

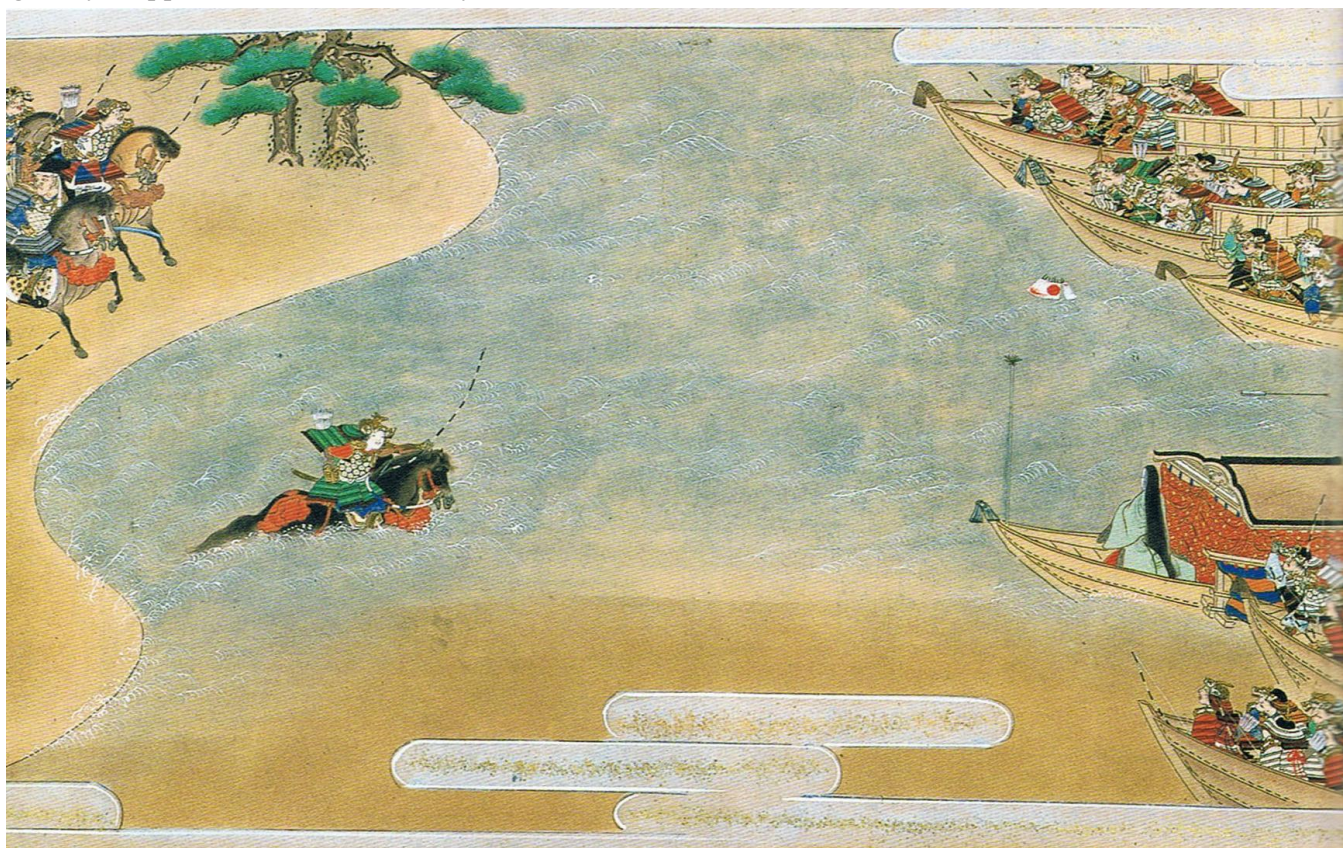
TIA INFO

VOL.56

Feature

ASI STONE PAST AND PRESENT

The north side of Mt. Yakuri, which rises above Mure and Aji, is one of Japan's 3 major granite quarries. Although technically the stone quarried here is from Mure, it is still called Aji-ishi (Aji stone) because it was originally shipped out on rafts from Aji Port.



The Battle of Yashima: a scene from a picture scroll of the Genpei War

During the battle between the Genji and Heike clans in Yashima in Feb. 1185, faithful retainer Sato Tsugunobu died shielding the Genji leader Yoshitsune from an enemy arrow.

