

# MURORAN TIMES



April 1, 2010 No.245

Muroran City Office 1-2 Saiwai-cho, Muroran,  
Hokkaido 051-8511 JAPAN <0143-22-1111>

## News and Topics

### Unit Exchange System in Muroran IT

Five universities in Hokkaido, Muroran Institute of Technology (Muroran IT, President: Dr. Satoh Kazuhiko), Sapporo Medical University, Otaru University of Commerce, Health Sciences University of Hokkaido, and Chitose Institute of Science and Technology, made an agreement regarding an inter-collegiate unit exchange system. It is a project for strategic university cooperation encouraged by the Ministry of Education, Culture, Sports, Science and Technology (MEXT). Under the project, the five universities will provide 20 common subjects for graduate students in each of the schools during the next school year for the development of human resources who will contribute to the local healthcare. The course is mainly offered through the Internet, however students will also visit the campus for observing cadavers. The president of Muroran IT said, "This system will not only revitalize the supply of human resource, but will also energize institutional research. In addition, when students are job-hunting, the institutes can send out knowledgeable persons to medical facilities."

むろらん こうぎょう だいがく ほっかいどうない よん だいがく  
室蘭工業大学は、北海道内の4大学と、  
だいがくいんたんいごかんきょうてい むす  
大学院単位互換協定を結びました。インターネッ  
トによる解剖の見学実習も予定しています。

### 110 Foreign Students Studying in Muroran IT

The enrollment of foreign students for the next school year almost is decided. The total number is 110, which is the most ever, and eight more than the enrollment of this past school year. The number of foreign students has grown rapidly, 61 in 2004, 55 in 2005, 48 in 2006, 52 in 2007, and 82 in 2008. The number in 2009 was 102, which went beyond one hundred for the first time. 22 foreign students graduated in March this year. Thirty new foreign students are going to be enrolled. Consequently, the number is 110.

As for the countries the students come from, China is the top with 50 students, followed Malaysia with 30 students. Some others come from Korea and Laos. For the first time, a Hungarian will join them. As for their accommodations this year, 41 foreign students will live in the Foreign Students Hall and Personnel Housing for Foreign Students; 26 of them live in municipal housing; and 35 of them will live in private apartments. Because most of them want to live in individual type rooms, the institute partially renovated Meitoku Dormitory into small rooms for the foreign students.

むろらんこうぎょうだいがく りゅうがくせい さくねん はちにんふ  
室蘭工業大学の留学生が、昨年より8人増えて  
ひゃくじゅうにんていど かこさいこう 最高になる見通しです。  
110人程度と、過去最高になる見通しです。

### Muroran Curry Ramen Instant Noodle to Nationwide Sales

Nissin Food Products, one of the major manufacturers and retailer of instant noodles, has been selling the package type of instant noodle of Muroran Curry Ramen in the whole country since March 8.

The name is "Nissin Hokkaido's Ramen Shop, Muroran Curry Ramen" and it took about half a year to develop.

Company officials expect this instant noodle to make good sales so that the original Muroran curry ramen will be more well-known than ever all over the country.

Packages of "Nissin Hokkaido's Ramen Shop,

Muroran Curry Ramen” are also sold in supermarkets in Muroran.



日清食品は、3月8日から室蘭カレーラーメンの  
即席めんを全国販売しています。

## Information and Invitations

### Tennis Courts Opening



**Syukuzu Park Tennis Court** (4 courts)  
**Sakimori Seaside Park Tennis Court** (2 courts)  
 [Opening Date] April 1(Thur)  
 [Admission Fee] 100 yen for two hours a person  
 (50 yen under high school student)  
 Special use of one court 400 yen for two hours

**Takasazo Tennis Court** (9 courts)  
 [Opening Date] It has already opened.  
 [Admission Fee] 300 yen for two hours a person  
 (150 yen under high school student)  
 Special use of one court 1,200 yen for two hours  
 [More Information] Muroran Gymnasium (Tel: 0143-44-7521)

### Hakucho-Ohhashi Park Golf Course Opening

[Opening Date] April 17(Sat)  
 [Opening hours]  
 April 17~20 9:00a.m.-4:00p.m.  
 April 21~ 7:00 a.m.-9:00 p.m.

\*Tuesdays open from 12:00 noon.

[Admission Fee]

	One round (18 holes)	One day Ticket
adult	300 yen	500 yen
over 65 years	200 yen	300 yen
Under high school students	100 yen	200 yen

[More Information] Muroran Hot Spring  
 YURARA  
 (Tel: 0143-27-5266) Hakucho-Ohhashi Park Golf  
 Course  
 ( Tel: 0143-27-5266) : after April 17

### Muroran Aquarium Open



There are a lot of other  
 new projects like  
 Jellyfish pavilion  
 opening and the stroll  
 of the penguin etc.

[Opening Date] April 23(Fri)  
 [Opening hours] 9:30a.m. ~4:30p.m.  
 [Admission Fee] 300 yen (adult) free (under  
 junior high school age and over 70 years)  
 \*A commemorative gift will be presented to the  
 first  
 100 people under elementary school children on  
 the first day.  
 [More Information] Muroran Aquarium  
 (Tel: 0143-27-1638)

### Spring Gardening Class

[Date] April 24(Sat) 10:00a.m. ~ 12:00noon.  
 [Place] Small Enterprise Center  
 [Description] The flower master, Ms.Omote will  
 teach how to make a personal spring garden  
 [Fee] 1,000 yen  
 [Limit] first 40 people.  
 [Application] By telephone or FAX from  
 April 1

\*Please bring your gloves and shovel

[More Information] City planning division,  
 Park section at Muroran City Office  
 (Tel: 0143-25-2603, Fax: 0143-24-2091  
 Email:hanamidori@city.muroran.lg.jp)

## Citizens' Marathon



[Date] April 25 (Sun) 9:30a.m. ~

\*Marathon will be held even if there's light rainfall.

