

中学・高校生のための日本語雑誌

WAHOO!

Vol.3

Japanese Language Magazine for
Secondary School Students

和風

Spring 2004

第3号



楽しく日本語を勉強しよう!

驚きのご飯炊き!

日本スタイルのカレー

がまぐら

日本語のお勉強

Amazing Rice Cookers

Japanese-Style Curry



Kamakura

Let's Study Japanese:
Describing something



The Japan foundation, Los Angeles
独立行政法人国際交流基金ロサンゼルス

Be Your Own International Chef In Three EZ Steps!

Yes, it's your turn to rise and shine. By using  **House® Vermont Curry** or  **House® Java Curry**, you will be trying out the favorite food of Japan.

You'll also become part of our family—*from Our House to Your House*. With House Curries, you'll love the taste of the long, long simmering blend of such exciting spices as cumin, garlic, red pepper, cloves and coriander. Your Mom will be happy with your healthy choice and your Dad will be pleased with the low budget cost.



Just follow the three EZ steps below to become the Chef you want to be.

- 1.** Cut up enough chicken, beef, pork or lamb, onions, potatoes and carrots for the servings noted on the package. Sauteé in vegetable oil.
- 2.** Add the amount of water recommended on the package and cook for 20 minutes.
- 3.** Mix in a package of **Vermont** or **Java Curry**. Cook for one minute more.



Tastes great over rice, tortillas or pasta.
You'll receive many "Compliments to the Chef!"

 **House Foods America Corporation**

7351 Orangewood Avenue, Garden Grove, CA 92841 • 1-800-879-8638

For delicious recipes, visit our website at www.house-foods.com. Click on "Recipe Book" and look for "Curries & Stew Recipes."

CONTENTS:

Amazing Rice Cookers

p. 1~3

Japanese-Style Curry

p. 4

Kamakuras

p. 5~6

Let's Study Japanese

p. 7~15

Describing Something

p. 7~12

Have a Break: The Jan Ken Game

p. 13

Crossword Puzzle

p. 14

Answers

p. 15

WAHOO!

An annual publication by

The Japan Foundation, Los Angeles

333 S. Grand Ave., Ste.2250

Los Angeles, CA 90071

Phone: (213) 621-2267

Fax: (213) 621-2590

Email: jflalc@jflalc.org

Publisher: Hayato Ogo

Editor: Takashi Imai

Chief Writer: Mike Jaffe

Editorial Advisor: Maki Watanabe

Advertising: Masako Miwa

You can also download WAHOO!
in PDF format from our website!

Copyright©2004 by The Japan Foundation, Los Angeles.
All rights reserved. All brand names and product names
used in this magazine are trademarks, registered trademarks,
or trade names of their respective holders.

The Japanese Language Proficiency Test 2004

日本語能力試験

The Japan Foundation administers the Japanese Language Proficiency Test once a year in various cities in countries around the world. The test will be offered in four levels, at multiple US locations on the first Sunday in December. Be sure not to miss the application deadline in September. For more information on the test including locations, check out our website at:

<http://www.jflalc.org/proftest/index.html>

AMAZING RICE COOKERS

The rice cooker is an amazing invention that affects millions of people's lives around the world. As we wanted to know more about this device, we talked with Mr. Paul Mizuki of Panasonic, one of the leaders in rice cooker production. Let's see what he had to say

The Japan Foundation: How was rice cooked long ago, before electric rice cookers?

Paul Mizuki: Before rice cookers were invented rice had to be cooked on the stove with a person keeping a close eye so the rice wouldn't boil over or over cook. Before stoves were used in ancient Japan, a *kamado* was used to cook the rice. *Kamado* is made of cast iron and has a large wooden cover. There is a saying in Japanese that goes like this: "hajimewa choro-choro, naka pappa." This means to start cooking with low heat and then high heat. To use the *kamado*, the cook puts rice straw to get the fire going and start heating the rice and water. After some time wood is added to increase the heat and cook the rice at a high temperature. When the cooking was complete, the rice was allowed to steam for about 15 minutes before the rice was served. As you can see, it was a very laborious process.

