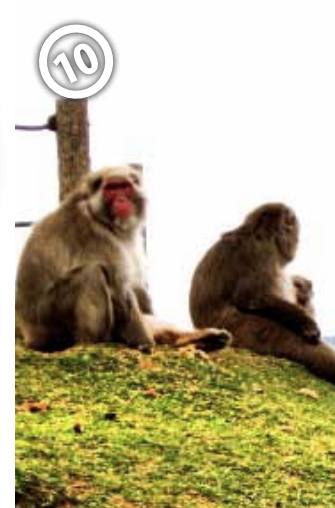
Far from the futuristic glamour of Tokyo, Awaji is suspended in a time where traditional values like, b \ddot{u} shido, the unwritten code of honor and loyalty, continue to govern the locals. As a result, you can't help but feel a simpler way of life, whilst walking past cattle barns and onion farms. On Awaji you can experience a Japan, away from Anime, Hello Kitty, and robots clustered in big cities. Without further ado, here is my top-ten list of Awaji Island activities.

10 The Awajishima Monkey Center
Up in the mountains of the southern town of Naha, over 200 monkeys roam free. Visitors are sure to get some up close shots of these little guys. Just make sure you don't stare them in the eyes.

9 The Sennenichi Sake Brewery
Conveniently located on the main road in Higashiura, Sennenichi has been brewing their house sake for generations.

8 Stroll through Izanagi Shrine
Since you're on Awaji Island, it's only fair you check out a beautiful shrine dedicated to the island's (and for that matter Japan's) founder. It's said to be the oldest shrine in the country, but there's no specific date on record. A beautiful stone walkway way lined with lighted pillars and a few torii gates mark the grand entrance. It's not uncommon to witness priests carrying out traditional Shinto ceremonies. It's also a popular spot for businessmen to pray for success, and students to pray for good grades.

7 Hike up to Sumoto Castle
The stone walls fortifying the rebuilt castle have held their ground since the early 1500's. The castle itself was rebuilt in 2013 and, although small in stature, is well worth the fun



10



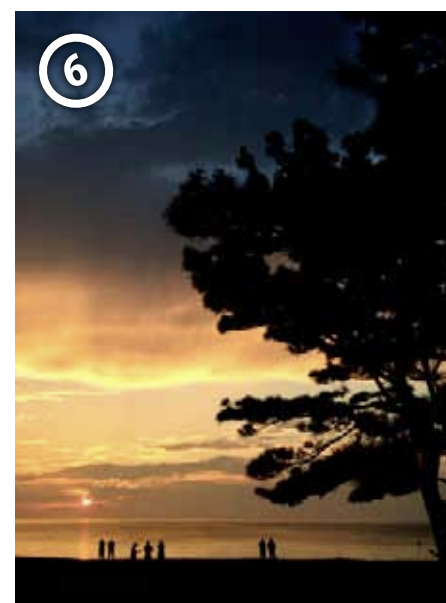
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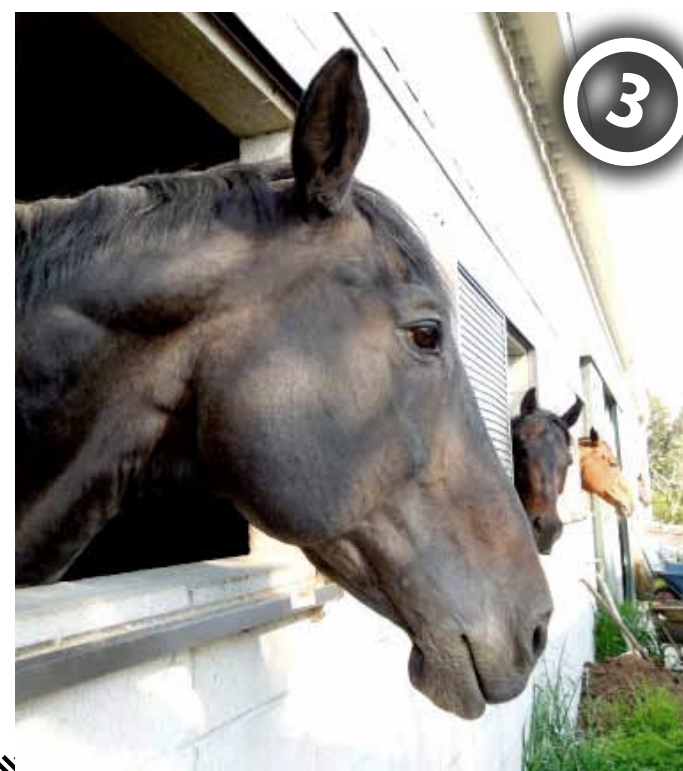
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3



2

Travel!