Origins

About 80 million years ago

Aji stone, a type of granite, is an igneous rock formed in the late Cretaceous period when 800-degree magma hardened and crystallized as it cooled beneath the earth for tens of thousands of years.

Early Records of Use

Aji stone was first mentioned in 1339 in a historical record. According to this, several thousand ships conveyed Aji stone quarried at Mure Omachi to Kyoto where it was used in the reconstruction of Iwashimizu Hachiman Shrine.

Remnants from the 15th Century

A tombstone and a statue of Buddha made from Aji stone were excavated from the remains of an ancient castle in Okayama prefecture. Inscriptions indicate that they were made in the 15th century. Techniques for working granite had not yet been introduced to Sanuki (now Kagawa) and it is believed that the stone was shaped by artisans in Kyoto and Okayama after being shipped from Mure.

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Takamatsu Castle

Takamatsu castle was built from 1588 to 1591. Aji stone quarried in the Aji peninsula and nearby islands was transported by sea to Takamatsu Port. There it was used to build the fortifications and steps. In 1670, the castle underwent extensive repairs and Aji stone was used in the foundation and stonewalls.

Osaka Castle

When Toyotomi Hideyoshi built Osaka castle in 1583 he used granite from Shodoshima instead of Aji stone because the ruler of Shikoku, Chosokabe, had allied himself with Hideyoshi's rival. After Hideyoshi's death, however, Aji stone was used in extensions made to Osaka castle. During the Edo period, the castle underwent a massive renovation project that took 9 years to complete. The words "Aji stone was used" were engraved on the walls. The quarrying of Aji stone appears to have thrived along with castle building.

Aji Stone and the Salt Industry

Local people made salt fields by flooding the sandbars near Aji. Much stone was used to make the embankments and bridges and stone kettles were used to boil down the salt water. The popularity of Aji stone for shrine gates and tombstones also increased.

The Development of Local Stoneworking (1600AD-1800AD)

Under the Tokugawa shogunate, conditions within Japan stabilized and the stone industry prospered. Aji became famous as one of the three best granite-producing regions in the country. Almost all the shrines in Aji today were made or rebuilt during this period. Aji stone was used in all temple foundations and stonewalls. Stone-working techniques were also introduced. The oldest sculptures of Aji stone in the area date back three centuries: the Sakura Hachiman shrine stone lantern and the Kitamura tombstone. A monument to Yoshitsune's faithful retainer, Sato Tsugunobu, erected by one of the lords of Takamatsu in 1643, was the first Aji stone to be engraved with letters.

Osaka Stonemasons Settle in Aji

In 1814, the ruler of Takamatsu assembled stonemasons to extend Yashima Shrine, which is dedicated to Tokugawa Ieyasu. Many came from Izumi in Osaka prefecture. After constructing the shrine, they settled in Aji and, together with local masons, made the town famous for stonework. Their descendants still live in Aji where they carry on the work of their forefathers.

War and Technical Innovation

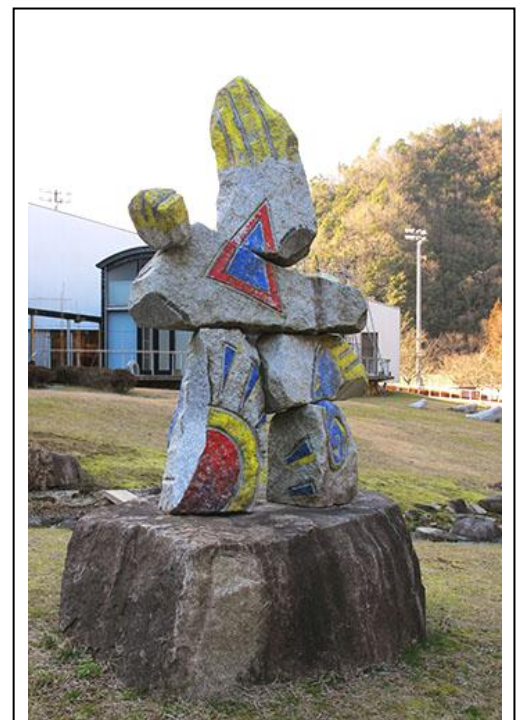
In World War II, when metal was in short supply, Japan made surface plates and molds for airplane parts out of Aji stone. After the war, the huge demand for tombstones for the many war dead spurred the market for Aji stone. At the same time, rock drills replaced gunpowder for quarrying good quality stone.

