

中学・高校生のための日本語雑誌

WAHOO!

NEW MAGAZINE Vol.1
Japanese Language Magazine for
Secondary School Students

Spring 2002
創刊号

和風

楽しく日本語を勉強しよう!



- 江戸のリサイクルに学ぶ
- 頭と体にいい納豆
- 日本語のお勉強
- 夕日スワードパズル

**Learning from Recycling of the
Edo Period
Natto- Good for the Mind, Good
for the Body
Let's Study Japanese:
Expressing Your Impression!**

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Contents:

Learning from Recycling of the Edo Period	p. 1, 2
A Variety of Recycling Businesses	p. 3, 4
Natto- Good for the Mind, Good for the Body	p. 5 ~ 8
Let's Study Japanese!!	p. 9 ~ 18
Expressing Your Impression	p. 9 ~ 16
Have a break! : Slang "ちょー"	p. 17
Game - Crossword Puzzle -	p. 18

"WAHOO" would like to acknowledge the generous contributions of the original articles from Mainichi Shinbun.



Moving to the new location!

The Los Angeles Office & Language Center relocated from its last location in Santa Monica to downtown Los Angeles on April 19th, 2002. This marks a return for The Japan Foundation to the downtown area, where it first opened its doors in February of 1983 in Little Tokyo. The new office is situated within the Wells Fargo Building, with the following contact information:

The Japan Foundation Los Angeles Office & Language Center
Address: 333 South Grand Avenue, Suite 2250
Los Angeles, CA 90071
Telephone: (213) 621-2267
Fax: (213) 621-2590

*Our web-site remains the same at <http://www.jflalc.org>

Office hours: 9:30 a.m. - 5:30 p.m. (Mon-Fri, closed on Sat. & Sun.)

Library hours: 10:00 a.m. - 5:00 p.m. (Mon-Fri, closed on Sat. & Sun.)

Despite this change in venue, we wish to ensure our patrons that our library services and commitment to Japanese language education remain the same.

What is a “ Recycling Society ” ?

A “ recycling society ” is one where we put an end to our lifestyle of constantly making and using new items, and disposing of them when we don't need them anymore. Objects that will eventually be used up or give out are taken care of, and used again and again. For the first time, a report was submitted by the government that considered how this type of society could become a reality. In the report, it was presented that the city of Edo was a “ recycling society, ” where recycling was very common. Let's take a look at how the people of Edo lived.

Learning from Recycling of the Edo Period

江戸のリサイクルに学ぶ

Garbage Collecting in Edo

Do you know how everyone puts out the garbage at their home, and how it is collected? It differs, depending on where you live, but mostly a garbage truck comes by to collect the trash. As a matter of fact, garbage collecting in the city of Edo (the central part of current day Tokyo) in the Edo period was the same, yet instead of a truck, a boat was used. Our garbage collection system today traces its roots back to the Edo period.

Each region's trash was collected (example-the garbage dumping area made near the single story apartment house where people lived).

The collected refuse is transported to a designated dump on the outskirts of the city (where there were disposal facilities) and dumped there.

The transportation of garbage to the designated dump was carried out by dealers licensed by public office. (There were people who specialized in this line of work.)

Each individual region pays for garbage collection and transportation to the dump (people with garbage bore the expense).

These were single-story apartment houses that consisted of small apartments with separate kitchens all under one roof that housed many families. Large stores lined the street, facing outward, some of which had their own warehouses towards the rear.

City of Edo



Each family living in the naga-ya communally used these facilities.

Garbage Disposed of in Open Lots and Rivers in Beginning of Edo Period

In the first place, citizens of Edo used the items necessary for daily use until they were falling apart, so there was not much waste. Therefore, when the city was being developed, waste was indiscriminately dumped in open lots. Also, there were many rivers and moats in the city of Edo, and they became garbage dumping areas.



Boats Transport Garbage to River Banks

As expected, as population increases, garbage output also increases. About 1655, approximately fifty years after the Edo bakufu (government) came to power, the rule was established that there was to be no more dumping in the rivers, but, that garbage would be transported by boat to Eitai Island, which would be used as a dumping area. Eitai Island formed in the shallows at the mouth of the Sumida River, in the area around the Tomioka Shrine in Fukagawa, west of Tokyo's Koto District. Refuse was dumped on the island's beach. In the beginning, the townspeople transported the trash there themselves, but later on, a dealer licensed by government office collected the garbage of different towns by boat and then transported it to the island.

There were many rivers and moats in Edo. Indiscriminate dumping of waste in the water created pollution worries, but boats specialized for the task carried the garbage to specific dumping areas. (from Edo Meisho Zue)



The garbage of the city of Edo was disposed of in a concentrated manner. This made new land (landfill) on which a new rice field was created, close to Tomioka Shrine on Eitai Island. (from Edo Meisho Zue)

Making Rice Fields

In 1681, under new regulations, there were to be two garbage disposal sites: Eitai Island's Shinden (New Field) and Sunamura Shinden (New Field). Both places were quite far from the center of Edo. The plan was to develop new rice fields by burying the garbage in the neighboring mudflats and inlets. Refuse was not to be just thrown away, but, to be used to make rice fields.

Meiji Period's Inheritance

The method of garbage management in the Meiji period (1868-1912) was pretty much inherited from the Edo period. In 1911 (the forty-fourth year of Meiji), the government began directly collecting garbage from the central areas of Tokyo.

