

Moshi Moshi

Edmonton Japanese Community Association

Vol. 25, No. 3, January - February 2000

Japanese Food Workshops (Okonomiyaki, Sushi, and Manju)

The Edmonton Japanese Community Association is planning to hold Japanese Food Workshops again this year. Depending on the interest expressed by you, there will be 3 simultaneous workshops: Okonomiyaki, Sushi, and Manju.

Date: Saturday March 18, 2000

Place: EJCA Cultural Centre (6750 - 88 Street, Edmonton)

Time: 10:00 am to 1:30 pm

Fees: \$15 per person (includes all the necessary ingredients,
and you can take home what you make at the workshop)

Okonomiyaki: If you plan on taking this workshop, please bring your own electric fry pan or hot plate with a long extension cord. **If you don't know what Okonomiyaki is, please read the article on page 7.**

The number of participants is limited to 12 for each workshop, and so you can register for only one of the 3 workshops.

Please register early by phoning Ken Tanaka (466-8166) at the Centre:

Deadline for registration is **March 9, 2000**, and deadline for receipt of fees is **March 15, 2000**.



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"Moshi Moshi" is a publication of the Edmonton Japanese Community Association. Its objective is to disseminate information of interest to the Japanese community, including announcements of upcoming events.

We are grateful to the businesses who have placed advertisements which help to defray the cost of publishing.

Deadline for Submissions for the Next Issue (Vol. 25, No. 4) is March 10, 2000

Submission Deadlines for other upcoming issues:

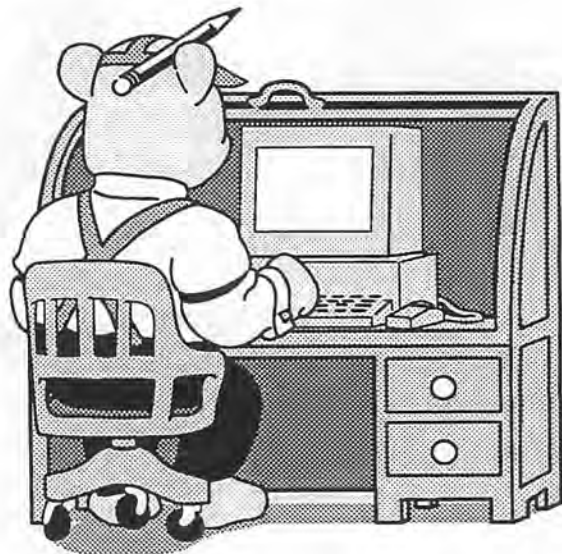
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President's Corner

Florence Ingham

Editor's Note: Since the last issue of Moshi Moshi was so long ago, Florence has provided us with 2 reports (written in late December and mid-February).

December 1999

When I accepted the presidency of EJCA I knew the community functions were fairly active. How wrong I was. EJCA is very, very active and writing up the news column comes more often than I expected.

It was wonderful to be invited to the most delightful plays performed by the Japanese Language school students. The children must have practiced diligently to put on such an entertaining show. Delicious snacks were served after the plays. I enjoyed a wonderful afternoon. Thank you for inviting me.

This year's Christmas party was a success in every way with increased attendance and comradeship. There were very warm feelings when we see everyone pitching in preparing the food and socializing at the same time in the kitchen and the halls. The children all had a wonderful time with Gayle Shaw providing them with airbrush face painting, games, etc.



Thank you Gayle for a job well done. We also had other very hard working volunteers helping us. The Karaoke Club for setting up tables, chairs, P.A. systems etc., the Taiko Group for giving drum lessons to the young and old, the Odori group for the entertaining dances, the children from the Japanese Language School for their recital, Santa and his helpers giving gifts to the children and seniors, and last but not least, the culinary chefs who presented the wonderful dinner. Thank you all for work well done.

It was nice for all of you to meet our new Consul

General Shidara and his wife. We hope that they enjoyed our informal Christmas dinner party. We hope that they will join us in other functions in the coming year.

I had attended Emperor Akihito's birthday party at the Hotel MacDondald on December 9th sponsored the Consulate General's office. Government and city officials, other dignitaries were there to celebrate his highness's birthday. I had a rare privilege to give the toast to her majesty The Queen.

We are in the planning stages of renovating our heritage days pavilion. Several people in the past who originally designed the tent, along with Alder Currie from the EJCA board, as well as Mr. Martin Shukuda from the Japanese Language School are now mapping out the tent design. We wish them well in this endeavour.

Could our community make suggestions of events you would like to see happen this coming year? There is a Provincial Government grant available for a project for the Alberta Centennial year which is 2005. What project will you like our community to tackle? Any input from the community will be welcomed. I would personally like to see an addition to the current Centre (on the provision of approval from all concerned), as the Centre needs additional space. Perhaps an adult only (seniors) condo in another area with a community Centre may be another person's liking. We should try and give it a serious thought on a project that may worthwhile applying for a grant. Remember the theme should tie in with the province celebrating 100 years.

February 2000

The EJCA New Year's party held on January 9th started our social function for Year 2000. The pot luck supper was just wonderful and was enjoyed by all who attended. Many of you requested recipes of the pot luck feast and I will endeavor to track down the people whoever made these scrumptious dinners. Would the person who made the chicken dish with a dish of peanut sauce, could you please share the recipe with us? This chicken dish was at the beginning of the dinner line. The first recipe we received was from Mrs. Yuko Nakano. Thank you very much.

Continued on Page 4...

Florence Ingham...Continued from Page 3

There are several requests for other recipes which will be published in every Moshi Moshi newsletter.

At this New Year's party we had a rare opportunity to see Mr. Eiji Shimazaki, master instructor in Japanese odori, perform a solo dance. Although he had performed at the Provincial Museum in the previous year, this performance was a little different as the audience was close to the stage, and it was fascinating to watch all the intricate movements of his odori. Mrs. Keiko Frueh danced while Mr. Shimazaki played his shamisen and sang a love song. Both of the performances were excellent.

There will be a food workshop on March 18th starting at 10:00 am at the Centre. The lessons will be on sushi and manju making and cooking okonomiyaki (Japanese crepe). People who register to take okonomiyaki lesson will be required to bring an electric frying pan with a long extension cord. Please register early with Ken Tanaka at the Centre as there will be limited enrollment. If you wish to learn to make other Japanese dishes, please let us know so we can approach our community's Japanese chefs to teach us.