2

twenty-five minute hike, or five minute car ride. From the mountain top, visitors can look across Osaka bay and see the three different prefectures of Hyogo, Osaka, and Wakayama. Be sure to dip your feet in Sumoto's hot spring foot bath near the base of the small mountain.

To get there, drive under the yellow and red Sumoto Onsen sign, parallel to Ohama beach. Then, take the second right at the small statue of a women holding a bucket, drive under the torii gate and the foot bath is on your left.

⑥ Enjoy the sunset on Keino Matsubara Beach

Hundreds of black pine trees dot the (almost) white sand beach on Awaji's south western shoreline. It's cleaner than most Japanese beaches, which isn't saying much. Ironically, for being an island nation, relaxing at the beach is not as regular an occurrence as it is in the States. Be sure to stick around for magnificent sunsets, as the strip of road along the

coast is not called, "Sunset Boulevard" for nothing.

⑤ Explore Tadao Ando's Yumebutai Gardens

In the wake of the Great Hanshin Earthquake in 1995, one of Japan's most talented architects, Tadao Ando, designed this magnificent modern garden. Constructed alongside a resort conference center, lush gardens overflow the hillside with an endless staircase carved out of the side of the hill. Don't worry, there's an elevator too. Interestingly, much of this area's land was removed and shipped across the bay to build artificial islands, like Kansai International Airport. If you can't get enough Ando, simply drive five minutes south to see his modern temple, Honpokuji; an underground temple below a shimmering reflecting pool.

④ Sail through the Naruto Whirlpools

In a narrow straight connecting the Pacific Ocean to the Seto Inland Sea, powerful whirlpools swirl twice a day. The difference in water levels from each sea can reach extremes of almost five feet, creating the fourth fastest moving straight in the world. If you would like to get up close and personal, visitors can board a guide boat to snap closer pictures of the whirlpools. Be sure to look for the, "Yes Onion Yes" vending machine located outside the nearby restaurant and gift shop. This brings us to a good time for me to mention that Awaji is famous in Japan for their onions. You will see them hanging to dry all over the island.

[I missed the large whirlpool when I visited, so the [photo](#) is something I found on google.]



③ Ride Horses at Harmony Farm

I stumbled upon this horse farm while biking in the mountains on sunny spring afternoon. Many guests come from off the island for lessons. Spend an afternoon traversing through beautiful mountain passes and wading through calm ocean waters on a horse.

② Walk through Hanasajiki Garden, and feast on ice cream and burgers

I'll be the first to admit that gardens are usually never near the top of my tourist attractions list, but Hanasajiki (Thousand Flower Garden) is bursting with vivid colors that beautifully carpet Awaji's northern hillside. From the gardens, visitors have a grand view of Osaka Bay and, on clear days, even Osaka City itself. Make sure to try the seasonal soft serve ice cream; "biwa" (loquat) in autumn, and sakura (cherry blossom) in spring.

I can't recommend Hanasajiki without directing you to the best burger joint on the island, conveniently located just two minutes north up the street. It is called Awaji Country Garden, but the big sign is in Japanese (淡路カントリーガーデン). Unlike the other Awaji Island burgers, this guy is not made with shredded beef. Instead, guests get one thick and juicy patty topped with sweet caramelized onion rings and a secret burger sauce. Now would be a good time to remind you that the world famous Kobe Beef cows reside in the Awaji hillside. So yeah, the burger is unbelievable.

① Soak in Matsuho-no-yu Hot Springs

After a full day of exploring Awaji Island, you'll need a bit of rest and relaxation. Luckily, Awaji is blessed with a number of onsens. However, none command a view as scenic



as Matsuho-no-yu, perched in the northern hills overlooking the Akashi Kaikyo Bridge. The bridge is lit for a few hours starting at dusk, and for five minutes on each hour, an enchanting rainbow pattern of lights reflects off the water and fills the sky. The best way to enjoy the light show is whilst soaking in an outdoor onsen.