Edo and the Edo Period

The period during which there was a bakufu in Edo (Tokyo), (1603-1867), was called the Edo period. In the city of Edo that newly developed after Edo castle was built as its central area, there were mansions of hatamoto (vassals) and daimyo (feudal lords), and with townspeople, including merchants and their families, also making their home there, the population was approximately 1,000,000. Quite a large number for any city in the world at that time.

Illustrations from:

Morisada Manko: A book published in the late Edo period. It contained illustrations of the city of Edo's manners and customs for townspeople, such as clothing, hairstyles, ways of making a living, popular entertainment, and so forth. Edo Meisho Zue : A guide book published in the late Edo period, complete with illustrations, containing maps and introductions to famous places such as shrines, temples and the like.

A Variety of Recycling Businesses

Second-hand Clothes Seller

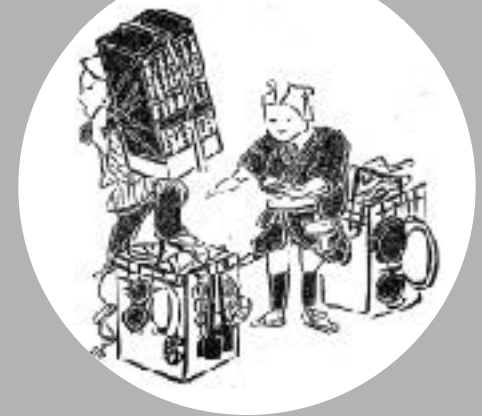


The second-hand clothes sellers, who did not have their own stores carried their used clothes in bamboo baskets that had four legs, and were therefore called "Bamboo Horse Clothing Seller." (from Morisada Manko)



Used-wardrobe dealers lined up along a street. There were many second-hand clothing dealer districts within Edo. (from Edo Meisho Zue)

Copper Sales (front) and Abacus Repair



These folk, who did not have their own stores, sold copper or brass pots and pans, and tea kettles, and exchanged used for new. They also repaired broken abacuses as they peddled their wares on the street.

Second- Hand Clothes Purchasing

In the houses of the Edo townsfolk there weren't many who had furniture, such as bureaus, in which to keep their clothing. Everyone took good care of their clothes, wearing them for many years. In the summer and winter, cotton wadding was taken out or added so the clothes could be worn year-round. They were washed countless times, made over, holes patched until finally they were made into rags and diapers. It was also very common for used clothes to be sold and worn by many different people.

Around the middle of the Edo period, the second-hand clothing market did a thriving business every morning in Tomizawa (nowadays called Nihonbashi, in the Chuo district).

Second-hand clothing wholesale dealers collected used clothing in Edo and sold them in the Kanto (areas outside of modern-day Tokyo) and Tohoku (northeast) areas as well. There were also wholesale dealers who purchased used clothing from the Kansai (western) region.

These types of recycling businesses - there were eight such businesses, including used iron purchasing, second-hand clothes buying, among others - were under government control, and by 1852, 12,000 people were in these occupations.

Scrap Iron Purchasing

Gold, silver, copper and iron, as well as other metals were precious materials. Scrap iron dealers bought up items such as broken pots, broken tongs, and rusted knives. Moreover, if there was a fire somewhere, they would buy up the metal fittings that were found in the burnt-out ruins. In 1723, in Edo alone there were 1,116 scrap iron purchasers and 793 people with scrap iron shops.

Current State of Garbage Disposal and Recycling in Japan

In 1998, there was approximately 5,160 tons of non-industrial waste produced (garbage from homes and food businesses for example), enough to fill the Tokyo Dome 139 times. This works out to about one kilogram of garbage per day per person. The garbage that municipalities, for one, collect are treated via dumping; recycling and incineration.

Industrial waste (from factories, etc.) equals about 408,000,000 tons with 172,000,000 tons (42%) reclaimed.

Access!

Ministry of the Environment
National Anthropology Museum
Edo Tokyo Museum

<http://www.env.go.jp/>
<http://www.rekihaku.ac.jp/>
<http://www.edo-tokyo-museum.or.jp/index.htm>

In the city of Edo (Tokyo), before items were disposed of as garbage, they were recycled by being repaired over and over again, until they were in tatters. In a contemporary manner of speaking, there were many occupations like recycling businesses and recycling shops.

Lantern Repairer



Used Umbrellas Purchasing



Tinsmith

Tinsmith

Broken items of every sort got repaired over and over again. Kitchen utensils, metal goods, etc. the tinsmith repairs them all. Tinsmiths were experts when it came to placing a metal patch over holes and welding together broken parts.



The tinsmith carried with him a portable bellow (a ventilation device used in metal refinement).

Aside from these recyclers, there were lantern repairers, locksmiths and people who repaired abacuses. There were also people with great expertise who could repair broken ceramics by using special joints to attach the parts together, mirror polishers and blade sharpeners.

Barrel Collecting

Sake (Japanese rice wine) bottles and barrels were made to be used many times. When purchasing sake, a bottle was borrowed from the place of purchase, which then had to be returned. Empty barrels were also recovered for use as containers. People began to collect the empty bottles and barrels as a recycling business.

Human Waste Used at the Farmhouse

Many of the townspeople of Edo lived in one story apartment houses where all residents shared communal toilets. The toilets were, of course, not flush toilets, and the accumulated waste (mostly excrement) was collected by farmers from the outskirts of Edo. The farmers used the waste as fertilizer for their fields. There was a fee for this service, and the farmers paid money to the owner of the apartment to cart away the waste. The owner made a profit by selling the waste.

