



Minutes of Board Meeting

Mar.11 (9 board members, 2 observers)

- Report from each group
- Preparation for General Meeting
- About event in May



April Schedule

10:00~12:00

April 1 (Fri.)	Japanese/Chatting Board Meeting of new and former members	Community Center 2F Gakushūshitsu (13:00~16:00)
April 8 (Fri.)	Japanese/Chatting Table	Community Center 1F Shūkaishitsu
April 15 (Fri.)	Annual General Meeting	Community Center 2F Gakushūshitsu
April 22 (Fri.)	Japanese/Chatting Table	Community Center 1F Gallery

Information

- We will collect the membership fee for the first half (¥1,500) on April 1.
Please bring the exact money.
- On Mar. 13 (Sun.), Kurome river embankment clean-up was held and 13 AIS members participated as volunteers. Thank you for your cooperation.

① Japanese Study Group: April 8 9:00~ 9:50

② Japanese Study Group Poco A Poco:
April 22 13:00~15:00

★There's an Annual General Meeting.

Please attend!!

Japanese Cooking Class

Liang Jianshen (China)



In spite of staying long in Japan, I can cook only a few dishes. Therefore as soon as I found out that AIS would have a "Japanese cooking class" I applied for it first……though I'd no idea what dishes we would cook. At the class, first we cooked a stew for winter with six kinds of ingredients without using any oil. Being Chinese myself, I thought it was a very healthy food. I cooked it for my family on that day.

Second dish was "fried dried daikon and chikuwa (fish cakes) with curry flavor. We were told that the important point was to add a pinch of salt first. When I was puzzled with the instructor's remark "a pinch of salt" (how much "a pinch" is), she came to our table and adjusted the amount of salt and did it beautifully. I could see the differences between those with cooking experience. The last one was Ohagi (rice cake covered with bean paste). Ohagi seemed to be similar to Chinese dumplings, but the making process is very different. In China, we start by making the dough with a mixture of glutinous flour and water. We can't make dumplings in a short time, so Ohagi is easier to make. After cooking glutinous rice in a rice cooker, we smashed them in a mortar, and then all we had to do was just coat them with red bean paste or kinako (soybean flour). I admire Japanese ideas.

Ms. Chen Tien (China) Ms. Sachiko Tsukazaki (Japan)

★★New members★★ Ms. Tanzina Dhali (Bangladesh) Ms. Sylvia Borg Yamamori (Australia) ☆★
Ms. Zhou Lixian (China) Mr. Nguyen Dinh Hoang (Vietnam) .

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