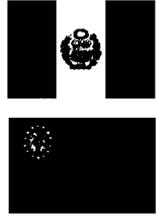
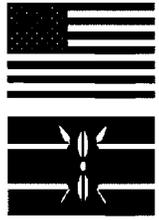


# International Festa



# Festa



This year's International Festa was a success once again thanks to the cooperation of various international-minded organizations and residents of Obihiro! In addition to 3 of Obihiro's Coordinators for International Relations (CIRs), we had 6 volunteers there to introduce their countries' unique cultures to the citizens of Obihiro. The festa is always held on the 8<sup>th</sup> floor of the Fujimaru department store, and its objectives are to spread the word that there are many international activities and unique residents in Obihiro. We aim to increase international understanding through interaction and knowledge.



2 Obihiro CIRs help some children color in famous German folk tales, while a woman from Vietnam discusses cultural differences with some Obihiro citizens. There were a total of 12 countries on display along with countless pictures and various traditional items from that country. There was also an area for taste testing which featured Syrian coffee and dates, Afghani pistachios and pomegranate juice, German pretzels, Chinese jasmine tea, Peruvian banana chips and some Brazilian snacks.



What do Syria, Kenya, Germany, and Myanmar have in common? An Obihiro resident from each of those countries is featured in the picture above! They are teaching children how to make Russian matryoshka dolls and Peruvian llamas from paper and other simple supplies. Everyone had a great time!



Countless picture panels and countries' flags lined the walls and filled the area where the festa was held. In a recent city-wide survey, a common comment submitted was "I have no idea what kind of international activities are going on in Obihiro. Hopefully with the amount of information from JICA, NRC, JICE and various other organizations, we were able to spread the word.



# Tokachi Events

Hardcore Tokachi  
Snowballing!!! 3/9



The Bean Festival at  
Tokachi Plaza!! 3/9

## March 2008



When?	What?	Where?/Contact Info
Some Ongoing Events (End in March)	<b>Draft Horse Racing:</b> At the Obihiro Horse racetrack. This is the last year so come and see it! <b>Shikaribetsu Lake Kotan:</b> A Bar made completely of ice, outdoor onsen, etc! Ends 3/31 <b>Tokachi River Hakucho Festival :</b> Ends 3/5	For contact info: 帯広市 親善交流課 Refer to past WHIOs or email us at <a href="mailto:international@city.obihoro.hokkaido.jp">international@city.obihoro.hokkaido.jp</a>
3/9 (Sun) 9:00~	<b>All Tokachi Snowball Battle:</b> We aim to use snow to the maximum in order to popularize winter leisure sports, as well as create a meeting place for the people of Tokachi. We will be using Japanese rules. There will be 2 divisions: ①Elementary/Middle School kids and Girls ②Normal Division Come check out the action!	旧中札内高校グラウンド Former Nakasatsunai High School Playing Field (30 minutes from Obihiro) 0155-67-2929
3/9 (Sun) 13:30~16:30	<b>Lunchbox Lecture:</b> Come learn about what kinds of ingredients go into your bento (box lunch) that you buy at the grocery store, and find out how much of it comes from foreign countries. There will be an <b>English interpreter on the scene</b> so, no Japanese = OK!!!	森の交流館・十勝 Tokachi International Relations Center 0155-34-0122
3/9 (Sun) 10:00 - 14:00	<b>Bean Festival:</b> Come and experience the joy of Tokachi beans! There are going to be so many different dishes to try, and all of them will be made with Tokachi beans. They are going to be giving out lots of free food and information so, come on down.	とかちプラザ アトリウム Atrium of Tokachi Plaza 0155-22-7890
3/14 (Fri)	<b>White Day:</b> A holiday only celebrated in Japan, celebrated solely for the purpose of returning the favor of chocolates received on Valentine's Day. Men usually buy cookies or candies for the women.	
3/15 (Sat) 14:00 - 15:00	<b>Story Telling Around the World:</b> This month's children's book is going to be from Tanzania, read in both Swahili and Japanese. We're going to play games and have fun while listening to a story from another land. Our target audience is children from 3 yrs. old to 2 <sup>nd</sup> grade elementary students.	森の交流館・十勝 Tokachi International Relations Center 0155-34-0122
3/15 (Sat) 18:00 - 21:00	<b>International Talk: U.S. Presidential Race</b> We will be learning a little bit about the U.S. election process, and then Greg Hertel, a typical American, will be talking about how he feels about the upcoming presidential election.	森の交流館・十勝 Tokachi International Relations Center 0155-34-0122

# March Home Cookin'

St. Patrick's Day, on March 17th, is a huge holiday in the US. Even if you aren't born Irish, you're honorary Irish for the day. In the States, this can lead to some pretty silly ideas about what constitutes Irishness – green-colored cake at school lunch, green-tinted beer in the bars, and an unusual selection of verdant socks. But one traditional dish is worth the hype: corned beef.