How Do We Learn About It?

How do we know about the ways garbage was collected in the Edo period? There is, of course, no garbage remaining from that period, nor are there any garbage dumps. There is a remaining note from the government that states: "Throw garbage away in such-and-such manner," so we know that there was some sort of system for garbage disposal. But, how do we know about the time when garbage was tossed away freely into rivers and empty fields? Well, there is a notice remaining with the restrictive order, "Garbage shall not be thrown in the river." The restriction "...shall not be thrown..." indicates that the government was in fact disturbed by the many people who were throwing away garbage as they pleased.

Furthermore, at a recent excavation of a daimyos' (feudal lord) mansion, pottery and other items that had been thrown away were uncovered.

Keywords

Recycle • Recycling Society

The circulation of materials, called recycling, includes doing things like not throwing away what isn't needed anymore, using things over and over again, and making different items out of that which you no longer need (recycling). A society that uses this sort of arrangement is called a "recycling society".

Reuse: Keep articles in original form, but reuse them (second-hand clothing sold at flea markets for others to wear, beer bottles to be sterilized, then refilled, etc.)

Recycle: Use the article no longer in its original shape to make something new, such as newspaper or other used paper for a reclaimed paper product; tiles out of broken glass, etc.)

A Taste Through the Ages

One of the foods that has continued to be consumed in Japan without fail from time immemorial is natto (fermented soybeans). We can say that it is a dish that absolutely must be on the Japanese dining table. Natto, made from soybeans, which are called the "meat of the fields" is very healthy, as it is packed full of nutrition. Let's learn about the nutritious power of natto, and some delicious ways to eat it.



頭と体にいい納豆

Natto-Good for the Mind, Good for the Body

The Secret of Natto Bacteria

Natto is made by planting natto bacteria in cooked soybeans and having them ferment. The scientific name for this bacteria is "Bacillus Natto," and it is one variety of hay bacillus. It is found not only in hay, but in the soil, in roots of rice plants, and in the air all throughout Japan.

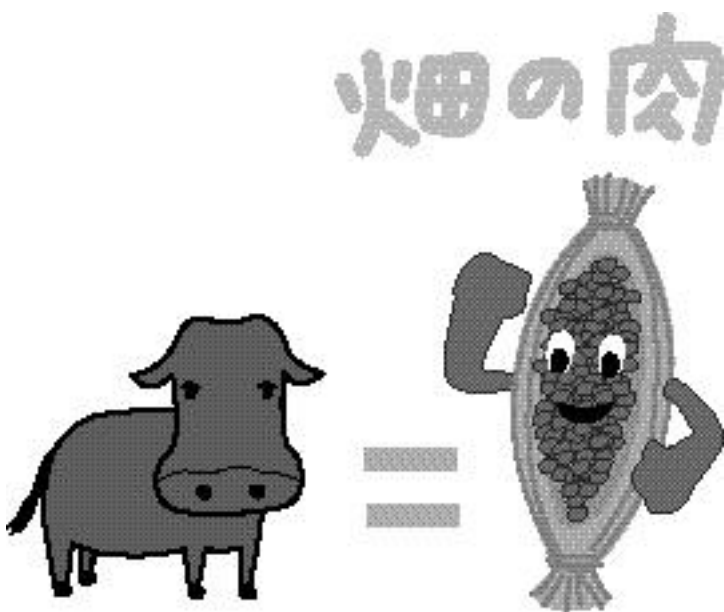
Natto bacteria increase at an incredible rate. Just one natto bacterium multiplies to 4,000,000,000 bacteria after sixteen hours. As the natto bacteria increase, they make enzymes (proteins made in the body which aid the body's responses) that do things like increase intestinal function and aid digestion. They also have the power to attack harmful bacteria in the intestine.



"Meat of the Fields" is Raw Material for Natto

Soybeans, from which natto are made, is called "meat of the fields." They contain necessary proteins for building tissues for blood, muscles and internal organs, to name just a few. Being rich in nutrients like fiber, calcium and vitamins, they also have been thought to protect the body from disease since ancient times.

In a medical document from the Heian era (794-1192), the efficacy of soybeans was written down. There is also a remaining letter from the Nara era (710-794) sent to a government office in which a priest, suffering from beriberi (a disease brought on by a lack of Vitamin B1, where one's legs swell up and the body feels lethargic) states, "Please send us ishho (1.8 liters) of soybeans to make into medicine."



Chock Full of Nutrition

When we eat natto, we are not simply getting the nutrients of soybeans per se, but, we are able to ingest the components that develop during the fermentation period, such as natto bacteria and the enzymes created by them.

