

MURORAN TIMES



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Hokkaido 051-8511 JAPAN <0143-22-1111>

News and Topics



Meetings about Terrestrial Digital TV Broadcasting Held

Terrestrial digital TV broadcasting will begin in July 2011. The Ministry of Internal Affairs and Communications held meetings to explain about the new system at nine places in Muroran from August 7th through 28th.

Firstly, the staff explained why terrestrial digital TV broadcasting was being introduced to citizens over 65 years old. They said that digital broadcasting will make 35% more space in radio waves than conventional analog broadcasting, allowing the frequencies that open up to be used effectively for other purposes. Furthermore, the picture and sound on digital broadcasting will be clearer than on analog broadcasting. On top of that, digital broadcasting will enable interactive functions, so that viewers can participate in TV programs.

Secondly, the staff talked about how to get a TV signal, stating that, "a tuner or a TV device for terrestrial digital broadcast is essential, and a UHF antenna will be necessary." One of the participants commented that because the government determined this change, they should pay for the necessary devices.

にせんじゅういちねんしちがつ ちじょう ほうそう か
2011年7月から地上デジタル放送に変わった

ろくじゅうごさいいじょう むろらんしみん たいしやう せつめいかい
め、65歳以上の室蘭市民を対象とした説明会

しな いきゆうかしょ かいさい
が市内9ヶ所で開催されました。

Catering Service for the Elderly

Three neighborhood associations in Muroran (Takasago-cho, Mizumoto-cho and Tenjin-cho) will start a catering service for the elderly from this September. The associations will supply a

meal for ¥200 once a month to the elderly living alone.

Committee members from each association formed the preparatory team for the project. They are calling for volunteers to help prepare the meals and set up the facilities. They will provide meal once a month at one of the neighborhood meetinghouses as well as other places. For the first year they intend to use the subsidy from the local Muroran government. So far, catering on a large scale like this is unprecedented, though there have been a few cases by individual associations.

One of the staff, Mr. Ohkubo Noboru, commented, "The site for catering will be rotated every month, because a fixed site might be too far away for some elderly people. We hope that the meal will give the participants an opportunity for hearty and deep-felt exchange." It is also expected that this catering service will lead to the realization of other services as parenting support for young families.

たかさごちやう みずもとちやう てんじんちやう ひとりく こうれいしや
高砂町・水元町・天神町では一人暮らしの高齢者な

かくやす ちゆうしよく ていきやう じぎやう こんげつ さん
どに格安で昼食を提供する事業を今月から3

ちやうかいごうどう かいさい
町会合同で開催することになりました。

Famous Animal Photographer in Muroran



Mr. Mituaki Iwago who is worldwide known as an animal photographer, stayed in Muroran from August 4 to 6, to take pictures of dolphins off the coast of Muroran.

Mr. Iwago was born in Tokyo and became a photographer after he graduated from Hosei University. His father was also an animal photographer and he was greatly influenced by his father.

One of his photo collections which was shot in Tanzania, Africa from 1982 to 1984, became a worldwide best seller. In particular, over 150,000 copies of the English version was sold.

Mr. Iwago said, "I could take good pictures here in Muroran. I want to come back to Muroran again."

にほんじん せかいてき ゆうめい どうぶつしゃしんか みつかかんむろらん
日本人で世界的に有名な動物写真家が3日間室蘭に

たいざい むろらんおき さつえい
滞在し室蘭沖のイルカを撮影しました。

Information and Invitations

Call for Muroran IT Festival Free Market Tenants

[Date] September 26(Sat), 27(Sun) Open from 10:00a.m.

*It may be cancelled in case of heavy rain.

[Admission Fee] 200 yen per one lot (1.5m ×

2.5m), per day

[Conditions] Tenants should be the representative of a group, or an individual older than high school age.

[Application] E-mail or Postcard (please write representative's address, name, telephone number, number of lots desired(up to three), and the desired day, by

September 19. *First-come-first-served basis

[Information] Muroran IT studio events Free Market Supervisor Mr. Yaegashi
(Tel: 080-6074-9538

E-mail: flea_saiji@hotmail.co.jp)

<Mail applications to>

Muroran IT studio events Free Market Supervisor
27-1 Mizumoto-cho, Muroran
〒050-8585:室蘭市水元町27-1
室蘭工業大学スタジオ催事フリマ係

The MURORANPIC (Sports Event for the Citizens of Muroran)

[Date] September 22(Tue) 9:30 a.m. ~ 2:15p.m.