EJCA Seniors Club Activities

As our trip to San Francisco was cancelled due to differences of how long to stay, etc. we have decided to form a Seniors' Travel Club. This Club will have on hand, selected places (not a wish list) the seniors would like to go. When airfare seat sales are advertised, the Travel Club will phone their members, the cost, the place and dates of travel. It is imperative that you make a quick decision as many seat sales are only for a week but the travel period is extended for a month or two. ALL SEAT SALES PAYMENTS ARE NON REFUNDABLE so when you make your decision to travel, please bear this in mind. Your feelings and pocket book will hurt when you change your mind at the last minute. Please submit in writing that you wish to joint The EJCA Seniors' Travel Club. You do not necessarily have to be a senior to belong to the Travel Club. The senior members of age 65 and over will receive a travel subsidy by the EJCA, but others wishing to join will receive the special rates on negotiated accommodation as well as the seat sale fare.

The March seniors program will start an hour earlier - at 10:00 am. We will be finished by 2 pm.

Hawaii 2001

At the February seniors meeting, there was unanimous approval that this year's major trip be postponed for a major trip to Hawaii the 3rd week of February 2001. Most seniors have been contacted, but if you are interested (whether senior or not) please contact Florence Ingham. The Travel Club will be on the lookout for a seat sale, so be prepared to put down a non-refundable deposit by October 2000. Senior members 65 or over will receive a subsidy from EJCA (funds available for both 2000 and 2001 will be used).

A day trip to the **Alpine Farm** is planned for high noon on June 25, 2000. Please watch for more details in the next issue of Moshi Moshi.





NAJC President's Report

January 2000



Keiko Miki

December 1999 Report

Happy New Year!

As you share the joys of special moments with family and friends during the holiday season, I wish you and yours all the best in the new year and the new millennium.

"It is not I that belong to the past, but the past belongs to me", Mary Antin.

As Japanese Canadians we have a great deal to be thankful for on the eve of the year 2000. During this century, with the influx of Japanese immigrant issei to Canada in the early 1900s and the settlement of a cohesive community along the west coast, the life of Japanese Canadians was dramatically interrupted by the relocation and internment, eventual dispersion across Canada in the 40s, and "repatriation" to Japan. Our past history reminds us that we need to be aware of the responsibilities we accepted with the Redress Agreement and be confident and assured that we can participate fully in all aspects of Canadian society.

On behalf of Council and Executive Committee of NAJC; Tak Ariga, Tony Tamayose, Yumi Schoenhofer, Robert Bessler, Yumiko Hoyano, Allan Okabe, I want to thank the many dedicated volunteers in the community who spend enormous amounts of time and effort on activities and organizations working together to strengthen the Japanese Canadian community.

This year especially, we are grateful to the numerous community members and leaders who participated at the town hall meetings held in Lethbridge, Edmonton, Calgary, Vancouver, Winnipeg, Hamilton, Toronto, Ottawa, Kelowna/Vernon and Kamloops. We feel privileged to have had the opportunity to meet so many people who came out to the meetings to give us their opinions and perspectives on community issues and future needs of the community.

We will work towards creating a stronger sense of cohesiveness in the communities. The level of commitment and activity is very heartening and we look forward to working with you in the new year in an attempt to provide support that will allow local communities and organizations to plan effectively and move forward into the future.

In the coming year, the NAJC will complete the process that was started a year ago to strengthen the national organization. Restructuring the NAJC will require a lot of thought, patience and foresight. How do we rebuild so that the national organization is credible, more inclusive, and able to effectively carry out its mandate?

This process could possibly take another two years to implement. However, the town hall meetings provided an ideal opportunity to solicit grass roots advice on how this can be accomplished. The information that was collected stressed that it was important to have a strong national organization. The advisory committee to restructure the NAJC put together a discussion paper with three options. These were discussed at the Council meeting in Calgary and the data has been incorporated into a second paper.

At the present time, this draft of the restructuring proposal has been sent to the NAJC local chapter representatives for further discussion and input. If you wish to offer suggestions and input, please contact your local organization or the national office at (204) 943-2910.

Save the Nipponia Home Committee (STNHC)

This committee of the Toronto Chapter of the NAJC, Co-chaired by Tak and Kaz Arizawa, was formed last summer after the families and residents of Nipponia Home in Ontario were served notice that the Home would be closing its doors. On very short notice, the residents were to be moved to other facilities.

Many questions remained unanswered about why the closure was necessary. A campaign was mounted by the families of the residents, for the Nipponia Home Board to rescind the motion to close, but they were faced with a lack of cooperation from Jack Oki, Chairperson of the Board. The families were concerned for the health and welfare of the residents who were placed in this stressful situation of pending transfer to an unknown location. The Committee received support from the Hamilton Chapter of NAJC to work with Carla Ayukawa and Brenda Kamino both of whom have grandparents in the Home.

Continued on Page 7...

Alberta District Japanese Language Speech Contest

The Consulate-General of Japan is pleased to announce the 9th annual "Alberta District Japanese Language Speech Contest" to be held in Edmonton on Saturday, March 4, 2000.

The objective of the contest is to provide those who study the Japanese language with an opportunity to improve their language skills by expressing their thoughts in a formal setting, thereby promoting goodwill and mutual understanding between Japan and Canada.

You are cordially invited to participate in this year's speech contest. The time and place are as follows:

Date: March 4, 2000 (Saturday)
Time: 10:30 AM - 4:30 PM
Place: Room #129, Education Building South
112 Street & 87 Avenue
University of Alberta
Edmonton, AB

For further information, please contact:

The Organizing Committee for the Alberta District Japanese Language Speech Contest
c/o Cultural Affairs, Consulate-General of Japan in Edmonton [Tel: (780) 422-3752]

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(Japanese Ministry of Foreign Affairs Web Site)

Want to catch the latest on Japan? It is now available at the click of the mouse!

The Consulate-General of Japan at Edmonton invites you to visit the official site of the Ministry of Foreign Affairs at: <http://www.mofa.go.jp> for information on government policies, regional affairs, official announcements, Japanese Embassies and Consulates worldwide, travelling and working in Japan, and more. Constantly updated and expanded in size and scope, this site has something for everyone.