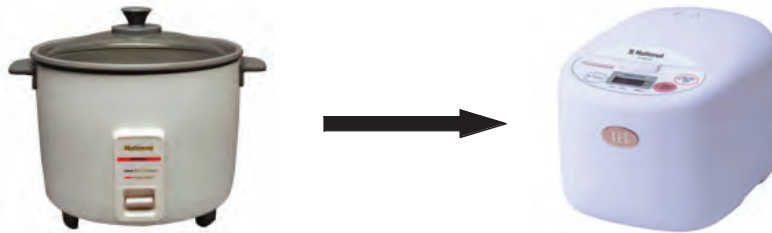


JF: When was the first rice cooker invented, and did it look like the rice cookers of today?

PM: Toshiba invented the first rice cooker around 1954. It looked similar to the low-end models we have today except the cooking method was different. The first rice cooker had two pans. The outer pan held the water and the inner pan held the rice grains. As the water boiled it would steam the rice grains and cook them. Around 1955, Mr. Sano, one of the engineers for Matsushita Electric Industrial Company, Ltd. (parent company of Panasonic), invented the center thermostat, which is now used by almost all rice cooker manufacturers. This break through simplified the rice cooking process by eliminating the outer pan. Water and rice could now be put in the same pan and the user had to wash only one pan instead of two. At first this change caused a little confusion in the market place because people were used to the other machine and they would put water outside the cooking pan and find water running out of the machine. Another benefit of the center thermostat was that rice cooking became automatic. All the user has to do is put in the water and rice and turn on the switch. The rice cooker automatically cooks the rice and shuts off or switches to keep warm when the cooking is done.

JF: How has the appearance of rice cookers changed over the years?

PM: Since the beginning rice cookers have been basically round. Over the years they added different colors depending on the fashion at that time. It may be hard to believe, but in the 70's rice cookers used to come in avocado green or mustard colors. Later, flowers were added to make the rice cooker look more pleasant and recently they have gone back to the basic white. Although the colors have changed a lot, the shape has taken longer to change. The basic round shape is still predominantly sold, but the higher end models are a lot more contemporary looking. The invention of the microchip has also contributed to the change in appearance. The early rice cookers only had an up-down switch, but now they have different buttons you can press to choose different menus or set the time.



JF: What affects has the invention of the rice cooker had on the lives of Japanese people?

PM: The rice cooker has greatly simplified the task of cooking rice. As you know, rice is a basic staple for the Japanese so they eat it almost every day and in many cases two or three times a day. Life before the rice cooker meant that someone had to stay by the stove to make sure the water did not boil over or the rice did not get over cooked. Now the user simply puts the water and rice in the rice cooker, turns the machine on and is free to do whatever they need to. Another benefit is that people can now get delicious rice every time. Before there could be great variations on the result depending on how well the cooking process was monitored. Now, the rice cooker does it all reliably, with consistent results. As a consequence of having consistent results, the Japanese consumers have been demanding better tasting rice, so the rice cooker manufacturers, in particular Matsushita, have developed very high-end rice cookers that cost as much as \$8,000.

JF: How many cups of rice can the biggest rice cookers make? How many people can that serve?

PM: The largest rice cooker for household use can cook 23 cups of uncooked rice. This yields about 46 cups of cooked rice, which will feed around 20-30 people. The largest commercial rice cooker is gas powered and will cook 50 cups of uncooked rice, yielding 100 cups of cooked rice. This will feed about 90-120 people.



WAHOO!

JF: In how many countries around the world are rice cookers sold?

PM: Rice Cookers are sold in every continent except Antarctica.



JF: Can rice cookers cook any kind of rice?

PM: There are over 100,000 varieties of rice in the world. The rice cooker will basically cook every one of them. The only thing a person has to keep in mind is that they will need to adjust the amount of rice and water depending on the type of rice being cooked. For example, medium grain white rice can be cooked with a one to one ratio of water and rice, but brown rice should be cooked with about 1.5 cups - 2 cups of water for every cup of rice. But the maximum amount of brown rice that can be cooked in a rice cooker will be less than white rice because brown rice has a lot more rice bran in it.



