Obihiro Pioneer

International and Domestic Relations Section Newslette

Issue 13 May 2012

New Certificate of Registry (住民票)

Together with the changes in the Foreigner Registration System on July 9th that we outlined last month, foreigners will also be issued a Certificate of Registry called a Juminhyo (住民票). You should be receiving a draft copy of your certificate in the mail in the coming weeks. Note that while the certificate will be in Japanese, there will be an explanatory sheet included with it. You should verify that the information on your draft is correct, and if there are any changes needed you should contact the section at city hall that will be listed on your letter.

法律の改正に伴い、7月9日に、外国人登録法が廃止され、外国人住民の方の登録方法が変わります。これにより、外国人住民の方も住民基本台帳制度の対象となり、住民票が作成されることになります。今月、仮住民票と説明書が届きます。仮住民票の記載内容をご確認のうえ、誤りや疑問点などがございましたら、届く手紙の内容の連絡先までお問い合わせください。

Japanese Classes (日本語講座)

We still have openings for Japanese classes so please contact us to sign up. Classes are scheduled to run from 5/8 till 7/10, every week on Tuesday (due to one of the teachers being absent for a few weeks around the start of June, the lowest level beginner class will also be held on some Fridays to make up for the missed weeks). There are 3 different classes: a fun conversation class held from 10:00am—12:00pm; an absolute beginner class and an upper level beginner class, both held from 6:00pm-8:00pm (yes we moved the time to be slightly earlier than previous years).

Please contact *international@city.obihiro.hokkaido.jp* with a subject of *Japanese Class* to sign up for classes. Please provide your full name, contact information (email/phone), home country, occupation, and which class you are interested in taking.

5月8日から日本語講座が始まります。残席はまだありますので、ご希望の方はぜひ連絡してください。申し込みはinternational@city.obihiro.hokkaido.jpまで件名を「Japanese Classes」で送ってください。

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Chef Hector (pg 3)



Movies (pg 4)

Events in Tokachi and Obihiro

















When	What	Where/Contact	
5/5 (Sat)	DRIFT Age Bracket Championships (DRIFT 年令別選手権): Drifting like you've seen it before!	十勝スピードウェイ Tokachi Speedway TEL 0155-52-3910	
5/9 (Wed) 19:00-21:00	Mini-Volley (ミニバレー): Held every 2nd Wednesday of the month. A simple sport to play and enjoy!	森の交流館・十勝 Tokachi International Relations Cente TEL 0155-34-0122 tirc@city.obihiro.hokkaido.jp	
5/13 (Sun)	27th Obihiro Sakura Festival (第27おびひろ桜まつり):	帯広市緑ヶ丘公園グリーンステージ前 Obihiro Midorigaoka Park 0155-22-3906	
5/19 (Sat) 10:00-11:30	Kids Playground (キッズプレイグラウンド): Play games and sing songs with your kids while interacting with local families.	森の交流館・十勝 Tokachi International Relations Cente 0155-34-0122 tirc@city.obihiro.hokkaido.jp	
5/19 (Sat)	Drag In Kamishihoro Round 1 (ドラッグイン上士 幌第1戦): Saturday, Saturday! At the Chibiko Road, watch some guys drag race!	上士幌町航空公園チビッコロード Kamishihoro Aviation Park 0155-36-3861	
5/23 (Wed) 19:00-21:00	Tokachi Amigos Mini-Volleyball (とかちアミーゴスミニバレー): Let's meet friends from all over the world while enjoying a fun and easy sport! Fee: 100 yen	森の交流館・十勝 Tokachi International Relations Cente Contact: Hector TEL 080-3295-4875	
5/26 (Sat) 19:00-21:00	31st International Talk (第31回インターナショナル・トーク): This month, Ashoro CIR Ian Ruskowsky from Canada will talk about his country and the Ashoro-Wetaskiwin sister city relationship. Please register by phone or email.	森の交流館・十勝 Tokachi International Relations Cente TEL 0155-34-0122 tirc@city.obihiro.hokkaido.jp	
5/27 (Sun)	Obihiro Forest Tree Planting (帯広の森植樹): Join us in planting the Obihiro forest of the future. Meetup time is 9:30 AM at Tokachi International Relations Center. Please wear clothes and shoes that you don't mind getting dirty.	森の交流館・十勝 Tokachi International Relations Cento TEL 0155-34-0122 tirc@city.obihiro.hokkaido.jp	

Issue 13

Chef Hector's Cuisine Corner (ヘクター調理人の料理コーナー)



So the Hokkaido winter has waved goodbye and the much anticipated spring has finally stepped in. After the hectic travel peak that is the Golden Week, Hokkaido residents can expect to see the iconic cherry blossom trees start blooming with their whites and pinks, only for the flowers to fleetingly fall within a matter of weeks. This phenomenon has defined the season of spring in this country for centuries.