Do you want to drop in to the Japanese Embassy in Ottawa without going down East? Go to the Embassy's website, www.embassyjapancanada.org. Here you can find out about such things as Japan - Canada relations and various government sponsored programs, and get an overview of the Japan Exchange and Teaching (JET) Programme if you are interested in living and working in Japan.

If you can't find what you're looking for at these sites, then hit the Japan Information Network, <http://jin.jcic.or.jp/>. Whether you're a graduate student of a Grade Three student, you can find the answers through the Statistics, Japan Atlas, Japan Directory, Trends in Japan and KIDS WEB JAPAN links.

Now that you have connections, check them out!

For further information, e-mail us at conjapan@planet.eon.net

Calendar of Upcoming Events

March 4, 2000	Alberta District Japanese Language Speech Contest, U of A, 10:30 am
March 8, 2000	EJCA Board Meeting, at the Centre beginning at 7:30 pm
March 11, 2000	Monthly EJCA Seniors Function at the Centre, beginning at 10:00 am
March 18, 2000	Japanese Food Workshops, at the Centre beginning at 11:00 am
April 8, 2000	Monthly EJCA Function at the Centre, beginning at 11:00 am
April 12, 2000	EJCA Board Meeting, at the Centre beginning at 7:30 pm.



Keiko Miki...Continued from page 5

At the October NAJC annual general meeting the STNH Committee represented by Mia Tsuji of Toronto NAJC gave a report to Council members and asked for support and donations to help pay for legal fees and related expenses. The NAJC passed a motion to support a forensic audit and needs study. The NAJC will support the Committee's formal request by letter to the Minister responsible for the Ministry of Health, that an internal operational and financial review of Nipponia Home be conducted through the Ministry. The Executive committee of the

NAJC national is working closely with the Committee to suggest strategies for fundraising and negotiations with the Ministry.

The Save the Nipponia Home Committee has recently issued a press release with an update. If you are interested in contributing to the campaign or would like more information about the Nipponia Home situation, please contact the Toronto Chapter of NAJC or the national office in Winnipeg.

What is Okonomiyaki?

It is difficult to translate okonomiyaki into English, but a description that has been used is 'savory pancakes'. To get a feel for what okonomiyaki is, a description of what happens when you order okonomiyaki at a Okonomiyaki restaurant in Japan should give you a grasp of okonomiyaki.

Okonomiyaki restaurants (okonomiyaki-ya) serve large, savory pancakes made with diced seafood, meat and vegetables. "Okonomiyaki" literally means "cook what you like," and customers get to choose their own favorite ingredients and then cook up their pancakes right at the table. Because the customers choose their own ingredients, Japanese sometimes compare okonomiyaki to pizza, although the similarity really ends there.

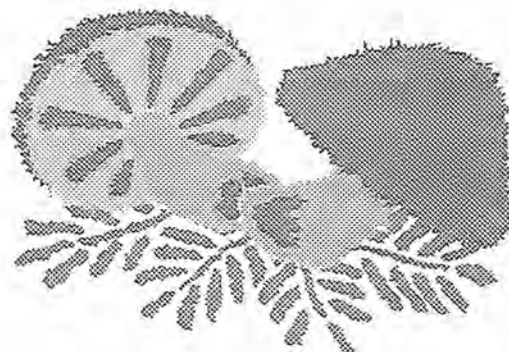
The okonomiyaki style of cooking originated in Osaka and continues to be most popular there, although okonomiyaki-ya can be found throughout the country. The restaurants are popular with students on a budget, since the food is inexpensive, tasty, quite filling and fun to prepare.

The menu will list the main ingredients available; an order of okonomiyaki consists of a bowl of pancake-like batter, plus a dish of diced vegetables and the main ingredient, such as shrimp or pork. A regular order of shrimp okonomiyaki is called ebi-ten (or ebi-tamayaki); some restaurants also serve monja-yaki, which is a somewhat thinner and more watery pancake.

The waiter or waitress will come by to turn on the grill at your table and brush the surface with oil; after that you're on your own. First mix together all the ingredients, then pour the mixture onto the grill when it's hot enough. You'll find small spatulas for

flattening the pancake and pushing it into shape, and a larger spatula for turning it over. Before and after turning, you can brush the top of the pancake with Worcestershire sauce, then you can sprinkle it with aonori (green seaweed powder) and katsuo (dried bonito shavings) before eating it.

It takes a bit of experience to figure out when to flip the pancake and when to take it off the grill. Okonomiyaki takes longer to cook than you might expect, and the finished product doesn't hold together nearly as well as a pancake. You might ask your waiter for advice, or else pay close attention to the technique of the people at the next table.



Chigiri-e Circle Trip to Japan

Linda Clark

Five members of the Edmonton Chigiri-e Circle were privileged to be able to travel to Japan October 25 - November 3, 1999 to attend the All-Japan Washi Chigiri-e Circle's 30th Anniversary Celebration including Chigiri-e Master Kenzo Kamei's Exhibition and Workshop in Yonago City. The members of the Circle going on this trip were - Keiko Frueh, Terry O'Connor, Noriko Shimoda, Peggie Chang and Linda Clark.

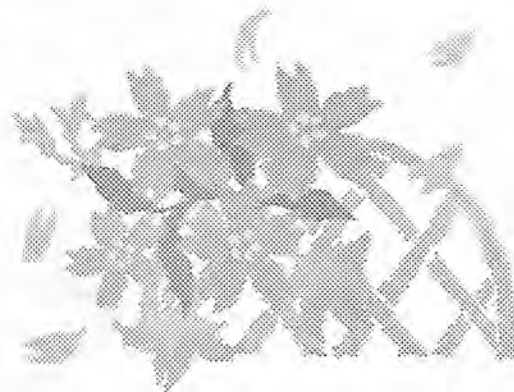
We travelled to Shikoku Island, where there is a large paper making industry and went first to Kogei Mura to see the bushes used to make the washi paper and to see the paper making facilities at Cour aux Dons. We also visited the Paper Museum in Ino Town to see the actual paper making, visit the displays and purchase a variety of Chigiri-e paper, both for our personal collections and for the Edmonton Circle as well. We also visited the city of Kochi where we were able to procure other supplies.