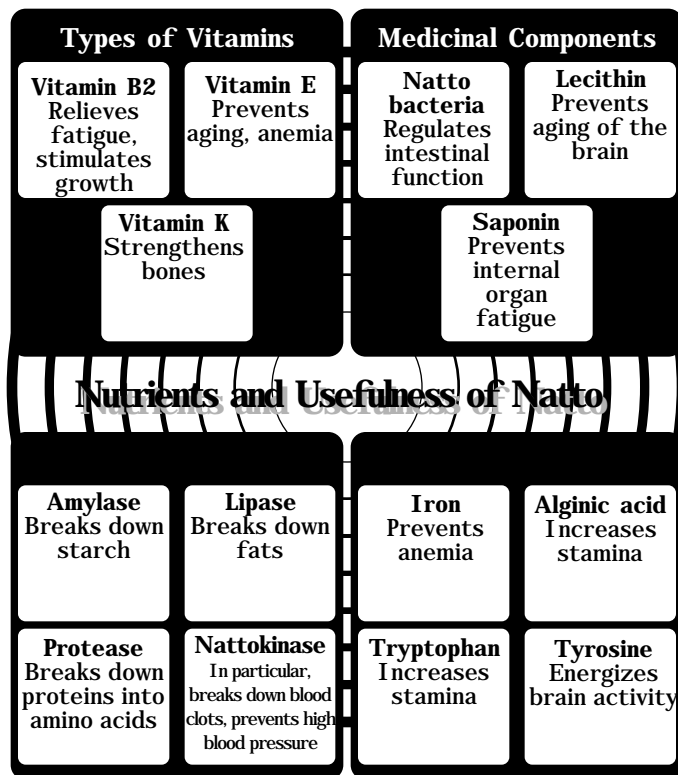
One of the components of soybeans that increases during fermentation is Vitamin B2. Vitamin B2 has several functions, such as burning accumulated body fat, stimulating growth and relieving fatigue, to name a few.

Vitamin K2, with its capacity to strengthen bones, is also plentiful in natto. There is hardly any Vitamin K2 in soybeans in their natural state; it appears during the fermentation process.

Natto's stickiness is from glutaminic acid, which is a type of amino acid. This stickiness works by protecting the stomach wall, easing passage of food through the intestines, and passing potentially harmful items out of the body.

There is also a lot of lecithin, which aids such brain functions as learning ability, memory, concentration, and

creativity, for example, and a goodly amount of glutaminic acid and vitamins and other substances which make the brain work more actively.



The Many Varieties of Natto

Natto is broken into two large categories: "Itobiki (stringy) natto" and "Tera (temple) natto." Itobiki natto is the natto that we usually eat. Included in the itobiki category are "Marudaizu (whole soybean) natto," "Hikiwari (ground) natto," and "Goto natto."

Tera natto originated from China. Young Japanese priests, who were studying in China, learned how to make this type of natto, and after returning to Japan, made it at their temples. Tera natto is also called "salty natto" and, as opposed to itobiki natto, it is not very stringy.

Tera natto



Sprinkle roasted barley over boiled soybeans and let ferment for 2~3 days. Add salt and other spices and seasonings and let dry. This natto is black and salty. Can be eaten as is, or used as flavoring for other foods.

Marudaizu natto



This is natto made with natto bacteria added to whole cooked soybeans and left to ferment. The term natto usually refers to this whole soybean type, and this is the typical natto that Japanese people eat.

Hikiwari natto



Roast soybeans, then remove their skins after coarsely grinding them in a stone mortar, and cook. Made in such prefectures as Aomori, Akita and Iwate since long ago.

Goto natto



Special type of natto from the Yonezawa area of Yamagata Prefecture. To hikiwari natto made from about 180 liters of soybeans, add about 90 liters of yeast (this is grown from adding yeast bacteria to steamed rice, for one). Mix in about the same amount of salt as yeast, and ferment in a barrel.

All About Natto

- If you can't take the summer heat, eat natto (fermented soybeans)

Natto contains many proteins and amino acids and plenty of Vitamins B and E, all of which are effective in increasing your stamina and relieving fatigue so you can stand up to the summer heat.

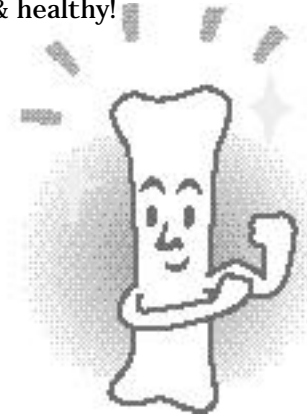
- You won't get sick if you eat natto with rice

This means that since natto eaten with rice is easy to digest, you won't become sick to your stomach, even if you overeat. We now know that one of the components of natto is an effective preventative against infectious illnesses such as the one caused by the bacteria O-157 (enteropathogenic eschrichiacoli O-157).

- Children who like natto have strong bones
The meaning of this is since natto contains a lot of calcium, children who enjoy eating it will develop healthy bones.

Makes bones strong & healthy!

丈夫に
骨も



Was the first appearance of natto in the Jomon period?

A food similar to natto was said to have existed towards the end of the Jomon period (approx. 3500 B.C. ~ 200 B.C.), the era when rice farming was thought to have been introduced from mainland China.

Soybeans were also said to have been introduced from China at the end of the Jomon. The people of the Jomon era kept cooked soybeans in containers made of straw from rice plants to which natto bacteria bound. The people were surprised to find that the soybeans fermented in their containers to a sticky, gummy, consistency.

The people of the Jomon period lived in pits (holes dug in the ground over which they placed a roof) which served as fermentation chambers. Since they lived on straw mats spread on the floor, this use of straw contributes to the idea that natto began to be made during this time period.

Japanese Love to Eat Natto

For the entire twelve month period of 1998, the amount of money (yearly consumer amount) one household spent on buying natto averaged out over the whole of Japan to about forty dollars.

Taking a look at urban and rural prefectures, Fukushima had the most natto consumption, with Ibaraki, Miyagi, Gunma and Akita in subsequent order -all these prefectures are in northeastern Japan. Even western Japan, known for not eating much natto, saw increases in consumption in Okayama, Hyogo, Mie, Nara etc., after the research announcement that natto contains good bacteria which fight against the O-157 bacteria.