JF: In what ways, other than cooking rice can a rice cooker be used? stews, steam

PM: Rice cookers are very versatile. They can be used to cook soups, vegetables and other foods. Some models can bake cakes and make other types of deserts. There are several rice cooker cookbooks that can be consulted for more ideas.

JF: What is the price range of rice cookers?

PM: Prices in Japan are higher than the U.S. because they have the most advanced rice cookers. They're price range from about \$30.00 to \$8,000.00. Prices in the U.S. range from \$15.00 for the smallest, simplest ones to \$250.00 for a fully computerized, induction-heating unit.

\$ → \$\$\$\$\$\$\$\$\$\$

JF: What types of features do the most expensive rice cookers have?

PM: The fully computerized, induction-heating unit will have various built-in cooking menus such as white rice, brown rice, rice porridge, and steaming. It will also have a built-in clock with a delayed-start timer that will allow the user to pre-program the rice cooker to complete cooking at a set time. In addition to the built-in menus the unit will use a new cooking method called induction heating. Traditional rice cookers cook rice by heating the bottom of the pan. Induction heating technology allows the pan itself to become the heater so rice is cooked from the bottom and the sides at higher temperatures than a regular rice cooker. This results in the rice being cooked more thoroughly and evenly enhancing the flavor and texture of the rice.

EVERYTHING YOU NEED TO KNOW ABOUT JAPANESE-STYLE CURRY!

If the truth be known, all curries are not alike. The word "Curry" and the actual sauce, itself, originated in Southern India. Indian curry is often highly spiced.



Japanese-style curry was introduced into Japan by British Traders over a century ago. Japanese cooks made curry their own by combining it with rice to become an important staple food product for Japan. It is now known as *Curry Rice*.



Both the Indian and the Japanese-style Curry contain many spices. Japanese-style Curry, even with its variety of spices and vegetables, tends to be milder than the Indian curry. However, both types of curry often contain some of the same spice ingredients. Many of these spices have strong medicinal qualities. Note that Black Pepper, White Pepper, Cloves, and Ginger increase the appetite, whereas, Nutmeg stimulates the digestive system. Cardamom not only provides aroma to the curry but is known to eliminate any odor, while Coriander is favored to decrease fever and cough. Lastly, Turmeric is a spice known to arrest bleeding, as well, as foster bodily energy



Even though Japanese-style curry contains more than twenty kinds of spices, the sauce is mild. It has the sauce-like gravy look and contains various vegetables, meat and a great many spices. Children love Japanese-style curry because while cooking, the heat shrinks the amount of vegetables and meat. Thus, these ingredients become almost invisible and the gourmet taste of the curry becomes apparent in a well balanced curry meal.

Some examples of different Japanese-style curry flavors can be found in House's different curry products. For example, one of their products has a combination of twenty spices, apples and honey, tomatoes, beef bouillon, fruit paste and milk, combining to create a flavor that's rich, yet mild, coming in three varieties - Mild, Medium Hot, and Hot. It can be served over pasta and bread as well as the traditional rice for a great flavor boost. There is another kind, which is spicier and comes in two flavors - Medium Hot and Hot.

Curry is the most popular cooked dish in Japanese homes, as well as the most repeated meal. A recent poll showed that 95 out of 100 people love to eat curry. Due to its mildness, children particularly love to eat curry. Curry is a highly recommended, nutritious, delicious and well balanced meal!



For further information on Japanese curry, including curry recipes check the House Foods website at www.house-foods.com.



WAHOO!

I'll answer
your
Questions!



Teach Me!

Uncle Jersey



Kamakuras in Yokote City

Q

Why are Kamakuras Warm?

Keiji Sanuki, 3rd. grade, Osaka

Bulldog



Uncle
Jersey



B: Uncle Jersey, our delightful winter vacation passed us by in no time, didn't it? Here is this year's first issue of "Understanding the Monthly News". We've received a lot of questions from our readers. One was from Keiji Sanuki in Osaka. He asks: "Why are kamakuras warm?" I wonder what a kamakura is.

