

Volcano

October, 2002 The bi-monthly newsletter of Active Line. Volume 6, Issue 1

Think globally;
Act locally

What does Active Line mean?

Active Line is a non-political, non-religious, non-profit organization that is actively seeking to form lines of communication with citizens of the world through volunteer activities. Active Line wishes to set itself apart from other "friendship" organizations by making efforts to improve the attitudes of Japanese nationals toward resident foreign people in Japan. As of September 1, 2002 there were 6, 896 people with different languages and cultures living in Hachioji. This simple fact suggests that creating an open world society in which everyone lives in harmony, is becoming increasingly important in the Hachioji area. The goal of Active Line is to think globally and act locally. Active Line would like to broaden its vision. We would like to see ourselves as members of an international community, not a "closed" local society. Active Line wants to help develop the Hachioji area from a global perspective.

Active Line Receives Subsidy



Active Line was recently awarded 15,000 yen from the Hachioji City Social Welfare Conference for its activities in fiscal year 2002. Although it may appear to be a small amount of money, not many organizations are nominated for this award, which is supported by member fees and public donations. Active Line will apply the money towards newsletter printing costs. The following is a summary of Active Line activities.

- April 2001 Regular monthly meeting
- May 2001 Regular monthly meeting
- June 2001 Participated in "We're Different; That's Great" Festival
- September 2001 Presented Lecture: "How to Express Feelings and Opinions"—Dai-Jyu #10 Elementary

Please turn to Page 3.



人は誰でも、自分を閉じ込めている殻に気づき、自らこれを打ち破ろうとしなければ、外の世界に触れることも、外の世界からの呼びかけに応えることもできません。広い世界に心を開き、異なった文化、異なった言語を持つ人々と共生していくことで私達は心の豊かさやゆとりを得ることができ、自分の住む町を開かれた、誰にでも住みやすい地域に育てていくことができます。アクティヴラインは、これまでの単なる「友好団体」ではなく、私達日本人の中にある「外国」、「外国人」という意識やそこから生まれる姿勢を見直し、すべての人と隣人になれることを目指そうというグループです。

「Volcano」は火山です。一人一人の心の中の思いがマグマのように溢れ出て、一つの流れとなる時、その流れは変化を促す力となってくれるでしょう。

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Opinion: Consumption Tax Trap
By: Manfred Hiltl



Having finished your shopping at the supermarket, hunted for bargain prices, and learned the total is 4998 Yen, don't expect to get 2 Yen in change for your 5000 Yen bill. Instead, you'll need to take out another 248 Yen from your wallet to

cover the tax. As you all know, it's the 5% consumption tax. The 80 Yen cheeseburger at McDonald's really costs 84 Yen; the 98 Yen liter of gas really costs 103 Yen.

Until 1988 the Japanese economy functioned well without a consumption tax. Japan's economy was still booming. I've never understood why the government introduced this tax at that time? The protests against it were short-lived, but the LDP lost for the first time its majority at the following parliament election.

In the meantime, the consumption tax has increased from 3 to 5 percent. I'm not complaining about this increase, even though I don't like it. Rather, I should be happy it's a mere 5% and not 16%, like in my home country of Germany.

Price splitting irritates me; it gives you the illusion of a false (low) price. Basic mathematics ($100 + 100 = 200$) doesn't seem to be working in Japan ($200 + 200 = 410$). Even an elementary school kid can do better. The exceptions, the items sold at train stations—newspapers, cigarettes, bus tickets—are sold at the real price. It shows it is possible to do so. In Germany all shops and restaurants have to price their products including tax. There seems to be no law in Japan that would force sellers to do so. You might ask, "Who cares, or does it matter?" In my opinion, this pricing policy is not in the interest of the consumer, who doesn't have a strong position in Japan. It helps the retailers. They can avoid "pricing wars", which could lead to lower prices for the consumer even with the consumption tax included. Happy shopping!



Continued from Page 1

October 2001—Sponsored African Drum & Dance Concert with school and Machida Board of Education—Tsurukawa Dai-Ni #2 Elementary

November 2001—Organized and presented culture awareness program with 3 foreign residents —Dai-Yon #4 Elementary

January 2002—Planned African Drum & Dance Concert at Kitano Civic Center

February 2002—Organized and presented culture awareness program with Chinese students—Dai-Jyu #10 Elementary

March 2002—Presented Lecture: “Raising Children: Foreign Viewpoints”—Dai-Jyu #10 Elementary

