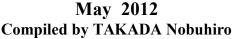


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Also visit us at: http://asahikawaic.jp/en/



Hokkaido News Top 5





March 31

FUKUI Daisuke, a veterinarian at Asahiyama Zoo, has retired. He decided to work as a trainee at a veterinary hospital of the Rakuno Gakuen University in Ebetsu in order to get his doctorate of wildlife conservation. In future, Mr. FUKUI said he would like to work for a research institute which contributes to wildlife protection.

April 6

The City of Asahikawa has announced the ground design for "Kitasaito Garden" in the vicinity of JR Asahikawa Station. According to the design, more than 200 different kinds of flowers and trees will be planted in a 40,000-acre urban park, which also includes a small farm growing organic vegetables. In 2014 the area between the station building and the Chubetsu River will be developed into a western style park directly connected to the railway station.

April 10

The number of visitors to Asahiyama Zoo was only 1.72 million, which is a 0.34 million decrease from the previous year. It is the first time in 7 years that the number of visitors was below 2 million. According to Asahikawa City officials the visitor numbers in the last financial year were affected by the March 11th disaster and by last winter's bad weather.

April 17

In Rikubetsu, near Obihiro, a local commerce and industry association plans to provide a hands-on course on operating a diesel-powered tourist train. Applicants can drive the train on the 1.6 kilometer railway which runs through woods and a crossover. Through this hands-on course, the association expects to attract more tourists to its town during the summer.

April 21

"Michelin Guide 2012 Hokkaido" has been published. Five restaurants are awarded one Michelin star in and around Asahikawa. In addition, two Ramen restaurants, two Soba restaurants, and one Japanese-style pub in Asahikawa were awarded "Bib Gourmands," non-star restaurants offering a reasonable gourmet experience for less than 3,500 yen. The Hokkaido government says it will post the English translation of the guide on its website by the summer.



For further information or to register for events contact:

Asahikawa International Committee (SASAKI Mai, Sergej NESIC, or SAITO Emmy)

Location:

International Affairs Division, Civic and Community Services Dept.

Address:

Asahikawa International Center Feeeal Asahikawa 7F, 1-jo-dori 8chome. Asahikawa 070-0031

Tel: (0166) 25-7491 **Fax:** (0166) 23-4924

E-mail:

cir_kokusai@city.asahikawa.hokkaido.jp

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Special Thanks to KAWAI Tatsuo Proofreader & Advisor

SERIZAWA KEISUKE EXHIBITION 芹沢銈介展

SERIZAWA Keisuke was one of Japan's most famous textile designers. In 1956 he was designated a Living National Treasure by the Japanese government for his Katazome stencil dying (a Japanese method of dyeing fabrics using resist paste applied through a stencil.) During his time in Okinawa he learned the Ryukyu Bingata (Okinawan Red Style) techniques of dyeing. His folk art includes Kimono, paper prints, wall scrolls, folding screens, curtains, fans, calendars, and numerous masterpieces in illustrated books. In 1976 a grand exhibition of his works was held in Paris. The works on display in the Asahikawa exhibition were taken from

Date: Now to May 27th (Sunday)

Time: 9:30am~5:00pm (last entry 4:30pm) Museum is closed on Mondays.

Venue: Hokkaido Asahikawa Museum of Art (Tokiwa Park)

the Municipal SEKIZAWA Keisuke Arts Museum in Shizuoka.

Admission: General ¥900(* for groups of over 10 people ¥700) University & High School

Students ¥600 (* ¥400) & Junior High School Students &Under ¥300 (*¥200)

Pensioners, Disabled, & Persons with special needs Free. Ticket Office: Hokkaido Asahikawa Museum of Art

For further information contact: 25-2577 (Hokkaido Asahikawa Museum of Art)



"MY ASAHIKAWA THROUGH TIME" MATSUSHITA MINORU PHOTO EXHIBTION 「時の流れ・私の旭川」松下實写真展

A fascinating collection of photographs chronicling Asahikawa through the post-war Showa Period. Witness the city's development through the ages through endearing images of the city streets and its people. Also, the camera used by MATSUSHITA is on display.

Date: Now to June 10th (Sunday)

Admission: General ¥300 (*¥240 groups of over 20 people,) High School Students ¥200

Ticket Office: Asahikawa City Museum

For further information contact: 69-2004 (Asahikawa City Museum)



35TH ANNUAL "ASAHI PHIL" ORCHESTRA'S REGULAR CONCERT 第35回定演旭フィル

This year's regular concert program by "Asahi Phil" will include the prelude to Franz Liszt's "Symphonic Poems," Gabriel Fauré's "Pelléas et Mélisande," and Pyotr Tchaikovsky's "Symphony No. 6 - Pathétique."

