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.....inside.....

**Ultra-Japan: EDM
Classroom Management
Kyoto's Fall Foliage**

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November Features

- 5 Ultra-Japan and the EDM I've Been Looking For
- 7 A Beginner's Guide to Classroom Management

- | | |
|------------------------------------|---------------------------------|
| 2 Hello! Message from the Editor | 21 Review: Japan's Niche Bars |
| 3 Hello! Message from the PR | 23 Music Preview: New Breed |
| 4 Kicchiri Kitchen: Miso Soup | 25 No Zen, No Life: |
| 9 Travel: Cambodia | Typhoon "Preparation" |
| 11 Review: The Cricketers | 27 A Fistful of Fun: Five Books |
| 13 In the Classroom: How Do I Say? | 29 The Refuge: The Durants IV |
| 15 HAJET: HAJET Goes Rafting | 31 Prefecture Spotlight: |
| 17 Review: El Charro | Kagoshima |
| 19 Travel: Kyoto's Fall Foliage | 33 Calendar |

NEW!

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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

Message from the Editor: hello!

Following the professional development that resulted from this year's Skills Development Conference and the possible personal regret from Halloween festivities, November marks a time for many new JETs when things are finally beginning to fall into place. Much anticipated plans for winter vacation are being made in an effort to forget the fact that most of us won't be attending the usual daylong family and sports celebration known as Thanksgiving. Yet, even though that mouth-watering turkey might have to be replaced with a subpar chicken this year, with its two three-day weekends, November provides another great opportunity to create a stronger sense of community and family with other neighboring JETs. So make that Facebook event, have people over, run to Costco, and after these three months of settling in, make Japan that place so many others already call home.

As for the Hyogo Times, we've kept busy by continuing to find places and events to make that four-letter word a reality. This month read a number of reviews from our usual contributors as well as from our very own Layout and Graphics Editor, Erika Horwege, who shares two unique spots for viewing the **autumn leaves** and one of her favorite **craft beer restaurants** in Hyogo. Ryan Hertel also gives us an insider's look into a few of Japan's **niche bars**,

promising a different and often much more exciting time than your routine gaijin bar. Finally, Brandon Yanari brings us into Japan's growing electronic dance music scene with his review of **Ultra Japan**. However, this month isn't all about amazing restaurant and travel finds; **Rackle** and **Louis** continue to provide insight into effective classroom techniques, which tie in perfectly with the knowledge gained in Awaji. Lastly, check out our newest section, the **Prefecture Spotlight**, where Kagoshima's very own Shane Allen describes what makes Kagoshima such a wonderful place to live and visit for any ALT.

Although last month many of us were able to catch up with JETs we haven't seen in ages or meet completely new ones, let's not forget to build ties in our own communities here in Japan. Yes, it's important that we try and strengthen the JET community through HAJET events or simple weekend outings, but immersing ourselves into the Japanese language and culture is just as important for making our time here worthwhile. Investing in your city, town, or neighborhood will in most cases always provide a positive return. As a friend once said, "I just gave the city life, it ain't about who did it first. It's about who did it right."

Sean



hello!

message from the Prefectural Representative

Welcome to November!

By now you've reflected on all you heard at the Skills Development Conference and might even have plans to put some of those key learnings into action. A big thanks to our fellow ALTs who organized the conference and a final round of applause for all those who presented.

Moving forward, school responsibilities may be taking up more time than usual as the wave of speech and recitation contests and Open-High School events rolls in. But as our days get shorter and colder, don't forget to take time for yourself and enjoy the sights of Japan in the fall. There are plenty of beautiful places in Hyogo and the surrounding area to view the vibrant momiji. Treks through the mountains of Kobe or a day trip to Tajima are well worth the time. A visit to Engyoji Temple in Himeji also provides gorgeous views of the foliage. Plan your trip on the first weekend of November to coincide with the Himeji Pottery Festival!



Claire

Kyoto city also offers gorgeous autumn scenery set against famous temples. If you're looking for more motivation to venture out, make a day trip to Kyoto on Saturday, November 8 and participate in the Block 6 Capture the Flag game in Arashiyama (more details on Facebook, "Active in Arashiyama + Night Capture the Flag!").

November also tends to signal a comfortable acceptance of routine. By now first year JETs are finding their strides while the veterans are halfway through a well-planned semester. :) Everyone is cautiously aware of the dropping temperatures and adding extra layers. Thankfully, this month we have two long weekends to fill with travel, entertainment, and enjoying time with friends. Make the most of

November and be sure to embrace this crisp season as it quickly passes. Hyogo is a beautiful place this time of year; we're lucky to call this prefecture our home.

Hearty Miso Soup

This recipe was inspired by a miso soup served at breakfast in a Nara guesthouse one cold winter morning. Enjoy!



- >> 250ml water
- >> ½ teaspoon dashi powder (skip this if your miso already has dashi in it)
- >> 1 ½ teaspoon miso
- >> 2 slices of daikon
- >> 3 large (or 6 small) slices of carrot
- >> 30g enoki mushrooms (about 1/5 of a packet)
- >> 3 slices of usuba (deep fried tofu)

Prep time: 5 minutes

Cook time: 8 minutes

Serves: 1

A Quick Guide to Miso - Miso is a fermented paste made from soy beans, salt and often another ingredient such as rice or barley. There are many kinds of miso and they vary in texture, colour, salt content and age. In general, lighter coloured misos have a milder flavor and are less salty (sweeter) than darker ones. A good place to start is awase miso, which is a blend of different types of miso. I usually go for the lighter coloured, chunky, additive free awase miso.

I'm a summer person but one thing I do look forward to in the cooler months is miso soup. It's simple to make, warms you up, and is jam packed with umami, protein and other nutrients. I didn't like miso soup until coming to Japan and this recipe hooked me in even more. So if you're not a fan yet, I say give it another chance! You may be pleasantly surprised.

Step One - Peel and cut the carrot and daikon into ½ cm slices. Cut the daikon into quarters and halve the carrots if needed. Cut the usuba into 2 cm strips and halve them. Trim the ends of the enoki mushrooms.

Step Two - Place the water, dashi powder, daikon and carrot in a small saucepan and bring to the boil. Lower heat and simmer for 4 minutes.

Step Three - Add the usuba and enoki mushrooms and simmer for one more minute. Turn off the heat.

Step Four - In a soup bowl, mix the miso paste with a bit of the liquid from the saucepan. Add to the saucepan and stir. (Never boil the soup once the miso has been added!)

- pour in a bowl & enjoy!

>> The top half of daikon is sweeter and is more versatile.

>> Usuba doesn't keep for long. Slice up leftovers and freeze them in freezer bags or add some to a veggie stir fry for extra flavor.

>> You can pretty much add anything to the soup, just be sure the ingredients are cooked before adding the miso. Tofu, other types of mushrooms, onion, potatoes, sweet potatoes, and wakame are all popular ingredients.

>> Don't be tempted to skip the dashi if you are vegetarian or vegan, miso with plain water is not very nice. Kombu dashi doesn't contain animal products and is available at many supermarkets.

Helen Yuan

Helpful Vocabulary << だし入り (dashi iri) includes dashi >> << 合わせ味噌 (awase miso) a blend of miso >> << 生みそ (nama miso) miso that hasn't been heat treated to stop the fermentation process. It will continue to ferment after it's opened so you may need to use it up faster >> << 無添加 (mutenka) additive free >> << 国産 (kokusan) made using Japanese soy beans >> << 有機 (yuuki) organic >> << 減塩 (gen en) lower salt content than regular miso >> << 麦, 大麦 (mugi, omugi) barley >> << 小麦 (komugi) wheat >> << 大豆 (daizu) soy beans >> << 米 (kome) rice >>

Ultra-Japan and the EDM I've Been Looking For

With raves and music festivals spread throughout the year in California, coming to Japan where the electronic dance music scene is not as popular was a bit tough for me. Sure, I would hear some EDM music in the clubs or go to concerts at Ageha (like Porter Robinson), but with no outdoor festivals solely featuring the amazingsness that is EDM it left something significant to be desired.



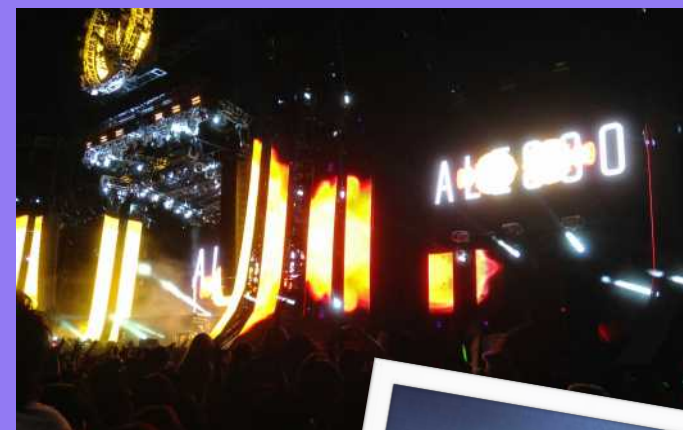
Radio stage for the smaller acts, food shops including ramen, and stands selling all kinds of alcohol from Budweiser cans to Jaeger bombs to tequila mixed drinks.

The main stage was where the party was with tons of people waving their hands and respective country flags up in the air, head bobbing, and #selfiestick-ing to an enormous illuminated stage. We were also pleasantly surprised by the rave outfits that the attendees had. We're talking bright colors, wrists full of kandi, crazy sunglasses, and even some bare midriffs and shoulders. I suppose Ultra Music Festival brings out certain freedoms in the typically conservative Japanese lifestyle.