[It's probably not a good idea to bring your camera to a public bath, so the [photo](#) is from their website.]

Stephen Harmon

Hyogo AJET
Book Club

The Hyogo AJET Book Club

Last month we kick started our first book club with reading fanatics from all over Hyogo (thanks for coming guys!). There were heated opinions, casual conversations and a spontaneous game of charades. For an unbiased review here's Amy Kelly from Akashi:

*An afternoon of high-brow
literary analysis with a
side of book-title charades.*

Last month, Hyogo AJET had its first Book Club meeting. Seventeen people came and we chatted for a few hours about the book over delicious coffee and cake in the trendy Café Mamounia in Motomachi, Kobe.

The book was a thriller by SJ Watson about Christine, a woman who suffers from amnesia and forgets almost everything from her adult life every time she goes to sleep. Mostly we enjoyed it, it was quite tense and atmospheric... and, most importantly, an easy read for those boring free periods in school.

Book Club was a really nice way to spend an afternoon and a great way to make new friends. Why not come along next time? School exams are coming up and having a book to read might make them pass quicker!

Amy Kelly

Plans were also made for the next Book Club meeting and, besides looking forward to sampling a new hidden Kobe cove, there's a book to read too! Our second book was suggested by Christina Nguyen from Tatsuno-shi. Take it away Christina...

The Cuckoo's Calling By Robert Galbraith (J.K. Rowling)

Cormoran Strike is a struggling private investigator who is barely making enough money to get by. Just when things seem to be at their worst, Strike is visited by a man named John Bristow who wants Strike to investigate the untimely death of his sister, Lula Landry. Three months earlier, Landry; a famous model, fell to her death from the balcony of her apartment. Although the police ruled the death a suicide, Bristow refuses to believe it, claiming he has evidence which proves Lula was murdered. With the help of his secretary Robin, Strike dives into the world of millionaires, rock stars, models, and fashion designers all in the hopes of answering the cuckoo's calling.

Rowling, writing under the pseudonym "Robert Galbraith", has written a very compelling crime novel which will have you guessing until the end. While Harry Potter this is not, the story is very entertaining and Strike is a very likeable character. Rowling plans to turn this into a series with a sequel reportedly due out in 2014. "The Cuckoo's Calling" is a must read for anyone who is a fan of mystery or detective novels.

Christina Nguyen

So there you go, take these happy members' words for it and come join us next time for more literary fun! The book club meeting will be held on Sunday, December 8th from 2:00 pm – 4:00 pm at Macha Macha in Kobe. Hope to see you there!

Cherie

Book Club's Second Meeting

The Cuckoo's Calling
by Robert Galbraith

Date: Sunday 8th December 2013

Time: 14:00 – 16:00

Meeting Place: Tits Park;
next to Sannomiya Hankyu station

Venue: Macha Macha
(本山ビル2F, 3 Chome-2-1 3
Kitanagasaki, Chuo Ward, Kobe,
Hyogo Prefecture, Japan)

Kansai Rainbow Parade

'There's Pride in Osaka?'

My incredulity says something about my expectations of Kansai Rainbow Parade 2013; I had been forewarned that Japan, wonderful as it is, is sometimes not the most tolerant or permissive of countries when it comes to certain personal preferences. So, it was with a little trepidation and cautious enthusiasm that I set off to rendezvous in Ogimachi Park with the rest of the Stonewall crew. Any misgivings I had were quickly dispelled by the sight of two Japanese women, four kids and buggie in tow, dressed head-to-foot in rainbow tie-dye with waist-length multi-coloured braids. They kindly offered to guide me to the station; an offer which was a little redundant, considering

the cloud of viridian, scarlet and mauve balloons visible from half a mile away.

For those who have attended European or American Prides, Kansai Rainbow Parade may seem a little muted. It was certainly smaller in scale than the majority of western parades, with just two rows of stalls selling everything from face paint to badges, to free wine samples to sufficiently fortify yourself for the march ahead. On the stage various bands and acts performed everything from traditional drumming to covers of Cyndi Lauper and Queen (what march can begin without synchronised foot stomping to 'We Will Rock You?').