J: Thanks for your letter, Keiji. We'll be answering everyone's questions promptly again this year so be sure to send us your letters. And now to the question about kamakuras.

First I'll explain a little about kamakuras. The kamakura is a practice which has been handed down in places like the Yokote region in Akita Prefecture. It is held on Lesser New Year's to worship the water deity. Originally children dug holes in great piles of snow to make rooms. From within these rooms they prayed for things like the safety of their families, good harvests, or prosperous business. Those snow rooms are called kamakuras.

B: Is Lesser New Year's any different than New Year's?

J: The New Year's season has two parts. January first is called Greater New Year's and January 15th is called Lesser New Year's. In some regions forecasts about the coming harvest and rites to drive away evil spirits are held on Lesser New Year's, while Greater New Year's is for other events. The Lesser New Year's is also called Women's New Year's because women, who have been so busy during Greater New Year's, rest on this day.

B: I didn't know there were different kinds of New Year's. But why we're they called kamakuras?

J: A kamakura is shaped like an old-fashioned stove. In the old days these stoves were used to cook food, just like gas stoves are used today. They were made from earth and brick. When a pot or kettle is placed on top it is heated by the fire beneath. It's said that kamakuras got their name because New Year's decorations were burned in the stoves, called "kamados". Another explanation is that the name kamakura comes from the word "kamikura," meaning a place where a deity resides. There are a number of theories about the origins of this word but it's not clear which one is right.

B: So how do you make a kamakura?

J: To make one that can accommodate 5 or 6 adults requires 15-20 tons of snow. The Yokote Tourism Association recommends making one as shown in the illustration on the right.

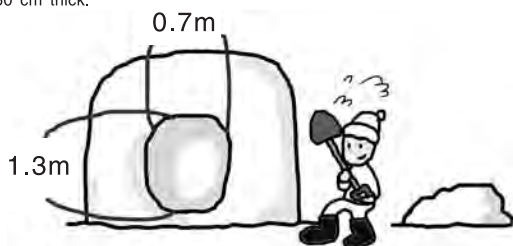
B: Considering they're made of snow, why are they warm inside?

J: Cardboard or Styrofoam are laid out on the floor and then covered with a cloth carpet. Inside there is a charcoal brazier or a clay cooking stove. These are appliances that were once used for heating and cooking, and as the kamakura's interior is out of the wind it gets rather warm. When it's 19-23 degrees outside the kamakura, inside it's 37-45 degrees.

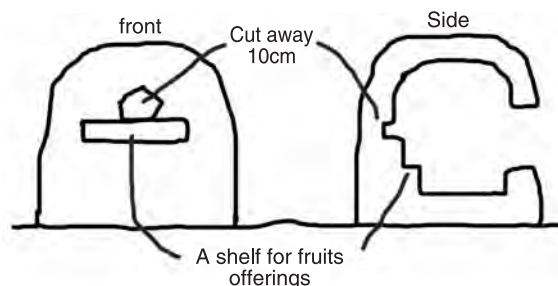
- 1** Draw a circle the size of the kamakura and then pile snow up inside the circle, constantly packing it down to make it hard. Make it about 3 meters high. Let the snow settle overnight.



- 2** Outline the front entrance (about 1.3 meters high x 0.7 meters wide) and then start digging it out. Dig out a spacious interior but leave the walls about 50 cm thick.



- 3** Complete the inside and outside walls by making them smooth and rounded. Build a small altar in the front wall and the kamakura is finished. Cut away about 10 cm; A shelf for fruit offerings



A kamakura is warm inside.

B: Won't the snow melt if it gets warm inside?

J: When the ceiling gets bumpy or uneven, those places become susceptible to heat and drops of water start to form. That's why it's important to make the walls and ceiling smooth with a shovel. If you do that there's little chance of it melting since it's cold outside and there's snow on the ground.

B: Where can one find kamakuras?