Date: May 6th (Sunday)

Time: Doors 2:30pm, Show 3:00pm

Venue: Asahikawa Civic Culture Hall (7-jo 9-chome)

Admission: General ¥1,000, High School Students & Under ¥500

Ticket Office: Yamaha Music Asahikawa Store, Asahikawa Taisetsu Crystal Hall, Asahi-

kawa Civic Culture Hall

For further information contact: 080-5590-4217 (ASAKAWA)

WEI WEI WUU'S 10TH ANNIVERSARY TOUR CONCERT IN ASAHIKAWA

ウェイウェイ・ウー 二胡新伝説 旭川コンサート

Don't miss this rare opportunity to see this new legend of the Erhu, the Chinese twostringed fiddle live. Even though you might not have heard of Wuu, you're sure to have heard her mesmerizing sounds on NHK's nature special, Darwin ga Kita (Darwin has arrived,) on various TV commercials, or as the ending theme of TBS periodical drama, JIN.

Date: May 11th (Friday)

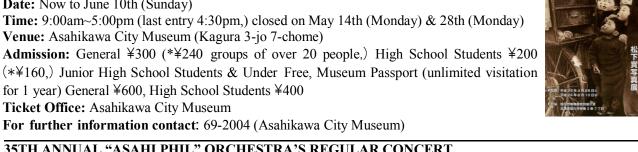
Time: Doors 6:30pm, Show 7:00pm

Venue: Kagura Public Hall - Mokuzokan (3-jo 6-chome) **Admission:** General ¥3, 000 (¥3, 500 at the door)

Ticket Office: Yamaha Music Asahikawa Store, Asahikawa Taisetsu Crystal Hall

For further information contact: 22-3567 (MURATA)





KUMIKO CONCERT

クミコ コンサート

Kumiko publicly debuted in 1978 representing Japan at the World Popular Song Festival. On 11th of June, 2011, she held a concert in tsunami ravaged Ishinomaki City, Miyagi Prefecture. This year, Kumiko's television documentary "Song Bridges Us to the Future" (NHK World) was broadcasted globally on 9th of March.

Date: May 16th (Wednesday) **Time:** Doors 6:15pm, Show 7:00pm

Venue: Asahikawa Taisetsu Crystal Hall (Kagura 3-jo 7-chome)

Admission: Fee to join the society $\frac{2000}{500}$ (Students $\frac{1000}{500}$) plus a monthly fee of $\frac{2000}{500}$ (Students $\frac{1000}{500}$). To become a member you need to join as a group of three people, otherwise contact the society. Society members can attend five concerts a year organized by the Asalii and Maria Assalii and Society.

hikawa Music Appreciation Society.)

For further information contact: 22-5367 (Asahikawa Music Appreciation Society)

THE OPENING OF THE STUDY AND DRAWING ROOM AT THE INOUE YASUSHI MUSEUM 井上靖邸書斎・応接間 オープニング記念イベント

INOUE Yasushi (1907–1991), a native of Asahikawa, was one of 20th century Japan's most prolific novelists. The study and drawing rooms where he wrote some of his best known works, such as Tun-huang and Confucius, were relocated in 2011 from his house in Setagaya Ward, Tokyo, to the museum named after him in his hometown. The rooms will be formerly opened to the public on his birthday May 6th. Following the opening, INOUE's oldest son, INOUE Shuichi, will give a lecture about his father and the house.

Date: May 6th (Sunday)

Time: Opening 1:00pm, Lecture 2:00pm

Venue: INOUE Yasushi Museum (Shunko 5-jo 7-chome)

Admission: General ¥200, High School Students ¥100, Junior High School Students & Under

Free

Ticket Office: INOUE Yasushi Museum

For further information contact: 25-7491 (INOUE Yasushi Museum)

13TH ANNUAL ASAHIKAWA CITIZEN BAND FESTIVAL 第13回旭川地区市民バンドフェスティバル

Billed as a harmony of powerful, rhythmic, and beautiful melodies. This year's concert will feature the Asahikawa Junior Brass Band, SESERAGI Wind Ensemble, Asahikawa Seaview Wind Orchestra, Asahikawa Brass Symphony Orchestra, Asahikawa Youth Brass Band, Soka Gakkai Asahikawa Brass Band, Asahikawa Brass Band, Pippu Wind Orchestra, and Aibetsu Brass Band.