Neither were roads blocked off, nor did heaving crowds gather. Instead an ungainly line wove its way a short distance through Ogimachi, enthusiastically waving to crowds of mostly bemused onlookers (asking at school the next day what they thought my rainbow badge represented, one student suggested 'you like weather?'). The only awkward moment came when the parade accidentally blocked the path of an ambulance: it would be unfortunate, we agreed, if, after years of campaigning against prejudice, all this blatant queer celebration did actually prove fatal.

Despite the limited scale of the event, the Rainbow Pride was one of the most enjoyable and open events I have attended. The participants were a balanced mix of Japanese and foreigners, LGBT and allies, contributing to a cosmopolitan feel. Cosplay and costumes were prominent, from modest rainbow capes and discreet pins to the announcer, a middle-aged man dressed in a French maid's uniform complete with six-inch glittery high-heels. There were steam-punks, cross-dressers, ravers and a flock of Pokémon dressed only in briefs and various fluffy ears and tails. Queer culture in Japan allies itself closely with various sub-cultures, giving this Pride a very different feel to

others in the world. Rather than leather and spandex there was a performance from an AKB48 offshoot troupe, complete with rainbow-coloured tutus.

If the parade's pervasive air of effusive kawaii-ness displaced the more serious political undertones of most LGBT events, it nevertheless underlined how unusual such extravagant displays of identity are in Japan. At the end of the day, the MC invited the crowd to simultaneously release all the balloons which had been distributed throughout the crowd during the parade at once. 'Change', he proclaimed, as a friend translated for me, 'can only come

when we stand together'. Such a clichéd sound bite gained a new resonance in a community so often invisible in mainstream Japan. As a kaleidoscopic mass of balloons rose into the dusk, it seemed an appropriate metaphor; a small but defiant splash of colour against the grey Osaka skyline.

Lorna Petty
Photo: Lynn Lethin

Find out more about Stonewall events on their [website](#).

[illegible]

Our next stop along the pilgrim
trail is in Nara, temple number nine,
known as Nan'endo. Nan'endo is
a small octagonal space (in fact,
its name means "southern round/
octagonal temple"), part of the
more massive and influential
Kofuku-ji complex. Kofuku-ji has
been one of the most influential
temples in Japanese Buddhism,
and Nan'endo has always been
the focal point of the esoteric
rituals despite its small size.

Nan'endo's principal Kannon image is Fukukenjaku Kannon (sometimes known as Fukukensaku), which means "Kannon who holds the rope and snare." She has three eyes and eight arms, and the beast-catching net and fish-catching line in her hands symbolize Kannon's ability to catch up all beings in order to save them, and the promise that prayers will be answered. This noose-and-net-bearing Kannon is also associated with helping people who are harassed by their more 'animal' passions, like anger, gluttony, addiction, and lust; though this Kannon's principal renown is for keeping the family safe and ensuring the health and long life of one's descendants (a big deal in Japan, as you need your descendants to conduct the prayer rituals that ensure the peace of your soul once you are dead).

The image was crafted during the Kamakura era by Kokei, father of the famous artist Unkei. Kokei also created the six statues of the Hosso Sect patriarchs surrounding the Kannon image; all seven are National Treasures. The Kannon image is a secret one which is on display only once a year on October 17th. No other temple on this pilgrimage enshrines a Fukukenjaku Kannon image.

Nan'endo itself shows a clear Chinese influence in its architectural display; the current building was constructed in 1741 as an exact replica of the original, built in 813 by Fujiwara Fuyutsugu, consecrated by Kobo Daishi on the southwest corner of the Kofuku-ji temple complex. The Hokuendo (or "Northern Octagonal Temple") was originally built in 721 (current iteration, 1210) and is the directional pair to Nan'endo. The statues inside Hokuendo were carved by Unkei, Japan's 'Michelangelo,' and are also National Treasures.

The nokyosho office where you get your pilgrim book stamped and sealed is right next to the little temple dedicated to Hitokoto Kannon. This "One Word" Kannon is connected to Kannon's power to save you from suffering if you very sincerely utter Kannon's name only once.

It also has to do with Kannon answering prayers that are but one word long.