J: Throughout Japan there are over 500 events such as winter festivals and snow festivals in which kamakuras are made. However, the event held in the old days during Lesser New Year's took place only in Yokote City, Akita Prefecture. Every year in Yokote, the whole town takes part in making kamakuras around February 15th or 16th, which corresponds to Lesser New Year's by the lunar calendar (based on the waxing and waning of the moon). From 100 to 120 kamakuras are constructed throughout the town. In the evening children enter the kamakuras and entertain guests with sweetened rice wine. This is Yokote City's special attraction in winter and it draws many tourists each year.



Lesser New Year's Events

There are a variety of events handed down from antiquity depending on the region.

In festivals such as the Namahage which takes places on the Ogi Peninsula in Akita Prefecture, local youths disguise themselves as the New Year's deity and go from door to door. At each house they chant celebratory words and receive rice cakes in return.

'Dondoyaki' and 'sagichō' are the burning of the decorative straw ropes and pine ornaments displayed at New Year's (the names of both differ slightly from region to region).

There are also regions that hold events to drive away birds, moles, and other pests harmful to crops, as well as households that eat soybean porridge.



For Further Information: Yokote City Tourism Association (a history of kamakuras, building instructions, etc.).
<http://www.yokotekamakura.com/>

日本語を学ぼう！

Let's Study Japanese!!



Today's topic is
DESCRIBING SOMETHING

VOCABULARY

い "I" ADJECTIVES:

tall or expensive	たかい	takai
cheap	やすい	yasui
big	おおきい	ookii
small	ちいさい	chiisai
delicious	おいしい	oishii
round	まるい	marui



な ("NA") ADJECTIVES:

happy or energetic	げんき (な)	genki (na)
like	すき (な)	suki (na)
*hate	*きらい (な)	*kirai (na)
*beautiful	*きれい (な)	*kirei (na)



NOUNS:

person	ひと	hito
dog	いぬ	inu
book	ほん	hon
tree or wood	き	ki
ball	ボール	booru
food	たべもの	tabemono
bird	とり	tori
sickness	びょうき (の)	byouki (no)
Japan / Japanese	にほん (の)	nihon (no)
Japanese (language)	にほんご (の)	nihongo (no)
rice	ごはん	gohan



COLOR WORDS:

red	あかい	akai
blue	あおい	aoi
yellow	きいろい	kiiroi
brown	ちゃいろい	chairoi
black	くろい	kuroi
white	しろい	shiroi
green	みどり (の)	midori (no)
purple	むらさき (の)	murasaki (no)

GRAMMAR 1

What kinds of words are used to describe nouns?

There are three types of words that can be used to describe a noun:

- 1) い ("I") adjectives
- 2) な ("na") adjectives
- 3) nouns that use の ("no")



1) い ("I") adjectives are the most common and end with the sound "I" when appearing before a noun to describe it.

2) な ("na") adjectives are adjectives that end in the sound "na" when appearing before a noun to describe it.

3) Some nouns are also used to describe other nouns, and end in the sound "no" when appearing before another noun to describe it.

GRAMMAR 2

How do you use other words to describe nouns?



1) い ("I") adjectives:

All you have to do is put this adjective before the noun you want to describe.

"I" adjective + noun = modified noun

[Example]

たかい	+	ほん	=	たかい	ほん
expensive		book		expensive	book

まるい	+	ボール	=	まるい	ボール
round		ball		round	ball

2) な ("na") adjectives:

To use this type of adjective tag "na" at the end of it, followed by the noun you want to modify.

"na" adjective + "na" + noun = modified noun

[Example]

すき	+	な	+	ほん	=	すきな	ほん
like				book		the book I like	

げんき	+	な	+	ひと	=	げんきな	ひと
energetic				person		energetic person	

*Be careful some "na" adjectives actually end in "I", so always make a note of this when you are learning a new adjective

[Example]

きらい	+	な	+	ほん	=	きらいな	ほん
hate				book		the book I hate	

3) nouns that use の ("no"):

Similar to using "na" adjectives, just tag "no" at the end of word, followed by the noun you want to describe.