Date: May 20th (Sunday)

Time: Doors 5:30pm, Show 6:00pm

Venue: Asahikawa Civic Culture Hall (7-jo 9-chome)

Admission: General ¥500

Ticket Office: Yamaha Music Asahikawa Store

For further information and tickets contact: 080-2873-7700 (HATAKEYAMA)

NAKAMURA SACHI'S HOMECOMING PIANO RECITAL 中村幸 帰国リサイタル

This brilliant young pianist recently returned home to Asahikawa from Belgium where she graduated with "Grande Distinction" from the prestigious Royal Conservatory of Brussels. She will be performing G. Donizetti's "Sonata for Oboe & Piano," Beethoven's "Piano Sonata No. 31," Schumann's "Kreisleriana" and "3 Romances," and C. Saint-Saens's "Sonata for Oboe and Piano." Accompanying her on Oboe will be Sapporo Symphony Orchestra's main oboist, IWAZAKI Masahiro.

Date: May 21st (Monday)

Time: Doors 6:00pm, Show 6:30pm

Venue: Asahikawa Civic Culture Hall (7-jo 9-chome)

Admission: General ¥2,000, High School Students & Under ¥1, 200

Ticket Office: Yamaha Music Asahikawa Store

For further information and tickets contact: 090-5986-4056 (NAKAMURA)











Adina:

ASAHIKAWA Info





Name: Adina Yokoyama

Hometown: Bucharest, Romania

Interviewed: 25th April, 2012

By AIC

AIC: What do you do here in Higashikawa (a town next to Asahikawa)?

Adina: I have a small farm and I teach health-food cooking classes. I also instruct people on

health issues connected to food, such as losing weight.

AIC: How long have you been living in Higashikawa?

Adina: It's now been six years. I live with my family; my husband and three children. My son is in

first year of high school, my eldest daughter is in second year of junior high school, and my younger daughter is in first year of elementary school. My husband is, Daiki, is Japa-

nese. He's a native of Yamaguchi Prefecture.

AIC: What brought you to Higashikawa?

Adina: Well, Hokkaido and my home-country of Romania are on the same latitude. I first came to Japan 17 years ago. I first lived in Chiba and Tokyo. Over time the congestion and

to Japan 17 years ago. I first lived in Chiba and Tokyo. Over time the congestion and pollution of the Tokyo area started to get to me. I especially was worried about the effects to my children's health. Natural surroundings were scarce, so I didn't think it was a good environment for bringing up kids. Also, my son developed asthma and my husband already had asthma, while my daughter suffered allergies. I wanted to help them alleviate their symptoms in the most natural way possible. When my youngest child, Stella, was three months old I had an opportunity to stay in Peipan (a district in east Asahikawa) for two weeks. It was during the middle of winter and there was lots of snow. I haven't seen that much snow since I left Romania and relished being in it. My daughter also loved the snow. It's then that I thought that I would really like to live here. I approached the Higashikawa town authorities and enquired about the possibilities of moving to the area. I wasn't interested in living in an apartment, but rather in a detached house with possibly a garden. This was in February 2006, and by April the same year we received a call from Higashikawa ward office notifying us that there is an old farm house available for rent. We came to see it and decided to take it. We moved into it in June. It was all very sudden. When I told my colleagues in Tokyo that we're moving to Hokkaido, they first didn't believe and thought I was joking. When they realized it wasn't a joke, their disbelief turned to shock. I've lived and worked in the Tokyo area for years and became well established, so they couldn't understand why I would so suddenly pack up my family and move to distant Hokkaido. However, I didn't have any second thoughts about the move north.

AIC: Did you have any difficulties when you first arrived in Higashikawa?

We had no problems, whatsoever. Our neighbors were so friendly and helpful it was almost unbelievable. They taught us how to fire the wood stove, and prepare and store the wood. They also taught us how to plant the seeds for various vegetables and herbs, and how to prepare the soil. Neither I nor my husband has had experience of living in the countryside before, so there were a lot of things we needed to learn and get used to. In fact, I've never held a shovel in my hands before. Our neighbors were instrumental in helping us adjust to our new life and I am deeply grateful to them.