From Kochi we travelled to Yonago City, for the 30th Anniversary Celebration and Mr. Kamei's workshop and exhibition. We spent the day at the exhibition hall, met Mr. Kamei and viewed his exhibition. He also gave a 3-hour workshop in the afternoon including a demonstration done on an overhead and projected on a large screen so it could be seen by everyone and even those who could not speak Japanese were able to see how he creates the roses for which he is so famous. We also met members of various Chigiri-e Circles in Japan, as well as four members of a group that meets informally in Los Angeles. The

Exhibition also had a huge display of paper available for purchase and it was possible to add many varied types of paper for the circle at home.

Leaving Yonago we visited the Adachi Art Museum and the city of Matsue. We then travelled to Hiroshima, Miyajima and Kyoto all of which enhanced the experience of Japan for us and let those of us not of Japanese origin learn more about the people and culture.

It was certainly an informative and enjoyable trip for all who went. The trip renewed memories for those who had travelled in these areas before or originally lived in Japan. For those of us who had never been, it was a wonderful taste of the country, the traditional meals, the people and the sights.



EJCA Board Member Profile - Hiroko Currie



After the excitement of "Y2K" fever, with the smooth transition into year 2000, everyone can look forward to a bright new future. May I introduce myself? My name is Hiroko Currie (nee Katakura).

I have been in Canada for thirty-one years. I have lived in Petawawa, Kingston and Germany with my husband, Alder, in the military. I was born in Manchuria (now China), and am a "Sansei". After WW2, our family moved to Japan. The first 6 months we lived in Kyushu at Ohita-ken, then Tokyo where I grew up and was educated.

In 1966 I joined J.O.C.V. (Japan Overseas Co-operation Volunteers). In 1967 I was sent to Tanzania, East Africa, where I taught sewing to Tanzanian

women for two years. This is also where I met my husband.

We have been members of EJCA since 1970 with the exception of the years we were overseas. I am currently involved in Karaoke, Table Tennis and Chigiri-e. I like square and round dancing, curling, painting and photography. As a "New-Issei", I wish to pass on Japanese culture, language and customs to future generations.

As a member of the EJCA executive, I'll do my best to do my job as part of the Social Committee. I ask for your advice, co-operation, support and understanding to meet the needs of EJCA.

Favorite Recipes

Reprinted here are 2 of the favorite dishes served at the pot luck New Year Party on January 9. The Grapefruit Dessert recipe was kindly provided by **Mrs. Yuko Nakano**, and the Coquilles Saint Jacques was provided by **Mrs. Florence Ingham**, our EJCA President.

Grapefruit Dessert

4 large red or pink grapefruits
 1/2 cup white sugar
 3/4-1 cup water
 Juice of half a lemon
 4 packages of gelatin

Peel the grapefruits and remove all membranes and seeds. Put the peeled fruits in a large bowl. Add sugar and lemon juice and water, and mix. In a separate dish soak the gelatin with 200 ml (3/4 cup) of water. Dissolve the gelatin by warming it in the microwave. Add the dissolved gelatin to the grapefruit mixture. Stir and pour the mixture into a shallow dish. Refrigerate until firm. Cut and serve. ENJOY!



Coquilles Saint Jacques (Scallops)

4 tbsp butter
 2 shallots, diced
 1.5 lbs scallops
 4 tbsp flour
 1 tsp chicken bouillon powder
 1/2 cup grated cheese of your choice
 1/2 lbs mushrooms, sliced
 1/4 tsp paprika
 1/2 cup dry white wine
 1.5 cup half and half cream
 2 cups mashed potatoes

Heat 2 tbs butter in a frying pan, add mushrooms, shallots and paprika. Add scallops and wine and season well with salt and pepper. cover and bring to a boil over medium heat.

Turn scallops over and remove pan from the heat. Let stand for 1 minute. Heat the remaining 2tbsp butter in a saucepan until melted. Add flour and cream. Cook over medium heat for approximately 8 minutes. Place scallops into the sauce and spoon the scallop mixture into a baking dish. Cover the scallops with mashed potatoes and top it with grated cheese. Bake at 350 degrees for approximately 30 minutes or until the cheese is melted.

This dish can be prepared a day before.

My First Impressions of Edmonton - January 2000

Susan Kawasaki

Coming to another country could be very difficult without a good command of the language but in my case, having lived in the States for more than ten years, it was not difficulty that I experienced in Edmonton but it was relief. The town was clean and the people were very friendly. I am not qualified to criticize the States or compare Edmonton with the other cities, but I would like to talk about my own experiences.

I came to Edmonton from the Boston area in Massachusetts a couple of months ago. The first impression I had on Edmonton was its culture; I was impressed with its open-mindedness. Compared with what I experienced in the States, the culture in Edmonton is more towards harmony in the society; it

tolerates more, I should say. I had to 'kill myself' or kill my culture to live in 'America' but in Edmonton, I can be Japanese.

Since I was three years old, I practiced 'Shodou' or Japanese brush writing and I kept accepting its teachings and culture as I practiced. I was taught to be harmonious with the nature. Everything is inside of me and all I have to do is to find it. As I accepted the teachings, I was building myself and directing my mind at the same time; I was creating a cultural being who had distinct attitudes and opinions towards what I would encounter in the future; they were the building blocks of my 'hard wire'.

Continued on page 10...

It is said that a child starts thinking on his or her own at the age of two. It is in a way miraculous that one could start thinking on his own separated from his mother. That is also why we have to learn the rules and regulations in the society so that we would know when to stop our own thinking in order not to go too far from the social harmony. In Japan many people live in an incredible harmony with others, because we are taught to behave in a certain way at an early age from the older generation to the next. The harmony with others was of the utmost importance in my family.

In America, unfortunately, I could not relate that culture in any way. The harmonious society seemed like a fantasy and everyone was busy with him or herself; therefore, the family tie was crucial for cultural bonds. One of the reasons why I did not feel comfortable was because I was single; there was no one who could support my cultural background. I had many American friends at school, where I could relate my intelligence with theirs. The school had its own culture. I was scared to step out of school first.

Two months have passed since I came to Edmonton; I still have the same feeling about the town, a friendly and healthy society. There are two men I met in Edmonton that assured my feeling last month. One was the professor who brought me here and the other was an emergency doctor who took care of me when I had a stomach ache. When I first met them, I could not believe my ears and eyes. They looked like Americans to me but they behaved like Japanese, nice and compassionate.