[Example]

にほんご	+	の	+	ほん	=	にほんごの	ほん
Japanese (language)				book		Japanese (language)	book

びょうき	+	の	+	ひと	=	びょうきの	ひと
sickness				person		sick	person

GRAMMAR 3

How do you use color words to describe nouns?



Some color words can be used as い ("I") adjectives, and others as nouns that use の ("no").

[Example]

あかい	+	ほん	=	あかい	ほん
red		book		red	book

むらさき	+	の	+	ほん	=	むらさきの	ほん
purple				book		purple	book

EXERCISE A

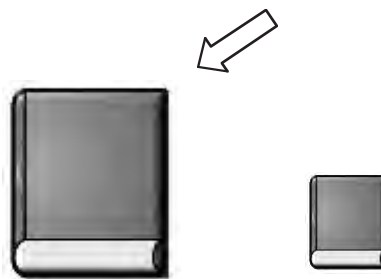


Look at the picture and write the description in Japanese. Don't forget to put in "na" or "no" where necessary.

1. _____



2. _____



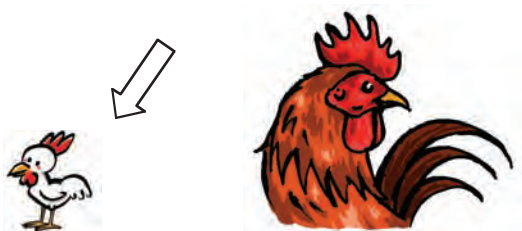
3. _____



4. _____



5. _____



6. _____



EXERCISE B



Color in the object with the color listed below and describe it in Japanese. Don't forget to put in "no" where necessary.

1. _____



YELLOW

2. _____



BLACK

3. _____



BROWN

4. _____



PURPLE

5. _____



RED

6. _____



GREEN

7. _____



WHITE

HAVE A BREAK



The Jan Ken Game:

Jan Ken is Rock Paper Scissors in Japanese. To just play Jan Ken, say the words below and throw your fist down on the words in **BOLD**. Throw rock, paper, or scissors down on the word "**PON**".

"SAI SHO WA **GU**, JAN KEN **PON**"

If it is a tie then say the words below, and throw rock, paper, or scissors down on the word "**SHO**".

"AI KO **DESHO**"

To play the Jan Ken Game:

1) The teacher or students draw several pictures of things they have learned in Japanese (be sure to include adjectives - example: big dog, white rock, etc.) across the chalk board in a row.

OR

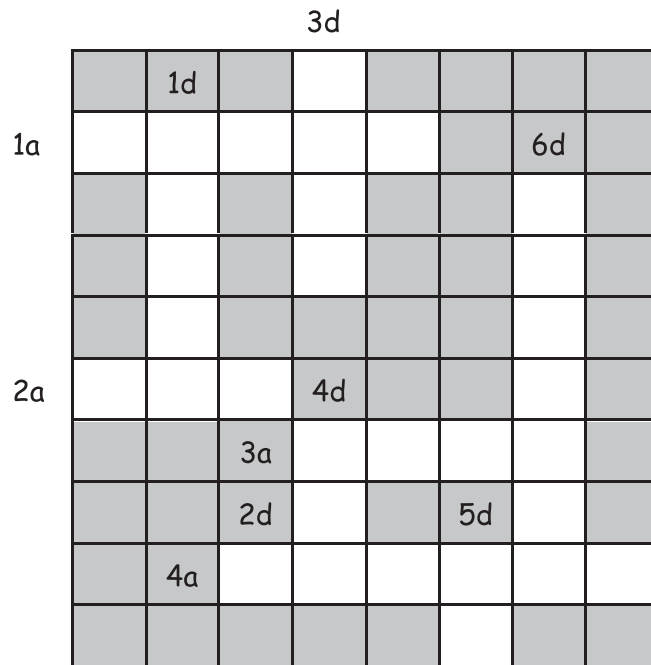
If there are flash cards, you can put them up on the board instead of drawing pictures.

2) The students break up into two teams and form a line on either end of the chalk board.