20th Century Mechanization and Rival Sources

When the postwar economy began to prosper, quarries and stoneworkers expanded their operations, introducing grinders, rock drills, compressors and other machines. Companies were flooded with orders for Aji stone because the stone was known to retain its quality for 200 years. As a result, Aji stone became one of the most expensive stones in the world. Although demand continued to increase, limited supply and high prices forced buyers to seek cheaper granite from places like India, Sweden, Portugal, Brazil, Chile and Korea as well as from various parts of Africa.

Art and Aji Stone

Attracted by the access to skilled stoneworkers, well-known sculptors, such as Isamu Noguchi and Nagare Masayuki, came to work in the area. Noguchi's atelier in Mure is now a museum and the city is blessed with several other Noguchi works, including *Time and Space* outside Takamatsu Airport. One of Nagare's works, *Dodama-jishi*, is situated at the foot of the Seto Ohashi Bridge. Works of Aji stone exist overseas as well. In 1976, a Japanese garden featuring Aji stone lanterns was completed at the Köln Museum of East Asian Art in Germany. A monument to Buddhist priest and Kagawa native Kukai in Xi'an, China is topped with a gorinto (five-ringed pagoda) of Aji stone. Fine-grained Aji stone (*komame*), is now prized for use in sculptures and ornamental work and is valued more highly even than marble. Aji has hosted the triennial *Ishi no Sato Festival* for the last 25 years, inviting invite foreign sculptors to participate and the 2004 Aji Stone Expo, which attracted 20,000 visitors, grossed 1 billion yen.



Akihotata "Paradise Wind"
At Shionoe Museum of Art

(Katsuko Yui)

Aji Stone Today - Uses and Merits

Aji stone is one of the three major granites traditionally used in Japan and has some excellent characteristics. For example, it does not expand or contract easily in heat or cold, and it does not easily absorb water, which makes it very durable. Aji stone also has a very fine crystal texture that is easily workable. Consequently, it is perfect for sculpture and detailed work.

The most typical use for Aji stone is in tombstones, where designs can range from simple monoliths to more complex carvings. Aji stone provides the strength, flexibility and durability needed. The stone was also traditionally used in building, with one famous example being the baths at Dogo Onsen in Matsuyama. These days, however, the cost of the material and the craftsmanship associated with it is prohibitive.

Today it is more common to discover Aji stone in art. Because it lends itself to being finely sculpted, it is a coveted material despite its relative scarcity and cost. Visitors to Takamatsu can enjoy sculptures made from Aji stone at Yoichi Park in Mure, where 30 works produced by artists in Aji, Mure and Yashima are displayed along a pathway.

Find out more about the uses and history of Aji Stone at the Takamatsu City Stone Museum:

<http://www.city.takamatsu.kagawa.jp/english/sightseeing/east/>

Talk a walk to view artistic creations that use Aji and other types of Japanese stone:

http://www.yashima-artvillage.jp/english/museum/strolling_r.html

Aji Stone Today - Challenges and Perception

Aji stone is a rare resource, limited to the yield of the local mountain and the skill of local stonemasons. When it comes down to it, however, it is nothing more than good quality granite. As such it faces some serious challenges in an increasingly competitive world. Economic internationalization means that scarcity can be addressed by providing material and skills from anywhere in the globe. This applies to the granite industry just as much as it applies to electronics and farming. Perhaps this is especially so in Japan, where there are no tariffs on the import of most types of stone.

For example, purchasers seeking quality and reasonable prices often choose Indian granite, which has several important production regions, including the famous Karimnagar district with over 600 stone quarries. Japan became a significant market for Indian granite during the post World War Two period.

More recently, the internationalization of the Chinese market has had an impact on Japanese stonemasons, with Chinese granite and sandstone imports constituting 97.5% of the Japanese import market in 2010. According to some sources, Chinese granite imports now constitute 95% of the Japanese monument industry. In total these Chinese imports equate to a 58 Billion yen business, and represent a significant competitive challenge.

It is also worth noting that low prices from India and China do not equate to low quality products. According to the Japanese government's analysis, Chinese dominance in the Japanese stone market is due to the combination of low prices with improved processing technology, partly in partnership with major Japanese building stone companies. This has led to a switch from a primary focus on raw material imports (which can be reprocessed by companies in places like Aji) to a diversity of complete or partially complete products, reducing domestic engagements.