I immediately compared them with the counterparts in America. I was in the hospital in Boston and asked one of the doctors to do something and he said, 'that is a nurse's job and not mine.' Another professional told me, 'In America, nothing is free and you have to earn the respect from people.' He meant that you needed professional degree to get a respect as a human being? Can you cut the title from yourself? It sounded unreasonable to me. Somehow, in America, one has to give up one's own to make it into the society; I wondered where the bonds between people existed there.

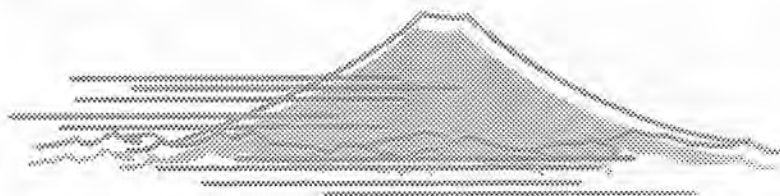
In Edmonton, I can relate myself to those professionals and still respect their work. I feel that I found a human heart in a human body here, no matter what one is. That heart is projected as pride. My belief that the healthy society produces healthy individuals still remains very strong in my mind. Everyone here tells me unanimously that Edmonton is a good place to live. Nothing is more assuring than hearing that from the people who live here.

That is how I know I am in the right place. I would like to thank all for helping me settle in Edmonton. It seems that everyone helps each other here. I feel I have found the environment that I grew up with. I feel very happy to be in Edmonton.

At the same time, I appreciate the American society to give me an opportunity to push myself to the corner so that I had to make a commitment. Now, I can look at American society objectively. It is working hard towards producing individuals who can shoot the rocket into the sky, while maybe Japanese society cares harmony because many people have to live in a small area; at the same time, it is producing individuals that can make the most effective and long-lasting automobiles and electronics. Each has its own place in the world.

As for me, even though I was educated in America, my basic hard wire never changed. I realized how much I needed Edmonton. Here I will no longer look for an environment, because I know I have it in me. I feel harmonious with the environment where I live in. Here is what Goethe said:

'Until one is committed, there is hesitancy, the chance to draw back, always ineffectiveness. The moment one definitely commits oneself, then Providence moves too. All sorts of things occur to help one that would never otherwise have occurred. A whole stream of events issues from the decision, raising in one's favor all manner of unforeseen incidents and meetings and material assistance which no man could have dreamed would come his way.' This is exactly what I feel now.





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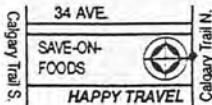
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寿司、お好み焼、饅頭の講習会

エドモントン日系人会主催の寿司、お好み焼、饅頭の作り方の講習会を下記の要領で開きます。自分で作って食べてみたいと思っている方はどうぞ参加ください。

日時： 2000年3月18日（土曜日）、午前10時から午後1:30時まで

場所： 日系文化センター (6750 - 88 Street, Edmonton)

参加費： 一人15ドル（材料、講習料）、自分で作ったの寿司、お好み焼、饅頭をお持ち帰り下さい。

参加者はの寿司、お好み焼、饅頭、それぞれに12人までに制限します。一つだけ選んでください。

参加希望者は3月15日までに、センター・マネジャーのケン・タナカに電話で予約し参加費をお払いください。

Mr. Ken Tanaka, Manager
Japanese Cultural Centre
6750 - 88 Street
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EJCA会長の言葉

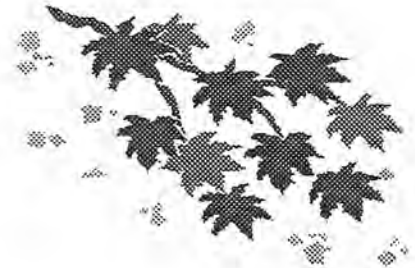
フローレンス・インガム

2000年度の活動は1月9日のEJCA新年会で始まりました。持ち寄り夕食会はすばらしく、参加した人達全員が楽しみました。大勢の人達が持ち寄られたご馳走の作り方を知りたいと言っていましたので、これらのご馳走を作った人が誰なのか探し出したと思います。ピーナツ・ソースを使った鶏の料理を作った人、調理法を皆さんに教えていただけませんか。この鶏の料理はテーブルの始めの所にありました。中野悠子さんのグレープフルーツが最初に届きました。どうもありがとうございます。このほかにも何点かのレシピの要請がありましたので、これから「もしもし」毎号の載せていきます。

この新年会で私たちは日本舞踊の家元、島崎えいじ氏の舞を拝見する貴重な機会に恵まれました。昨年州立博物館の講堂での氏の踊りを拝見する機会がありましたが、今回はお客さんはステージに近くに座っていましたので、細かい動きが良くわかり、本当に感激しました。島崎氏の三味線と謡でケーコ・フルーさんの踊りもありました。両方もすはらしい出来映えでした。

3月18日にはセンターで「フード・ワークショップ」が午前10時から始まります。今回は「寿司」、「饅頭」の作り方のほかに「お好み焼」の講習があります。「お好み焼」の講習を受ける方は長いコードのついた電気フライパンを持参してください。人数に制限がありますので早

めにセンターのケン・タナカへ連絡してください。もしこの他の日本食の作り方を習いたい方はお知らせください。コミュニティーのシェフ達に頼んで見ますので。



シニアのコーナー

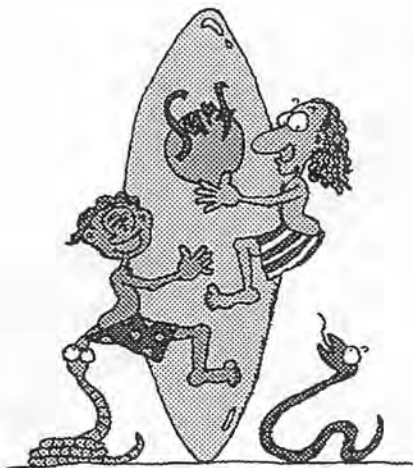
私たちのサンフランシスコへの旅行の計画は滞在期間などの意見がまとまらずに取消となりました。そこで「シニアの旅行クラブ」を作ることになりました。このクラブで行きたい希望の場所を選んでおきます。航空運賃のセールが広告されたら、クラブのメンバーに電話連絡で旅行の費用、場所、日程などを知らせます。セールの期間は一週間でも旅行の期間は一月、二月も先のことがあります。急いで決めなければなりません。シートセールの支払は返済されませんので旅行をするかどうかを決める時にはこの点はしっかりと覚えていてください。後になって予定を変えるとあなたの気持ちとお財布が痛みますよ。このクラブに参加したい方は書面でその旨を伝えてください。この旅行クラブに参加するにはシニアでなくても大丈夫です。65才以上のシニアはEJCAから旅行の補助金を受けますが、シニアでない方たちはホテル代その他で特別割引を受けられます。