Continued from Page 4

Adina:

Also, they regularly give us vegetables from their farms. I need to note that the Higashikawa ward office has also been very helpful with assisting us to settle down here. They provide various consultation and other services in regards to insurance, education, waste collection, etc., to anyone wishing to move here.

AIC:

Adina:

Do you have a job here? As I've mentioned, I've worked in Tokyo for a number of years and eventually established my own business. Even though I have three children, I was always too busy to cook at home, and consequently did almost no cooking. When we moved to Higashi-

kawa, I decided to challenge myself in learning how to be a good cook. My grandmother was Ukrainian and she used to show me various regional cooking techniques and recipes while I was a girl. This was a perfect opportunity for me to reacquaint myself with my grandmother's cooking. I searched for traditional recipes and began to bake bread, pickle vegetables, etc. My goal was to make tasty homemade food that was also healthy. I did it with the main priority being my family's health. After some time I was approached by the Higashikawa ward office with the request of teaching Romanian cooking classes. I first taught how to make Sarmale (rolled and stuffed cabbage) and everyone loved it. From then on it's been full steam ahead. The classes started last year and it became my permanent job this February. I do around eight to nine classes a month. As I've said it started with Romanian Sarmale, but now it's expanded to all kinds of central and eastern European dishes with emphasis on health. I term this style of cuisine Seiyoufuyakuzen cuisine. Seiyoufu (西洋風,) means western-style, and yakuzen (薬膳) refers to Chinese nutritional therapy, so it's basically western-style medicinal food. I especially utilize a lot of different medicinal herbs that are used in traditional European dishes to make tasty and healthy treats.

AIC: I've heard you are planning to publish a food book.

Adina:

Yes, I found a publisher from Tokyo and it is planned to be published in October. In June we will start compiling material and begin to take photos. The book will not only contain traditional European recipes but also various other information, such as useful tips on healthy living. Also, it will feature the Hokkaido's seasonal cycle and the bounty of ingredients each season offers. For example, at the moment wild garlic is in season. It's quite plentiful around where we live and it's high in nutritious value. Alternatively, autumn is the time to pickle cabbage. I put quite a lot of emphasis on pickled vegetables, as it is very healthy and can be used in diverse ways. Where I diverge a bit from the traditional European cooking methods is with the use of oil. Traditionally, central and eastern European dishes are prepared using lots of oil. I avoid excessive use of oil without taking away from the flavor. I also try to avoid using greasy ingredients, such as bacon, and replace them with less greasy yet satisfying alternatives.

You also have a popular blog? AIC:

Adina: Yes. I update it almost daily with all kinds of information regarding food and recipes, my

family, life in Hokkaido, and other useful information.

AIC: What are your plans for the future?

Adina: I want to open a Soup Café, offering a wide variety of soups and broths based on the

> Seiyofuyakuzen principle, such as Romanian chorba (broth,) various kinds of Russian and Ukrainian borscht, and other tasty and healthy soups and broths. Higashikawa has high quality underground water and a plentiful supply of locally sourced vegetables. I would like also to start up a soup factory using local ingredients and local experts to sup-

ply the café and beyond. I hope to fulfill this goal within five years.

AIC: Well, thank you very much for your time, Adina.

Adina: You're welcome.

Pictures from Adina and the Yokoyama family's blog



Beetroot Borscht



Mini Cup Christmas



Spicy Avocado Pe-



Homemade Brown Bread



The view outside Yokoyama's farm cottage



Adina and her youngest daughter, Stella, enjoying home-grown strawberries

Adina's blog can be accessed at: http://ameblo.jp/adina55/



Samurai Japan By KITAMURA Tadao

How long have we been waiting for this coming of this beautiful month of May.

Spring fairies, such as Adonises, woodanemones, crocuses, and dogtooth-violets are springing up in sunny thickets around trees which clean posture. already offer green foliage. Cherries have begun to bloom, and soon plums and peach blossoms. You'll see carp streamers (Koinobori) swimming in a cobalt sky. They are hoisted by parents hoping their boys grow sound and disciplined into a

strong and righteous man.

The 5th of May is one of fifteen National Holidays named, Children's Day. A day to wish for the health and happiness of children.

