



日本語センター

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J L C 通信

(つうしん)

Newsletter August 2004

* 文化 (ぶんか) * Culture Corner

神輿 (みこし) Mikoshi

Mikoshi is a portable shrine. A Mikoshi consists of a roof, body and stand. It may be lacquered in black with many metal decorations on the surface and square, hexagonal or octagonal in shape.

Many annual festivals, "Matsuri", originated from the ancient rites related to the agriculture and the spiritual well being of local communities. It is basically a religious observation whereby participants enter a state of active communication with the deities. This act is accompanied by socializing among participants through feasts and festivities such as carrying Mikoshi. While the religious rite is carried out, the performance and vitality is free from strict rules.



In the Matsuri a shrine god is moved to the place of service on a Mikoshi. A Mikoshi should not be mistaken for a shrine beyond the sense that there is god inside in a Matsuri procession. Young men carry the Mikoshi in a zigzag, swaying in all directions and pushing the Mikoshi up and down, often very violently to amuse the god. Without a Mikoshi, a Matsuri lacks the proper atmosphere. City festivals characterized by playful elements and commercial interests occur mostly during the summer.

* 食べ物 (たべもの) * Food Corner

冷奴 (ひややくこ) Hiyayakko

Hiyayakko is the easiest dish using Tofu. It is usually served as a side dish to supplement a main dish or together with other side dishes. This easy-to-prepare, inexpensive dish is quite popular in homes during the hot summer months.

Hiyayakko recipe



Ingredients (Serves 4)

- Fresh tofu: 1 block (approx. 4"X6")
- *Momen* (cotton strained) tofu is probably more popular than *Kinugoshi* (silk strained) tofu, however, either is all right.
- Long green onion: 1 stalk (the slenderer the better)
- *Shoyu* (soy sauce): 4 tablespoons
- Ginger: grated, enough to lightly sprinkle on the tofu
- Bonito shavings (*katsuobushi*)



- 1) Replace the tofu water in the package 3 or 4 times. Leave immersed in water until ready to cut.
- 2) Chop the long green onion into small pieces. Normally, the resulting pieces should look like little tubular circles about 1/16th of an inch in height.
- 3) Grate the ginger if you haven't done so already.
- 4) Drain the water and cut the tofu into equal blocks, and then put the tofu into a deep saucer.
- 5) Sprinkle the grated ginger on top of the tofu roughly in the middle of the tofu block so it forms a small bed. Sprinkle the green onions on top of this. Pour 1 tablespoon of soy sauce over each serving of tofu.
- 6) Immediately before serving, sprinkle the bonito shavings over the top of the tofu. Don't do this too far ahead of serving or the bonito shavings will get soggy.
- 7) Serve as soon as possible after preparing so the tofu doesn't get warm. If you really want to make it look snazzy, put the dishes into a larger dish and put ice into the space between serving dishes.

✿ レストラン ✿ Restaurant



Metropolitan grill

I like this steakhouse, but be aware that you may find it expensive. Seattle's quintessential steak house's downtown location attracts stockbrokers, tourists, and anyone in search of a great steak. The ambiance is old fashioned, with handsome polished wood, a professional staff, and a roaring cocktail lounge. If you go to the Metropolitan Grill, you'll find a steakhouse that offers an American cuisine with a menu based largely on steaks. (Meredith).

820 2nd Ave, Seattle, WA 98104 Tel: 206-624-3287 <http://www.themetropolitangrill.com/>

Our comment: I met the owner at the party that one of JLC students, Glenn held. Metropolitan grill is a partner of Glenn's business, "White tie." The owner told me that the most popular steak is the 16 oz. filet mignon garnished with a giant grilled mushroom cap and an enormous baked potato. I would like to try it next time. Please say hello to the owner, Charles for us.

✿ 新聞記事 (しんぶんきじ) ✿ Newspaper Article

Outcast tie can be hard to break in Japan

Ethnically identical to other Japanese, Burakumin suffered for centuries at the bottom of the feudal hierarchy, digging graves, chopping meat and performing other jobs associated under Buddhism and the native Shinto religion with the impurities of death.

In recent decades, the former untouchables have made vast strides. Their slums have been cleaned up and education levels have risen, and many Burakumin quietly blend into the rest of society, marrying outside their caste and taking on mainstream work. But more than a century after Japan's caste system was abolished, in 1871, Burakumin still face the injustice of bigotry: scuttled marriage engagements, the taunts of strangers, and rejected job applications.

"There has been some progress, but you face discrimination whenever you're at life's turning points, such as marriage and employment. You just can't avoid it."



Known in the feudal period as "filth" or "nonhuman," the outcasts were legally trapped below the castes of the warriors, artisans, farmers and merchants, which were themselves ranked in that descending order. Burakumin had to follow a dress code and live in special hamlets. Even after the caste system was outlawed, bias kept Burakumin largely confined to their own villages, and they were easily singled out for abuse based on their address.

It still happens. Japan's family registry keeps file on every citizen's background going back generations, allowing potential marriage partners or employers to uncover Burakumin origins. Such discoveries have torpedoed improving conditions in the Burakumin hamlets. The project upgraded housing, roads and education until 2002, when the government said it had done enough.

The economic dimension of discrimination has taken on grater importance over the past decade as Japan's economy has sputtered. (The Associated Press)



🌸ことわざ🌸 Proverb Corner

「餅は餅屋」(もちほもちや) Mochi wa mochiya.