It is possible to find a variety of corned beef – that greasy stuff in cans which you open with a key and hope you don't slice your thumb open while you're doing it. Easily enough, this is called "ko-n bi-fu." But it's possible to make a delicious

approximation of the meat at home.

Corned beef is meant to be made from beef brisket (katabara), but actually any cut of not-so-fatty beef will work. I've even made it with pork, and it's very good. Beef brisket turns up every now and then at the weekend markets like Texas, so it's worth keeping your eyes open for it. If you can't be bothered, get a nice chunk of beef or pork, and give it a try!

## St. Paddy's Beef Brisket

A real beef brisket will be about five pounds, but my recipe is assuming you aren't feeding 20, or that you don't want to eat corned beef for a month. Besides, most cuts in Japan are about a pound or two at most.

Corned beef

450 g. of meat

2 Tbsp. of salt

4 Tbsp. of sugar (try zaramé or brown sugar)

2 Tbsp. of pickling spice (I see this most often at Fujimaru, but many other chain supermarkets carry it)

1 bay leaf

Put the meat and seasonings in a plastic bag, and rub it into the meat. Place in a bowl, and put a weight on it. I use a 2.5 kg dumbbell disk, but you can find weights (omoshi) for food use at Homac. Even a jug of water would work in a pinch. The weight is very important – it presses the juices out, which invites the salt and seasonings in. Keep in the fridge.

Flip it daily, being sure to massage the meat through the plastic bag. If the bag leaks, replace it immediately, and maybe top off the mixture with a little more sugar and salt. Replace the weight.

After three or four days, you'll have a nicely seasoned bit of meat. You can either bake it in the oven (sprinkle some sugar on top for an extra sweet "crust") at 350F/175C, or boil it. It should take about an hour and will reach 170F/78C on a meat thermometer. Yes, you need to test it with a meat thermometer. Too short of cooking time will mean raw meat, but if you over-cook it, you'll get a tough, unappetizing mess.

Corning is a way to preserve meat, so actually, you can keep this in the fridge for a month. I think my record was 8 weeks. But when you leave it in the brine for more than a week, the meat can get terribly salty.



and you may want to "refresh" it before cooking. This simply means soak it in clear water for 24 hours before you bake or boil it.

If you add cabbage wedges, potato chunks and carrot slices during the last 20 minutes of stewing, you'll get the good old-fashioned dish of Corned Beef and Cabbage. It makes a nice evening dish for these days when the weather is totally unreliable. My Danish friend suggests this would be wonderful with wasabi (aka Japanese horseradish). You may want to season the soup more if you've refreshed the meat.

A hint on slicing the corned beef: if you'd like to use it for sandwiches, let it cool, then wrap it and put it in the fridge overnight. The next morning, you should be able to get lovely, paper thin slices with very little effort.

May the luck of the Irish be with you this spring, and may we see some green pretty soon!

(International Understanding Education Instruction Assistant)

M. Haller Yamada All Rights Reserved

## The Japanese Corner (vocab found in or related to this month's issue)

ザクロ (ざくろ): "pomegranate"

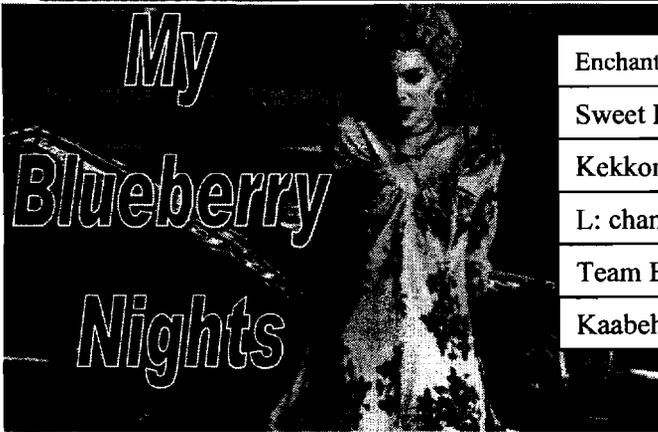
ナツメヤシの実 (なつめやしのみ): "date" as in, the fruit that they eat in Syria a lot ☺

Times are subject to change. To confirm, call or check online at: [http://www.taiyogroup.jp/cinema/theater/\\_obihiro/movie.shtml](http://www.taiyogroup.jp/cinema/theater/_obihiro/movie.shtml)