3) The students have to touch the pictures one by one and describe the picture correctly in Japanese before they can move to the next one.

4) When the students meet, they play Jan Ken. The Jan Ken loser goes back to the end of the line, and the Jan Ken winner continues on. Once somebody makes it to the other side, the score a point for their team, and the next person in line starts from the beginning.

CROSSWORD PUZZLE



Across:

- 1) Something you might find on Amazon.com.
- 2) The color of night.
- 3) Something you put inside you.
- 4) A colorful bird.

Down:

- 1) The color you like.
- 2) It lives in a forest.
- 3) What you are studying.
- 4) Gold is_____
- 5) It barks.
- 6)Someone you might find in a hospital.

ANSWERS

Exercise A:

- 1) げんきな ひと
- 2) おおきい ほん
- 3) びょうきの ひと
- 4) まるい ボール
- 5) ちいさい とり
- 6) おいしい たべもの

Exercise B:

- 1) きいろい とり
- 2) くろい ボール
- 3) ちゃいろい いぬ
- 4) むらさきの ボール
- 5) あかい とり
- 6) みどりの ほん
- 7) しろい ごはん

Crossword Puzzle:

Across

- 1) やすい ほん
- 2) くろい
- 3) たべもの
- 4) きいろい とり

Down

- 1) すきな いろ
- 2) き
- 3) にほんご
- 4) たかい
- 5) いぬ
- 6) びょうきの ひと

**Japanese Language
Scholarship Foundation**
6630 Sunset Boulevard
Hollywood, CA 90028
Tel: (323) 466-1237
Fax: (323) 464-8048
E-mail: AuroraFoundation@usa.net
Website: www.jlsf-aurora.org



With an eye toward the future of global peace, and a deep passion for contributing to a better world of young educators, the Japanese Language Scholarship Foundation ("Aurora" Foundation) was established in 1998 as a non-profit 501(c)(3) organization.

The primary goal of the foundation is to assist United States citizens, who are either Japanese language teachers or graduate students of Japanese language education or pre-service Japanese language teacher currently studying to obtain a teaching credential for teaching Japanese, to experience living in Japan and have the opportunity to participate in various educational programs during their stay to further their understanding of the Japanese language and culture. 2004 Fundraising events for the Aurora Foundation are as follow:

Aurora Japanese Film Screening

Sunday, May 2, 2004

"Yukie" 1:00p.m. (In English w/ Japanese Subtitles.)

"Oriume" 4:15p.m. (In Japanese w/ English Subtitles)

Aratani/Japan America Theatre 244 S. San Pedro St.

Los Angeles /Box Office: (213) 680-3700

Directed by Hisako Matsui. *Subsequent to the screening of each film, director Matsui will give a 30 min. lecture.

"Yukie"- Love story between a Japanese woman with Alzheimer's disease and her American husband, set in Louisiana. Named a "Special Film Selection" by the Ministry of Education, Japan.

"Oriume" - Hisako Matsui's second film.

A story of struggle, hope, and unconditional love between a woman & her mother in law who is diagnosed with Alzheimer's disease, set in a suburban city outside Nagoya. Named a "Special Film Selection" by the Ministry of Health and Welfare, Japan.

Hisako Matsui - Director, Scriptwriter, Producer

She made her directorial debut in 1998 with the film, "Yukie", which received several prizes at film festivals in Japan. Her second directed film, "Oriume" came in 2002 and was featured at the Tokyo International Film Festival (2002) and Montreal World Film Festival (2002).

Aurora Speech Contes

**The First Annual USA National Japanese Language High
School Speech Contest 2004**

May 21 -23

The Aurora Foundation, in conjunction with the National Council of Japanese Language Teachers, will host its annual Aurora Foundation National Japanese Language

High School Speech Contest. The contest will provide opportunities for young students of Japanese to make presentations in Japanese and to inspire more students to improve their proficiency in Japanese.

It is also hoped that the contest will encourage students to further their understanding of Japan, its people, and its culture.

