

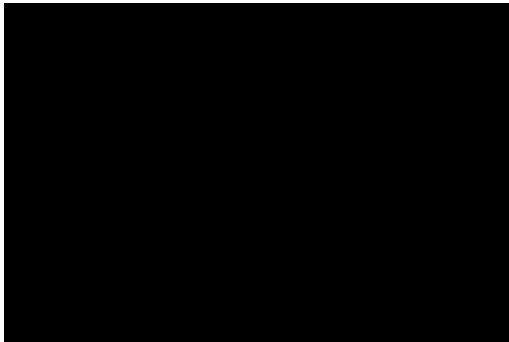
Get the Grills Out!

Editor's foreword:

Summer is here!

Outdoor activities and festivals are aplenty. There are many avenues to which we can celebrate the warm weather in Hokkaido, but what better way is there to celebrate than enjoying barbecue outdoors?

In this issue of Obihiro Pioneer, we introduce things to prepare for a barbecue, as well as basic rules and courtesy to abide by when you organize a barbecue in Obihiro.



Rules and Courtesy to Observe

1. No illegal dumping of trash.
 - Barbecue-goers should bring trash back and dispose of it after properly separating.
 - Charcoal should be sorted into *combustibles*.
2. Do not be a disturbance to other barbecue-goers.
 - Control the volume level of background music.
 - Avoid being loud and obnoxious.
3. Keep an eye on children.
4. Barbecue in designated areas only.
5. Wipe down the barbecue equipment used and wash it at home.

While barbecuing in Japan might not be a completely different experience compared to doing so overseas, there are some additional rules and courtesy to observe. Being able to follow these conventions allows for a pleasant overall experience for everyone.

Tips for Cleaning Up and Garbage Disposal

1. Put up trash bags (combustibles, non-combustibles, PET bottles, cans etc.) before starting the barbecue so that people will throw them into the appropriate trash bags. This saves the trouble of having to sort the rubbish after the barbecue ends.
2. The charcoal needs to be brought back as combustible trash. So, start putting out the fire early; you can submerge the charcoal piece by piece into a bucket of water to speed up the cooling process.
3. Use newspaper to remove oil stains from hot plates and wire mesh.
4. It is easier to remove charred bits with a wire brush while the hot plates/wire mesh are still hot.

Last but not least, we have included a checklist of items to prepare for a barbecue!

BBQ Checklist

- ☐ Appetizers/Food/Drinks
- ☐ Grill
- ☐ Wire mesh/Hot plate
- ☐ Charcoal
- ☐ Fire starter
- ☐ Matchstick/Lighter
- ☐ Cooler Box
- ☐ Tongs/Charcoal tongs
- ☐ Picnic mat/Foldable chairs and table
- ☐ Disposable utensils (plates/cups/forks/spoons/chopsticks)
- ☐ Aluminum foil/Cling wrap/Paper towel
- ☐ BBQ Gloves
- ☐ Paper Fan
- ☐ Wet tissues
- ☐ Packing tape
- ☐ Bucket
- ☐ Trash bags
- ☐ Toilet paper/Kitchen cloth/Dish soap/Towel/Sponge/Wire brush etc.

We hope you enjoy your next barbecue!

※ Check with your municipality for specific rules related to trash sorting and barbecues!

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Thailand Cuisine
Introduction,
Thai Cooking Class
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Movies
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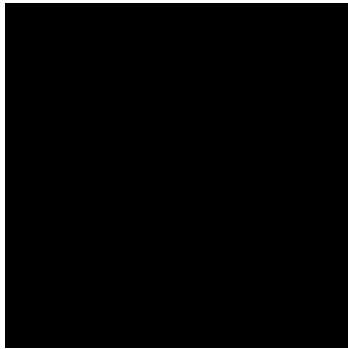
Thailand Cuisine Introduction

Thai cuisine is prepared with strong aromatic components and spices. These can be classified into 5 distinct types of cuisines corresponding to the region where they are from.

