

MURORAN

TIMES



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News and Topics



Reduction of Carbon Dioxide by Algae

The consortium, which consists of five companies such as Nippon Steel Corporation (NSC) and two institutes, is collaborating in the absorption of carbon dioxide by algae. Last July the Ministry of Economy, Trades and Industry adopted it as “A model project toward a low-carbon society”.

Under the plan, steel slug collected at NSC is sunk in the ocean. Then the spores of algae stick to the slug, and algae grow on it. Meanwhile, carbon dioxide in the water is reduced because algae absorb it. This scheme is a magnificent way to not only reduce carbon dioxide but also to make a green area in the ocean.

Steel slug is a by-product of the steel making process and consists of lime, silica, etc. It is durable and looks like stone. It stiffens easily when it gets wet, so it has been used as one of the ingredients of cement. In this case, it enables a 40% reduction of carbon dioxide.

Lately, seaweed is dying in many places around Japan. It's because of the rising temperature of seawater, polluted seawater, and a shortage of iron in seawater. The compound of muck and steel slug works effectively to supply the iron constituent. On top of that, it helps help grow thick. NSC is now carrying out this project at 15 places throughout Japan. This big project by the consortium in West Ihuri District is in the spotlight these days.

しんにっぽんせいいてつ きぎょう だいがく れんけい
新日本製鐵など5つの企業や大学が連携して、

かいちゆうてつこう かつよう も ば
海中鉄鋼スラグを活用した藻場をつくり、CO2を

さくげん かんきょう すす
削減する環境プロジェクトが進められています。

Arcade in Wanishi Was Awarded

Wanishi Arcade Association in Muroran won the second prize in the arcade category of the third contest titled “Shops and Arcades Where You Want to Go,” sponsored by the Hokkaido government. It was the very first time for an arcade in Ihuri District to receive such an award. Thirty arcade associations applied to the contest throughout Hokkaido. The first prize was awarded to Hassamu Kita Arcade in Sapporo. Wanishi Arcade Association in Muroran and Shimokawa Shops Association shared the second prize.

In the case of the Wanishi Arcade Association, many activities, such as establishing childcare facilities, renovating the arcade partially, exchanging eco-points for coupons, and enlivening the arcade adjacent to the citizens' hall, were evaluated. Incidentally, Wanishi Arcade Association was also selected as one of the “Seventy-seven New Active Arcades” by the Ministry of Economy, Trade and Industry last year.

ほっかいどう しゅさい い しょうてんがい
北海道が主催する「行ってみたい商店街」のひ

わにししょうてんがいにしんこうくみあい えら
とつに輪西商店街振興組合が選ばれました。

Muroran Marui Imai Department Store Closes



Muroran Marui Imai Department Store (the branch store of Marui Imai Department Store in Sapporo) closed on January 20, and the 118-year history (the store opened in 1891) ended.

On the final day, 350 people formed a line waiting for the store to open for the last time, and overall,

10,000 people crowded the store and sales mounted to 66.4 million yen on the final day.

At 6:30 p.m., the closing time, the manager, Mr. Yoshio Maruyama, and about 400 employees gathered at the main entrance and expressed their appreciation for customers' patronage and support for a long time. Some of them were moved to tears.

All the customers who had remained to the last moment applauded the employees until the shutter was completely closed.

むろらんしなしまちょう まるいいまいむろらんでん いちがつはつか へいてん
室蘭市中島町の丸井今井室蘭店が1月20日に閉店

ひやくじゅうはちねん れきし と
し、118年の歴史を閉じました。

Information and Invitations

Let's Enjoy Playing in Old Times!