3月11日の定例会は午前10時から始まり、2時に終わりますのでご了承ください。昼食はセンターのキッチンで作る「お好み焼」と「焼そば」です。お楽しみに。「ヨガ」は午後1時からです。

ハワイ2001年

2月のシニア定例会で今年の旅行は取り止め、来年2月第3週にハワイへ行くことに決まりました。シニアの皆さんにはほとんど知らせましたが、もしあなたも興味がありましたら、シニアでなくとも、フローレンス・インガムへ連絡してください。旅行クラブはシート・セールを待っていますが、セールになったらすぐに返済なしの手付け金を2000年10月までに払うこととなりますのでご了承ください。65才以上にシニアにはEJCAから補助金がでます（2000年と2001年両方分を使います）。

アルペン・ファームへの日帰り遠出を6月25日、正午に計画しています。詳細は「もしもし」次号をご覧ください。



アルバータ地区日本語弁論大会

在エドモントン日本国総領事館

平成12年1月14日

来る3月4日（土）、エドモントンに於いて、毎年恒例となっている第9回アルバータ地区日本語弁論大会が開催されます。

本件弁論大会は、カナダに於ける日本語学習の奨励と日本語能力優秀者の表彰を通じて、日・カナダ両国間の相互理解、友好関係を増進することを目的として開催されているものです。開催にかかる詳細は下記の通りにつき、皆様方のふるってのご参加をお願いします。

また、本大会は公開となっておりますので、当日は多くの方々にご来場いただき、弁士達の日頃の学習の成果に耳を傾けていただければ幸いです。

一記一

事業名：第9回アルバータ地区日本語弁論大会

日時：3月4日（土） 10:30 AM - 16:30 PM

場所：州立アルバータ大学 教育学部ビルディング129号室

主催：アルバータ地区日本語弁論大会準備委員会

共催：在エドモントン日本国総領事館

後援：アルバータ大学日本語・日本文化教育センター、カルガリー大学アジア研究会、
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*更に詳しい情報については在エドモントン日本国総領事館広報・文化班までお問い合わせ下さい
(電話：780-422-3752)

新年会の持ち寄りデナーからのレシピ

新年会の持ち寄りデナーからのレシピ

グレープフルーツ・デザート

中野悠子さん

4 個	大きなルビーかピンクの グレープフルーツ
1 / 2 個分	レモンジュース
1 / 2 C	砂糖
4 パッケージ	ゼラチン
3 / 4 ~ 1 C	水

グレープフルーツの皮を剥き、袋の中味をボールに入れる。種は除く。砂糖、レモンジュース、水（1C）を入れる。別の器にゼラチンを3 / 4 Cの水に溶かす。電子レンジで暖めると速く溶ける。溶けたゼラチンをグレープフルーツに入れ、良く混ぜてから浅い皿などの器に入れて、冷蔵庫で固める。適宜に切り分ける。

EJCA役員紹介

カーリー・ヒロコ (旧姓片倉洋子)



「Y2K」フィーバーも無事に2000年と言う新世紀に転換されました。この新年が健康に恵まれ、幸福な将来でありますようにと願います。今回Socialを担当することになりました。自己紹介をしたいと思います。私はHiroko Currie (旧姓片倉洋子)です。EJCAの行事をより豊かに、そして沢山の会員の皆様に参加していただける様努力しています。

カナダへ移住して30年になります。その間主人の仕事でペタワワ、キングストン(オンタリオ州)、そしてドイツに4年間生活した経験があります。私は満州生まれの3世で、日本には戦後7才の時に引き揚げ、大分県に半年、そして東京で成長しました。

日本青年海外協力隊(JOCV)の隊員として東アフリカのタンザニアに派遣され2年間、現地の婦人達に洋裁の指導をしました(1966-1969)。

EJCAではカラオケ、卓球、そしてちぎり絵のクラブに属して、そろそろ「シニア・クラブ」にも参加する予定です。私の趣味はスクエア・ダンス、カーリング、絵画、そして写真です。

新一世として日本の文化、習慣、言葉などを将来の子供達、孫達に残し伝えてゆくのは私の役目だと責任を感じています。皆様のご協力、ご支援をお願いいたします。より良いEJCAのために一生懸命頑張りたいと思っています。

コキユール・サン・ジャーク (ほたて貝の料理)

4T	バター	1.5lb	マッシュルーム
2本	シャロット(長葱)	0.25t	パプリカ
1.5lb	ほたて貝	0.5C	白ワイン
4T	小麦粉	1.5C	ハーフ/ハーフクリーム
1t	チキンブリオン	2C	マッシュドポテト
1.5C	チーズ(削ったもの)		

フライパンで2Tバターを溶かし、マッシュルーム、シャロット、パプリカを入れる。ほたて貝とワインを加え、塩と胡椒で味付けをする。カバーをして中火で煮立ところまで加熱する。

ほたて貝をひっくり返してフライパンを火からおろす。1分間放置する。残りの2Tバターを鍋で溶かし、小麦粉とクリークを加える。8分間中火で加熱する。ほたて貝をソースにいれ、これをベーキング皿へ移す。ほたて貝の上にマッシュポテトを広げ、その上にチーズを振りかける。350度のオーブンで30分またはチーズが溶けるまで加熱する。これは一日前に作っておくことができる。

ちぎり絵サークルの日本への旅行

リンダ・クラーク

エドモントンちぎり絵サークルのメンバー5名は昨年の10月25日から11月3日まで日本へ旅行する幸運に恵まれました。四国米子市で開催された全日本和紙ちぎり絵サークル30周年記念及亀井健三先生の展示会とワークショップに参加するための旅行でした。本市からの旅行参加者はケコ・フルー、テリー・オコーナー、ノリコ・シモダ、ペギー・チャン、そして、リンダ・クラーク。