International competition is not the only challenge for the Aji stone makers. The Japanese market for granite as a whole has contracted markedly, with an illustrative example being that the use of granite and other stone dropped from 1,256,000 tons in 2006 to 827,000 tons in 2010, representing a 34% decline. This is partly due to an increase in the use of concrete and partly due to the rise in the use of steel frame buildings to reduce weight. Stone is heavy and takes more time for processing and building. Consequently, it is simply more expensive than alternatives, and in a deflationary market that is a serious challenge.

Aji stone has a long history and some useful features, but it is no longer competitive in price or quality compared to international imports or alternative materials used domestically. That said, the cultural value and the craftsmanship behind its creation retains a unique value, and it is likely to be more deeply appreciated in this context in the years ahead. The market will contract, the number of companies making the stone will decline, but traditional craftsmanship will almost certainly continue.

Photographs of Aji stone and the area where it is quarried and worked:

<http://pat.ashita-sanuki.jp/e512689.html>

Sources for the facts and figures:

http://www.jetro.go.jp/en/reports/market/pdf/guidebook_building_stone_tiles.pdf

http://www.stonebtb.com/news/Market_Analysis-China-chips-away-at-granite-market-20767.shtml

<http://www.hindu.com/2011/03/18/stories/2011031851950500.htm>

(Shane Coughlan)

No flower in Japan is more famous than *sakura* or the cherry blossom, cherished despite or perhaps even because of the brevity of the time it flowers. *Sakura* is the 'flower of the heart' for the Japanese, who feel a special relationship with it. In wintry February, Japanese television features weather broadcasts forecasting the time when cherry blossoms are expected in the various parts of the country. People wait expectantly for the first *sakura* blossom that heralds the beginning of spring.

Flowering *sakura* trees provide breathtaking

views in spring throughout Japan. The petals of *someiyoshino*, a popular hybrid cherry, fall like snowflakes. Wild cherry or *yamazakura* cover the hills and mountains in a soft haze of pale pink and white. In many Japanese gardens, you can enjoy the gorgeous flowers of the *yaezakura*, a double-flowered variety.

Japanese have loved *sakura* for a long time not only for their transient beauty but also for their scent. This scent derives from a substance called coumarin, which is contained in the leaves and flowers. To me, this unique fragrance smells like a combination of vanilla, cinnamon and clove. Although it is hard to detect from the live, intact leaves and flowers, when crushed or salted, they release this particular scent.

In Japan, you can actually enjoy eating the *sakura* leaf as part of the traditional Japanese sweet called sakura-mochi. Traditionally, sakura-mochi are sold only in spring. There are two varieties. In western Japan, including Kagawa and Kyoto, a salted sakura leaf is delicately wrapped around a steamed ball of glutinous rice flour filled with sweetened azuki bean paste. In eastern Japan, including Tokyo, a salted sakura leaf is wrapped around a crepe made with wheat flour and filled with bean paste. Both are delicious, but I particularly like the western variety because of the superb harmony between the fragrance of the *sakura* and the flavor of the rice flour. Of course I don't deny that the fact I was born and raised in Kagawa, in western Japan, is a matter that has affected my preference!



A western Japan style *Sakura-mochi* and a cup of *Sakura-yu*. When you make *Sakura-yu*, rinse the salted flower gently in cold water to remove excess salt.



The Japan Meteorological Agency announces the day the *sakura* blossoms come out and the day they are in full bloom in each part of Japan. They check specific *sakura* trees in each area. The *sakura* tree pictured here, a *Someiyoshino* variety, grows in Ritsurin Park.

You can enjoy *sakura* drinks as well. A simple drink called *Sakura-yu* or *Sakura-cha* is made by pouring hot water in a cup containing a salted *sakura* flower. Only double flowering *sakura* is used for this concoction. You may be surprised to see the salted flower opening its petals, slowly and elegantly, in a cup. Too, there is an amazing scent. Unfortunately the taste of *Sakura-yu* is nothing special, it resembles just hot water. In Kagawa, they drink *Sakura-yu* at an engagement ceremony. You can buy salted *sakura* flowers in the supermarket.

Sakura blossom for only a short time. But you can enjoy them for much longer by eating *sakura-mochi* while waiting for the buds to open, by having picnics under the trees in bloom and, then, once the petals have fallen, by drinking *sakura-yu* as you recall just how beautiful the blossoms were.