[Date] March 13(Sat) 1:30p.m. ~
[Place] Bokoi Station
[Admission Fee] Free
[Contents] Beanbag, marbles, and patch, etc.
[Information] Mr.Nigishi (0143-23-3801)

Kick Baseball in the Snow

[Date] February 14(Sun) 9:00a.m.~
[Place] Danpara park exercise field
[Contents] School children division, a general division (older than a junior high school student)
[Limit] first 20 teams (7~10 persons)
[Participation Fee] 2,000 yen per team
[Application] Please apply directly at Muroran Gymnasium, Irie Swimming Pool or B&G Oceanic Center from February 2 until February 10.
Please pay the participation fee and fill out a registration form at that time.
[More Information] Muroran Gymnasium (Tel:0143-44-7521)

NHK Announcer Talk Show

[Date] February 20(Sat) 2:00p.m. ~
[Place] NHK Plaza
[Application] Apply by telephone, and a number ticket is necessary.
[Information] NHK Mr.Kato(0143-22-7271)

Danpara Winter Muroran Festival

[Date] February 21(Sun)
[Place] Danpara Ski Ground
[Contents]

- **Opening Ceremony and**

Scattering Mochi(rice cake)
10:00a.m.~

- **Snowboard Lesson**



Applications will be accepted at 9:30 on that day.
[Conditions] over the third grade

of elementary school
[Limit] first 50 people
[Application] by telephone until February 19

- **Walking Ski Lesson**

Applications will be accepted at 9:30 on that day.
[Conditions] over the third grade of elementary school
[Course] 3km or 5km
[Application] on that day



- **Large Janken Rally:** There is no age

limitation. Winner will get a present.
0:30p.m.~

- **Treasure Search on the Snow Mountain**

[Conditions] :under junior high school student
1:30p.m.~

- **Citizens' Skiing Rally**

Applications will be accepted from 8:30a.m. to 9:00a.m. on that day.
[Conditions] over elementary school children
[Game] Giant slalom

- **Bobsledding by Rubber Tube**

[Admission Fee] 100 yen per 1 day:
Under elementary school children is free
10:20a.m.~3:00p.m.

- **Skiing and Snowboard Competition**

Applications will be accepted at 9:30 on that day.
[Admission Fee] 1,000 yen
[Information] Lodge Danpara (0143-43-5600)

Philippine Cooking Class

[Date] February 25(Thur) 11:00a.m. ~ 2:30p.m.

[Place] ミンクール (Higashi-machi)

[Lecturer] Mr. Esmeralda Harada



[Limit] 25 people * by lottery if number of applicants exceeds 25

[Admission Fee] 1,000 yen
[Application] by telephone until February 17
[Information] International Relations Section, City of Muroran (Tel: 0143-43-9092)

Parent and Child Homemade

Japanese-style Confection Course

[Date] February 28(Sun) 10:00a.m. ~ 12:00noon

[Place] Youth Training Center (Miyuki-cho)

[Limit] First 10 parent and child pair

[Fee] 1,500 yen

[Contents] *Sakuramochi* making

[Lecturer] Mr.Masayasu Furuya

Representative director *Furuya Ltd.*

[Application] By telephone from February 2

* The participation of one person is also possible.

[Information] Youth Training Center

(0143-47-5824)

Winter Festival at KARURUSU Hot

Springs

Let's go into the hot springs at KARURUSU after enjoying many games

[Date] March 7(Sun)

[Place] Noboribetsu SANRAIBA skiing area

[Contents] 9:30a.m.~ looking for oranges

in the snow 10:00a.m.~ Parent-and-child

bobsled competition

2:45p.m.~ Scattering Mochi(rice cake) on

the snow,etc.

[More Information] Noboribetsu Sightseeing Association (Tel:0143-84-3311)

Interview

Konnichiwa “Muroranese” [Vol. 7]

Name: *Bruno Monchâtre*

Country: Lescar,
Pyrénées-Atlantiques,
France



Profession: French teacher, in charge of International Exchanges Department at Hokuto Bunka Academy's International School of Culinary Arts (ISCA)

Q1: When did you come to Muroran?

A: I came on September 2002. Prior to that, I came twice in Japan. The first time was in 1995, when I visited some places of central Japan with a bunch of friends. Then later in 1998, I

came to study 1 year at Hirosaki University (in Aomori Prefecture) as an exchange student.

Q2: What do you do in Muroran?

A: I teach culinary-oriented French at ISCA. I'm also in charge of international relations with France. The school has a short-term student exchange program with the Paul Augier College of Tourism and Hotel Management in Nice. Since 2 years ago, we also accept students from France who stay in Muroran for a year and study Japanese cooking.

