



Minutes of Board Meeting

Oct. 10 (9 board members and 2 observers):
 • Report from each group.
 • AIS' 25th Anniversary events
 • About the next year

Information

Study Group: "Do you meet the learner's needs? (Problem of mutual study II)"
Date: Nov. 14 (Fri.) 9:00~9:50

November Schedule

10:00-12:00

Date	Subject	Place
Nov. 7(Fri.)	Japanese/ Chatting Table Board Meeting 13:00~16:00	Asaka Library 1F Shichōkakushitsu Community Center 1F Washitsu
Nov. 14 (Fri.)	Japanese/ Chatting Table	Community Center 1F Gallery
Nov. 21 (Fri.)	Japanese/ Chatting Table	Community Center 1F Gakushūshitsu
Nov. 28 (Fri.)	Day trip sightseeing bus tour	



Day trip sightseeing bus tour

Event for 25th anniversary of AIS

※We have to stop accepting applications now.

November 28th (Fri.) 8:00~17:00 We will go even if it rains.
 We will squeeze soy sauce, walking along layers of rocks, and
 Nagatoro river rafting. Please come with shoes, and casual
 dress which is easy to walk around in such as sneaks.
 Let's enjoy autumn colors!!



Report of Educational Class for International Understanding I

Japanese Language Leader Minako Kato (Japan)

Educational Class for International Understanding I was held on 19th September. We invited Mr. Toshihiko Yamane, a director of Multicultural Education Network Kanagawa(NPO), and he gave a lecture under the theme of "From 'international exchange' to 'Multicultural symbiosis'". We had a lot of participants and had a lively discussion after the lecture. Various opinions appeared in the discussion. The lecture was over with a favorable reception. Thank you very much for your support.

New Members

Mr. Esteban Miyahira (Argentina)
 Ms. Rosemarie Guy Ab Ramirez (Philippines)
 Ms. Chun Lin Yang (China)
 Ms. Naoko Kadota (Japan)
 Ms. Wang Chong(China)



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My House in Singapore

Eiko Ihara(Japan)

Living in a condominium ("Mansion" in Japanese) in Singapore, I've found some differences from houses in Japan. It looks like they're not particular to my house judging from conversations with people I met here. I'd like to share them with you this time. I heard that the other day, Singapore was introduced in Japan as an advanced country taking measures to prevent dengue fever. As was reported, they're spraying insecticide regularly in each area here in order to prevent the breeding of mosquitoes and other pests. However, there is no window screen in the windows. I think Singapore's fine for littering is well-known, but there aren't many rules for separating trash. At most, categories are papers, plastic bottles, cans and glass containers only. Each house unit is equipped with trash chute. It is convenient, but what I'm not happy about is that sometimes, I find somebody's else's piece of trash is caught in our trash chute's door. On the floors of kitchen and bathrooms, there are drains for water using leaning. There are switches for each wall outlets. In my house, there are independent switches for washing machine, dryer, cooker, dishwasher, refrigerator, water-heaters of each kitchen and bathroom. I think it's for power saving. However, height of the ceiling of my house is very high (about three meters?) and each room is equipped with big windows. Air-conditioning efficiency is no good. There is no outside space for drying laundry in my house, but when I look at other buildings, I find many high-rise residential buildings with windows from which laundry poles are sticking out. There is a shelter for the time of emergency in my house. I learned that about 20 years ago, the law was established to require each household to install shelter when building new houses. Big and small shelters are built at many places throughout the country. A siren goes off all over the country when nation-wide emergency occurs, and we are to evacuate to the shelters. I'm discovering many things here and I enjoy it.



Tea Break

Ate ripe figs

(Y.K.)

I bought figs told to be the fruit of the perpetual youth and longevity, which are originally from South Arabia. I peeled them and simmered with red wine over a low heat for 15-20 minutes. And then the delicious dish simmered wine with figs was completed with a wonderful fragrance. For breakfast I put it on yogurt. At night I drink it mixed with carbonated water. If you know other way to be able to enjoy them, please tell me by all means.