The absolute best part was the music though. Both days featured top DJs spinnin' popular tracks and remixes. For all of the DJs we listened to, nobody disappointed. Day 1 included Morgan Page and a super dance party with W&W. The up and coming Martin Garrix threw down with "Gold Skies" & "Animal." Kaskade played a bit less of his signature trance and opted for a more house dance-y set, which was awesome. The best for Saturday was Steve Angello, though, as he laid down some sick beats and pumped up the crowd like no other that day. The headliner, Hardwell (rated #1 DJ in the world by DJ Magazine), got us going with his signatures "Dare You" and "Apollo" while also mixing in some "Blame" by Calvin Harris and "Rude" by Magic!. The epic-ness that was Day 1 of Ultra Japan

left us simultaneously satisfied and wanting more (especially since it ended around 9:30pm), which leads me to Day 2.

Day 2 of Ultra Japan for us was pretty wild since we found our own spot for dancing in the crowd, and, like Day 1, the music fueled our EDM-highs. We caught a bit of M-Flo and Far East Movement on Sunday, which was really interesting to hear them stray away from hip hop and provide a more club music-like sound. It was my first time hearing Fedde Le Grand, and I was impressed by the house music he provided. I was happily surprised with Afrojack on Day 2 since I consider him to be the Flo Rida of EDM, but he laid down favorites like "Ten Feet Tall" and "Illuminate" and even had lyrics on the screen for fans to sing along with. Next came who I considered to be the best of Day 2 - Alesso. His new song "Heroes" got everyone to sing as well as "City of Dreams." Day 2 capped off with Axwell & Ingrosso and although we had hoped Steve Angello would jump on stage for a Swedish House Mafia reunion, they did end up playing a fantastic set complete with "Save the World" and "In My Mind." When the last bit of confetti and streamers touched the floor though, a wave of disbelief that Ultra Japan was over hit us, and even amidst the musical high that was achieved, we just didn't want it to be true.



Ultra Japan was an EDM experience that was filled with good feelings, friends, and fun. Compared to raves in America, I actually preferred Ultra Japan because of how cooperative the crowd was (i.e. not running you over or pushing in the crowd). I also liked how there were the "Sumimasen" & "Gommennasai" phrases when people were moving around you. It was honestly a "no stress, focus on the excellent music" kind of event and I loved it. I cannot wait for June 2015 when I will be heading to Ultra Korea to do it all over again!

Brandon Yanari

However, this year featured an EDM explosion in Japan like never before. With over 40,000 attendees, Ultra Japan sold out over two months before taking place on September 27 & 28 in Odaiba, Tokyo. It was the first time Ultra Worldwide came to Japan, and I am so glad that I was able to make it over to Tokyo for it.

A couple EDM-loving friends and I had no trouble getting our iFlyer tickets and wristbands for both Saturday and Sunday, and the event was very well organized. Not sure what to expect from an EDM festival in Japan, we all noticed the following after entering: an insanely long line for buying Ultra merchandise, a UMF

My Kids Are Crazy and I Don't Know What to Do!

A Beginner's Guide to Classroom Management

So it's been a few months now and everybody seems to have fallen into a nice routine and the mystery and excitement of your arrival has finally worn off - both for you and your students. No longer do they stare at you in silent wonder but instead have begun chattering incessantly, wandering about the room, not handing in homework, and generally just being...teenagers.

Of course you look to your JTE for support, but you can't help but feel like both you and your students know that it shows you aren't in control of your class - and you hate that. Yes, as an ALT you are here to make lessons fun, but you are also their teacher and deserve to be respected as such. You are well aware that you cannot dole out punishments or discipline but you can damn well keep things under control so your JTE doesn't have to resort to handing out detentions like the stickers you so desperately want to give out instead. Thus I offer a few tried and tested ways of keeping your kids under control:

1. Sticker System

I don't know if you've notice but a lot of these kids show these off like a badge of honor. Collect several different sets in varying levels of glitter and awesome and rank them. Don't just give them out for the big stuff either, do it for the little stuff too, held a door open - sticker, handed out papers - sticker, got top/half/some marks - sticker. You want your students to see that even the

smallest act of good behavior warrants a reward and the better they are, the more they get. The fact of the matter is decades of educational research have shown that reward systems work better than punishment systems.

2. Compliments Compliments Compliments

Like stickers, give these freely. "Wow, great work" or a smiley face written in with your draft comments work wonders. Never underestimate the power of "thank you" or an "it was very nice of you to help out". Positive reinforcement is a powerful tool. Your students are more likely to look for praise than they are to look for chastisement.

3. The Silent Stare

This one is for the talkers. You have the class's attention, but the back two students just HAVE to share the lunchtime gossip. Stop talking, mid-sentence if you can, and just stare at them. Quirk an eyebrow or give it a "really, you need to do this right now?" edge. Just do not break your stare. The rest of your class will probably turn in the direction of your ire and (usually) in less than 30 seconds your talkers will have noticed the entire room staring intently at them and their conversation will cease.

4. The Loom

This is also for the talkers or your distracting students

- especially during a quiet activity. Your student isn't focusing on their work so you move to stand either diagonally behind or next to their desk and simply stand and watch them work. Usually your student will notice you shortly after and begin work immediately. If they persist, however, rest a hand on their desk as well and if necessary lean down and give them a quick "please do your work" or a tap on the shoulder. Your presence is a powerful tool, use it.

5. Voice Whip

So often we underestimate the power of our own voice: with it, you can raise enthusiasm, capture attention, or command. Use your general teaching voice for most instances but save a sharp rise in volume for when you need attention. For example "Okay LISTENING everybody, are we listening?" The sharp change grabs your student's attention and the return to normal volume means they must be silent to hear. Most will comply. Save yelling for dire situations and I've personally found that a disappointed mother tone works best for reprimands.

6. Put It Away

Pulling out the cards or props for a game, but your students are going wild? Simply put them back in the draw in front of your room full of witnesses, pull out the text book and say, "Well I had fun plans but you won't even

listen to what they were so I guess this is what we are going to be doing instead." If they don't want to spend the next half hour doing grammar they will sit down and listen.

7. Stand Up and Read Aloud

This last one is a final resort, really. If you have a student that just will not focus, have them stand up and read from the text book (or perhaps a simple novel). They wanna talk, fine, but it's going to be relevant. If you play your cards right with this one you may never actually need to make them read at all, just let the prospect loom till silence ensues.

Disclaimer: these methods may not work effectively for all, but if you want, play around with them and see if you find something that fits. Just remember at the end of the day your kids are probably good kids and you should always try to treat them as such. Think about your own high school years, what made that teacher you loved that much better than the others. See if you can do the same for your students. Often it's not as hard as you think.

Rackle Beaman

"Tuk-tuk, Lady?"

A Guide to Cambodia

Cambodian history elicits two very different reactions. On one hand, the impressive scope of the Angkor Empire, which built Angkor Wat and other surrounding temples, is awe-inspiring. On the other, the vestiges of the Khmer Rouge are heart-wrenching, especially as the repercussions still affect Cambodians today.



Getting There and Around

We flew China Eastern to Phnom Penh, with a connection in Shanghai each way. You are fed on every flight, no matter how late it is. Overall, the food is decent, the seats relatively comfortable when not broken, and a long layover in Shanghai (we got to explore for about six hours!) is definitely preferable to one in Guangzhou.

To get from Phnom Penh to Siem Reap and back, we used the Giant Ibis bus company. On the way to Siem Reap, one of our stops was at a restaurant with an amazing strawberry shake. Returning to Phnom Penh, we opted to take a night bus to save time. There are two outlets per bed (and at a voltage that actually charged my 3DS; yay!) and there is an okay amount of room to stretch out for anyone around 5'8" or shorter. The beds aren't especially comfortable, but I was able to fall asleep...right before we arrived.

For the most part, we rode tuk-tuks (rickshaws attached to a motorbike). These are more comfortable than the tuk-tuks in Thailand and the trikes in the Philippines and many had fun designs. Batman is a particularly popular choice. In Siem Reap, it seems that there's an agreed upon

price to reach the major tourist attractions, so unless you're hitting up something a little less of a draw than the Angkor temples, haggling is pretty ineffective. We just used our hostel's tour service and tuk-tuk drivers in Phnom Penh, so I can't speak to how useful haggling is in the capital city.

Where to Stay

Lovely Jubbly was the first place we stayed in Phnom Penh. They offer an airport pickup by tuk-tuk, which is very convenient. We didn't stay for very long, but the precarious stairs up to the dormitory combined with my general clumsiness, as well as only one of the showers being operational, did not encourage us to return.

Hi Siem Reap is conveniently located close to the markets and Pub Street. The staff is also pretty helpful with booking tours. There was a pool table and a TV on which you could watch one of their many DVDs. They also provided bread, jam, butter, coffee, and tea in the mornings, though I found the jam to be unbearably sweet.

Eighty-Eight has an interesting pool/restaurant/common area. There is a platform with mats, which we slept on (and I stuck to, necessitating a painful separation) and we were joined at one point by the hostel's cat (they also have a dog!). Some nights they have a billiards competition, with the winner earning a pitcher of beer. Like Hi Siem Reap, they also help people book tours.

What to Do

There are an incredible number of things to do in Cambodia. The largest attraction is Angkor Wat, the



largest religious monument in the world, and other nearby temples built by the Angkor Empire, such as Angkor Thom. The ruins give us remarkable insight into the Khmer Empire, which ruled a large area of Southeast Asia from approximately 802 to 1431 CE. Along with everyone else and their mothers, we visited Angkor Wat in the wee hours of the morning to see the sunrise.

Other things to do in Siem Reap include the Beatocello concert every Saturday (sadly, the cellist was sick the night we went, but we still got to watch the video discussing his work with hospitals providing free healthcare for impoverished children), Phare (an incredible, nightly circus performance), shopping in both the Old and Night Markets (horribly overwhelming for me), Pub Street (The Red Piano has a delightfully bone-free fish amok), New Hope, and the Landmine and War Museums. The Landmine Museum had more interesting information, but the War Museum had a free tour guide an adorable and friendly cat. New Hope is an educational and medical foundation that was started to help poor children in the area with no access to a good education or decent healthcare. There is also a delicious restaurant.