Foreign-made Natto

In China, there is a food called "tou tzi" which is the closest to Japanese natto out of all the natto manufactured in foreign countries. Nepal's "kinema" and India's "bahryu" are also similar.

How Natto Got Its Name

It is said that natto got its name from when it was created in a temple's kitchen (nassho). For the priests who were forbidden to eat meat, natto, made from soybeans, was a very important source of protein.

National Federation of Natto Cooperatives

In 1954, companies who made natto grouped together to form the National Federation of Natto Cooperatives. Their activities include researching the various properties of natto and making plans to increase natto consumption. There are 333 members. Mr. Shinichi Takaboshi is the chairman.
Address: 2-7-10 Natto Kaikan 5th Floor, Moto-Asakusa, Tai-tou-ku, Tokyo
Phone: +81-3-3832-0709
E-mail: <http://www.natto.ne.jp>

Good Things to Mix With Natto

Condiments mixed with natto enhance its flavor and whet the appetite by stimulating the sense of taste. Natto is also said to help prevent you from becoming ill.

Scallions

Said to make a nimble brain, protect against colds, guard against fatigue and nervous irritation, and help remedy sensitivity to cold. The white part has the effect of lowering fever and relieving inflammation. Mince and mix in with natto.



Nori (dried seaweed or laver)

Includes nutrients such as Vitamin B1, which is said to increase thinking speed; Vitamin B2, which lowers body fat; Vitamin C, which strengthens the body's immunity to disease, and calcium for strong bones. Shred or cut finely and sprinkle on top of natto.



Eggs

Has many nutrients, including Vitamins A, B2, D, iron and fat. Also contains lecithin which keeps the brain active and heightens memory. Mix a raw egg yolk in with natto.



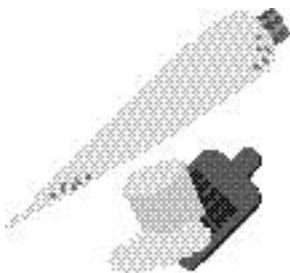
Apples

The slight acidity of finely chopped apple mixed with natto stimulates the appetite. Said to be effective in recovering from overwork and lowering blood pressure, and the pectin contained in the skin is effective in relieving problems like diarrhea and constipation.



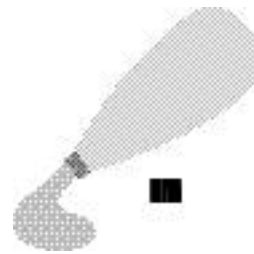
Daikon

Because daikon contains a lot of diastase (a digestive enzyme), it helps to prevent against heartburn and aids in digestion. Shred it thinly or grate it fresh and mix with natto.



Mayonnaise

Cuts down stickiness as well as toning down the smell particular to natto.



Quick and Easy Natto Dishes

Natto Rolled Sandwich



Ingredients (for 12 sandwiches)

2 packs natto, 12 slices of sandwich bread, margarine, 3 sheets of nori, 1 cucumber, 2 Tbsp. umeboshi (sour pickled plum) paste, plastic wrap, ribbon

Directions

- 1) Arrange bread on top of plastic. Spread margarine and one sheet of nori cut into quarters on top of bread.
- 2) Mix sauce and Japanese mustard included in the natto pack into natto.
- 3) Cut cucumber in half, then slice lengthwise into 6 pieces.
- 4) On the bottom edge of 1), place one slice of 3) with some 2) on top. Squeeze some umeboshi paste on the natto, and slowly roll the bread up away from you, twisting the plastic wrap away from the bread as you roll. Wrap the ribbon decoratively around the sandwich.

Natto Omelet



Thinly slice vegetables such as onion, fresh shiitake mushrooms, potatoes, garlic, bell peppers, etc. and sauté in butter. Add natto to vegetables and mix with egg. Make omelet as usual.

Natto Fried Rice

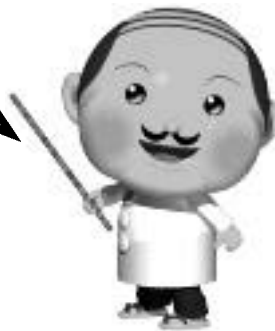


Sauté minced bacon or ham, onion and natto in oil. Add rice and flavor with salt, pepper, soy sauce and sesame oil.

Let's Study Japanese!!

Today's topic is

Expressing Your Impression



Vocabulary

["い" Adjectives]

* There are two kinds of adjectives in Japanese. Let's practice one of them today!

* Please notice that every adjective ends in "い" as in "うれしい".

happy

うれしい



sad

かなしい

ureshii

kanashii



delicious

おいしい



bad-tasting

まずい

oishii

mazui



big

おおきい



small

ちいさい

ookii

chiisai



cold

さむい



hot

あつい

samui

atsui



Grammar

Plain Form

Plain form is often used as a casual speech style.
(ig) when you talk to friends....



1. Affirmative

I'm happy.

Ureshii
うれしい。

You can use it as it is.

It's big.

Ookii.
おおきい。

2. Interrogative

Are you happy?

Ureshii?
うれしい?

Rising tone!!

Is it big?

Ookii?
おおきい?