私たちは製紙業が盛んな四国へ行き、最初に工芸村で和紙の材料となる雁皮、こうぞ、みつまたを見て、くらくらと紙作りの工場を見学しました。伊野市では紙博物館を訪れ、実際に紙を作るところを見学し、展示物を見たり、自分用とエドモントンちぎり絵サークルのために色々なちぎり絵用の紙を買いました。高知市へも行き、そ

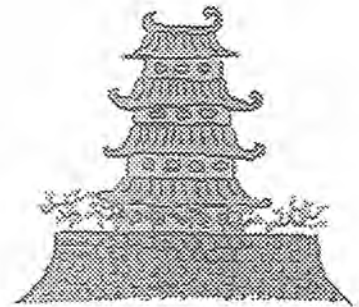
でも材料を買いました。

高知から米子市での30周年祭と亀井氏のワークショップと展示会へ行きました。私たちは一日を展示会場で過ごし、亀井氏に会いました。亀井氏は午後3時間に及ぶワークショップを行い、オーバーヘッド・プロジェクターで大きなスクリーンに写しながらのデモンストレーションをして、日本語のわからない人達も彼の有名な薔薇の花の作り方を見ることができました。私たちはまた、日本の各地からのちぎり絵サークルの人達やロスアンゼルスからの4人の人達にも会いました。展示会場には紙の展示即売もあり、各種の紙を買うことができました。

米子の後、私たちは安達美術館と松江市を訪れました。そこから、広島、宮島、京都へ行き、日本での経験がより豊かになり、非日本人の私たちは日本人やその

文化について学ことができました。

沢山のことを学び、楽しい旅行でした。以前に日本へ行ったことのある人達や日本からの人達にとっては思い出を新たにする旅でした。日本が始めての人達にとっては食事や人間や景色など、日本を知る良い機会でした。



女房殿は家の宝ゆえ…

本田豊明

(スプルース・グローブ在住)

上記の言葉は池波正太郎氏の短編小説「炎の武士」の中に出てくる会話の一部ですが、私の好きな言葉です。この小説は、戦国時代の末期、天正三年(1573年)初夏、武田勝頼が三河の国の長篠城を攻めた時の物語ですが、徳川家康の配下の武将、奥平九八郎信昌の家来で、鳥居強右衛門と言う下級武士が女房の加乃に言った言葉とされています。

私の父も言葉は違っていたけれど、同じようなことを言っていたことを覚えています。私の場合は「家の宝」ではなく「私の宝」として、我が女房殿と付き合っています。女房殿の心の内は見ることが出来なけれど、日々の暮らしのなかで、それこそ「言外の言」で充分に感じ取っています。

ここ4-5年、アメリカやカナダの新聞に日本の政治経済以外の日本の記事が出ています。日本女性に関する記事もかなりありますので読まれた方も多いと思います。「夫が妻に愛の言葉をかけない、贈り物などしない…」「女性の地位は低い…」「夫が妻に暴力をふるう…」等等。日本に駐在している報道関係の人々はかなり日本語が出来ると思っています。日本人以上に日本語の出来る記者も居るでしょう。ですが文化、歴史、環境などが違えば、理解しようと努力しても理解できない部分も多くあると思います。また、記者自身の価値観を通して書かれている記事は、一部は正鵠を射でも一部は的が外れています。特に西歐的傲慢(異文化、異文明を理解の対象から外している態度、と思っています)さを持って書かれた日本評、日本人評は悲しい程に滑稽で、日本人以外の読み手にとって

は楽しい娯楽に近い読み物になっていきます。しかし単なる読み物で終われば良いが、その記事によって間違った日本評と日本人評が読み手の心に残るのは恐ろしいことです。(NY Timesの東京特派員氏の件は、誰かがいざれ書くと思います)。

「言外の言」「理外の理」などは日本人の思考の基盤の一部を占めていると思いますが、それが世界には通用しないことは承知しています。YesとNoを明確にしないと指摘されている事も事実です。しかし私たちの先人は「言外の言」「理外の理」などの日本人以外には不条理と思われる思考によって、対人関係を丸くし、危機を乗り切ったと思っています。これは良いとか悪いとかの問題ではなく、文化の違いと思われる他の文化を同化させるか、共存させるか、二十一世紀の後半あたりには、カナダから或る答えが出てくるかもしれません。

「異文化、異文明に対する批判、批評は自己の潜在的欲望の現われであり、あわせて、自己の優越感を満足させる」と昔の賢人が言ったとか？。

前置きはこの位にして、私が日本女性に抱いている感情を、私の個人的偏見と独断、多少の誇張を含め、少し赤面の体で述べてみたい。

第一に、日本女性は美しいと思っています。美の基準を何処におくか、個人の美に対する感覚は天地の差がありますが、私は日本女性は心身共に美しいと思っています。

第二に、日本女性は聡明で、地位も低いとは思っていません。

ある時、ある国では、ある宗教が、またはある学問が、時の為政者の都合の良い部分だけを取り上げて社会の仕組したり、闘争能力、戦闘能力、など腕力の強い男が自分の都合で女性を低く置いたことも事実でしょう。太古においては女性の生理の一部を取り不浄とした事も事実です。男女それぞれに地上における務め、義務は種々多様だと思います。もし日本女性の地位が低いと決める基準は何か、社会的、政治的な単位だけで見るなら、そしてある国（その国が開拓、建国の第一歩の時代は絶対的女性の不足の国だったから）と比べると低いでしょう。女性が政治や社会に進出する事だけが女性の地位を高めるのか、それとも女性の地位を高める大きな要因の一つには間違