The largest draws in Phnom Penh are the harrowing Choeong Ek and S-21 Prison. At Choeong Ek, the most famous of the Khmer Rouge's killing fields, you can listen to an audio guide as you wander around. It's rather disturbing to stand in the same places where so many were murdered, including children and babies, but it is an important part of history of which everyone should be made aware. The stupa full of victims' skulls with stickers denoting how they were likely killed is also sobering. To a similar effect, the prison houses pictures of those who were killed there.

Of a less gruesome nature, the temples Wat Phnom and Wat Ounalom, the Royal Palace, Silver Pagoda, and Independence Monument, which commemorates Cambodia's split from France, all have beautiful architecture. Wat Phnom has the added benefit of many resident cats. The last thing we did in Cambodia was a sunset cruise on the Mekong, but this is a waste of money in the rainy season.

Last Minute Points

>> American dollars are primarily used. Instead of coins, though, change is usually given back in riel, 4,000 of which is about \$1 USD.

>> There are many organizations to which you can donate. Budget for this if you're interested.

>> In Siem Reap and Phnom Penh, most of the mosquitoes are malaria-free.

>> Many of the temples and the Royal Palace require you to dress conservatively, meaning no cleavage, shoulders, or anything that's shorter than knee length. Pack accordingly.



Cambodia is an incredible journey, and it's been my favorite country I've visited since moving to Japan. I would highly recommend a visit before you return home.

Brittany Teodorowski

>> Photos courtesy of Sarah McGowan

Get Bowled Out: Takarazuka's Craft Beer Bar

Calling all craft beer lovers! If you are missing the craft beer culture of your home country, interested in Japanese craft beers, or simply yearning for British pub food, head down to **The Cricketers** for a pint or two. Tucked away in a cozy corner a short walk away from both the Hankyu and JR Takarazuka stations, The Cricketers offers a variety of craft beers and beverages (both domestic and imported), delicious pub menu classics, and more.



I must admit that I am a regular, so I've been able to meet many of the other regulars and sample many of the products. The available brews change weekly, but you can always find the classic Bass IPA on tap. If you're looking for something light and refreshing, Liefmann's Fruitesse cherry beer is also a constant – though it tastes more like a summer cider than a beer. The prices range from 500-600¥ for a half pint and 900-1,200¥ for a full pint – a little pricey, but worth it considering the quality and variety of the beer. After four years of Natty Ice and Natty Lite at frat parties in university, I (unsurprisingly) never acquired a taste for drinking beer, but The Cricketers' variety is slowly winning me over – though I still prefer the lighter or fruity

options. Two of the better ones have been Rogue's Hazelnut Ale, malty but with caramel notes, and Minoh Beer's Kokusan Momo Wiezen – light and refreshing, though I didn't taste the peach as strongly as others did.

Unsure of what to get? Try the sampler set: 4 small tap beers of your choice for 1,000¥. Past lineups have included Seattle Cider's semi-sweet cider, BrewDog's Punk and Hardcore IPAs, Baird Beer's Asian Beauty Biwa Ale, Kurofune Porter, and Red Rose Amber Ale. A large fridge houses bottle beers with a further range of choices. Despite, or perhaps, because of its rather large size, Plank Bier's Pilsner seems popular with the salary men. My favorite is the large can of Seattle Dry Cider – be warned, it is surprisingly potent. For frequent customers, there's also a point card.

Swing by at night to meet Matt, the owner, or during the day to say hello to his wife Naoe. The multi-talented Matt, a native of Hull, England, opened The Cricketers a year ago (stay tuned for an anniversary celebration with a free keg!) and also teaches English during the day. This translates unexpectedly well to the pub environment, as patrons are a good mix of beer lovers of all nationalities, foreigners looking for a taste of home, and Japanese people interested in eating foreign food and practicing English. As an ALT at a high school whose students are reluctant to speak English, meeting so many Japanese people of all ages with a genuine interest in learning the language is incredibly refreshing. Our conversations have often been exchanges, so I've managed to get in some good



conversation practice and learn a few unique phrases not common in textbooks. The atmosphere varies – some nights are quiet and feel similar to a café or conversation exchange, while others are packed with customers from all over the world. One Thursday, I met people from Japan, America, England, Australia, Korea, Spain, and Sweden – an eclectic mix for sure.

Somehow, Matt also finds the time to run Bangers N Mash, a meat company whose products frequent The Cricketers' menu. Try the English Classic for the Iberico and chorizo sausage for 1,000¥, or my favorite, the German sausage curry wurst set (Bavarian pretzel included) for 500¥. New to the menu are traditional English pork pies – made in Hyogo's own Sasayama! If pork isn't your thing, there are also imported meat pies from New Zealand with flavors like chicken & mushroom, butter curry, and mince & cheese. The menu also includes kebabs, burgers, and some pretty wicked onion rings.

The Cricketers also hosts special events and promotions. Most recently, patrons enjoyed a blast from the past at a Mods & Rockers themed night, complete with Fuller's London Pride, Camden Lager, Quadrophonia, and prizes for best costumes. Other events have included a New Zealand beer and food night, a "Beer School," and a

make-your-own-bacon workshop. A regular event is the weekly curry night every Wednesday – those craving curry that is actually spicy will not be disappointed.

Overall, there are many reasons I became a regular. The drinks are more expensive than I usually go for, but are definitely worth it for the quality and variety. The food is always delicious and reasonably priced. The atmosphere is good and the other customers are friendly – the perfect cure after a long day at work or for any bouts of homesickness!

Kampai!

Erika Horwege



Access: JR Takarazuka or Hankyu Takarazuka Stations. Go down the escalators in the center of the Hankyu station and turn right past a small park area. Turn left into the Sorio shopping center and go down the escalator. Turn immediately right down the corridor past Japanese restaurants – The Cricketers is at the end on the left.

>> Bar and background photos courtesy of The Cricketers. All others by the author.



How Do You Say _____? Using Your Words

My first day of German II, my teacher announced that each time we asked, "How do you say ___?" we would lose one percent of our final grade. Gulp and heavy sighs. As a panic-stricken wave washed over us she pointed to a giant poster at the front of the room. It read "Circumlocution." I knew this word, but it had no concrete meaning until I started learning a second language.

As a primer: circumlocution is when we use very roundabout language as a substitute for a single word or concept. In other words, shirk all manner of brevity and go for the wordiest definition imaginable. As students, we are taught to be succinct and avoid verbosity, but that's not always practical or possible. For foreign language learners, sometimes words are absent – unlearned – and communication will stall if some substitute is not used to create meaning. For ALTs with limited Japanese, we often right these situations with hand gestures peppered with some Japanese. More often than not, some message gets across. For many of us, circumlocution is an unconscious part of our everyday lives. It's what keeps us from starving. It's a skill my teacher urged us to internalize.

For Japanese students, I find this to be a very unfamiliar concept. This year, I did a vocabulary activity where students had to write a definition of a term they recently learned without a dictionary – that is, using words they already knew. Gulp and heavy sighs; crickets

and silence. Learners at all levels struggle with this, regardless of the mother tongue, but I find Japanese students especially resistant to taking chances in the face of ambiguity. If your lesson is underpinned by a speaking component, it could unravel hastily and there's very little room for recovery, lest you simply dole out dictionaries like Halloween candy. Teaching your students to circumlocute (author's note: not actually a word but I'm employing linguistic freedom to make a point) will be an invaluable skill. After all, nigh a soul in New York or Sydney will patiently wait as they thumb through a dictionary looking for the quay (key?).

Let's do an example. I'm going to give you a description, improperly constructed, and hopefully it will prime you for the correct term:

Thing that is flat, long, use it for flip food

STOP here! Think for 5 seconds... come back when you think you know the answer.

If you said spatula, you are correct. Odds are your students do not know what spatula is, but they likely do know flat, long, food, flip, thing, use. These are "friendly" words that are more comfortable for them. By stringing these friendly words together, we've established a comprehensible meaning. Creating a lesson focused on building circumlocutory skills is not only highly practical,

but can be fun, too! If your students like charades in ESS, they can easily master this!

This can work for all levels of students, but probably is better for students with an ability to form sentences without too much difficulty. For lower levels, you can scaffold as much as you need by teaching them this construction: "A thing that is [adjective/s] and is used [for / to / by] __" Higher-level students can hopefully form original sentences. To spice it up, create a short skit or dialogue where the characters ask for things using only circumlocution. The results could be quite funny! If you need inspiration, The \$25,000 Pyramid (clips available on YouTube) will give you an idea of how this can play out. If worst comes to worst, you can allow students simply to call out related or descriptive words, without actually forming full sentences. You can start with objects, but eventually move to people and more abstract ideas.

This doesn't have to be a regular, full 50 minute lesson, either. While a full introductory lesson is a good idea, you can build and test skills as you progress in short bits. One option I like is the "exit ticket". At the end of class, before students can leave, they have 2-3 minutes to "use their words" to describe something. Have them write it on a small slip of paper; collect it at the door. No ticket? No departure! This way, you can gauge their progress without sacrificing too much precious contact time and still give them writing practice! Short and minimally invasive

comprehension checks are the language teacher's friend!

Granted, this is a skill that should naturally develop over time, and you'd be hard pressed to find language learners who never utilize circumlocution to some degree. However, explicitly teaching it as a communication strategy can give your students an edge in their language learning. Plus, it's also a great cognitive exercise. If we are to prepare our students for a 21st century knowledge economy, problem solving in another language is a great step! Above all, try to impress upon your students that they should never simply cease communication because they do not know a particular word or are uncertain of its correctness. Language is not just about the words, phrases, and particles and putting them in the right order. It needs a tongue and a voice to function. How we use the language is just as important as what is said. Teaching your students that they can communicate without a dictionary or a specific word is a skill they can take with them well into the future.

This is by no means exhaustive. Interest piqued and you'd like to know more? It's a thing in a box and there is flat thing with picture and you can look and find things about other things in there. (Check out the interwebs!)