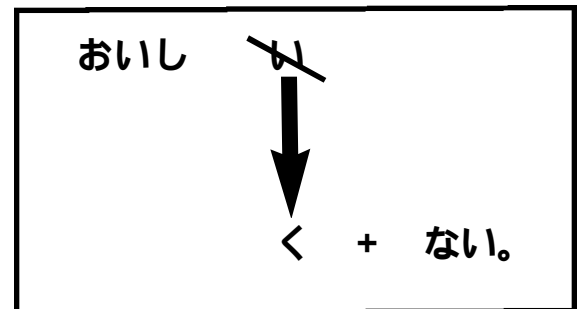
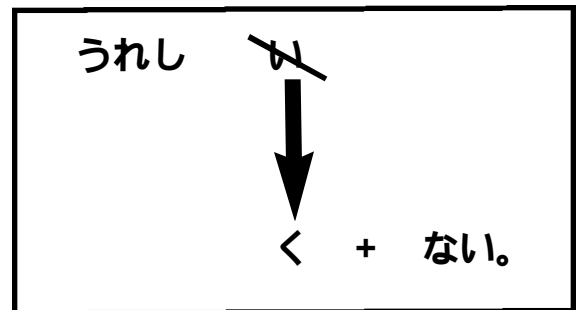
3. Negative

I'm not happy.

Ureshiku nai.
うれしくない。

It's not big.

Ookiku nai.
おおきくない。



* Alert an exception

「いい」 "good"

いい × いくない

よくない

Polite Form

1. Affirmative

I'm happy.

Ureshii desu.
うれしいです。

Plain Form + です

It's big.

Ookii desu.
おおきです。

Plain Form + です か

2. Interrogative

Are you happy?

Ureshii desu ka?
うれしいですか？

Is it big?

Ookii desu ka?
おおきいですか？

うれし ~~い~~



く + ない + です

3. Negative

I'm not happy.

Ureshiku nai desu.
うれしくないです。

It's not big.

Ookiku nai desu.
おおきくないです。

* Alert an exception 「いい」 "good"

いいです。

~~× いくないです。~~

よくないです。

Exercises

Practice the following as shown in the example.

Answer in a polite form.

[example]

A: Is it delicious?

A: Oishii desu ka?
おいしいですか?

B: Yes, it's delicious.

B: Hai. Oishii desu.
はい。おいしいです。

C: No, it's not delicious.

C: Iie. Oishiku nai desu.
いいえ。おいしくないです。



1

A: Is it hot?

A: _____

B: Yes, it's hot.

B: _____

C: No, it's not hot.

C: _____

2

A: Are you cold?



A: _____

B: Yes, I'm cold.

B: _____

C: No, I'm not cold.



C: _____

3

A: Is it small?



A: _____

B: Yes, it's small.

B: _____

C: No, it's not small.



C: _____

4

A: Are you sad?

A: _____

B: Yes, I'm sad.



B: _____

C: No, I'm not sad.

C: _____

Conversation

Let's Practice Speaking Japanese!









A : I'm hungry.
 B : I'm getting hungry, too.
 A : Why don't we go to a Japanese restaurant?
 B : That sounds good.



 A : What will you have?
 B : There are so many kinds that I can't decide.
 A : I'll have tempura. What about you?
 B : Umm... I'll have udon soup, then.


 A : Wow! They look delicious!
 B : Oh! This udon is yummy!! How's your tempura?
 A : They are very tasty.

Formal Conversation

[When talking to your seniors...]





 : おなかが へりました。
 Onaka ga herimashita.
 : わたしも おなかが へってきました。
 Watashi mo onakaga ga hette kimashita.
 : にほんの レストラン にいきませんか?
 Nihon no resutoran ni ikimasen ka?
 : いいですね。
 Ii desu ne.
 : なにに しますか?
 Nani ni shimasu ka?
 : たくさん しゅるいが あってまよいます。
 Takusan shurui ga atte mayoimasu.
 : わたしは てんぷら に します。
 Watashi wa tempura ni shimasu.
 : へー、じゃあ、わたしは うどん に します。
 Nnnn /jaa, watashi wa udon ni shimasu.





 : わー！おいしそうですね。
 Waaa! Oishisou desu ne.
 : へー！このうどんは とても おいしいです。
 Nnnn! Kono udon wa totemo oishii desu.
 てんぷら は どうですか？
 Tempura wa dou desu ka?

 : とても おいしいです。
 Totemo oishii desu.

Casual Conversation

[When talking to your friends...]

 : あー、おなか へったー。
 Aaaa, onaka hettaa.
 : わたしも おなか へって きちゃった。
 Watashi mo onaka hette kichatta.
 : にほんの レストラン にいかない？
 Nihon no resutoran ni ika nai?
 : いいねえ！
 Iinee!

 : なにに する？
 Nani ni suru?
 : いっぱい しゅるい あってまよっちゃう。
 Ippai shurui atte mayocchau.
 : わたしは てんぷら に するね。
 Watashi wa tempura ni suru ne.
 : へー。じゃあ、わたしは うどん に する！
 Nnnn /Jaa, watashi wa udon ni suru.




 : わー！おいそう！！
 Waaa!! Oishisou!!
 : へー！このうどんおいしい！
 Nnnn! Kono udon oishii.
 てんぷらは どう？
 Tempura wa dou?
 : すごーい おいしいよ！
 Sugooi oishii yo!

Table Manners

Itadakimasu.

いただきます。

This is the expression used before eating or drinking.

(Thank you for the food.)

Totemo oishii desu.

とてもおいしいです。

It is very delicious.

Okawari kudasai.

おかわりください。

May I have more?

Onaka ga ippai desu.

おなかが いっぱいです。

I'm full.

Oishikatta desu.