May 2002—1st “Culture Through Cooking” class (Ghana) at Hachioji Create Hall

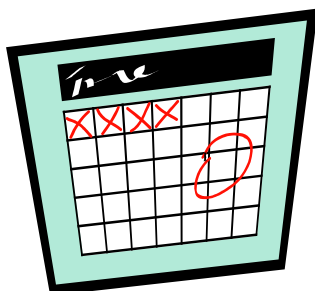
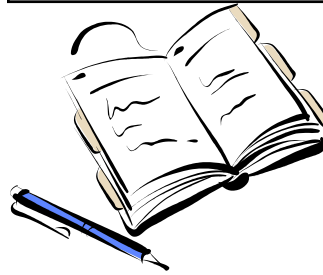
July 2002—Organized and presented culture awareness program with Peruvian resident at Seitoku Gakuen Elementary in Musashino City

Organized African Drum & Dance Concert for students and parents at Inariyama Elementary

2nd “Culture Through Cooking” class (Thailand) at Hachioji Create Hall

September 2002—Participated in “International Festival” co-sponsored by Hachioji City and the Japan International Corporation Agency

Presented Lecture: “Raising Children: Foreign Viewpoints”—xxxxxxxxx






1. Learn Japanese—Free private and small group lessons with volunteer teachers. Please contact Toshiko Sonoda in Japanese/English at 042-594-0157 for more information.
2. Active Line Meetings—Saturdays, October 20, November 16, and December 21 at 2:00 PM at Hachioji Create Hall. Cooking classes precede. For location information and map, contact Yumiko Sato in English or Japanese at Phone/FAX: 0426-68-5208. Everyone is welcome!

Checkmark

チェックマーク

 <p style="text-align: center;">What's Cook' in?</p> <p style="text-align: center;">From the kitchen of: Mayuree Mizukoshi of Thailand</p>	XXXX												
<p><u>Tom Yum Kun (Hot Shrimp Soup):</u></p> <table border="0"> <tr> <td>1 pkg Tom Yum paste</td> <td>1/4 of red onion, sliced</td> </tr> <tr> <td>9 oz de-veined shrimp</td> <td>1 root paku chi (Thai herb)</td> </tr> <tr> <td>1 tomato cut into 8 wedges</td> <td>1-2 t numpular fish sauce</td> </tr> <tr> <td>1 pkg mushrooms of choice</td> <td>dry Tom Yum spice</td> </tr> <tr> <td>1 pkg maitake mushrooms, split</td> <td>2 lemons, squeezed</td> </tr> <tr> <td></td> <td>2 red peppers cut into 3 pieces</td> </tr> </table> <ol style="list-style-type: none"> 1. Boil 5 cups water 2. Add contents of Tom Yun Kun paste packet and sliced onions. 3. Season with fish sauce, salt, and fresh lemon juice. 4. Add maitake, mushrooms, shrimp, tomatoes, red pepper, and paku chi. Simmer covered for a few minutes. Serves 6. 	1 pkg Tom Yum paste	1/4 of red onion, sliced	9 oz de-veined shrimp	1 root paku chi (Thai herb)	1 tomato cut into 8 wedges	1-2 t numpular fish sauce	1 pkg mushrooms of choice	dry Tom Yum spice	1 pkg maitake mushrooms, split	2 lemons, squeezed		2 red peppers cut into 3 pieces	XXXXXX
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<p><u>Thai-Style Fried Spring Rolls:</u></p> <table border="0"> <tr> <td>5 oz ground chicken</td> <td>1.5 oz rice vermicelli—soak/drain</td> </tr> <tr> <td>2 roots paku chi (Thai herb)</td> <td>3 leaves cabbage--long thin slices</td> </tr> <tr> <td>3 cloves minced garlic</td> <td>1/4 pkg bean sprouts-wash/drain</td> </tr> <tr> <td>3 t numpular fish sauce</td> <td>1/4 of carrot—long thin slices</td> </tr> <tr> <td></td> <td>2 cloud ear mushrooms</td> </tr> </table> <ol style="list-style-type: none"> 1. Grind ground chicken, minced paku chi roots, and garlic in a mortar. 2. Season with fish sauce and pepper and mix well. 3. Add vermicelli (cut into 1.5 inch pieces) , cabbage, carrots, and mushrooms (soak/cut into small pieces) and mix well. 4. Place above mixture on rice paper and roll. Deep-fry rolls. 5. Serve with chili sauce. 	5 oz ground chicken	1.5 oz rice vermicelli—soak/drain	2 roots paku chi (Thai herb)	3 leaves cabbage--long thin slices	3 cloves minced garlic	1/4 pkg bean sprouts-wash/drain	3 t numpular fish sauce	1/4 of carrot—long thin slices		2 cloud ear mushrooms	XXX		
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Dear Hanako-san

Do you have a question for Hanako-san? Would you like to express your opinion? Have a personal story to share? Please send contributions to the address printed on the back page of the newsletter in either Japanese or English. All are subject to space availability. Contributors may remain anonymous in Volcano if so stated, but name and phone number will be retained in the editors' files.