Louis Bertenshaw

HAJET

Hajet Goes Rafting

After months of preparation, things were looking doubtful for this year's rafting expedition. The largest typhoon of the year was brewing and looked set to bring high speed winds, torrential rains, and extremely dangerous conditions. After exhaustive organisation from our intrepid leaders, Erika and Claire, this was not what anyone wanted to hear. Fortunately, our hosts at Happy Raft seemed confident that the typhoon would hold off, and give us the weekend we were after. Still, we were all a little worried that the preparations would be for naught.



We woke up to a glorious morning, with a sky that was cloudy, but gave no indication of impending storms to ruin our day of rafting. We arrived at the Happy Raft head office, went to the changing rooms, and were then given our wetsuits. After a struggle into our new rubber costumes, we were allocated life jackets, helmets and river-wearable shoes if we hadn't brought our own (mine



15 << Hyogo Times >> November



were a rather spiffy bronze set of sneakers). After a short trip in the bus, we finally got to meet our faithful steeds that would carry us down the river. We informally separated into our three groups and started our way down the river. Basic safety instructions for how to handle our oars, how to traverse down a rapid outside of the boat, and how to haul each other into the boat were the three most important things for us to learn, along with the basics for how to paddle our inflatable boats.



Much of the first section was spent with us getting comfortable with our groups, with a lot of shenanigans from the foreigners not always impressing the Japanese groups, but who, by the end of the trip, were just as eager to splash back, and compete in trying to knock each other out of boats. The river was somewhat lower than usual, which meant that some of the rapids were a little more difficult to navigate, with some boats finding themselves



often stuck in corners, backwards and moving like a Roomba, which one group adopted as a team name. The other teams were "The Itty Bitty Titty Committee" and "Team Otter."

By the time lunch was held, everyone was ravenous, and the delicious, often still warm, bagels were consumed with much gusto, with plenty of people going back for seconds, thirds, and sometimes fourths. Lunch gave us all a short break to regain our strength, as the exertions of the morning had worn some of us out, and there were more than a few dragging feet on the way back to the boats afterwards. Fortunately, the afternoon stretch was a little bit shorter, so we didn't have quite so much to worry about before we could finally rest and escape the impending storm.



After arriving safely at our destination, we piled out of our boats and helped load them to the trailers to be returned to Happy Raft, then loaded ourselves into the buses. While onboard we were encouraged to add our name stickers to those already adorning every available surface inside the bus and after a 25 minute ride back to base, photos, and our last farewells to our guides, we were set to return home, racing the typhoon to ensure we had crossed the bridge before the worst of the winds had set in.

Zadie O'Neill

>> Check out this rafting [video](#) by Amy Grassow!



South of the Border in Shinsaibashi: El Charro

If there were an internet listicle titled, "Top Ten things American Expats Miss," number one on that list, or at least appearing in the top three, would be Mexican food. Almost no other cuisine can spark the ache of nostalgia and homesickness in the bellies and minds of Americans as fervently as Mexican food. I am sure that other countries like Mexican food, but we Americans love Mexican food: Facebook fact. Throughout my time in Asia, I have tasted varying degrees of Mexican food from delicious burritos that rivaled my favorite burrito haunts back in the States to a plate of warm tortilla chips covered with chicken and veggies cold and fresh from a can. But I recently stumbled into a little Mexican restaurant in Osaka and what I found ranks with some of the best I've had in Asia.

El Charro is a little Mexican restaurant in Shinsaibashi. The restaurant sits closely to the clubs and many other international restaurants. I imagine the competition between restaurants is pretty intense, but if you are craving some excellent Mexican dining, then El Charro is a fine place to try.

The night that I found El Charro, I was looking for another restaurant, but after walking around unsuccessfully for a while, my hunger increased, and my wanderlust waned. I happened to see a sign with "el" in the name, and I knew Mexican cuisine was near.

I walked into the restaurant to find that I was the only patron that night. The owner was sitting at the bar, and I could easily see the chef in the back. The restaurant was decorated with colorful Mexican blankets on the walls. The second story establishment was open to the

streets of Shinsaibashi below. The owner of El Charro greeted me and pointed to a table by the window. As I sat down, he asked me if Spanish was okay. I mumbled a "sí," but I soon realized that my mind's attempt to speak in Spanish was going to produce a scramble of speech drawing from Spanish, English, Japanese, and Korean. After trying to talk for a minute, I ordered a Corona – if I didn't have to work the next day it would have been a margarita – and proceeded to peruse the menu.

After looking through the menu for a minute, I asked the owner his name. He told me his name, Shigeru, and I told him my name. A minute later he brought out my beer, and I replied, "arrigato." His response was the old mnemonic for "do itashimashite:" "Don't touch my moustache." However, Shigeru actually had a moustache.

After I came to the conclusion that I was unable to decide on a meal for myself, I asked Shigeru what his favorite thing on the menu was, and he immediately pointed to the taco set. I quickly ordered his suggestion, and then I invited Shigeru to have a seat at my table. After he sat down, we talked

for a long time about many different subjects. I found out that El Charro has been open for 28 years. I found out that Shigeru spent six months wandering around Mexico. I found out that the tortillas in the restaurant were handmade. Things were starting to add up, and I was hoping the sum was going to be a great meal.



After a couple minutes of conversation, Shigeru went to the kitchen and grabbed my meal. As he sat it down, I was pleased to see many of my favorite components of Mexican cuisine. On the main plate, marinated and seasoned beef and pork sat in little separate bowls. In addition to the meats, little bowls of guacamole and pico de gallo – chopped and lightly seasoned tomatoes, onions, coriander leaves, and serranos – looked ready to be devoured. In the middle of my plate, a little bunch of lettuce and vegetables were ready to add some cool crunch to my soon to be assembled tacos. Shigeru lifted up the napkin on the basket on the side and reiterated the point of handmade tortillas. To round it all off, a little bowl of jalapeno hot sauce accompanied the rest of the meal.

I picked up the tortilla and could instantly feel the quality of a nice handmade tortilla. I assembled my first taco with a pork base and made sure to evenly utilize the elements on my plate. The pork went well with the acidic tang of the pico. And we all know that everything tastes better with guacamole on it. A couple of pieces of queso fresco rounded out the taco, and my first bite transported me back to the creation or dispersion of so many hangovers back home. I quickly ate the first taco, and then I proceeded to craft a taco with the beef, and I was equally impressed with the beef.

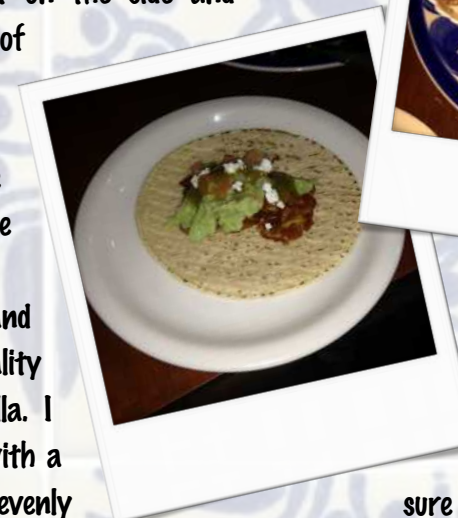
Throughout the meal and through a full mouth, I kept on saying "arrigato, arrigato, oishi desu," and each time Shigeru would respond, "Don't touch my moustache." My

dinner plate did not last long. Shigeru continued to give me great company, and after my meal was finished, Shigeru got out two guitars and tuned them up. He called the chef from the back, and I was treated to a traditional Mexican song. The song was the perfect dessert to a perfect meal in Shinsaibashi.

As I got up to leave, Shigeru told me my total. One of the greatest parts of eating Mexican food in the States is how economical a meal can be. However, a

taste of home this far away comes at a price much higher than what we are used to. That night at El Charro all bets of budgetary fidelity were off. But, as I was fumbling through my change bag, Shigeru told me to just flip it out. He then proceeded to count out all of my single yen and five yen coins to cover my change. What a guy.

Overall, El Charro in Shinsaibashi offers up some pretty good Mexican food. Although I am sure there are many places serving Mexican food around, the handmade tortillas really make this place stand out. They were excellent, and the rest of my food was satisfying, too. I would definitely bring some friends back to try it out, or even just bring some people to meet the kind and friendly owner.



Temple Trekking: Kyoto's Fall Foliage

As the culture capital of Japan, Kyoto is undoubtedly one of the best places for Hyogo JETs to visit and enjoy a unique blend of traditional culture and modern Japan. The city's many temples, gardens, museums, parks, and other highlights provide entertainment year-round, but the autumn leaves, known as 紅葉 (koyou), transform already beautiful sights into stunning views in vivid shades of red, yellow, and orange. Kyoto's koyou famous throughout Japan, so the already popular tourist spots like Kinkakuji and Kiyomizudera become unbearably packed with visitors during the fall months. If you're looking to enjoy the gorgeous colors in a more serene and private setting, head to some of Kyoto's lesser-known attractions – still famed for fall beauty and popular enough to make access easy, but far enough off the beaten path that the crowds aren't overwhelming.

Koetsu-ji

Located in the northern part of the city and surrounded by rolling hills, Koetsu-ji offers visitors scenic views of Kyoto. The temple was named for Koetsu Hon-Ami, a calligrapher, ceramic artist, and master of tea ceremony in the early Edo period. Koetsu studied with masters of several different schools of 茶道 (sadō), or tea ceremony, including Furuta Oribe, Oda Urakusai, and Sen Sōtan. Because of this, the temple grounds contain seven

different teahouses. The teahouses are often closed to the public, but the garden they are in is beautiful in its own right. The paths wander amongst the teahouses, and the various benches and gazebos make great spots to stop and admire the fall foliage. Since the grounds are fairly extensive, it is easy to lose sight of other visitors and feel as if you are alone in an autumn wonderland.