おいしかったです。

It was delicious.

Gochisoosama deshita.

ごちそうさまでした。

This is the expression used after eating or drinking.

(Thank you for the food.)



[Situational Dialogues]

A: Ohashi de daijoubu desu ka?
おはしで だいじょうぶですか?
Naifu to fooku de tabetai desu ka?
ナイフとフォークで たべたいですか。

Are you OK with chopsticks?

Would you like to eat with a knife and a fork?

B: Iie. Daijoubu desu.
いいえ。 だいじょうぶです。

No. I'm fine.

A: Sakana to oniku, dochira ga suki desu ka?
さかなとにくと、どちらがすきですか?

Which do you like better, fish or meat?

B: Sakana ryoori ga suki desu.
さかなりょうりがすきです。
Demo, sashimiwa taberare masen.
でも、さしみたべられません。

I like fish dishes.

But I can't eat raw fish.

Practice!

Substitute the underlined part with words in a vocabulary list.

1

- A: Nani ga tabetai desu ka?
なに が たべたい です か? What would you like to eat?
- B: Itaria ryoori ga tabetai desu.
イタリアりょうり が たべたい です。 I'd like to eat Italian food.

[Vocabulary List]

English	Japanese
pasta	pasuta パスタ
hamburger	hanbaagaa ハンバーガー
pizza	piza ピザ
soup	suupu スープ
dessert	dezaato デザート
cake	keeki ケーキ
ice cream	aisukurimu アイスクリーム
cookie	kukkii クッキー



2

- A: Nomimono wa nani ga ii desu ka?
のみものはなにがいいですか。 What would you like to drink?
- B: Koora o onegai shimasu.
コーラをおねがいします。 I'll have coke, please.











[Vocabulary List]

English	Japanese
orange juice	orenji juusu オレンジジュース
apple juice	ringo juusu りんごジュース
milk	gyuunyuu きゅうにゅう
coffee	koohii コーヒー
English tea	koocha こうちゃ
green tea	ocha おちゃ
water	mizu おみず
lemonade	remoneedo レモネード

Exercises

Imagine that you are in a Japanese restaurant with your friends. Make up a dialogue by using the following menu. Pair up and practice your own dialogue.

Restaurant さくら

 ごはん みそしる	 うどん	 ラーメン	 やきそば	 やきとり
 コーヒー	 だんご	 すし	 てんどん	 てんぷら
 かきごおり				 すきやき

Have a break!

Slang ちよー

Japanese young people have another way to say "VERY"

It's very delicious!!

「ちよー おいしい。」 "Choo oishii."

It's very funny!!

「ちよー うける。」 "Choo ukeru."

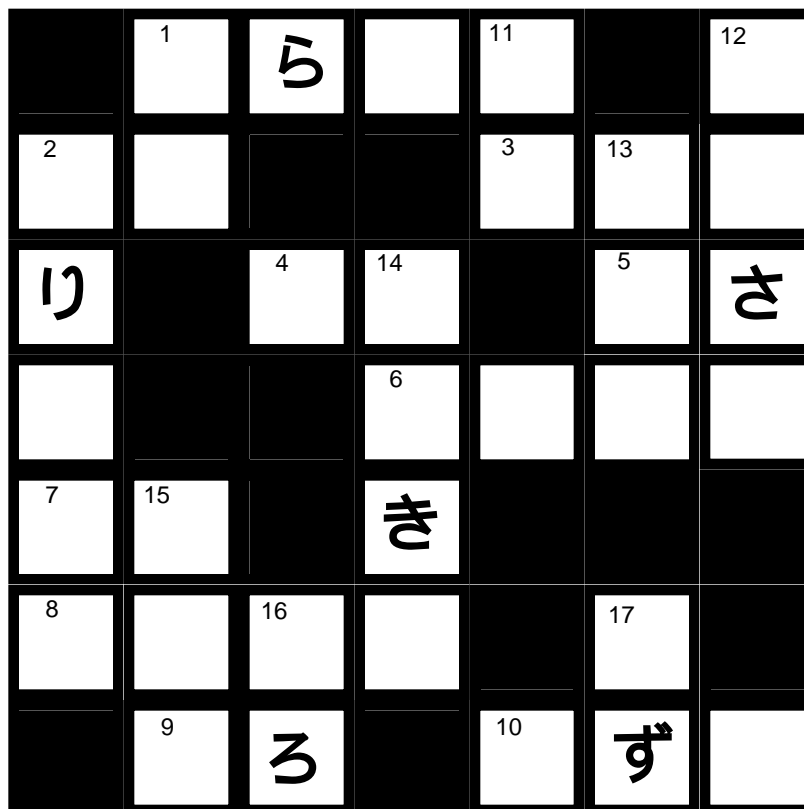
("Ukeru" is slang for "funny, interesting")

He's very cool!!

「ちよー かつこいい。」 "Choo kakkoi."



Game - Crossword Puzzle-



Crossword- Puzzle Clues

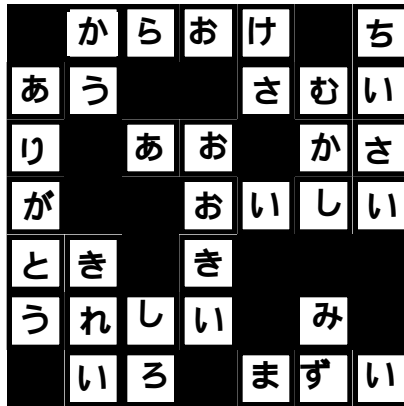
See p. 19 for the answers.