(Satoko Nitta)

SIGNPOST

Takamatsu offers a wide range of art, entertainment and leisure activities. The excellent Tourist Information Center located outside the JR main station can direct you to the most famous spots, such as Ritsurin Park (sightseeing), Anabuki Hall (music), the Modern Art Museum (art) and restaurants like Yamada-ya (udon). However, there are many fascinating places slightly off the beaten trail. This article provides a taste of “the other Takamatsu” to help get you started.

Cafe/Art

① Cafe Umie

One of the oldest cafes in the Kitahama Alley district of the city, Cafe Umie combines good food with interesting art. Located beside the waterfront in an old warehouse, it has a quirkily designed space for enjoying tasty yet reasonably priced food and drink, and a dedicated room for installations. It sometimes hosts live music too, and should be on everyone's shortlist for a visit.
URL:<http://www.umie.info/>

② Ruby Shokai

Located in the Katahara-machi arcade east of the Mitsukoshi bicycle parking lot, it covers three floors. The first floor resembles a stylized antique store, the second is a cafe and bar, and the third (up a rickety stairs!) has a space that hosts art and music. It is fast becoming a venue of note for contemporary creativity.
URL:<http://blog.livedoor.jp/ruby/>

Bars/Entertainment

③ Tabi

This bar combines excellent service, carefully thought-out decor and good food and drink. It is slightly formal in style, and slightly expensive, but it is comparable to the more sophisticated side of evening entertainment in Tokyo.
URL:<http://r.tabelog.com/kagawa/A3701/A370101/37005784/dtlphotolst/>

④ Amazon

A quiet bar on the 3rd floor of an anonymous apartment block just off the Marugame-machi arcade, Amazon's distinguishing feature is the barman, who has a tremendous choice of drinks available, and makes excellent cocktails from fresh fruit. Turn up, tell him what taste you like, and see what he creates.
URL:<http://r.tabelog.com/kagawa/A3701/A370101/37005613/dtlrvwlst/1974614/>

⑤ The Craic

An Irish bar near JR Takamatsu, The Craic features a range of foreign drinks, Takamatsu bay fish and chips, and frequent live folk music. Small, eccentric and well worth a visit.
URL:<http://r.tabelog.com/kagawa/A3701/A370101/37005696/dtlrvwlst/2884896/>

Music

⑥ The Olive Hall

Located in the Minami-shinmachi part of the arcade, this small hall hosts live music. It's larger than a mixed venue like Ruby Shokai, but smaller and less formal than the city's main venue at Anabuki Hall. It's well worth keeping an eye on who is passing through.
URL:<http://www.olivehall.net/>

⑦ Dime

This is one of the few locations where you can find live rock music in Takamatsu. While well-known to alternative concert goers, it remains largely under the radar of everyone else. It's on the 2nd floor of a former movie theater in the Tokiwagai arcade.
URL:<http://www.dime-dime.com/index-pc.html>

Movies

⑧ Soleil

This is a small theater a block west of the defunct police box at the edge of the Tokiwagai arcade. The theater features movies that aren't shown in mainstream theaters. If you don't speak Japanese or have expectations of modern display and sound technology, it may not be for you but it is still the closest thing you'll find to an art-house cinema in the city, so that alone gives it appeal.
URL:<http://www.kagawa-soleil.co.jp/>

Warner MyCal Movie Theatres

1. A multi-screen theater located in Aeon (formerly Saty) about 4 km east of Sunport and 1 block south of Hamakaido. While the screens are pretty small by Western standards, this is where you'll find mainstream entertainment. Just ¥1,000 for ladies on Weds.
URL:<http://www.aeon.jp/aeon/takamatsuuhigashi/index.html>

2. Aeon Ayagawa, a huge mall 18km southwest of Takamatsu, has a larger and better equipped Warner MyCal cinema. Prices are the same but it has a more immersive feel due to the slightly larger screens and modern sound equipment.
URL:<http://www.aeon.jp/aeon/ayagawa/>

Galleries/Crafts/Gifts

Apart from the Takamatsu City Museum of Art, Takamatsu also has a host of private galleries and craft shops. If you start from the northern end of the arcade and stroll south about 1km to the defunct police box in the Tokiwagai part of the arcade, you will notice a multitude of places on the side streets and just above street level. Three locations are particularly worthy of note due to their association with Sanuki culture.