This festival has its origin in an event at the Imperial Court back in the early Nara Period (8th Century) On this festival, held on 5th of May,

fragrant herbs, such

as Shobu (Acorus Calamus) or Yomogi (Artemisia vulgaris; mugwort) were used to expel the evil spirits. Bunches of them were placed on eaves of every house. This festival is called TanGo No Sekku, in which Tango means first 5th day of a month, and Sekku means 'festival.' Another name for it was Festival of Shobu. After the hegemony was transferred from the nobility to the warriors in the 12th Century, the festival was also transferred over to them and became even more important. Namely, naming it SHOBU pleased the warriors so much because the word with the same pronunciation also means "to value the warrior spirit." Interestingly,

Hana-Shobu (Iris ensata,) which belongs to a different botanical family than that of Shobu, and does not bloom into a beautiful flower, became appreciated for its straightforward, neat and

In the *Edo* Period (17th Century,) 'warrior spirit' developed into a sort of philosophy, Bushido or Samurai ethic, and the custom of Tango No Sekku spread among the common people as a 'boy's festival.' Parents hoped their boys become

> sound and strong like a disciplined warrior. Hoping so, they displayed various arms or a suit of armor as symbols of warrior's spirit in a sacred part of the house, and decorated it with iris flowers. They would then hoist carp streamers above their houses. People ate Kashiwa Mochi (a rice cake with bean jam wrapped in an oak leaf) and Chimaki(sweetened



rice cake wrapped in bamboo leaves) and enjoyed camphor-like fragrant baths in hot water with Shobu leaves in it.

The costumes of *Tango No Sekku* have become part of present-day's Children's Day.

Today, 'warrior spirit' is applied in various fields and interpreted also as 'athlete's indomitable spirit.' The Samurai ethic is also today worldly renowned. This sports season too, many Samurai will take part in various competitions, and I hope their ethic and spirit will make their ancestors proud.



OHANAMI(お花見) By SAKURABA Satoshi

It is getting warmer and going outside is becoming more enjoyable. I am eagerly waiting for the warmer season to set-in. In Hokkaido, the cherry blossoms bloom in May and people hold "Ohanami(お花見)" parties. As you may know, compared to Honshu (the main island of Japan), it gets warm much slower in Hokkaido. In Honshu, cherry trees come into full bloom at the beginning or middle of April, but in Hokkaido, we can see the full bloom at the beginning or middle of May.

Ohanami literally means flower viewing. Although the word Ohana means flower, the term Ohanami is only used for cherry blossoms viewing parties (that is, viewing the blossoming of other types of flowers is not referred to as Ohanami.) To hold an Ohanami party, people go to parks, mountains, hills and so on, where they enjoy eating and drinking while viewing cherry blossoms.

I think one of the most famous cherry blossoms viewing spots in Hokkaido is, Hokkaido Shrine (in Sapporo.) It will be so crowded during the weekend when cherry blossoms begin to fully bloom, as the blooming period is very short. Sometimes it is hard to get a good spot to view the blossoms, so some people reserve a good-viewing spot from the previous day and stay overnight (luckily, the cherry blossoms at night are really beautiful!) In Hokkaido Shrine, using fire is permitted only during the cherry blossom season, so people can enjoy Genghis Khan (grilled mutton or lamb: the local delicacy of Hokkaido.) In fact, viewing cherry blossoms is not main purpose for many people. There is a saying "Bread is better than the songs of birds." If they can enjoy getting together with their family members or friends, that's enough for them.

The famous cherry blossoms viewing spot in Asahikawa is Asahiyama-park (旭山公園.) Asahiyama-park is located close to the Asahiyama Zoo. This year, it is expected that cherry blossom will begin to fully bloom in the middle of May. To hold a *Ohanami* party all you need is a plastic sheet and the good fortune that it'll be a fine and clear day.



Ohanami in Asahiyama Park



Movies ~ May



*Every Wednesday is "Ladies' Day." Admission is \(\frac{1}{2},000 \) (tax included) for women at all theaters.

*The 1st day of every month is "Movie Day" in Asahikawa. Admission (tax included) is \(\frac{1}{2}\),000 for Adults, \(\frac{1}{8}\)800 for Senior High School Students and Under at all theaters.

★ Cineplex 7 Asahikawa: Nagayama 12-jo 3-chome Western Powers Nagayama / ☎ 49 – 1000

URL: http://www.kadokawa-cineplex.co.jp/asahikawa/ (Japanese)

Directions: Take Dohoku Bus No. 66, 72 or 665 at Bus stop No. 18 in front of Feeeal Asahikawa (1-jo-dori 8-chome). Get off at "Nagayama 10 (ju)-jo 3 (san)-chome."