Further afield is the rest of the Kofuku-ji complex, definitely worth a visit. While browsing Nan'endo is free, getting in to the Kokuhokan (museum) will cost you a few hundred yen. Built in 1959, the museum displays some of the multitude of heritage-listed artworks held by Kofukuji. The sublime youthful Ashura is definitely worth a visit, but also of note are the exquisite head of Yakushi Nyorai, the eight patriarchs of the Hosso sect, and the comical goblin lantern-holders Tentoki and Ryutoki. The Tokan-do, or "Eastern Golden Hall" is currently under construction and will be for many years to come, but Kofuku-ji and Nara are worth a visit in spite of this.

Broadening out, you can head to the Kasuga Shrine, also associated with the Fujiwara family so closely connected to Kofuku-ji and Nan'endo. In fact, while every pilgrimage temple has a sacred hymn written by Emperor Kazan about a thousand years ago, Nan'endo's contains a possible play on words >>>>>>



Haru no hi wa
Nan'endo ni
Kagayakite
Mikasa no yama ni
Haruru usu kumo

This spring day
At Nan'endo
The radiant brilliance
From Mikasa mountain
Trailing a thin veil
of clouds

Kasuga Shrine has wisteria in abundance, echoing and expanding the wisteria trellis seen just outside the small Hitoko Kannon temple.

Nara is a bit of a hike from Hyogo, but is definitely worth a day trip. Include Todai-ji and a walk-in-the-deer-park tour of the other historical and religious buildings in the area of this former capital and it is worth an overnight stay. Autumn is a beautiful time to take in the sights of Nara, so take advantage of November (one of the four best months in Japan, in the opinion of this humble writer), and hit the pilgrim trail!

Happy travels,

Emily Lemmon

Information in English on Kofuku-ji,
including construction information.

Kofuku-ji page, English.



As Cate of Sacred Japan explains, "In the 1st line, the Japanese characters 'haru no hi' (spring day) can also be read as 'Kasuga', which is the name of the shrine associated with Kofukuji temple. Because the double meaning is intentional, another way to translate the first 3 lines is 'Kasuga shines within Nanendo.' The clearing of the sky in the last line is symbolic of the mind becoming free of attachments."



News just in!
Hafu's Kansai release
has been confirmed
for November 23rd,
see [here](#) for details!

A few weeks ago, in one single

day I got to experience the thrill of being pointed at and hearing, in an almost accusatory tone, the word "Gaijin!" no less than six times. Three times walking in southern Nishinomiya by senior high school students, and three more times at the onsen that evening by guys in their 20s. Six times.

I think it's safe to say that if you are a Caucasian man like me, you've already experienced the staring and the "Gaijins". This, in a usually lower frequency, was for me just part of my day-to-day life in Japan, something that one can only observe and shrug thinking, "しょうがない, I stand-out and that's the way it is here." Of course, like me, I'm sure many of you have also thought about how this situation would be downright rude and treated as prejudice in our home countries, but hey, Japan is known for taking its time with societal change. Now, let's try to imagine that this has happened to you all your life. Countless times in your youth, you've been congratulated by

strangers simply for speaking a few words in your mother-tongue, the innumerable instances you've been met with unease when you've approached a store clerk to ask a question; and it's been concluded time and time again that your linguistic talents and weaknesses are related to your family heritage or a country you've never even visited. This could be a taste of the reality our half-Japanese students face in Japan today.

A Half-Japanese is called a "ハーフ" in Japanese. A once pejorative word, ハーフ has now been reappropriated by the Half-Japanese and is used to designate people who have one Japanese parent, independent of their home or residing country or physical traits. The word made its appearance in the 70s because of an increase in mixed marriages in Japan. Since then, the number of mixed marriages has greatly increased, with half of them being Chinese or Korean interracial marriages, followed by Philippine or Brazilian interracial marriages.

In recent years, greatly because of efforts to internationalize Japan, as well as the decline in Japanese population, the Hafus have come to represent a much greater portion of society than in previous decades. It is said that now 20,000 mixed-race babies are born in Japan every year, so technically that could mean that we have at least one Hafu student in each of our classes!