If you like to get “Mochi” (rice cake), you had better order it from a Mochi professional. Every man understands his own trade best. It’s the best and easiest way to ask professional help.

📎自己紹介(じこしょうかい)📎 Student of JLC

Hello, my name is Vincent Caintic. I recently moved here three weeks ago from Chicago, where I went to the University of Chicago as an undergraduate major in Economics. I had taken two years of Japanese language classes at the university, and hope to continue studying Japanese and building my fluency (my speaking and listening abilities are still very shaky). Currently I live in Bothell and am a financial analyst at Philips Medical Systems. Eventually I hope to live and work in Japan for an extended period of time, and to that effect I would like to continue studying Japanese and meet people who have worked in Japan as expatriates to listen to their experiences and advice on living/working in Japan. However, my interest in Japan is personal, and I am very much interested in participating in the many Japanese related events occurring in Seattle. Please feel free to contact me at vcaintic@uchicago.edu. どうぞ よろしくお願ひします。



✉おたより✉ From Guest book



My wife is Japanese and she speaks to our children (2 and 3 years old) in Japanese. Her parents often visit us from Japan and also we visit in Japan every summer. I feel isolated in my home. I understand some easy Japanese and my Japanese works for my kids, but my Japanese is not good enough. My wife told me not to speak Japanese outside of home because my Japanese is “kid’s version.” I like to learn Japanese, but my wife refused to teach me. She showed me the website of Japanese Language Center instead. What class I should take?

Our response: Speaking and teaching are different issues. All native Japanese can’t teach Japanese and it’s not easy to teach anything between husband and wife. There are many kinds of Japanese languages: polite/casual, male/female, adult/children, and old/modern. If you listen to the conversation between your wife and your children, you will easily get casual, female/children language. You had better learn semi-formal/casual, male language from the professional instructor. We are more than happy to help you.

One of the major motivations to learn Japanese among JLC students is “Because family member(s) speak Japanese.” Our students are some 3/4-sei, Japanese American, and native Japanese. I recommend you to take Group Japanese 101 Course. Probably you know greetings, numbers, easy expression, and etc., however you had better start with the basics. Basic sentence structures and grammar are important and you can’t skip them to learn Japanese. If it’s too easy, we will add more vocabulary and higher skills.



📰プレスリリース📰 Press Release

More Advanced Japanese Language Courses

Japanese Language Center (JLC) provides More Advanced Japanese Language Courses.

This course is designed for those who have a relatively high level Japanese skill. This course is perfect for those who have achieved the Japanese-Language Proficiency Test Level 2, or achieved 450 or higher on the JETRO Test, or the equivalent skill. It requires knowledge of more than 1,000 kanji and 6,000 words, and the ability to converse, read, and write about matters of a general nature.

This course is designed to cover listening, speaking, writing, and reading the Japanese language.

Our instruction is immersion only in Japanese (no English at all.) and sending/receiving Email is also in Japanese.

JLC has excellent instructors. All of them are Master's Degree/MBA/PhD holders with several years experience as University faculty, or the equivalent. Their teaching method is unique and you will learn not only Japanese language but also Japanese culture/history. The Master Instructor, Junko is taking care of the More Advanced Japanese Course. She is a former professor of Japanese language at Morehouse College, Atlanta for several years. In addition, she was an instructor on the nationally televised Japanese Language Program produced by Georgia Public Television for five years. She was a guest speaker for "Japanese Language Education" at the Asian Network International Conference.

***** More Advanced Japanese Courses *****

Friday Evening 7-9PM (8 weeks) Lesson Fees: \$200

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Japanese Language Center provides regular Japanese courses and Children courses also.

- Evening courses, Saturday courses, and Intensive courses for business people
- Afternoon courses and 6-day camp for Teens
- The Efficiency Test Course

Group lessons are offered starting at \$200 per 8-week session while private lessons start at \$60/2hours.

In addition to offering Japanese Language and Culture classes at the Bellevue location, JLC also provides Japanese language instructors on-site to Japanese companies to assist in the education of their American workers in business level Japanese language and corporate culture.

 クラススケジュール  **Class Schedule**

Evening course starts on

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|------------------|-----|---------|
| ● Japanese 101 | Thu | 26 Aug. |
| ● Japanese 102 | Fri | 9 Aug. |
| ● Japanese 103 | Wed | 25 Aug. |
| ● Japanese 104 | Wed | 25 Aug. |
| ● Japanese 200 | Tue | 17 Aug. |
| ● Japanese 300 | Mon | 2 Aug. |
| ● More Advanced | Fri | 13 Aug. |
| ● Teens Japanese | Fri | 13 Aug. |



Saturday courses start on 7 Aug.

Class Schedule may be changed without notice

For information about Intensive classes and Summer Camp for Teens, please visit our website at <http://www.japanese-language.net>. Registration/Lesson fees are due 72 hours before the first lesson of the course. We don't accept payment for enrollment on the first day of the course. Also we will close enrollment when a course gets 6 registrants. Please sign up early before the class becomes full.

❀ おしらせ ❀ **Remarks**

Please bring your friend to JLC. Any referrals signing up for a class results in a 20% discount of your next block of lesson.

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*Japanese Language Center provides
 Japanese Language Instruction
 and Translation Services*