Now Showing

- Crayon Shinchan Arashi wo Yobu (Japanese/Animation)
- Battleship (English)
- Waga Haha no Ki (Japanese)
- Strike Witches (Japanese/Animation)
- This Means War (English)
- Bokura ga Ita (Japanese)
- Wrath of the Titans (English)
- The Artist (English)
- Momo e no Tegami (Japanese/Animation)
- Titanic (English 3D)
- John Carter (English)
- Spec (Japanese)
- Thermae Romae (Japanese)
- Kamen Raider Superhero Taisen (Japanese)
- Conan The 11th Striker (Japanese/Animation)

Coming Soon

- Larry Crowne (English)
- Shoko Nakagawa LV Up Live (Japanese)
- Sadako (Japanese 3D)
- Dark Shadows (English)
- Spec (Japanese)
- Potechi (Japanese)
- Space Brothers (Japanese)
- Robot (Hindi)

★ Dinos Cinemas: Taisetsu-dori 5-chome / ☎ 21 – 1218

URL: http://www.geodinos.jp/cinema/asa schedule.php?StoreID=5 (Japanese)

Directions: Take Dohoku Bus No. 61, 62, 67 or 667 at Bus stop No. 18 in front of Feeeal Asahikawa (1-jo-dori 8chome). Get off at "Nippon Seishi mae."

Now Showing

- Home Itoshi no Zashiki Warashi (Japanese)
- Conan The 11th Striker (Japanese/Animation)
- Thermae Romae (Japanese)
- Kamen Raider Superhero Taisen (Japanese)
- Spec (Japanese)
- Momo e no Tegami (Japanese/Animation)
- Titanic (English 3D)
- John Carter (English)
- Battleship (English)
- Wrath of the Titans (English)
- This Means War (English)
- Waga Haha no Ki (Japanese)

Coming Soon

- Nijiiro Hotaru (Japanese/Animation)
- Beginners (English)
- Men in Black 3(English)
- Dark Shadows (English)
- Larry Crowne (English)

AIC Bulletin Board

Notice From The Ministry of Internal Affairs & Communication

A new resident Registration System for Foreign Residents will begin on 9th July, 2012. The new system will replace the current Alien Registration System.

In accordance with partial amendment of the Basic Residents Registration Act, foreign residents will be eligible to receive a Residence Record (*juminhyo*). This will make administrative procedures at your local government simpler and more convenient.

For more information visit:

http://www.soumu.go.jp/main_sosiki/jichi_gyousei/c-gyousei/zairyu.html

Also, you may pick up a free brochure outlining the new guidelines from the Asahikawa International Center (Feeeal Asahikawa 7F 1-jo-dori 8-chome).



Fun Fridays

Leaders coordinate a variety of interesting activities such as games,

discussions, introductions, and quizzes. Meet new people, relax, relate,

and communicate through English.

Dates: Spring Session: May 11th, June 8th Summer Session: July 13th, August 10th,

September 14th

Time: $1:00 \sim 3:00 \text{pm} \& 6:30 \sim 8:30 \text{pm}$, 2nd Friday

of the month

Location: Asahikawa International Center, Common Meeting Room (1) Feeeal Asahikawa 7F 1-jo

-dori 8-chome

Charge: ¥1,500 for 3 months (Free for volunteer

leaders)

The AIC offers many services to make your life in Asahikawa more enjoyable. Here are just a few:

Volunteer Guide: Volunteers are registered to help translate and interpret.

Event Volunteer: The AIC has many exciting events planned for this year, including Friendship Parties and a Halloween Party.

Why not become a volunteer and help plan these events?

Homestay: Families are registered to welcome you into their homes for an overnight stay or just for an afternoon visit.

For further information or to register, please contact AIC.

AIC Computers: The AIC has two computer available for public use free of charge at the Asahikawa International Center (Feeeal Asahikawa 7F 1-jo-dori 8-chome). There is a time limit for use and you must register prior to use. Please feel free to come by and use it anytime as well as check out some of the other services and activities available at the AIC.

Spread the Word...

Contribute to the AIC newslet- ter and share any interesting information you may have with other readers. You may write on any topic including, items to buy or sell, offers for culture/language exchanges, or write an essay about your life in Asahikawa or your hometown. The article should not be profit related! Please send your submissions to us at the AIC.



Asahikawa International Committee, International Affairs Division

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The opinions expressed in the essays are those of the writers and do not necessarily reflect the opinions of the Asahikawa International Committee or the City of Asahikawa.