⑨ The Sunport Shopping Center

Located across from JR Takamatsu, this center specializes in local crafts and food. It's the ideal location to purchase gifts for family and friends, though the prices tend to be a little higher than the typical train station omiyage.
URL:<http://www.city.takamatsu.kagawa.jp/english/sightseeing/eats/takamatsu-symbol-tower.html>

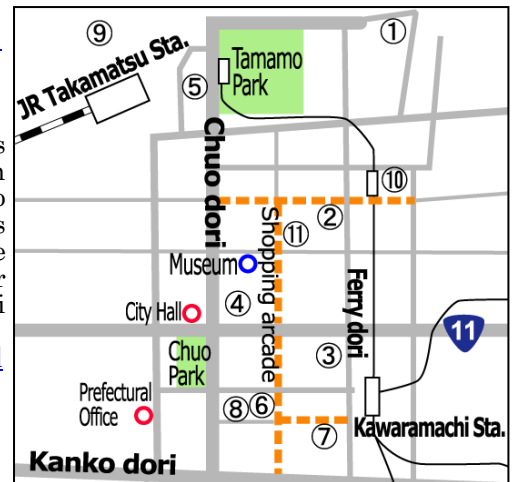
⑩ The Sanuki Kagari Temari Hozonkai Center

For people who prefer things a little more hands-on, you can learn how to make traditional Sanuki decorations from natural dyes and thread at this facility near the Main Post Office. They use a process that was virtually lost due to the economic and social turmoil after the Second World War, and which was lovingly reconstructed over a 30-year period. It is a unique and rewarding way to spend an afternoon.
URL:<http://www.sanuki-araki.jp/hozonkai/n-info.html>

⑪ Machi no Shure

Located on the east side of the Marugame-machi arcade just north of the city's art museum on the second floor of a new building, this shop contains traditional Sanuki ornaments among other noteworthy craft items. More upmarket than mainstream stores like Franc Franc but less pricey than department stores, it is a good place to buy some special decorations for your home or for your friends.
URL:<http://cathy.ashita-sanuki.jp/e502806.html>
(It is mentioned and pictured in this blog post)

(Shane Coughlan)



TALL TALES

Let me share with you some tales from Shodoshima, an island about an hour by ferry from Takamatsu. Imagine a creature that resembles an otter or a weasel and changes shape by placing seaweed or leaves on his head. The creature's name? Kaboso!

Kaboso are often sighted in a place called Kazugawa in Nakayama. It's a beautiful place, by the way, surrounded by mountains with rice fields terracing the steep slopes. The Kaboso here grab a weed called Dondorobee, plonk it on their head and "Presto!" turn into a human being. If you are lucky enough to be hiding behind a rock and catch one doing so, be sure to tell him how good he is at shape-changing. You'll make him so happy that he'll turn into lots of different things. Or so the locals say.

Konoura once flourished as a fishing village. When the fishermen returned after a big catch, their wives would come and help take the fish home. Sometimes when

a woman was on her way back, a strange fisherman she had never seen before would stop her, and call out, "This way! This way! Put your fish in this boat." Some women ignored him, going on their way. But others followed him. And when they did, they saw that although the boat was big, the bottom was full of holes and a Kaboso was looking up at them. The strange fisherman and even the boat with holes were all Kaboso using seaweed on their heads to change shape.

My family home is in a village on the island's coast. Many villagers say that they sometimes hear a Kaboso calling their name. The voice, they say, always sounds familiar, like someone from their family or a friend. Just a few weeks ago, the woman next door heard one of her nephews calling her but when she opened the door, no one was there. "Ah, the Kaboso is calling me again," she thought. Many of my neighbors have been called and there used to be a stone monument dedicated to the Kaboso. While there are tales of Kaboso all over Japan, my village is the only place where they were worshipped as gods. Someone always placed pretty flowers and offerings in front of the monument.

Shodoshima has many tales related to the Kaboso. Centuries ago when the Seto Inland Sea was a major shipping route ruled by powerful maritime clans like the Murakami Suigun and the Shiwaku Suigun, Shodoshima was an important port of call. The sailors and merchants brought with them a diversity of cultures and customs from both the east and the west. These included not only material goods, technology and languages (Shodoshima dialect is closer to the Kansai dialect than to Takamatsu), but also folktales and legends. Local tales of supernatural creatures resemble those in other parts of Japan yet the place names or creature names are sometimes unique to Shodoshima. In addition, the island used to be the home of many river otters.

Next time, maybe I'll share some more stories from my island.