いないと思います。日本女性の地位が低いと決める尺度は総合複合的なものでなければならぬと思います。

私事で少し横道にそれるがご勘弁願います。私の知っている家庭は祖父母、父方の祖父母は早世しており知りませんが、叔父叔母の家庭と私の父母の暮らしになります。祖父母や父母の暮らしは質素で、いや貧乏に近かったかもしれないが、家には笑いがありました。「妻」として、「母」として、家族の信頼を集めていたと思います。私の祖母、母、そして女房殿の動きを見ていると全く感心します。家の中では大蔵大臣、厚生大臣、文部大臣であり、時によっては外務大臣、非常時にあつては内閣総理大臣も立派に勤めていて、到底男の出る幕はない。家庭にあつて、如何にして女房殿の動きを助けるか、が男の務めの一つと思っています。祖父母や父母の夫婦喧嘩など見たこともなかった。しかし違った環境に育った二人が、最初から上手に行くはずがない。私たち子供の知らないところで派手にやっていたのかもしれない。家庭内の尊敬と女性の地位との関係はないと言われれば、私は口を閉じるしかない。日本の男の多数は、あるいは一部かも知れないが、自分の妻を他人の前で褒めることに違和感を持っていると思います。妻を褒めることは自分の一部を褒める事と思っているのでしょ。そして自画自賛は悪趣味と見なされていた習慣の国に住んでいては…

今日、私はカナダに住んでおり、我が女房殿を大いに褒める事にしている。日本は神話の時代のイザナミ・イザナギの両ミコト、そして八百万の神にいたるまで、処女降誕のような特別な扱いを受けた神々様がいた形跡はないように思います。がもしおられればその神様はちょっと席を外していただくことにして。

最初から男と女ありき、天の岩戸も女性なくしては開くことなく、日本は闇の彼方に消えていたかも知れません。洋の東西を問わず、男と女が世の中を作ったことだし、仲良くしないと罰があたります。

あの時代はこうであった、この時代は何々であったと、女性軽視、女性哀史を指摘されれば只ただ恐れ入るしかない。無学、軽薄な男が祖母、母、そして我が愛すべき女房殿への感謝の記として書いたまでのこと、どうぞお笑ください。



エドモントン地区日本人コミュニティー・スクール (日本語学校) の3,4月の行事と新入生募集

大木早苗 校長

1977年4月に創立されたエドモントンの日本語学校は3月で23才になります。この間に日本から来て短い期間(1年~3年)カナダに滞在する方の子供、カナダに長く住んでいる移住者の子供、そして日本語を勉強しているカナダ人への国語と日本語教育を行ってきました。学校の目標は、日本語と英語の両方を使って国際平和に貢献できる世代を育てることにあります。23年間の同窓生をみると、ここで学んだ日本語が日本に帰ってから役立った人は勿論、移住者の子供で、日本から奨学金を受けて日本で勉強する機会を与えられた人やビジネスや文化活動を通して、日本と関係している人が大勢います。皆さんがエドモントンの日本語学校で学ぶ機会があって良かった、願わくばもっと勉強すれば良かったとおっしゃいます。そういう声を聞くと、学校の運営を続ける意義を感じると共に、日系人会の皆様はじめ、カナダの社会や日本の諸機関の方々にお力添えを頂くことによって始めてこのような活動をして来られたことと思い、心よりお礼を申し上げます。

現在学校は毎週金曜日の5時45分から8時45分までの3時間、Westbrook Elementary School (11915 - 40 Ave.)の校舎で授業をしています。日本の学校制度と同様に4月から新年度が始まります。3月から4月へかけての学校の行事をご紹介します。生徒の募集と行事へのご参加をご案内いたします。

1. 体験入学と入学

3月10日(金)6時から7時まで4月から新しく入園、入学する生徒と父母の皆様を

対象にそれぞれのクラスの体験入学をします。次ぎのクラスがあります。入学ご希望の方は3月8日までに私までご連絡ください。

プレイスクール:3才と4才児のためのプログラムです。去年から実験的に開いているクラスで、父母が中心になって1時間行います。4月から少しプログラムが変わるかもしれません。

幼稚科:5才以上の生徒のためのクラスです。1年生から日本の教科書を使って国語の勉強が出来るように準備します。先生の日本語が分かることが入園の条件になっています。



1年生:6才以上で1年生の国語の勉強ができる生徒を対象にしています。

小学2年から中学3年までは、生徒の学力相応のクラスで勉強します。途中からの編入もできます。

2. 校内弁論大会

3月11日(土)午後3時から5時分まで:日系文化会館で、中学1年、2年、3年の生徒が発表します。どうぞご参加ください。

3. 終業式

3月24日(金)午後8時から今年度の終業式を行い、在学証書と皆勤賞を生徒に渡します。この日は生徒の作文集の発行と書き初め(習字)の展示もいたします。

4. 入園、入学始業式

4月7日(金)5時45分から新年度の始業式を行います。学校にお入りになりたい方はなるべく早くご連絡いただきますようお願いいたします。

学校についての連絡は
会長、宿田和治(484-2467)または
校長、大木早苗(459-3862)へどうぞ。

"日系人会からの寄付をありがとう"

日本語プレイスクールでは、これからカナダ社会の中で育っていく4、5歳の子供を対象にしたクラスを始めました。1月から3月までのパイロットの間に必要な費用の一部としてエドモントン日系人会より200ドルのご寄付を頂きました。子供たちが小さい時から日本語の環境の中で、遊んだり、お友達をつくったり出来るように、また、父母の皆様が教え合ったりや助け合ったり出来る場となるようにという意図で活動しております。パイロットプログラムの結果によって4月からの計画をいたします。日系人会からご援助を頂き大変嬉しく思い、心よりお礼を申し上げます。これからもお力添えをお願いいたします。

プログラム計画係り 開出 耕子
伊藤 サリー

EJCA Receives Casino Revenue

In late January 2000, EJCA received 2 checks totalling \$43, 512.50, of which \$23,001.64 was our pooled share of the gaming table revenue, and \$20,510.86 was our share of the slot machine revenue. The money received will be used during the next 2 years for Centre Operations, Equipment, Seniors Programs & Scholarships. Thank you again to the many Volunteers for making this possible. We couldn't have done it without you!

Edmonton Japanese Community Association Board of Directors

EJCA Membership Application/Renewal Form

Name: _____

Address: _____

City: _____

Postal Code: _____

Telephone/Fax: _____ (optional)

Please check as applicable:

- Family: \$30.00
 Single: \$15.00
 Out-of-Town Subscriber: \$15.00
 Seniors (over 70): free

<p>Please send completed form to: EJCA c/o Tak Nagata, Treasurer #205, 10811 - 115 Street Edmonton, Alberta T5H 3L2</p>
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Signature: _____