Down

- 1 a verb "buy"
- 2 a phrase "Thank you."
- 11 a phrase "this morning"
- 12 an adjective "small"
- 13 a phrase "a long time ago"
- 14 an adjective "big"
- 15 an adjective "beautiful"
- 16 a color "white"
- 17 a noun "water"

Across

- 1 Karaoke
- 2 a verb "see, meet, come across"
- 3 an adjective "cold"
- 4 a color "blue"
- 5 a noun "umbrella"
- 6 an adjective "delicious"
- 7 a noun "time"
- 8 an adjective "happy"
- 9 a noun "color"
- 10 an adjective "bad-tasting"



- A: あついですか?
B: はい、あついです。
C: いいえ、あつくないです。
- A: さむいですか?
B: はい、さむいです。
C: いいえ、さむくないです。
- A: ちいさいですか?
B: はい、ちいさいです。
C: いいえ、ちいさくないです。
- A: かなしいですか?
B: はい、かなしいです。
C: いいえ、かなしくないです。

The Japanese Language Proficiency Test

Are you a teenager undertaking the challenge of learning Japanese either at school or on your own? If so, you may be interested in signing up for The Japan Foundation's Japanese Language Proficiency Test (JLPT), or *Noryoku Shiken* in Japanese.



The JLPT was created some years ago as an official measure to test the Japanese language abilities of learners outside of Japan. You can choose from four levels, with Level 1 being the most advanced and Level 4 the least; and four test sites: **Chicago, Honolulu, Los Angeles and New York.**

The next JLPT is scheduled for Sunday, **December 1, 2002.** For more information and or an application, please contact our office in August of 2002: noryoku@jflalc.org Hope to see you undertake another challenge!

LOOKING FOR SCHOOLS/CLASSES WHO CAN EXCHANGE E-MAILS WITH SCHOOLS IN JAPAN!

International understanding is one of the educational themes which schools in Japan are now aiming for. The objective of international studies is to allow people in different countries with different life-style, culture and custom to learn about each other for mutual respect and cooperation. English as the common language and the Internet are essential tools for such international communication.

MPI Keypals Club was developed as an experiment to allow international studies at an everyday and practical level.

In Japan, MPI Keypals Club has been introduced to educational institutions and put to trial in some public schools.

We are looking for schools and educational institutions in the United States, with interests in international studies, Japanese culture and life.

For more information about MPI Keypals Club, please visit www.mpi-keypals.com

Mail

English studies and Composition

My School

Mail Templates

My Documents

English-Japanese dictionary

Mail Templates: Students can choose different mail templates to write their e-mails.

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The simple English-Japanese electronic dictionary consists of 2,600 English words translated into Japanese. Since each word is already translated, some of its uses in the phrases may give different connotations. The Japanese language rarely uses the alphabet. The Japanese words are alphabetical for pronunciation references only.

MPI Keypals Club

www.mpi-keypals.com

*System characteristics

MPI Keypals Club enables efficient communication between classes by its dotted mailing system. It also creates a mail flow to filter the mail that the student composes before it reaches his/her partner by sending his/her mail via the teacher's e-mail account. The student's mail is set up automatically to reach the teacher's, and the mail is not sent to the partner student until the teacher checks and presses the "send" button. The teacher may consult the student about the contents of the mail, if necessary. MPI Keypals Club introduces Japanese schools to your school. The CD-ROMs which will be supplied are in Japanese. You can see what Japanese student studies in the English study sections. The built-in Japanese-English dictionary with illustrations can be used.

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- The minimum applicant enrollment is a High School class with 20 individuals while school can also apply.
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- 1) Apply on our homepage(www.mpi-keypals.com/eng/index.html).
- 2) The Club office will contact you by email.
- 3) You will receive a single set for mail testing.
- 4) After mail test, we will send a school pack according to the number of PC requested.

Please specify the necessary number of email addresses at your cost.
3) Schools in appropriate educational organization invited also will be introduced. Exchange will begin after necessary email settings are finished on both sides.

MPI Keypals Club Office c/o Teika Corporation
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であい:7人の高校生の素顔

Deai:

The Lives of Seven Japanese High School Students

Young People's Messages to Their Contemporaries

*"Deai" is a Japanese word of which basic meaning is "meeting" or "encounter" in English.

"Deai: The Lives of Seven Japanese High School Students" is designed to transmit the stories of seven Japanese high school students to their peers in other parts of the world through photographs and text presenting their profiles and "A Day in the Life." In these photographs and stories, we glimpse young people anxious, sad, contemplative, and excited, as they confront the variety of events in their lives. These seven students, born and reared in disparate parts of Japan, from Hokkaido in the north to Okinawa in the south, speak candidly about their lives up to the present, describe the pursuits that absorb their energies, and reveal their dreams for and concerns about the future. This resource seeks above all to share the human qualities so vivaciously and admirably displayed by these seven individuals.

"Deai" was developed mainly to support the endeavors of the students who study Japanese at secondary school outside Japan. We hope young people learning Japanese using these resources will meet and get to know the seven students, and can discover something shared or feel empathy with one of the seven that they will always remember.



Secondary schools engaged in Japanese-language education may receive the "Deai: The Lives of Seven Japanese High School Students," one set per institution free of charge, by submitting the application form. Application form is available at the following site. <http://www.tjf.or.jp/deai/>



**The Japan Forum
(TJF)**

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