(Chubei & Yohko Yagyu)



<p>Tonosho Port</p> <p>Tonosho Elementary School</p> <p>Tonosho Town Office</p> <p>HERE!</p>	<p>MeiPAM 2012 Spring Exhibition - Feb 1 (WED) to May 13 (SUN)</p> <p>Come see the Yokai world of Chubei Yagyu at the MeiPAM Spring Exhibition on Shodoshima Island. The unique gallery is located in a very historic area.</p> <p>(See http://cathy.ashita-sanuki.jp/e515710.html for more details.)</p> <p>OPEN: 10:00-18:00 TUE-SUN CLOSED: MON</p> <p>MeiPAM website: http://meipam.net/ e-mail: mail@meipam.net</p> <p>Address: 405 Ko Tonoshocho Shozugun Kagawa</p> <p>Access: Take a ferry to Tonosho port. About 20 min on foot.</p> <p>Or take a bus for 5 min from Tonosho port and get off at Tonosho Honmachi bus stop and walk for 1 min.</p> <p>Shikoku Ferry Group website: http://www.shikokuferry.com/route_taka_syo.html</p>
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CULTURE

Mottainai yori Mittomonai: It is more disgraceful than wasteful.

Japanese words such as *sushi*, *manga*, and *sumo* are now used worldwide. A few years ago, the Kenyan environmentalist and Nobel Prize winner Wangari Maathai was impressed by a Japanese word *mottainai*, which means 'do not waste,' and she conceived a mission to use this word to spread an important message to the world. She insisted that we all take a lesson from the idea of *mottainai* and become careful to save the world's natural resources such as oil, water, forests, and so on. It was proudly reported on Japanese television that this Japanese word has been recognized internationally.

The main usages of this word are: it is *mottainai* to leave food on one's plate; letting tap water run without using it is *mottainai*; it is *mottainai* to abandon an old car that still can drive; it is *mottainai* to buy a new washing machine if the old one is still functioning. The word *mottainai* symbolizes the old Japanese philosophy that people should save, endure and not overspend. This *mottainai* attitude can still be found among Japan's working class.

There is a similar-sounding Japanese word called *mittomonai*. This word means shame. It is used as a term of criticism. Some examples of its usages are: it is *mittomonai* to wear the same clothes and shoes everyday; it is *mittomonai* to drive an old fashioned car; some people consider it *mittomonai* for a woman to go out without makeup. Others think it is *mittomonai* for people of high social status to drive a compact car. *Mittomonai* is, in a way, related to how people decide to spend their money.

Mottainai and *mittomonai* sound similar and are words often used in everyday life in Japan. Whether one saves or spends money depends on that person's financial circumstances and on other factors. But some internal conflict can occur in this appearance-conscious society. For example, I see vegetables nearing their expiration date that are sold cheaply it is *mottainai* to waste the opportunity to buy them. But if an acquaintance is watching me, it is *mittomonai* to buy them as I might be looked at as being poor or mean. To give one more example, if, on a train, I happen to see a newspaper that somebody has left on an overhead rack, it is *mottainai*, but even though I might want to read it, it might be construed as grubby behavior or *mittomonai*. (Hidenori Miyazaki)



Wangari Muta Maathai(1941-2011)

ART INFORMATION

Traditional Kagawa Urushi Lacquer Techniques



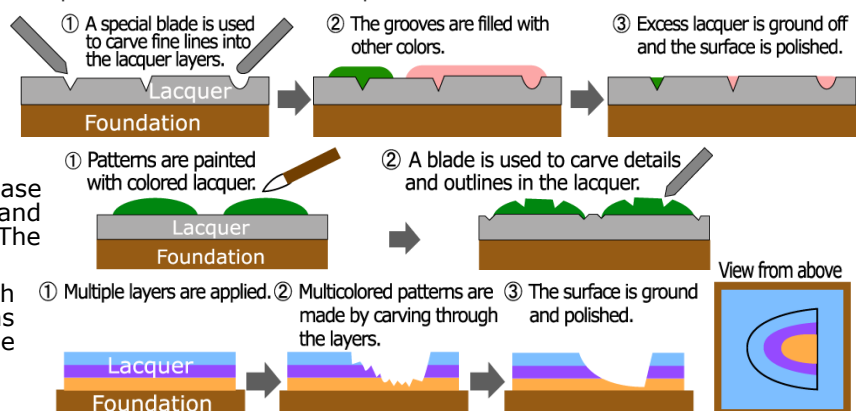
Urushi or lacquer is made from the toxic sap of the Chinese lacquer tree that grows in East Asia. Applied to wood in coats and polished, it provides a beautiful and durable gloss. The word "urushi" is believed to have derived from the words "uruwashii" (=beauty) and "uruoshi" (=moisture).