[Place] Muroran City Gymnasium

[Application] application will start at 9:00a.m.on that day

* please bring your indoor shoes, and your lunch

[Contents] Relay and tug-of-war, etc.

[More Information] Muroran City Gymnasium
(0143-44-7521)

The 32nd Noboribetsu Fishing Port Festival

[Date] September 12(Sat) 9:00a.m. ~ 9:00p.m.
13(Sun) 10:00a.m. ~ 4:00p.m.

[Place] Noboribetsu fishing port



[Contents] Marine products for sale, Open market (eating and drinking shop stalls, and plants, etc.),

Bingo rally

Fireworks: September 12 7:00p.m.~

Rice cake scattering: September 13 3:40p.m. ~.

[Information] Noboribetsu fishing port festival committee secretariat

:Mr.Honda (Tel:090-6876-1639)

News from Muroran Science Museum

< Science Festival >

[Contents] Making a giant bubble, experiencing minus 200 degrees

using liquid nitrogen and etc.

[Date] September 13(Sun) 10:00a.m. – 4:00p.m.

[Entrance Fee] Free *Charge for planetarium

< Autumn Science Museum Festival >

[Contents] Craft classes and the experiment classes are changed daily.

[Date] September 21(Mon) -23(Wed) 10:00a.m. ~ 5:00p.m.

[Application] on that day

[Place] Muroran Science Museum

[Entrance Fee] 300 yen for adults, 100 yen for high school students

(under junior high school age and over 70 years old: free)

[Planetarium Fee] 140 yen (adult), 50 yen (high school student), 40 yen (elementary and junior high school student), and free (under elementary school children)

[More Information] Muroran Science Museum
(Tel: 0143-22-1058)

The Citizens Mountain Climbing in Autumn

[Date] September 13(Sun) 8:30 a.m ~1:00 p.m.

[Departure Place] DANPARA park parking lot

[Application] application will start at 8:00a.m.on that day

[More Information] Muroran City Gymnasium
(0143-44-7521)

Muroran Post Office Picture Letter Circle Exhibition

[Date] September 15(Tue) –October 3(Sat)

10:00a.m. ~
[Place] Citizens Activity Center
[More Information] Citizens Activity Center
(0143-25-7070)

Charity Exhibition Sales to Support the

Citizens Museum

[Date] September 26(Sat), 27(Sun) 10:00a.m. ~
[Place] Muroran Citizens Museum
[Contents] Sales of paintings, books, and
photographs, etc.
[More Information] Citizens Activity Center
(0143-25-7070)

Interview

Konnichiwa

“Muroranese”

[Vol.3]



Mike Nima

Carrying a Mikoshi in the Minato Matsuri

When I was asked if I would be a portable shrinebearer, or *katsugite*, in this year's Port Festival, the only thing I knew about the tradition of carrying portable shrines, or *mikoshi*, through the neighborhoods near a shinto shrine, was that the writer Yukio Mishima had taken part in it when he was young. In photos of him carrying the mikoshi, he looked happy, and since I always like to try something new, I said I would join in.

It was raining when I arrived at the Bunka Center to prepare for the *nerikomi*, Muroran's matsuri procession. The other 73 *katsugite*, almost all men, were finishing putting on their outfits, made up of four items: *setta*, thin cloth sandals; a *matahiki*, which resemble shorts that you strap on; a *harakake*, a top that looks like a short apron; and of course the *hachimaki*, a ceremonial headband.

After putting these on, I realized that much of my body was uncovered. I felt naked and cold, but since everyone else was drinking beer and eating, and didn't seem to mind, I didn't either. Some of the men were going all out with

putting black, white and red paint on their faces, arms and torsos. The costumes and party atmosphere reminded me of Halloween. I drank sake and talked with the three women who were to ride on top of the mikoshi and encourage the carriers.