These 5 types of cuisine are:

1. Northeastern Thailand (Isan)
2. Northern Thailand
3. Southern Thailand
4. Central Thailand
5. Bangkok

Sticky rice is considered a staple in Northern and Northeastern Thailand. It is less commonly eaten in Southern and Central Thailand, where jasmine rice is the standard.



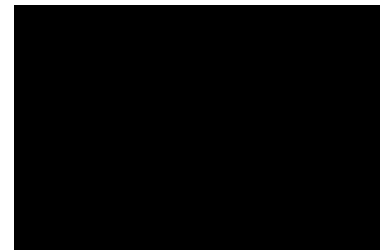
*Nam phrik,
a Northern Thai paste-like dish eaten with sticky rice and
vegetables*

The influence of neighboring states' culinary traditions and cuisines over Thai cuisine is apparent, as each region's cuisine is often similar to that of its neighboring states.



*Tom Seap,
an Isan dish*

For example, Isan cuisine is influenced by Khmer and Vietnamese cuisine. Northeastern Thailand is bordered by Cambodia and Vietnam and is usually spicier than other Thai cuisines.



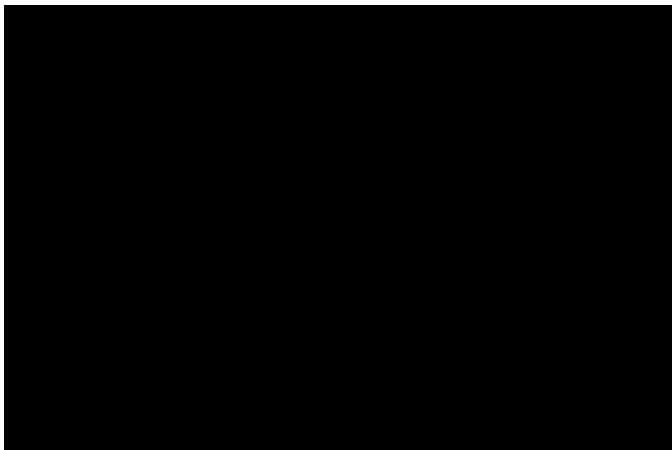
*Phat kahana mu krop,
a Chinese influenced Central Thai dish*

Central Thailand cuisine, on the other hand, incorporates many Chinese influences and is usually eaten with jasmine rice.

Every region's cuisine has a distinct flavor; do check out them when you travel to Thailand!

The pictures used in this article is taken from: [takeaway](#), [WikiMedia Commons](#)

Thai Cooking Class



Khao soi, a coconut-milk based curry noodle soup

Khao soi ("cut rice" in Thai language) is a dish brought to Thailand by the Yunnan Chinese who migrated to Thailand.

This coming July, TIRC is holding a Thai cooking class and we are recruiting participants! If you are interested, please contact the TIRC.

Date: July 7th, 10:30-13:00

Participation fee: 800 yen

(Refund upon cancellation not provided)

Things to bring: Apron, Bandana

Registration period: June 2nd to 15th
(09:00-17:00, excluding Mondays)

Tel: 0155-34-0122

Email: tirc@city.obihiro.hokkaido.jp

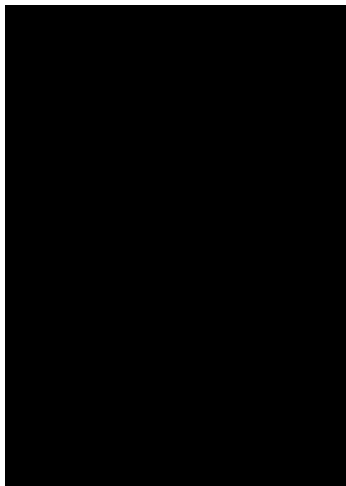
Events at TIRC and in Tokachi and Obihiro