In order to better represent and raise awareness, as well as start a dialogue around this facet of contemporary Japan, the "Hafu Project" has been collecting pictures, profiles and life stories for the last five years from Hafus in and outside Japan. Born of this initiative and the desire to expand the project, Megumi Nishikura & Lara Perez Takagi have directed, shot and produced a documentary titled "ハーフ". Five months after its world

premiere in Los Angeles last April, the film

came to Tokyo and was screened for twenty days. Since the movie touches a rather sensitive cord in Japan, the directors thought it would be wiser to present the film abroad in film festivals in order to get the ball rolling and build a strong portfolio before screening the film in Japan.

I had the pleasure of seeing ハーフ in Tokyo and meeting the co-director, Megumi Nishikura, after the screening. The documentary is a powerful work, a window into the lives of five Hafus and their stories lived in an almost excepting Japan. The film itself is surprisingly well edited and shot, making it a very pleasant 90 minute stroll through an otherwise dense issue. The five participants share their impressions on marriage, the educational system, self-perception, tolerance, family,

prejudice, self-denial, and the sense of identity and home in Japan.

After the screening, I asked the director how we, as ALTs and "vehicles of internationalization", could raise awareness in our classrooms. Megumi Nishikura replied that a good idea would be to ask students how a "real okonomiyaki" is prepared and cooked. Depending on the students' hometown, the recipes change, but this idea of proudly making a "real okonomiyaki" remains. This illustrates the obsession with "the real Japan", a notion of purity that is today almost obsolete in reality, but lives-on in the collective Japanese consciousness. Unfortunately, this idea of purity also fuels a great amount of ignorance. As a Korean-Japanese woman says in the film, "Instead of disliking what's different, if we embrace and learn from it, then Japan will have such a bright future."

This is where we, as teachers, can create a much needed bridge between us "distant, foreign people" and our students, using Hafus living in Japan to illustrate a double standard. This could make an amazing 50 minute class and also improve students' understanding of their fellow Hafu classmates. In class, teachers can use Youtube videos of subtitled interviews with Hafus, or even use the preview of this film to open the class.

To read more about Hafus, please visit [here](#) and [here](#), where I collected most of my information for this article. As for the film itself, ハーフ is set to come to Kansai in the months of November or December. ぜひ見に行ってください!

Simon Dubé

Takasago Lantern Festival

This article is brought to you through a partnership between the [Heart of Japan](#) blog, a project by the Hyogo International Association, and the Hyogo Times.

Boasting 10,000 candles placed

all over the town, Takasago Lantern Festival (高砂万灯祭, Takasago Mantousai) also features jazz and traditional Japanese music performances along with specially illuminated historical buildings, temples and shrines. At the price of just a train ticket to Takasago, the lantern festival with a plethora of sights and performances is hard to beat. This year it took place Saturday September 14th, though was rained out by a typhoon on the 15th.

Takasago is a small city west of Kobe (conveniently accessible via the Sanyo Train Line) that has been gradually expanding and improving its lantern festival since before 2007. Still, as a newer festival in a small town, Takasago Lantern Festival has yet to reach the explosion of popularity (and tourists) that some festivals enjoy. Instead, Takasago offers a top-rate festival; Takasago's 10,000 candles equal the number of lanterns in the far more famous Nagasaki Lantern Festival, for example, without the surging crowds that can make other festivals difficult to enjoy.

Spots around town are illuminated; like Takasago Shrine, a private house restored as a community center

(a beautiful example of traditional Japanese architecture), Jurinji Temple (十輪寺) and the yachts at Harimanada shoreline. Jazz, traditional biwa and other performances dot the town.

Stalls along the road and the outdoor shopping center (商店街) sell standard Japanese festival fare as well as some unique local rarities and foreign foods. Korean chijimi, Portuguese-origin castella cake, beer, takoyaki and yakisoba are all offered. Also, taking advantage of Takasago's reputation for delicious eels, street vendors here invented the "eel dog," a hot dog bun with eel meat inside instead of a hot dog, topped off with onions and teriyaki sauce. Another delicious local favorite is Takasago's nikuten, okonomiyaki (fried cabbage with a variety of vegetables in a pancake shape) with potatoes mixed in.

Organizers of the Takasago Lantern Festival researched ways to make the 10,000 candles safe, yet also wind-resistant. They settled on a design that features a ring of water around the candle, so if the candle is kicked over, it will be extinguished immediately. Additionally, they found that if the candle jars had a lid with

a hole in the middle, wind could pass by without extinguishing the candles.

