

# KIEF NEWS

English Edition No.77 2015.9



★ **TOPIC 1**

## *Are you interested in introducing your home country's culture through KIEF's courses?*

Many foreign residents of Kanazawa play an active role in leading KIEF's courses. Why not join us to introduce your home country's culture to the people of Kanazawa? For more details, please inquire at the Kanazawa International Exchange Foundation or attend the upcoming 2nd Volunteer Briefing!

### Cooking

#### World Cooking – Malaysian Home Cooking



Malaysia's representative home-style dishes such as Nasi Lemak (rice cooked in coconut milk), Chicken Korma (mild curry), and Tong sui (sweet dessert soup) were introduced.

### Culture

#### Introductory Course on Indonesian Culture



Indonesia's national characteristics and culture were introduced with many pictures. The homemade Indonesian snacks were very popular.

### Language

#### Course on Useful English for Receiving Foreign Tourists



English phrases useful for communicating with the increased number of tourists brought by the new Hokuriku bullet train were introduced.

## The 2nd Kanazawa International Exchange Foundation Volunteer Briefing of FY 2015

**Date/Time:** September 26 (Sat) 13:30~14:30

**Venue:** Kanazawa International Exchange Foundation, Rifare 2nd floor  
(Rifare 2F, 1-5-3 Honmachi, Kanazawa-shi, 920-0853)

**How to attend:** Please let us know your name, address, and telephone number by e-mail or phone.  
(Applications required in advance)

### Contact Information

## Kanazawa International Exchange Foundation



**KANAZAWA  
INTERNATIONAL  
EXCHANGE  
FOUNDATION**

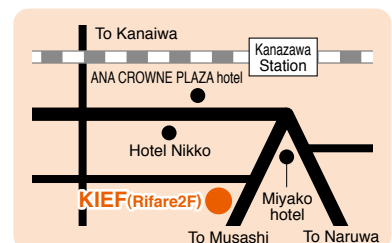
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## ★ TOPIC 2 CIR Corner: Favorite Things about Kanazawa

### Amanda Ng (USA)

#### *Kanazawa cuisine*

My favorite thing about Kanazawa is the food by far! With both the mountains and the sea nearby, no matter where you go out to eat you can always expect fresh ingredients. I especially love the sushi and sashimi that you can get here. Even the kinds that they sell in the supermarket are delicious and often better quality than you would find at some sushi restaurants in the United States. Whenever I feel like treating myself, I head straight for Omicho Market to get a sashimi rice bowl filled to the brim with fresh fish.



### Yoolim Lee (South Korea)

#### *Yosui canals*

This time I want to introduce Kanazawa's canals, one of my favorite things about this city. I think the canals give Kanazawa an even more distinct atmosphere. The Ono Yosui Canal that flows through the Nagamachi Samurai District is very beautiful. It is breathtaking to see how the mud walls of the old Japanese samurai houses, the trees from the Japanese gardens, and the canal harmonize together to create such beautiful scenery.



### Mathilde Dubois (France)

#### *Udon*

I love *udon* noodles, and I have a favorite *udon* restaurant in Kanazawa. Their *udon* is freshly made every day, and they have various toppings, as well as curry *udon*. By the way, their curry *udon* isn't with a thin curry-flavoured soup, but a thick curry broth which tastes wonderful. My two favourites are the curry *udon* with *karaage* (fried chicken), and the *udon* with Kaga Vegetables tempura.



### Wei Min (China)

#### *Traditional culture*

I like Kanazawa's traditional culture, and I find Noh theater, a traditional performance art that is still practiced today, to be particularly fascinating. Recently I visited the Kanazawa Noh Museum where I saw Noh masks and costumes and watched a video about Noh theater. I also got to attend a workshop on the Kaga Hosho school of Noh where under guidance I was able to wear a gorgeous Noh costume and a Fushikizo Noh mask and practice various basic poses and gestures. Although the costume was heavy and hot, it was a great experience. If I have the chance, I want to try learning the dances and chants!