Genko-an

Genko-an Temple, more formally known as Yohozan Hojurin Genko-an, was founded by Tetsuo Giko in 1346. An abbot at the Daitoku-ji Monastery of the Rinza School of Zen, Giko built the temple as a retirement hermitage. The Buddhist influences are evident in the architecture – off the main hall there are two distinctive windows, a round one and a square one. Satori no mado, the Window of Realization, is round, representing the harmony, completeness, and enlightenment found in Zen Buddhism. Mayoi no mado, the Window of Delusion, embodies confusion, ignorance, and samsara: a life of human suffering. Both windows also offer a gorgeous view of the gardens and their koyou.

Another distinctive feature of Genko-an is the "bloody ceiling," or chitenjo. The wood for this ceiling was repurposed from the floorboards of Fushimi Castle, the site of an ancient siege. When Ieyasu Tokugawa challenged the

remnants of warlord Toyotomi Hideyoshi's rule, he garrisoned Fushimi Castle with 2,000 men led by his vassal Torii Mototada. When the castle came under siege, Mototada defended it for eleven days, allowing Tokugawa time to gather enough forces to win the Battle of Sekigahara and secure his rule. Eventually, only ten defenders remained, and Mototada led them in suicide rather than surrender to the enemy. Their blood soaked into the floorboards, and the stains are still visible today. Some of the larger dark patches are supposed to be bodies, but may be unrecognizable as such. The footprints, however, are well-defined – be on the lookout for several throughout the temple!

Both temples are interesting visit sites in any season, and the history and culture combined with beautiful autumn colors made my trip incredibly enjoyable. As Kyoto is so popular for viewing fall leaves, both temples still had many tourists and their cameras, but not so many that the experience was spoiled. My group was still able to wander leisurely around taking pictures that were generally free of other people. The one exception was at the satori-no-mado in Genko-an – apparently this is a famous photo spot, because the Japanese temple-goers were uncharacteristically pushy. I stayed in the crowd long enough to peek through the window, but ultimately decided that getting a good picture wasn't worth being repeatedly



jostled. Instead, I spent longer admiring the Buddhist statues in the main hall. Ultimately, I recommend both Koetsu-ji and Genko-an for those wishing to see Kyoto's koyou while avoiding outrageous crowds.

Erika Horwege

Access – for both temples, take the Kyoto City Subway Karasuma Line from Kyoto Station to Kitaoji (14 minutes, 260円). Walk to the Kitaoji Bus Terminal (~5 minutes) and take the City Bus 1 from Stand E. Get off at Genko-an-mae (230円).

Koetsu-ji:

<< 3 minute walk from the Genko-an-mae bus stop >> << 8:00-17:00 >> << Entrance Fee: 300円 >> << Closed November 10-13 >>

Genko-an:

<< 1 minute walk from the Genko-an-mae bus stop >> << 9:00-17:00 >> << Entrance Fee: 400円 >>



Collecting Tiny, Dark Holes: A Colorful Handful of Niche Bars in Japan

When exploring a new city in Japan or just looking for a new place in a familiar city, it's usually pretty easy to find the local gaijin bar, because they'll typically be some of the only ones with an active web presence and prominently displayed on Lonely Planet or a similar web resource. These larger bars also tend to be attempting to attract the largest client-base possible by utilizing a very broad theme or lacking a theme entirely. With a lack of variety and stimulation, they can also get old pretty quickly. Thousands of other Japanese bars fall under the radar, choosing instead to market by word-of-mouth to like-minded guests within a specific niche. Read on for a brief profile of several of these niche spots.

>> BAR 混沌 (Bar Chaos) - Osaka

Bar Konton (translated: Chaos), located in a crusty basement in Osaka's Amerikamura area, caters to an audience of punk rock listeners or the similar minded. Sitting almost directly across the hall from "Punk And Destroy" records, this tiny, dark bar can seat comfortably maybe 10 people. The owner/bartender is a familiar face to the local punk scene both for his bar and as the food vendor for many punk shows at King Cobra down the street. On my first visit, I was greeted with a very loud and outgoing "Irasshaimase!" from the all-in-black, crusty-himself bartender. I quickly noticed the large pile of VHS tape haphazardly resting behind the bar, including the prominently displayed copy of Peter Jackson's "Bad Taste." The tape playing was an old live compilation of American crust-punk pioneers Nausea. Throughout the night, several people cycled in and out, including many area band members, travelling punk fans, the daughter of one member of Osaka punk supergroup S.H.I. (Struggling Harsh Immortals), and a middle-aged Estonian (if I recall correctly) gentleman who stated that this was the only bar in the basement corridor that seemed at all welcoming. Many Jack and cokes and shots were spread around throughout the night, many band stickers were provided, and a convincing argument was made to attend the S.H.I. Halloween night show at King Cobra. If you're looking for

a dark but pleasant little bar that looks like it hasn't been cleaned in its 12 years of existence (as we all are), Bar Konton comes with my highest recommendation. It's also only about a block away from the Asahi Plaza Capsule Hotel.

Osaka-fu, Osaka-shi, Chūō-ku, Nishishinsaibashi, 2 Chome — 9 — 5 Nippo Santtera Hall B1F
TEL: 06-6213-6255

>> Polé Polé - Kanazawa

Kanain Ishikawa prefecture boasts that it was one of the cities destroyed in the war, so it offers many old and beautiful Japanese experiences, including an old tea district, castle grounds, and many beautiful sushi houses and izakayas. It also holds one of the grungiest and well-worn reggae bars you will find in Japan. If the idea of a foot-deep layer of disposed-of peanut shells on the floor sparks either a feeling or nostalgia or intrigue in you, then Polé Polé is probably a place you'll enjoy. The soundtrack consists exclusively of Bob Marley's "No Woman, No Cry," "Buffalo Soldier," "One Love," "I Shot the Sheriff," "Get Up, Stand Up," "Three Little Birds," "Jammin'," and "Redemption Song" repeated on a loop. I know this because I have heard this loop many, many times between the two times I have visited this bar. Behind the bar, you will find a mix of young artists and university students from the area as well as, possibly, the middle-aged, expensive-suited, and portly owner, who will tell you of his travels to America and his love of reggae (or at least Bob Marley's greatest hits). The earlier mentioned layer of peanut waste comes from the all-you-care-to-eat complimentary peanuts, which can become a problem if you don't pay attention to your impulse eating. If you want to feel in theme, get a caipirinha made with their prominently displayed cachaca, Brazilian sugar cane liquor. Of course, the bar is also well stocked in Jamaica's own Red Stripe lager. The regulars are also very excited to shout conversate at a new face.

2 chome-31-30 Katamachi, Kanazawa-shi, Ishikawa-ken
TEL: 81-260-1138

>> Music Bar Stoic - Kobe

I discovered Music Bar Stoic whilst wandering aimlessly through the Sannomiya neighborhood and coming upon a destroyed acoustic guitar hanging out in the street. This led me to turn without question and enter the door of the establishment behind it. I stayed inside because of the tacky junk collected along the bar and hung from the walls, the cheap drinks, the eccentric clientele, and the choose-your-own soundtrack setup. The first time I entered with two friends, instead of asking what drink we wanted, the bartender asked what my favorite band was. I said NoFX. Within 30 seconds, the bars soundtrack had changed to NoFX. Any musical request throughout the night was made, thanks to the power of the

internet. The owner wants the bar to be whatever you want it to be. On one of my other visits to his bar, the big screen TV was showing old video bootlegs of some BB King performances. Also, make sure to try his signature cocktail, the Stoic. I know it's good, but I can't remember what is in it. However, there are lots of free peanuts from a peanut-person shaped peanut dispenser! I remember that! my first visit, I had just attended a concert of Kobe locals, and Loathing in Las Vegas, and when I mentioned it to the bartender, he quickly pointed and shouted something to another guest. This guest was the brother of one of the band's members. Many drinks, singing, dancing, and craziness happened. I believe unfortunately compromising pictures exist of me somewhere now. If you want a small bar and personal experience in Kobe, Stoic is a much better option than many of the chains most people end up in.

4 Chome-5-12 Kanōchō, Chūō-ku, Kōbe-shi, Hyōgo-ken
DAI 2 Bldg 1F



>> Dead Rock Café - Kochi

If you find yourself in Kochi city in Shikoku, you should certainly try some new, excellent foods at Hirome Ichiba food court. I had a grand experience with barnacles, which are frighteningly called kamenote, or "hands of turtle." Not far down from this sprawling dining experience, you can find the Dead Rock Café, which the owner claims is the only rock bar in Kochi. He also very dejectedly stated how little of a music scene there is in the quite rural area. The plus to this is the likelihood of meeting some very cool people at this one location. If you're a fan of Rancid, you will notice their pictures and albums pasted everywhere, as they are the owner's favorite band. A patron, who stated his favorite musician is Frank Zappa, was very excited at the mention of Tokyo noise musician Merzbow and quickly pulled out his phone to introduce me to another noise artist, Muslim Gauze. Dead Rock suffers from a complete lack of a web presence and not a single mention anywhere that I could find, but it's definitely worth the hunt. Luckily, I retained a flyer for the bar's one year anniversary that had the address written on it. Free peanuts.

1 Chome-9-3 Ōtesuji, Kōchi-shi, Kōchi-ken, ニュールビル3F

Open: P.M. (Literally the only information I could find online via Google street view)

>> SuperDeluxe - Tokyo

Tokyo is not lacking for any diversity in bars. I'm fairly convinced that you can find any theme of bar you want in the Golden Gai area. However, one very specialized spot offers crafts brews and doubles as a live house strictly for experimental and noise acts. SuperDeluxe hangs out in a basement in Roppongi Hills not far from the Mori Tower. The offering of two local drafts from Tokyo Brewing Company, Tokyo Ale and Shakespeare Stout, are already a big reason to go on any of the locations "Open Lounge" days.