I highly recommend going to Takasago's Lantern Festival next year for its wonderful performances and traditional architecture. Checking the weather before going is a good idea, as the second day of the festival this year was canceled in response to a typhoon evacuation alert.

In addition to the Lantern Festival Takasago also hosts an Autumn Festival (秋祭り, aki matsuri), which features neighborhoods competing with portable shrines drumming and racing around. Another fun day out to put in your calendar!

How to Get There:

From Sannomiya

Take the JR line (bound for Himeji) to Tarumi Station, then walk to the Tarumi Sanyo Station, take the Sanyo line (still bound for Himeji) and get off at Takasago Station (47 minutes, ¥890)

Joshua Kaplan

Photo: Hana Na & Joshua Kaplan

Hyogo AGE's 2013 Shikoku Rafting Adventure

Taking full advantage of the glorious

weather over October's only three day weekend, 17 ALTs assembled in Sannomiya to begin the four hour journey down to Kochi prefecture on Shikoku. After crossing the Akashi Kaikyo Bridge, the longest suspension bridge in the world, we headed over Awaji Island, and finally made it to Shikoku. As we drove towards our guesthouse, the bustle of Kobe City was replaced by lush, soaring mountains and the seemingly calm flow of the Yoshino River. We arrived at the Happy Raft base in the evening and were soon led up a narrow road to the guesthouse nestled at the top of a mountain. Excited to have reached our destination, we quickly started preparations for our BBQ dinner, and merrily passed the night eating, laughing, and listening to the musical genius of the Now 47 CD left in the living room.

The next morning, we awoke ready to hit the water. We first practiced paddling in the still water until our guides said we could jump out and swim a little before departing. Any remnant of a hangover disappeared immediately in the icy

river, and we were definitely awake and ready to go. After ungracefully hauling ourselves (or being hauled) back into the raft, we set off to experience some of the best whitewater rafting in Japan. Although the class 4 rapids in the Kobo section of the river were deemed too dangerous because of the recent typhoon, the rapids in Oboke canyon did not disappoint. The pristine water of the Yoshino River tumbled and crashed around us as our rafts plummeted through rapids and whirlpools. Our guides also kept everyone entertained by proposing various stunts, from riding through whitewater on the edge of the raft to ditching the boat and swimming down some of the smaller rapids. There were even a couple of cliff diving opportunities for the true daredevils in the group. By the end of the day, we were exhausted, but completely satisfied with our first foray into Japanese whitewater rafting.

In my final lines, I would like to extend a huge thank you to Whitney Litz for organizing everything and making this rafting excursion possible. This was an



incredible experience in a gorgeous part of Japan, and for all the adventurers out there, I highly recommend signing up for next year's rafting trip!

Kristin Keeno

Ramen Burger

I don't think this can technically be classed as Japanese food but this heart attack handful is a trendy alternative to the American hamburger.

Ingredients

Serves One

- Instant ramen (not Cup Noodle - the packet kind!)
- 1 egg
- 100g minced meat (pork or beef)
- A pinch of chopped spring onions
- 1 tsp soy sauce
- Vegetable oil

Topping suggestions

- lettuce, fried egg, tomato, pak choi

Step one

Cook the instant ramen in salted water, don't add the seasoning!

Step two

Drain and cool the ramen for a few minutes.

Step three

Beat an egg then mix in the ramen.

Step four

Split the ramen in two and mold into bun patties around five inches in width.

Step five

Wrap the ramen patties in cling film and put in the fridge to chill.

Step six

Mix the minced meat, spring onions, soy sauce and half the ramen seasoning together and mold into a burger shape. Fry for 2-3 minutes on each side.

Step seven

Heat vegetable oil in a separate pan, enough to cover the base of both ramen patties.

Step eight

Fry both for 2-3 minutes on each side, or until a little crisp.

Step nine

Build your ramen burger and eat greedily [tip: don't eat in front of an audience, very messy]

Cherie Pham

Where are they now?

This month Arjan Tulsi speaks

to Canadian couple David Chan and Susan Wong about their Hyogo experience.

When were you in Hyogo & where were you placed?

We were in Hyogo for one year from 2010-2011 and were Hyogo ALTs placed in Kobe. We got married the year before joining JET and were lucky they placed us together in such an awesome location. We lived in Tarumi and taught at four senior high schools between us.