One way to enjoy sakura even after their short-lived show is to eat them. Cherry blossoms have been used as ingredients in many Japanese dishes for ages. Salted cherry blossoms (sakura no shiozuke) are used to garnish sweets or make sakura tea and sakura rice, giving out a unique color and fragrance. And if you can find the right species of blossom, they are also quite easy to make.



To make salted cherry blossoms, you will need the yaezakura kind of blossoms. Yaezakura has large pink flowers with

thick petals and blooms relatively late in the season. Pick around 200 grams of the partially-opened flowers then wash them thoroughly in running water. Drain the flowers and dry them with kitchen paper. Put the flowers in a container, sprinkle them with 50 grams of salt, cover it while pressed with a weight (like a plate or jar) then refrigerate overnight. Remove the excess liquid, add around 60 cc of plum vinegar, then leave it covered for 3 days. Remove the liquid again, spread out the blossoms on kitchen paper, then let them dry in a shade for 3 days. Put the dried blossoms in a jar and fill it with salt. They are now ready to be used for a variety of dishes.



You can make sakura rice by adding a few salted blossoms to the rice before starting the rice cooker. You can also use the blossoms to decorate rice balls (onigiri), bread, cookies or other desserts. To make sakura tea, just wash the salt off from a few blossoms, put them in your cup and pour hot water. Since the salted blossoms can be stored in the refrigerator for many months, you can enjoy a taste of the Japanese spring at any time of the year.

Source:

- 黒田民子. *桜の塩漬け*.allabout.co.jp
- Avi Landau. How to Make (and eat) Salted Cherry Blossoms. blog.alientimes.org



Don't just look at the sakura this spring, eat them too!

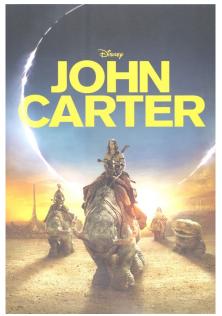
桜の塩漬けは、八重桜を梅酢と塩で塩蔵したものです。色も綺麗で春の香り満載で、誰でも簡単に作れるものです。お湯にいれて桜湯、または桜ご飯、おにぎり、お菓子など、様々な用途に利用でき、この季節ならではの楽しみです。

Movies At Cinema Taiyo, in Obihiro

(Nishi 3, Minami 11) Tel: (0155) 20-1525

Times and movies are subject to change! (for space reasons not all movies are listed) To confirm, call or check online at: http://www.taiyogroup.jp/cinema/theater/_obihiro/movie.shtml

Title	Language	Dates
John Carter	English (2D) Japanese (3D)	Ends 24th
Battleship	English	Ends 18th
This Means War (Black & White)	English	Ends 24th
Larry Crowne (Shiawase No Kyoushitsu)	English	Starts 11th
Dark Shadows	English	Starts 19th
Men in Black 3	Not yet decided	Starts 25th
Bokura Ga Ita (First Half)	Japanese	Ends 4th
Bokura Ga Ita (Second Half)	Japanese	All Month
Detective Conan: The Eleventh Striker	Japanese	All Month
Crayon Shin-chan: Arashi o Yobu! Ora to Uchū no Princess	Japanese	Ends 13th
THERMAE ROMAE	Japanese	All Month











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Obihiro Pioneer can be found at the following locations:

Obihiro City Hall, Tokachi International Relations Center, Obihiro University International Center, Obihiro Tourism and Convention Center inside the Obihiro JR Station, Obihiro Public Library, Cinema Taiyo, Joy English Academy and online at www.city.obihiro.hokkaido.jp (click on "Information for Foreigners")

"Obihiro Pioneer" Is a newsletter published monthly by the Obihiro International and Domestic Relations Section for residents of the Tokachi District and related parties. The contents of this newsletter do not necessarily represent the official views or opinions of the International and Domestic Relations Section or the City of Obihiro. Questions? Tel (0155) 65-4133 or send e-mail to the Editing Team at international@city.obihiro.hokkaido.jp.