「花子さん」に質問がありませんか？あなたの意見を発表してみませんか？分かち合いたい経験はありませんか？

このニュースレターの裏面に記載されている住所までご投稿をお願いします。日本語でも英語でも結構です。

掲載は全て紙面の都合によります。なお、投稿される時は、必ずお名前とお電話番号を記入して下さい。ご要望があれば、紙面上では匿名とさせて頂きます。



Question: Could you give me some advice on how to eat *sushi* like a pro.

Answer: Japanese people and “seasoned” foreign people just love taking those that are

“green” to Japan to *sushi* restaurants for their initiation. Here’s some basic Sushi 101.

“Raw Fish” Mentality—The biggest mistake Westerners make is thinking “sushi” equals “raw fish”. Actually, that would be *sashimi*. Sushi is technically raw seafood, cooked seafood, and some vegetables, with vinegar-flavored rice (sushi rice).

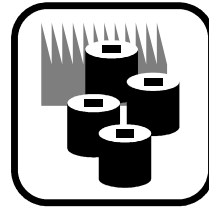
Four Forms—*Nigiri-zushi*, for the most part, is a piece of fish on top of a formed sushi rice ball.

Maki-zushi is seafood, vegetables, and sushi rice rolled up in dried seaweed using a small bamboo mat, then sliced. *Temaki-zushi* is similar to *maki-zushi*, except it is rolled into a cone or “flower bouquet” shape by hand. *Chirashi-zushi* consists of raw fish and other ingredients arranged on top of sushi rice in a bowl.

Restaurants—Sushi restaurants, *sushi-ya*, typically have long bars with sushi masters making fresh sushi a la carte or as a set. Sets usually come in 3 grades, depending on the price of ingredients, include different forms of sushi, and are served in lacquer bowls or on small wooden trays with legs (*geta*). Orders are filled on a first come, first serve basis. *Kaiten-zushi* places are similar, but feature a rotating counter of prepared sushi. Patrons are charged by the number and type of plate they remove from the line.

Etiquette—Eat sushi using chopsticks or your hands. It’s assumed the entire piece of sushi is eaten at once, but it may prove to be too much for smaller mouths. Sushi is dipped, not soaked, fish-side-down, in soy sauce. Then, the fish-side is placed against the tongue. A few kinds of sushi do not require soy sauce. The mound of extra *wasabi*, green horseradish mustard, found on the plate can be added to soy sauce dishes or under the piece of fish for a little extra “nasal decongestant” affect. Use the little pile of thinly-sliced pink vinegared ginger or *gari*, to cleanse your palette between different kinds of sushi. Green bamboo grass leaves or *sasa* are used purely for decoration on the plate; do not eat them.

Misc.—Sushi is an acquired taste and in theory is not ALL raw. Start off slow with some cucumber/tuna rolls and sushi featuring cooked egg, grilled eel, boiled shrimp, etc. If you experience too much *wasabi*, take slow deep breaths through your nose and exhale through your mouth. Sushi becomes “zushi”, grammatically, when combined with modifiers. It’s not a misprint!!





www.convert-me.com

Information Briefs— U.S. Conversion Table

<p>Weight: 16 oz = 1 lbs = 453.5 g 8 oz = 225 g 6 oz = 170 g</p>	
<p>Temperature: 300 F = 150 C 325 F = 160 C 350 F = 180 C 375 F = 190 C 400 F = 200 C 425 F = 220 C</p>	
<p>Volume: 1 fluid oz = 29.5 ml 6 fluid oz = 177 ml 8 fluid oz = 236 ml 16 fluid oz = 1 pint = 472 ml</p>	
<p>Length: 1/2 inch = 1.27 cm 1 inch = 2.54 cm 1 foot = 12 inches = 30.48 cm 1 yard = 3 feet = 91.44 cm</p>	
<p>Cooking: 1 cup = 8 fluid oz = 240 ml 1 t = 5 ml 1 T = 15 ml</p>	

Why the name "Volcano"?

Volcano means "kazan" in Japanese. The reason why we chose the name "Volcano" for our newsletter is because we believe people's opinions, ideas, and feelings should not lie "dormant" or become "inactive" like volcanoes. "Magma" exists in everyone and it needs to voluntarily erupt once in a while to soothe one's soul.



How to Contact Us:

- ◆ With your questions, opinions, stories, suggestions, and ideas
- ◆ For information about membership and newsletter subscriptions

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Join Us!

- ◆ Help gather resources and exchange information with other organizations
- ◆ As a Korean, Chinese, Spanish, Japanese, etc., volunteer teacher/translator/interpreter
- ◆ In planning, executing, or assisting with events
- ◆ As a computer assistant—Microsoft Windows 95 needed, with Japanese/English capabilities
- ◆ With the publishing and mailing of the newsletter
- ◆ Etc., make your own proposal

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