[Place] The circumference of Nakajima Park

[Course] 1km, 3km, 5km, Long distance relay (Three-person group per 1km)

[Admission Fee] 300 yen (junior high and under) 500 yen (high school and over)

[Application] Come to Muroran Gymnasium on that day after 9:00a.m.

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

## Mt. Usu Opening Ceremony

[Date] April 29 (Thur) 9:00a.m. ~

[Place] Entrance to the Mt.Usu climbing mountain road

[More Information] NPO Date Sightseeing Association (Tel: 0142-25-5567)

## Nakajima Sports Center Swimming Pool Opening



[Opening Date] May 1(Sat)

[Opening hours] 10:00a.m. ~7:00p.m.

[Closed Day] Monday \*But when Monday is a holiday, the next day is closed.

[Admission Fee] 400 yen (adult) 300 yen (over 65 years) 150 yen (high school student) 70 yen (schoolchildren) free (children under school age)

[More Information] Nakajima Sports Center (Tel: 0143-45-0800)

---

---

## Interview

### Konnichiwa "Muroranese" [Vol.9]

Name:

*Jessica Benscoter*

Country: Spokane,  
Washington, USA

Profession: ALT of  
JET Program

\*Photo: Haden Barkley



Q1: When did you come to Muroran?

A: July 2009. At first I felt quite a bit of culture shock, but now I feel like I am used to Japanese culture in Muroran. Sometimes I miss America, but it's because I love my home country! I'm happy to share my culture and information about America to people here.

Q2: What do you do in Muroran?

A: I work at Shimizugaoka High School as an ALT. I love my classes and my students. They usually try really hard to speak to me, and I love that. I hope I can influence students to broaden their horizons and to think about how other people in the world might see things.

Q3: Why did you come to Japan and become an ALT?

A: I came to Japan because since I was in high school I had an interest in Asia in general. My brother taught English in China, Korea, and Japan for many years, and I think I picked up some of his interest in Asia and made it my own.

Also, when I was in high school I took Japanese classes, then in college I worked at Mukogawa Fort Wright Institute, a Japanese women's English school in my hometown. When I worked there I really enjoyed getting to know Japanese girls from Kansai, so I thought that I would really like to work in Japan someday. Then I went on a study abroad trip for one month to Nishinomiya in Hyogo. Now I'm in Hokkaido, which I love!

A: Q4: How do you like teaching at Shimizugaoka High School?

A: I love working there. The teachers are so helpful and they really care about the students. They really want to help the students gain a global understanding, so I hope that I can help teach that to students. Like I said earlier, the students are really hard working so it's fun to speak English to them.

There is one group in particular who always comes into my office to talk either before class or during lunch. I always look forward to those meetings. Even if they don't know what to say, they always try hard to speak English and we

help each other with dictionaries and things like that. Sometimes they even teach me Japanese words!

Q5: Is there anything you would like to try while you are living in Japan?

A: I really want to climb Mount Fuji. My husband and I will try to climb it this summer. I just need to start running and exercising so I can get in shape!

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

A: Don't get too comfortable. What is mean is, living in Japan is something few people can do in their lives. So take advantage of that. Challenge yourself. If that means studying Japanese hard, exploring places in Japan or Hokkaido, or just gathering the courage to talk to people you don't know, make sure you do it. Your life in Japan might just be over quickly and you don't want to live regretting that you didn't step out and challenge yourself.

## Japanese Cooking 220

### As- You-Like-It Pancake お好み焼き

#### - Ingredients (serve four) -

pork belly, thinly sliced	100	g	
squid (body only)	100	g	
cabbage	200	g	
scallions	4		
red pickled ginger, finely chopped	2		tablespoons
Batter			
• flour	150	g	
• water	150	cc	
• grated mountain yam	80	g	
• eggs	4		
• salt	½	teaspoon	
vegetable oil			
Topping			

okonomi-yaki sauce  
dried bonito powder  
aonori(green- seaweed) flakes  
mayonnaise



#### Directions

- (1) Cut pork into 7~8cm pieces, slice squid into thin strips, mince cabbage and scallions coarsely.
- (2) Using a whisk, make batter, combining flour, water, grated mountain yam, and salt. Add beaten eggs, stir lightly.
- (3) Add squid, cabbage, scallions, and mix well.
- (4) Divide all ingredients into 3 portions. Oil griddle. Saute pork briefly and pour batter over, then sprinkle with pickled ginger.  
When the surface bubbles and the bottom is golden brown, turn over and brown the other side.
- (5) Brush with okonomi-yaki sauce, sprinkle with bonito powder and ao-nori flakes.  
Serve with mayonnaise to taste.

※ Ingredients may vary.

Cook any meat, seafood, vegetables with the batter "as you like it."

## CINEMA GUIDE

### Muroran Gekijo (Higashi-machi)

1. SHERLOCK HOLMES
2. おとうと (Japanese)
3. ライアーゲーム (Japanese)
4. ドラえもん (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.