When	What	Where/Contact
6/9, 6/23 (Sat) 16:00-18:00	Japanese Conversation and Learning Table 日本語講座 Improve your Japanese language skills in a friendly environment. TIRC Winter Garden Fee: Free of charge Organized by the Tokachi International Association	Tokachi International Relations Center 森の交流館・十勝 0155-34-0122 tirc@city.obihiro.hokkaido.jp
6/13 (Wed) 19:00-21:00	International Mini-Volleyball Night 国際ミニバレー・ナイト Meet new friends from around the world while enjoying a fun and easy sport. TIRC Multipurpose Hall Organized by the Tokachi International Association	
6/16 (Sat) 19:00-21:00	International Potluck Night (Paraguay) インターナショナル・ポットラック・ナイト(パラグアイ) Meet local and international residents while enjoying a dish from around the world. This time, our guest from Paraguay will introduce a Paraguayan stew pasta called "Guiso de fideo" and side dish "Tortilla." TIRC Kitchen Fee: Free of charge (no registration required) Please bring a dish or drink to share. Organized by the Committee for Improvement of the City	
6/10 (Sun)	Tokachi Beef and Asparagus Festival 十勝若牛アスパラまつり In addition to sales of Tokachi barbecue set and Tokachi asparagus, attendees can enjoy stage performances from Cheers baton twirlers and Shimizu jazz dance circle ZERO and other artists. A lucky draw will also be held! *Activities are subject to change.	JA Shimizu 十勝清水農産協同組合 企画管理課 0156-62-2161
6/16 (Sat) 13:00-20:30 6/17 (Sun) 10:00-17:00	Tokachi Camping Car and Outdoor Fes 2018 十勝キャンピングカー & アウトドアFES 2018 Try out different types of outdoor activities at this year's festival! This year's festival also includes camping car exhibits, an introduction to camping spots within Tokachi and more!	Tokachi Camping Car and Outdoor Fes Office 十勝キャンピングカー & アウトドアFES事務局 090-5227-0209
6/17 to 9/9 (Sun) Every Sunday except for 8/12	Obihiro Downtown Street Festival 十勝まちなか歩行者天国 Various activities will be held in downtown Obihiro every Sunday from June to September!	Obihiro Downtown Street Festival Executive Committee 帯広まちなか歩行者天国 実行委員会 0155-23-4510 http://www.hokoten.net

Movies At Cinema Taiyo, in Obihiro

(Nishi 3, Minami 11)
Tel: (0155) 20-1525

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



Title	Language	Dates
Deadpool 2	Jpn Sub	All month
Darkest Hour (Winston Churchill)	Jpn Sub	From 23rd
The Shape of Water	Eng Sub	From 17th
Rampage	Jpn Sub	Until 28th
Avengers: Infinity War	2D Jpn Dub or 2D Jpn Sub	Until 28th

Events Continued

When	What	Where/Contact
6/17 (Sun)	38th Yachiyo Ranch Festival 第38回 八千代牧場まつり Interact with animals and a chance to hop on the horse-pulled cart! Tokachi milk-pizza lessons will be held, in addition to sales of other food. Live performances will also be held!	Obihiro Agricultural Policies Section 帯広農政課 0155-59-2323
6/24 (Sun) 10:00- 11:00	Fish Day 魚の日 Every month in Hiroo town, there is "Fish Day," during which fish and other ingredients caught from the sea are used to make healthy dishes native to the north. A variety of products are on sale during the event.	Hiroo Fisheries, Commerce and Tourism Division 広尾町水産商工観光課 01558-2-0177 (Mon—Fri) 01558-2-2111(Weekends, P.H.) http://www.town.hiroo.hokkaido.jp
6/24 (Sun) 14:00- 15:00	Kuni's Song Plaza クニさん歌広場 Enjoy music making with singer-songwriter Kuni Kawachi. Bring your own instruments!	Tokachi Ecology Park 十勝エコロジーパーク 0155-32-6780 www.tokachi-ecopark.jp

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

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