O'Rourke Haino



Merzbow

Yearning While Maturing: New Breed

There seems to be a general consensus in the music review world that good music isn't defined by one sound or genre, but what certain bands or musicians are doing within their specific genre. Most creative praise is given to those who find new methods, either instrumentally or vocally, to introduce the familiar themes found in most songs. Kanye West's Yeezus or Radiohead's Pablo Honey both come to mind. However, sometimes a band's distinction and merit comes simply from their ability to mature and grow within their chosen style. With their upcoming EP, *The Divide*, New Breed hopes to draw fans back in with familiar techniques while at the same time portraying continued growth as a band.

New Breed consists of four members: Toyo (Vocals), Tama (Guitar), Mark (Drums), and Tommie-B (Bass). Although based in Tokyo, frontman Toyo was born and raised in Canada

and the English used in every song clearly illustrates that. Few Japanese bands can get away with singing entirely in English without sounding at least a little strange to a native speaker, the punk band dustbox being one example, but Toyo sings and speaks in exactly the manner ALTs hope their students will one day. Coming together in their current form in

2005, New Breed has two studio albums, *Heart Racing Moments for Lovers & Haters* and *The Pioneers of Sensation*, as well as a number of singles released on compilation CDs, including volumes of *Zest for Living* and *Punk Goes Pop*.

New Breed is part of the "extreme" scene here in Japan, which means their music is fast paced with influences from hardcore and rock. If you read this year's earlier [preview](#) for the band *Her Name in Blood*, New Breed falls lower on the heavy rock totem pole. Many songs, especially from the first album, have an automated sound to them usually during the vocals,

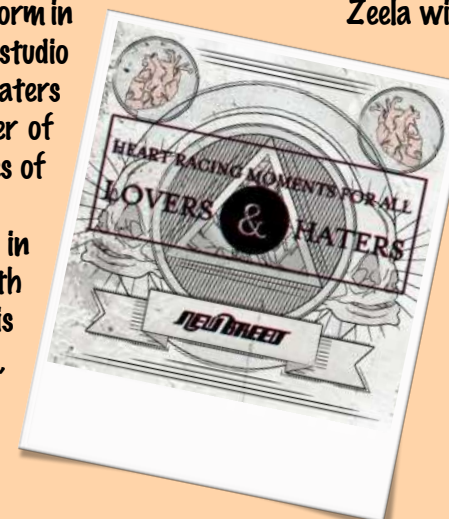
which, speaking for myself, takes away an authenticity from the music. However, after joining Zestone Records in 2010 and working on their second album with Cameron Mizell, who has produced for a number of other American hardcore and screamo bands, it appears the band is less dependent on auto-tune and Toyo is more confident in the range his voice can create.

Fans from an array of genres can find something to enjoy in New Breed's music. Toyo's smooth vocals switches drastically at times to a high pitched scream appeasing screamo and hardcore fans who seek a breakdown here and there, but the same voice is just as comfortable making pop and emo songs notable for their lack of heaviness. Titles like "Immune to Anything, but You," "Cut Me Loose," and "Things We've Lost" speak to the themes of loss and yearning and a softness in tone that infiltrates many of their songs. October 15 was the release of their new EP "The Divide" - they'll be playing shows for that release in Osaka, Nagoya, and Tokyo.

If you're interested in catching New Breed live, there will be a concert on Saturday, November 29 at Umeda Zeela with doors opening at 17:00 and

the show starting at 18:00. Tickets cost 3,000 ¥ in advance and 3,500 ¥ at the door. For more information visit their [homepage](#).

Sean Mulvihill



However, the many nights a week that SuperDeluxe serves as the experimental noise hub of Tokyo are an even better option. I've attended two shows, and both were well worth the experience. The first was a recurring show called "Channel." Local electronic artists team with local video artists to create an audio-visual experience combining their mediums. The second was a duo of duos with Keiji Haino (Japanese experimental artist) teaming with Jim O'Rourke (producer, Sonic Youth) opening with a cymbal & keyboard distortion set for the headliner of the above-mentioned Merzbow teaming with Eiko Ishibashi to do a double trap-set drum and distortion set. Both times I've met and chatted up some interesting, open-minded fellow travelers. If you want to see 200+ incredibly focused and excited viewers' heads asplode, check out a Merzbow show, as he seems to play at quite regularly.

3 Chome-1-25 Nishiazabu, Minato, Tokyo B1F

>> King Cobra - Osaka

King Cobra is another live house that often doubles as a bar. Look for "King Cobra Bar" on their schedule. This is the place to go in Osaka a DIY, low-key show with occasionally bigger touring bands. Anvil, of the same-named documentary fame, will be one of the bigger names to play there when they come through on November . If you want to see a punk, metal, or indiscriminately loud band in Osaka for an affordable price, this is the place to go. If you just want to have some beers with a rainbow of Japanese punks and heshers of all ages, this is also the place for you. I've met



Courtesy of C.I.T. on Flickr

an American dude who just keeps getting a job long enough to renew his visa to continue playing in bands. I've met a Lithuanian punk on a squat surfing vacation. I've met a very confused Armenian-Canadian who was very unsure of why someone recommended him the place. Lots of people end up having a blast there. It's also where I've scored the best cassette tapes I own in Japan. There tends to be cheap food for sale by some random locals, including the above-mentioned owner of Bar Konton. A King Cobra show followed by a night at Konton could easily be a great alternative evening to ending up at any random gaijin bar again.

2-18-7 Nishishinsaibashi, Chuo Ward, Osaka, Osaka Prefecture 542-0086

<http://king-cobra.net/first.html>

Definitely take some time in Japan to step out of your comfort zone and walk into some strange bars. My experience has been that the niche bars tend to have been a hobby that became a career for the owners, so they are generally more than happy to bring new people into their worlds. It's hard not to fun with someone who is super-passionate in their interest, even if they do not line up with yours beforehand. Also, so many free peanuts.

Ryan Hertel



Surviving a Typhoon: One Man's Guide

"A life of exploration was never a dream of mine, there's as much truth to be found down the back of a meat pie as there is up any mountain pass." - Oscar Wilde*

*not actual quote



Non-Frontal Synoptic Scale

Ferdinand Magellan, Vasco de Gama, Sir Edmund Hillary, Samuel B. Fay: some men are born into a life of adventure; hacking through the bamboo grove of inevitability with only their moral fortitude, irascible wit, and large knives especially made for cutting through bamboo to aid them. As they marched stoically through the dense bush thicket of societal complacency, pith helmets askew, taut determined lips buffering firm opal teeth (ideal for chewing on bread, cheese, ham sandwiches, and occasionally small cakes), little would they realize that many years later, in a stifling office in the middle of Japan, a thirty something male from a small fishing town in the northeast of England would use their names to open a meandering and somewhat misleading tale purporting to be about something else entirely.

Low Vertical Wind Shear

England is famous for many things: emotional incompetence, inadequately constructed housing, and small delicately carved wooden puppets ritualistically given as presents in summer,* but nothing is held in higher regard than an innate ability to weather any storm, be it emotional, social, or meteorological. Proper planning and research, the itemization of useful tools and implements, and intestinal fortitude- these facets, like small pieces of wood glued together to make larger pieces, are the cornerstones of the quintessential Englishman.

*not true

Deformations of the Isobaric Pattern

Typhoon season, like inadvertently tuning into Friends and losing the remote control down the back of the sofa, is an event that requires a measure of proper pre-planning in order to avoid certain catastrophe. Stout shoes, a bristling refrigerator, spare batteries, and a two month unopened subscription of Scottish Badminton Magazine - "Literally are a very few magazines in the market that have such a glorious history."* - essential items.

*Source: badminton-information.com



Another (albeit lesser known) tenet of surviving Taaifung (literally 'great wind' in Chinese) is a firm and unwavering investment in QVC, the oft maligned twenty-four hour television shopping channel. Beloved of fifty something Florida retirees with a penchant for brown spandex jumpsuits with overly fussy stitching and nubile singletons stockpiling ceramic pans and pseudo-Japanese steak knives (nothing impresses a date like an omelet cooked perfectly without oil, then sliced into a thin ribbon); the show has steadfastly cemented its place in the eyes of aquaphobics since its inception in 1986 by Joseph Segel in West Chester, Pennsylvania.



QVC Facts at a Glance

>> July 26, 2007: World Wrestling champ and reality show star Hulk Hogan makes his QVC debut, offering shoppers a specially packaged Hulk Hogan™ Ultimate Grill as Today's Special Value®.

>> The electric grill can cook any type of meat: fish, vegetables, cookies, and even Belgian waffles.

>> The Grill: two grill plates, one skillet plate, the Hogan Knows grilling book, and a 60-day Money Back Guarantee if you're not happy.



>> The portable grill can fold out flat so that you can double your cooking space and even cook entirely different food items on the separate grill plates. The grill plate temperature can be set anywhere from 210 degrees to 450 degrees.

>> March 6, 2008: U.S. Consumer Product Safety Commission, in cooperation with and Tristar recall 13,500 Hulk Hogan™ Ultimate Grills due to fire hazard.

Scott Patterson

Scott Patterson is a 30-something JET from Newcastle upon Tyne, UK, currently located on the outskirts of Kobe city. He enjoys bread, general conversation, and covered shopping markets. His commitment to the QVC shopping channel is without measure and his ability to survive typhoons is questionable.

>> Photos courtesy of Flickr commons and users Takaki Wada, ohnochrso, John McKeon, and Shuji Moriwaki.

Five Books You Should Read This Month

All You Need is Kill: 2-in-1 Edition by Ryosuke Takeuchi and illustrated by Takeshi Obata, original story by Hiroshi Sakurazaka, and illustrated by Yoshitoshi Abe

Before the action packed movie *Edge of Tomorrow* starring Tom Cruise and Emily Blunt was released in theaters this June, it was a 2004 light novel by Hiroshi Sakurazaka with illustrations by Yoshitoshi Abe known as *All You Need is Kill*. In January of this year, Ryosuke Takeuchi with illustrator Takeshi Obata started a manga version of the story and made it available for digital download on June 17. It is this two volume digital download that will be available in print and in English this month. The story follows Keiji Kiriya, a United Defense Force member responsible for repelling the alien Mimics' invasion of Earth. Keiji is trapped in a violent loop repeating the battle and the day prior to the battle over and over again. With the help of Rita Vrataski, another member of the UDF with the nickname Full Metal Bitch, he must figure out how to stop the loop and defeat the Mimic force.