The use of urushi began in the late Jomon Period 7,000 BC when it was used primarily as an adhesive. During the Asuka Period (592-710), techniques for using it as a lacquer were imported from Eurasia.

Kagawa's urushi tradition started with Zokoku Tamakaji, who dedicated his life to developing original techniques in the late Edo Period. Three of these are Kinma, Zonsei and Choshitsu.

Photo: A small shelf unit lacquered with Zokoku's techniques

- ① **Kinma**; lacquer is applied in many layers. Fine grooves are carved in the surface to create intricate designs. The grooves are filled with colored lacquer and the surface is ground and polished.
- ② **Zonsei**; After applying many coats of the base color, other colors are applied in a pattern and details are carved with fine blades. The outlines may also be gilded.
- ③ **Choshitsu**; The surface is coated with multiple layers of different colors. Patterns are carved through the layers to reveal the colors.

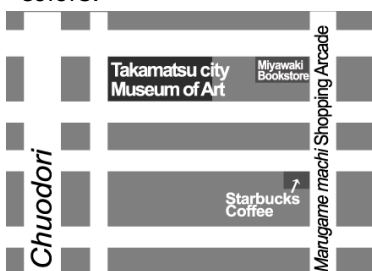


Where to See Lacquer

Takamatsu City Museum of Art offers an exhibition of kinma lacquerware from the Edo period up to the present time.

(Kozue Hashimoto)

◆ HOURS 9:30-19:00; 9:30-17:00 on Tuesdays ◆ CLOSED Mondays
 ◆ ADMISSION Adults ¥1,000 Students (High School, College, University) ¥500
 Children (including junior high school students) Free ◆ Tel: 087-823-1711



Info from TIA

For more information about the following, please call 087-837-6003! Japanese Singing & International Performance Contest

DATE & TIME :

July 8th (Sun) 1:00PM.

PLACE: Sunport Hall Takamatsu (4F)

Sing your favorite Japanese song or perform something from your own culture.

*We have special prizes for winners!!

* Kagawa foreign residents ONLY.

*Individual or group participation.



JOIN our International DANCE GROUP At Takamatsu Summer Festival!!

Dance down Chuo-Dori and enjoy summer!

We will lend you a Yukata (Japanese summer kimono).

50 Japanese and 50 non-Japanese members wanted!

DATE: August 14 (Tue)

TIME: 16:00~

You will need to take a free dance instruction lesson to participate.



National Health Insurance Subsidy Program for Private Foreign Students 2012 starts in July.

TO APPLY: Please apply at the administration office at your university, college or school by early June in order to be included in this program. To be eligible, applicants should register under the Takamatsu City health insurance plan, and should not be receiving a scholarship or 600,000 yen /year or more. Maximum subsidy is ¥9,000 per year for national health insurance.

Faite romhat!
(Welcome to you!)

TAKAMATSU IRISH FESTIVAL - 20TH MARCH

The Irish Festival - or St. Patrick's Day - is Ireland's National Holiday. It is an occasion of great celebration for many thousands of people of Irish background throughout the world, and has become a global festival of culture. On that day, cities on every continent hold parades and events. The Tokyo parade started in 1991, and is the first and biggest Parade in Asia. Japan also has Irish Festival parades in Yokohama, Kyoto, Matsue, Ise and Nagoya.

This year Takamatsu will have an Irish Festival event on the 20th March organized by Shikoku Irish Network Japan (Shikoku INJ). You can listen to Irish music and experience Irish culture for free between 11:30 and 15:00 under the dome at the covered arcade, with our main event taking place at 13:30.

We hope to see you there and don't forget to wear something green!

Email Shikoku INJ for more information: info-shikoku@inj.or.jp

Life Navigator Map of Takamatsu!!

The map in the middle of this newsletter is part of the Life Navigator map.

You can get this useful map, which includes a downtown city map, a Kagawa area map, and references to facilities, for free at the TIA office on the 2F of IPAL.

Japanese Language Salon

Every Sunday 13:00 ~ 16:00
I-Pal Kagawa 3F

Let's talk in Japanese!

Japanese volunteers are there to help you practice your conversation skills.



Have you seen TIA INFO in color?

Check out the latest version of TIA INFO newsletter on our website.

<http://ww2.enjoy.ne.jp/~tia>

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