Procedure : Fifteen contestants will take part in the first contest, to be held in the Hitachi Chemical Research Center Lecture Hall (University of California, Irvine) in May 21-23, 2004. These contestants will be chosen from a pool consisting of the top three winners of various sub-national speech contests held throughout the country.

Prizes : The Grand Prize winner : \$500 scholarship and a trip to the overseas students' Japanese Speech Award (JSA) contest to be held in Tokyo, Japan, in August, 2004. The 2nd place winner: a \$300 scholarship. The 3rd place winner: a \$200 scholarship. All participants will receive a commendation

Aurora Award Dinner & Auction

Friday, September 17

To welcome the two recipients of the JLSF scholarships and an Aurora Challenge Grant winner, the Aurora Foundation is holding the Aurora Foundation Award Dinner on Friday, September 17, 2004 at the New Otani Hotel & Garden. To show her support of the goals of the Aurora Foundation, Tokiko Kato, Japan's renowned singer and songwriter will attend as a special guest. There will also be a benefit auction (live & silent) which is a fundraising event for the Aurora Foundation

Tokiko Kato Aurora Benefit Concert

Sunday, September 19

Tokiko Kato, Japan's renowned singer and songwriter, will be performing a benefit concert for the Japanese Language Scholarship "Aurora" Foundation.

Profile on Tokiko Kato:

During the time that Tokiko Kato was a student of University of Tokyo, she won the Grand Prix of the amateur Chanson Singing Contest. That started her professional career as a singer. In 1966 she won the best new talent award of the Japan Record Grand Prix with her song, "A Red Balloon". She also won the Best Vocal Artist award of the Japan Record Grand Prix in 1969 with the performance of her song, "Lullaby For A Lonely Night," and in 1971 with "Travel Weary In Shiretoko".

Ms. Kato has recorded many songs that became great hits such as, "If I Could Fly", "Love Life", "The Gray Eyes", "An Old-Fashioned Bar", "No regret For My Life", "Millions of Roses", "A Wrecked Ship", "The River Flows". She writes and performs her original songs and also enjoys performing many well known Asian and European songs.

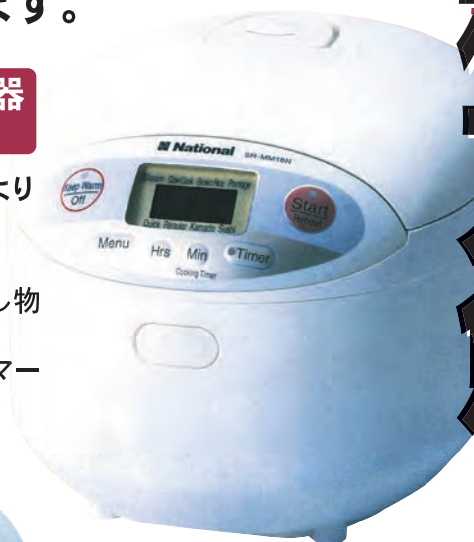
Panasonic

アメリカで愛され続けて45周年。
これからも豊かな食文化を
お届けしていきます。

マイコンジャー炊飯器 SR-MMシリーズ

遠赤打出し厚釜でごはんをより
ふっくらと炊き上げます。

- コンパクトデザイン
- 玄米・すし飯・煮込み・蒸し物
等多彩なメニュー
- 洗える内蓋、メモリータイマー
等使い易さもひと工夫



マイコン沸騰ジャーポット NC-ER22N, NC-ER30N

紀州備長炭をフッ素コートにま
ぜることにより遠赤外線放射を
UP、お茶をよりまろやかに美味
しくします。

- 静音沸騰設計
- 保温温度選択、俊約タイマー、
自動クリーニングコース付き



アメリカで焼く
秋刀魚はおいしい

フィッシュロースター NF-RT300N

900Wの強力ヒーターでじっくり、こんがりおいしく
焼きます。

- 煙が出にくく小型
で、掃除もし易い
片面加熱タイプ
- 魚の厚さに応じて
ラック高さを調整
可能



■ お問い合わせはお近くの日系取り扱い店へどうぞ

1-800-211-PANA
www.panasonic.com