We descended into the streets and met the mikoshi. Ours didn't look big, but it was pretty heavy! As we carried it through the rainy streets lined with spectators, our mikoshi pilots made us zigzag it back and forth. I had to watch out for the curbs, rocks and other hazards for my *setta*-clad feet, which were all wet from the puddles in the road. Every few minutes we would shake the mikoshi and the women who were riding on it. Sometimes we shook it so hard that I thought it might fall apart. But it held together, and as long as I didn't get my shoulders caught under one of the wooden beams lining the bottom of the mikoshi, I was relatively unharmed.

Despite the fact that it felt chilly whenever I got splashed by onlookers carrying buckets of water, about midway through the procession I felt very calm and happy. When you're carrying the mikoshi in a large group of men, there isn't much to do except surrender to the rhythmic chanting—“*Wasshoi! Wasshoi!*”—and watch where your feet are going. After all the little cans of beer, I couldn't tell where I was or where we were going, but I was surprised that so many people had come to see the *nerikomi*. It didn't feel like we were just carrying a portable shrine, but I sensed that the kami had descended among us and was enjoying all the attention.

After the two-hour march was over, we got back to the Bunka Center and took off our outfits, which were soaked from the rain and the buckets of water. Everyone seemed glad that the carrying part was over. I was exhausted but grateful that my thin *setta* had held out so well and that my feet and arms were still working properly. The rest of the night I kept repeating to myself, “*Wasshoi! Wasshoi!*”

Japanese Cooking 213

Grilled Ginger Pork 豚肉のしょうが焼き

- Ingredients (serves four) -

pork loin thinly sliced	400g
green asparagus stalks	8
pinch salt	



《Ginger Sauce》

sugar	1 tablespoon
mirin	2 tablespoons
sake	2 tablespoons
soy sauce	4 tablespoons
finely minced fresh ginger	1 tablespoon
vegetable oil	
pepper	

Directions

- (1) Cut the pork sliced in half.
- (2) Break off the woody ends and peel the lower part of asparagus, cut into 5cm lengths, and boil in lightly salted water.
- (3) Combine ginger sauce ingredients.
- (4) Heat oil in a frying pan, sauté pork (spreading evenly), till brown on both sides.
Add asparagus and sauté briefly.
Sprinkle with pepper.
- (5) Add sauce, and stir to coat pork and asparagus..
- (6) Arrange pork and asparagus on serving plates.

About Japan

Life and Customs



<What is the correct way of bowing?>

The basic way is to lower the head by bending the upper body, standing face to face with the person you're bowing to, leaving a certain distance in between. The degree to which one lowers one's head differs according to the relationship with the person and the situation.

Women usually put their hands one to top of the other in front of the body, and bow in this way

if they are not holding anything in their hands. If they're sitting in a chair, they stand up to bow. If they're sitting on a *zabuton*, or cushion, they move from it to bow and put both hands lightly on the *tatami* mat or on the floor in front of them when bowing.

It is also necessary to exchange appropriate greetings when bowing, as well as when shaking hands.

<Do Japanese dislike shaking hands?>

The custom of shaking hands came to Japan from the West. At that time, it was not easy for Japanese to shake hands with foreigners, as they had been accustomed to traditional hierarchical forms of greetings according to class.

Additionally, under the Japanese feudal system, men and women had been prohibited from attending the same functions or exchanging greetings in a friendly manner, so shaking hands was inconceivable. It was natural, therefore, that shaking hands with women was not easily accepted as a greeting in those days.

At present, Japanese businessmen who have many occasions to meet Westerners shake hands comfortably. However, Japanese do not shake hands frequently in daily life.

Cinema Guide

Muroran Gekijo (Higashi-machi)

にじゅっせいきしょうねん
1. 20世紀少年 (Japanese)

つるぎだけ てん き
2. 剣岳 点の記 (Japanese)

めがみ ほうしゅう
3. アマルフィ女神の報酬 (Japanese)

4. ポケモン (Japanese cartoon)



About the Muroran Times

The Muroran Times is designed to bring information about local events to the international community of Muroran. Staff: Mitani Yoichi, Ishizawa Yuko, Yamashita Mayumi, Tagashira Kazui, Nomura Ikuko, Nakamura Mari, Naito Naoko, English advisor: Jane Takizawa.