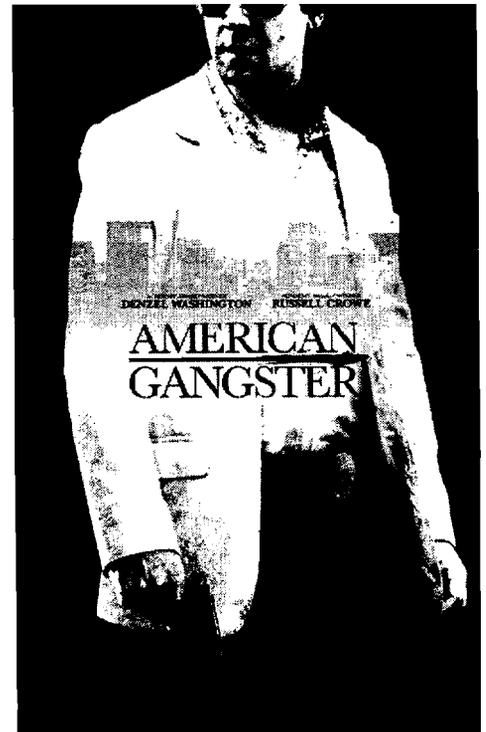
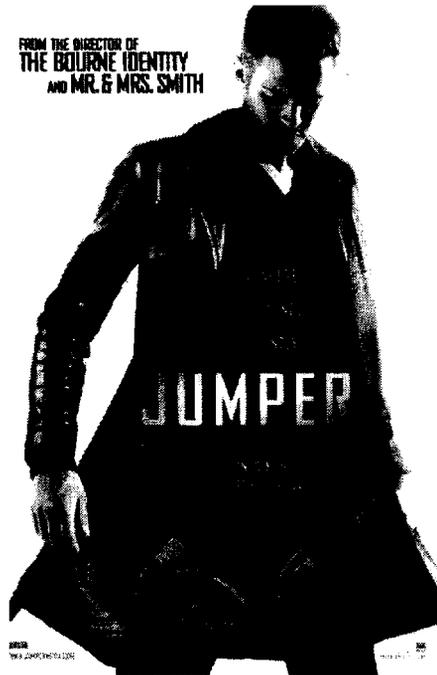
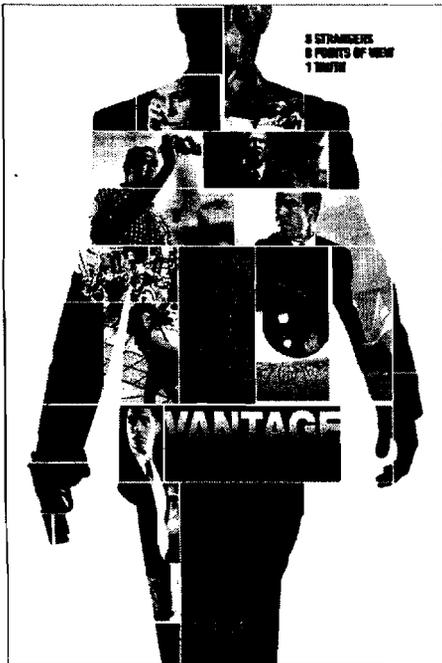
# March Movies At Cinema Taiyo, Obihiro

(Nishi 3, Minami 7) Tel: (0155) 20-1525

Title	Language	Starts - Ends
Jumper (Special showing on 3/1 and 3/2)	English	Mar 7 – Apr
Vantage Point (attempted presidential assassination)	English	Mar 8 – Apr
My Blueberry Nights	English	Mar 22 – Apr
American Gangster (violent gangster flick)	English	Feb 1 – Mar 6
The Water Horse: Legend of the Deep	English	Feb 1 – Mar 7
Elizabeth: The Golden Age (starring Cate Blanchett)	English	Feb 16 – Mar 21
Doraemon, Nobita, and the Green Giant	Japanese	Mar 8 – Apr
Kurosagi (suspense about swindling swindlers back)	Japanese	Mar 8 – Apr



Enchanted (voiceover)	Japanese	Mar 14 – Apr
Sweet Rain (precision of death)	Japanese	Mar 15 – Apr
Kekkon Shiyo Yo	Japanese	Mar 29 – Apr
L: change the worLd	Japanese	Feb 9 – Mar 21
Team Bachisuta no Eikou	Japanese	Feb 9 – Mar 7
Kaabeh	Japanese	Jan 26 – Mar 14



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**What's Happening in Obihiro?**

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, Joy English Academy and

online at [www.city.obihiro.hokkaido.jp](http://www.city.obihiro.hokkaido.jp)

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