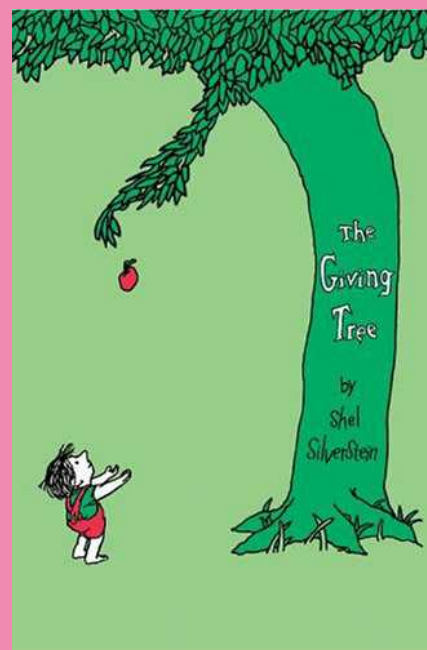


The Giving Tree by Shel Silverstein

Last month Hyogo Times was too busy giving you fantastic music recommendations that it neglected the 50th anniversary of one of the greatest children's books written by one of the greatest authors of children's books and poems. In October 1964, Shel (it's actually short for Sheldon) Silverstein published his iconic story *The Giving Tree* about the tree always willing to provide and love a boy even when they both become stumps of their former selves. A surprisingly heartbreaking coming-of-age story that shows just how powerful selfless love and how damaging selfish desires can be. While revisiting childhood memories, take the time to read some of his lesser known, but no less enjoyable works like *A Giraffe and a Half* and *Uncle Shelby's ABZ*.

Gone Girl by Gillian Flynn

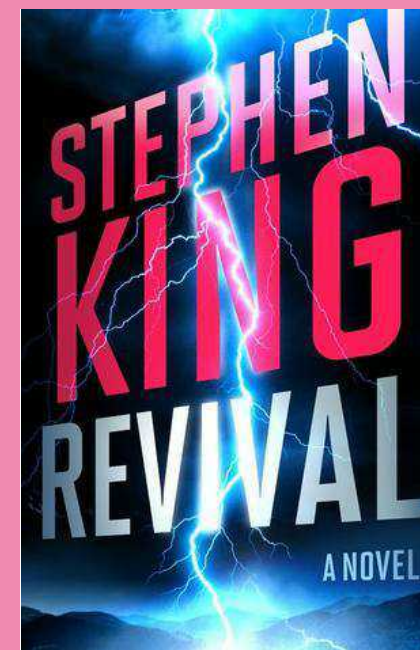
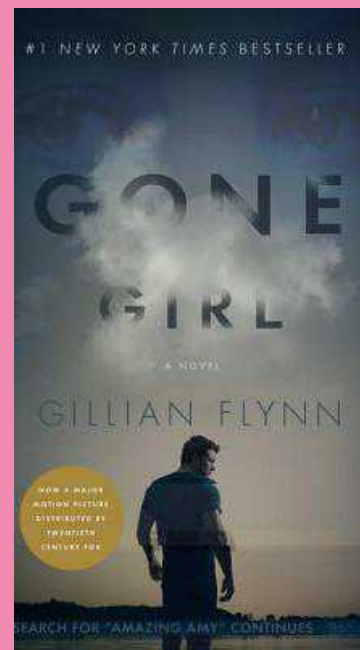
By now you've probably heard from all of your friends the rave reviews of Gillian Flynn's newest novel *Gone Girl*, and if you haven't heard about the book, then you surely know about the amazing job David Fincher, director of *Fight Club*, *Seven*, and *The Social Network*, has done adapting it to film. If you have yet to jump on the bandwagon, it's time to leave the ground since you only have one more month to



read the book before its theatrical release here in Japan. After years of a decaying marriage, Nick Dunne's wife Amy has gone missing on their fifth anniversary and he's the prime suspect. *Gone Girl* explores the demanding roles – loving spouse, distraught husband, amazing daughter – that the media, the public, and the ones we think care about us the most often force us to play.

Revival by Stephen King

For many Stephen King readers, he's either hit or miss. Pure works of genius or novels so long and drawn out that you ask yourself why you didn't stop reading before the struggle became real. Yet King has undoubtedly secured his name among the top authors for suspenseful and horrifying fiction. It's almost impossible not to immediately think of *Carrie*, *It*, or *The Shining* when asked about popular books in those genres and he surely isn't looking to stop anytime soon. His newest novel, *Revival*, will focus on the Jamie Morton and Charles Jacobs, who first meet when Morton is a child and Jacobs becomes the town's new minister. Their relationship formed by a shared obsession is temporarily suspended when Jacobs is forced to leave the town after a family tragedy, but after years of traveling across the country, Morton meets Jacobs again and the two make "a pact beyond even the

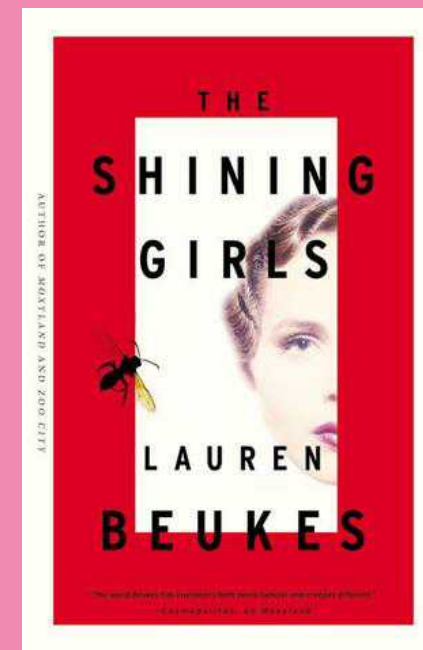


Devil's devising. "A dark and electrifying novel about addiction, fanaticism, and what might exist on the other side of life." Here's to hoping that this one's a hit.

The Shining Girls by Lauren Beukes

Always trying to push the HAJET agenda, *The Shining Girls* South African author Lauren Beukes will be the topic of discussion for our next book club scheduled for November 30. means you have less than a month to finish the book and join other JETs in literary analysis. If you missed last month's synopsis, here it is again verbatim: A time-traveling thriller similar to *Looper*, in which Harper Curtis finds a house that allows him to travel through time, but only if he continues to kill "the shining girls." Hunting down these girls mercilessly, he believes he is unstoppable, that is until one of his victims survives. If you are interested please RSVP to the event on the Facebook page [here](#).

Sean Mulvihill



The Durants

This is a continuation of "The Durants" from Hyogo Times October 2014 issue

IV. "Bionca! How many times do I have to tell you?! Get down from there!" Gaia chastised her six-year-old in exasperation. Bionca had grown into an unusual-looking child. Her skin was in splotches of Gaia's own dark skin, mixed with the pale skin of her father. Similarly, her hair was a strange amalgamation of gold and bistre.

"Awww, Mom, you're no fun!" Bionca whined as she leapt from the roof of the clinic. As he hobbled out, Dr. Carlton looked bemusedly from mother to daughter. The girl had never learned to fear the doctor's appearance. Zoran had left him one leg and nose short, as well as a thick red scar encircling his neck. The other Hyrans still recoiled slightly anytime they caught sight of him. He felt a camaraderie with the Harbinger, ostracized as she still was.

"Hey Doc. How are ya doing?" Gaia greeted distractedly, keeping an eye on her energetic child.

"I'm the same as ever. Listen, Drake heard someone's looking for you again, Gaia. Be careful." Dr. Carlton's voice was tinged with worry.

Fear widened her eyes. She still had nightmares about Zoran and her bleak existence of six years prior. The first and last encounter the Taeshan officer had with Bionca was one too many for Gaia's taste. She still felt a grim satisfaction knowing that Zoran would never bother them again. "Thanks Doc. I'll keep an eye out. Hopefully the government hasn't started to investigate Zoran's disappearance...." she trailed off as her daughter shrieked berserkly before bounding away.

"Bye Mom! I'm gonna see if Oscar can play!"

"Bionca! Come back here!" Gaia yelled as her

daughter's form melted into the horizon, further obscured by the setting sun.

The little girl was prone to wandering through Hyra on her own. She loved watching all of the people running about their business, though the only ones who would talk to her were the Sullivans and Dr. Carlton. Today, however, she felt an inexplicable excitement. Bionca skipped through the streets, passing by Drake's store. She listened for Oscar's giddy, snorting laugh. When silence was the only sound to greet her, she continued on, only to be knocked down by a cloaked figure. The woman lowered her hood while offering her hand, revealing sandy auburn hair and deep green eyes that felt oddly familiar to Bionca. "Hello, little girl. Can you help me find someone?"

Rising, Bionca looked down shyly, remembering her mother's warning about the intentions strangers might have. She pivoted back and forth on her heel then locked eyes while tilting her head up. "Who're you lookin' for?"

A small smile that failed to reach her eyes appeared on the woman. "Her name is Gaia Durant."

Defeated, Gaia started her trek back home. She'd stopped by Drake's store to see if Bionca had actually gone to play with Oscar, but luck was not on her side. As she neared her home, she could faintly make out light seeping out of the cracks in their outer wall and made a note to fix that. Closer still, she heard her daughter's high, honeyed voice and relief swept through her. It was immediately replaced with alarm when she heard a woman respond. Had a search party for Zoran finally found its way here? Swallowing the lump in her throat, she steeled herself and

burst through her door. A faintly sulfuric smell cut by roses made her nostrils flare. As if in a dream, she swayed toward the woman, hesitant hope beating inside her chest. "Mina?" she questioned.