Q3: Why did you come to Japan and become a teacher?

A: When I came back from Hirosaki, I realized I spent too much time with other foreign students but did not learn as much Japanese language and culture as I probably should have. Ever since, I wanted to come back and have a professional experience that would give me an opportunity to live in the Japanese society and to really be a part of it. At the time I was teaching Japanese in public schools in Bordeaux and when this job offer came to me I felt like it was the right opportunity.

Q4: How do you like being a teacher at the Academy?

A: I enjoy working here. Though, if I look back at the time I started, I surely came across some difficulties. As to adapt to Japanese students for instance, it's really a different audience compared to French students. But I've been lucky to be working in such a school where students and teachers are really close to each other. Then last year, I've been proposed for the first time to be a “homeroom” teacher. It's challenging and I have a lot of things to learn yet.

Q5: What are your interests of living in Japan?

A: First of all, I want to make good use of my Japanese, which I think I wouldn't be able to do right without first living for a while in Japan. Even though I did improve my Japanese over the past years, I'm far from done yet. As for being a part of the Japanese society, after 7 years I feel like I've just got started. But I think I'm on the right track. It takes time to fully

understand a different culture, though it is really rewarding.

Q6: Any comments for the citizens as a foreign resident?

A: I would like to say how thankful I am for their hospitality. Being far away from home can be difficult sometimes. Though, I met here in Muroran a lot of people who makes me feel at home. I hope I could tell them as much about France and French culture as I learn about Japan.

Japanese Cooking 218

Chicken, Jibu-ni-Style 鶏の治部煮

- Ingredients (serves four) -

chicken thighs	400g	
cornstarch		
Japanese leek	1	
broth	200cc	
sake	100cc	
sugar	1 tablespoon	
mirin	4 tablespoons	
soy sauce	4 tablespoons	
grated wasabi horseradish	1 tablespoon	

Directions

- (1) Place the chicken on a cutting board with skin side down.
Slice chicken diagonally into strips.
Par with cornstarch, and discard any excess starch.
- (2) Slice Japanese leek diagonally.
- (3) Combine all sauce ingredients in a skillet, bring to a boil, add chicken, and cook for 5-6 minutes turning the meat.
- (4) Add leek, cook briefly, add grated wasabi, and remove from heat.
- (5) Shake the pot to tumble the taros, coating them with glaze.

Japanese lesson

“Nihongo de hanasou”

Topic of the Month:

“Hospital” : 病院 [byouin] (part 2)

Words

- consult a doctor : 診察をうける [shinsatsu wo ukeru]
- symptoms : 症状 [syoujyou]
- prescription : 処方箋 [syohou sen]
- pharmacy : 薬局 [yakkyoku]
- medicine : 薬 [kusuri]
- generic drugs : ジェネリック医薬品 [generic iyaku hin]
- antibiotics : 抗生物質 [kousei bushitsu]
- hospitalized : 入院 [nyuuin]
- visit/ a call : (お) 見舞い [(o) mimai]
- dentistry : 歯科 [shi ka]
- ophthalmology : 眼科 [gan ka]

Phrases

- (1) 「薬局で薬をお受け取りください。」
[yakkyoku de kusuri wo ouketori kudasai]
Please pick up your medicine at the pharmacy.
- (2) 「薬にアレルギーはありますか？」
[kusuri ni arerugi wa arimasuka]
Are you allergic to any medication?
- (3) 「食後に薬を飲んでください」*
[syokugo ni kusuri wo nonde kudasai.]
Please take the medicine after meal.*

Explanation

In Japanese, instead of saying “take medicine”, the verb “drink”(飲む [nomu]) is used *. Medicine is prescribed as either “syokugo”(食後)*, which is after meals, “syokuzen”(食前), before meals or “syokkan”(食間) , between meals.

Generic drugs are available. People who prefer generic drugs can ask for them when they consult medical services.

Cinema Guide

Muroran Gekijo (Higashi-machi)

- 1.AVATAR
- 2.UP
- 3.ゴールデンスランバー (Japanese)
- 4.のだめカンタービレ最終楽章 (Japanese)



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.