Could you tell us about what you did before JET?

We lived in Calgary, Canada before joining JET. Susan was an optometrist and David was a biochemist at the university. David had just finished his studies recently and we thought it was the perfect time to do something different together.

What have you been up to since leaving JET?

We returned to Calgary right after JET as Susan was already four months pregnant! We've been here since and our boy Lukas is now already almost two years old. Susan is doing optometry again and David is working as a project manager.

Did you suffer any reverse culture shock after going home?

A bit, but overall we think it wasn't too bad. It was the little things that we were taken aback by: cars yielding to pedestrians? And what do we do with this tab again? The change in lifestyle was also quite different. Going from Japan where we walked or took transit everywhere, to Canada where things are really spread out and you basically can't get by without a car.

Do you miss Japan at all?

Yes! We always reminisce about our time in Japan and miss so many things about it. The festivals, the culture, the people, and just doing normal things like going to an izakaya or the constant busyness of Sannomiya. And of course the food!

What are you doing now?

We're both working full-time and are otherwise keeping busy with our son. We also recently moved into our new home and are trying hard to get everything set up.

How has the experience of living in Japan, and working on JET, helped you in your professional or private life?

Living and working in Japan gave us unique insights into Japan's culture and a different way of doing things compared to Canada. I think it's good to be exposed to new cultures and being fully immersed in another country allows you to experience certain nuances you may not when just visiting as a tourist. I often think about how our cultures differ and it helps you evaluate what approach works for you. For example, mitigated or indirect speech is far more common in Japan than in Canada and thinking about its merits and shortcomings is something we wouldn't have fully appreciated had we not spent our time in Japan.



What's your favourite memory of Hyogo?

I think it's not so much one favourite memory, but many little things we cherish a lot. For example, going to Motomachi and Sannomiya – there is always a new shop, restaurant, or dessert house to discover. Or simply going to a neighbourhood pub, drinking homemade umeshu and being treated to boar by the locals for no reason other than it being the animal you encountered on Mt. Rokko. Another favourite memory is the view of the Akashi Kaikyo bridge. We lived on the very west side of Kobe and could see the bridge from our living room window. Walking home from school and seeing the bridge in the distance – definitely something we'll always fondly remember.

Do you have any advice for the new ALTs?

Soak it all in and enjoy every moment of your experience. We were only on JET for one year and constantly wish we'd had more time. While you're there, try to make the most of your time and commit to it fully, whether that's teaching, exploring the culture, or learning the language. Now is the time to experience these things and you'll never have such an opportunity again!

What about advice for ALTs moving home?

Try to figure out what you want to do when you return home before you get back home. It's hard, but if you can try looking for a job as early as possible. It can definitely be stressful and make the transition home a little bumpier if on top of everything else, you're looking for work.



NOVEMBER

Hyogo AJET event

Hanshin

Harima

Kobe

Tamba

Awaji

Tajima

Outside of Hyogo

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2 Black Halloween Party (Bar Giraffe, Osaka) 7 – 9 pm
Kobe Biennale 2013: Encounters with Art in the Port http://www.kobe-biennale.jp/_en/about/kaisai/ (October 1 st – December 1 st)					Himeji 26 th Annual Pottery Festival (4 th – 8 th)	Miki Hardware Festival
3 Miki Hardware Festival	4 Culture Day	5 Guy Fawkes Night	6	7	8	9
Himeji 26 th Annual Pottery Festival 10 am – 5 pm 大手前公園 (姫路市本町68)						Awaji Autumn Messe
10 Awaji Autumn Messe	11	12	13	14	15	16
Aioi Momiji Festival					Osaka European Film Festival (November 15 th – 25 th)	
17 2013 世界のCM フェスティバル	18	19	20	21	22	23
Osaka European Film Festival (November 15 th – 25 th)				Skills Development Conference (AKA Midyear Conference or SDC) Awaji Island	After SDC Party (Kobe)	Himeji Food Festival (22 nd – 24 th)
24	25	26	27	28 American Thanksgiving	29	30
Himeji Food Festival						

The calendar
for Hyogo Times
is designed and
maintained by
Paige Ngo!

ht

November, a month of colour.....

手話
受付