The woman looked over her shoulder, a smile dancing across her face. Though Gaia was too exuberant to notice, Bionca saw that it still had not reached her eyes. Eyes that her mother shared. "Hello sister. It's been such a long time." She rose gracefully, dusting her carmine robe off. "I've been searching for you since you escaped from Taesh." Mina took a step toward her sister in a nearly threatening manner. "Tell me: Where is that foul boy who took you and ran?"

Bionca coughed, looking between her mother and her aunt, wondering why they were set on edge by each other. The door creaked open and all other thoughts were driven from the little girl's mind as she chirped "Daddy!" and skipped to her father.

Brion smiled warmly at his daughter, twirling her as she leapt into his arms. He set her back down after kissing her forehead. "Hey there, little one. How was your-" He stopped suddenly as he felt a knife at his throat.

"Gaia, it's this scum's fault our parents were murdered!" Mina barked.

Tears sprung to Gaia's eyes. "Mom and Dad are...dead?" she asked in a whisper. "How long ago were they...?" She looked to her husband, whose fiery blue gaze had lowered somberly to the ground. The scar under his right eye stretching from temple to jaw seemed to burn with guilt.

"Their bodies weren't even cold before the two of you fled!" The blade pressed deeper into the man's throat. A

line of blood appeared.

"Brion...Is this true?" Droplets descended down Gaia's face.

He looked up at his wife, grief and guilt dimming the flame that was ever-present behind his eyes. "I'm sorry Gai. I should've told you when we left...."

Furious coughing erupted as Bionca tugged at Mina's robe fiercely. "Leave my dad alone!" she shouted, spittle flying everywhere as the coughs wracked her small frame.

Mina looked down at her niece dispassionately. "He let our parents die, then you married and had a child with him?" She glared at her twin. "Disgusting." Scoffing, she withdrew her weapon and exited with a flourish of her cloak.

Bionca hugged her father desperately, the coughing vanished. She took his face in her hands. "Are you okay, Daddy?"

He gently embraced his daughter back as he looked up at his wife. "I had to get you out of there. My father had your parents killed to break you. I couldn't stand by anymore. I'm sorry...."

Brittany Teodorski

>> Missed something? Find The Durants: parts I, II, and III in the past issues of the Hyogo Times.

>> Background image: Blueline No. 4 by Andrea Pramuk

Kagoshima Prefecture: Dormant on the Surface, Active Below

Who are you and where are from? What year are you on JET? Where do you teach and what level?

Hello! My name is Shane Allen. Originally from Milwaukee, Wisconsin, I came to rural Kagoshima by way of the neon lit Las Vegas, Nevada. I am currently here on my second year teaching in Higashikushira-cho, a small town populated with around 7,000 people. I teach at one junior high school, two elementary schools and one kindergarten. I also attend a day care once a month.

Why did you apply for the JET program?

I've always had an interest in working/traveling in Japan since I started taking Japanese classes back in high school. My Japanese teacher fueled this desire by giving me two opportunities to travel to Japan, one being volunteer work with a camp called the USA Summer Camp and the other

living with a host family for two months. I applied and was accepted to both, choosing the host family route as my first experience. I met an ALT during that time at Touchiku High School in Kitakyushu. Her love for what she was doing there and the warm vibe of the classroom sparked an interest in coming overseas to teach and at some point in my life. Two

summers after volunteering at the USA Summer Camp I ended up applying, but getting rejected for the JET Program. This didn't stop by drive however, and I eventually applied for a position with Amity Eikaiwa, in which I spent a year working in Nagoya. This was a fantastic experience and I had an amazing time working with a variety of really cool students. It was even more interesting to watch students with no desire to be there gain more interest in learning a foreign language. Seeing their growth was an amazing feeling. I eventually ended my contract and after saying goodbyes to students, it hit me from the interactions with some parents that I became

a big part of their lives. I gained a sense of wanting to connect cultures even further and I knew that this could be accomplished through the educational system.

After two years of working in Las Vegas as a graphic designer, I decided to come back out to Japan and apply for JET again. I really wanted to taste what it was like to work within the public school system. Similar to how my teacher inspired me, I wanted to work with kids and make their learning experience a bit more interesting. I eventually was accepted and have been working here ever since.

How did you end up in Kagoshima? Was it a preference of yours?

Kagoshima was actually the last place I thought I would end up. Since I lived in Nagoya prior and had an ultimate love for the Kansai region, I applied for places within the region such as Kyoto and Aichi. I had also put down Fukuoka due to my first experience in Japan. They must have read into Kyushu being my first experience and decided to put me there. Or maybe it was some divine test of character to take the Las Vegas kid and put him in the most rural section of Japan. I'm so rural, that the first thing I researched when I came was the closest Starbucks location. I love my White Mochas, but they are about an hour and a half drive away followed by a 15 minute ferry ride.

What has been your favorite memory in Kagoshima so far?

I'd say the best memory is just how hospitable the people have been here so far. It reminds me of my hometown Milwaukee. One time a stranger randomly knocked on my door and offered to take me on a trip to Cape Sata, the southernmost point of Japan, the next day. I was a bit hesitant at first, but felt a bit of relief finding out that he slightly knew the person who lived there before me. I took the trip with him

and his wife, got to experience an onsen which is famous here, and later went back to their place to feast on the most classic tastes of Kagoshima, such as kuro-buta (Berkshire Pork), tori-sashimi (raw chicken meat), along with potatoes and other foods. Kagoshima is the land of good eats and hot springs, two things that keep the place satisfying.

But there are too many great moments to be had. So many chances to get involved in cultural festivals, such as pulling a tree back and forth while being offered copious amounts of imo shocho (the Kagoshima classic "sake," made from potato) to marching around house to house performing a local stick dance, again being offered copious amounts of shocho.

Oh yeah, and I also live next to an active volcano. It's pretty interesting to grow up shoveling snow off your car to later dusting off ash instead.

Is there a "best" time to visit Kagoshima?

The best time would have to be between summer and autumn. You can find many festivals going on during this time, such as fireworks displays and local events. A town called Nejime has a yearly dragon boat race, where rowers compete against each other during the morning in boats shaped like dragons. There are also a few great beaches to visit, with the most tropical of views such as the one in Makurazaki.

What are your "Must Do's" for visiting JETs?

1. The islands - Kagoshima boasts many islands, two of which are nationally famous such as Amami Oshima, Yakushima, and Tanegashima. Yakushima is a UNESCO World Heritage site famous for its lush natural life, which inspired the forest setting in the Hayao Miyazaki's film Princess Mononoke. Amami Oshima is surrounded with a beautiful ocean scene, and also inhabited with endangered animals and plants. Tanegashima has

some pretty good waves for surfing, and serves as a launch pad for the JAXA Space Center

2. Ibusuki Onsen - Kagoshima is famous for onsens, and Ibusuki Onsen has both a hot water onsen and a famous "sand-bath" called sunamushi. During the sunamushi experience, you don a

yukata and relax fully covered in sand for 15 minutes. It's pretty trippy yet leaves you feeling refreshed.

3. Kinko Bay Tour from Sakurajima Port - One of the best ways to spend a summer night. Jump aboard a ferry which takes you by the scenic volcano, Sakurajima. You might be fortunate enough to see dolphins swimming in the water! Bring a bento and a few drinks and enjoy the tour, which is also complete with a few on-board events like a quiz game. The best part is watching the fireworks show finale light up from the ocean.

4. Kirshima Day Trip - Kirshima is filled with a variety of hot springs, ranging from a unisex onsen in a hotel resort, to a mud bath type onsen and many more. There is also the famous Kirshima Shrine, which has an amazing view of forests and the ocean. This Shrine was also another pit stop of the famous samurai Kyoma Sakamoto, during his honeymoon trip. There are also a few hidden gems such as the Forest of Kirishima Art.

5. Kagoshima City - There is plenty to do around the city, from local community building events to delicious eateries. Find yourself in the Tenmonkan district, a shopping center which infuses the rustic feel of Meiji Japan with the modern. Also experience the many sites dedicated to Saigo Takamori - one of the most influential samurais of Japan as well as being the Prefecture's pride.

What do you feel is unique to Kagoshima, something JETs can't find anywhere else?

The people are true to omotenashi "hospitality". Out of the many cities I've been to in Japan, I have never felt so welcomed until coming to Kagoshima. I've been invited to participate in many local events and have been welcomed into a variety of homes to enjoy Kagoshima style cooking. They make you feel at home!

Shane Allen

calendar

november

Outside Hyogo

Awaji

Hanshin

Kobe

AJET Events

Tajima

Tamba

Harima

saturday

sunday

monday

tuesday

wednesday

thursday

friday

1

2

3 文化の日 Culture Day

4

5

6

7

Tendaki Waterfall Fall Festival

THE COLLECTION 2014

Kobe City Museum: Ancient Egyptian Queens and Goddesses

8

Block 6 Capture the Flag

9

Ohitaki Fire Festival (Kyoto)

10

11

12

13

14

Kobe City Museum: Ancient Egyptian Queens and Goddesses

15

Ako Antique Market

Chion-ji Temple Market (Kyoto)

16

Sasayama Castle Experience

17

18

19

20

21

To-ji Temple Market (Kyoto)

Kobe City Museum: Ancient Egyptian Queens and Goddesses

22

Minatogawa Craft Market

Kasumi Crab Market

23

Crab Kingdom Opening

24 勤労感謝の日 Labor Thanksgiving

25

26

27

28

Mt. Shosha Autumn Leaves Festival

Kobe City Museum: Ancient Egyptian Queens and Goddesses

29

Tajima Pub Quiz

Kobe City Museum: Ancient Egyptian Queens and Goddesses

30

HAJET Book Club

all month

Kinoshita Circus

Hop On, Hop Off Bus

Himeji-jo Boat Tour

Kobe Illuminage

Art collection: II Visual Deception II Into the Future



falling into place