



♪ 感想文もお国柄 ♪



先月、お互いの国の紹介をしあう英語ジャーナルを、日本人学校、フランス人学校、イスラエル人学校の3校で制作し、送りあいました。テーマは「食べ物」。日本人学校の「ジャパニズム」では、寿司・抹茶・麺類・味噌汁の4項目について記事を書きました。フランス人学校とイスラエル人学校からも力の入ったジャーナルが届き、日頃あまり馴染みのないイスラエルの食べ物について学んだり、フランス料理やお菓子の美味しそうなレシピを知ることができました。3校の感想コメントが揃ってから、リストにしてシェアすることになっているのですが、本日フランス人学校からの感想コメントが届き読んでみました。日本人学校のジャパニズムに関しては「寿司が大好きだからうれしかった!」「味噌汁飲んでみたくなった。」「特に抹茶の記事が面白かった!」「うどんの説明、すごく勉強になったよ。」そして「Kの漫画、大好き!」「すごいアーティストだわ!」(もはやファンクラブができそうな勢いですね。)と、うれしいコメントがたくさん。もちろん本校の子供たちも彼らのジャーナルに好意的なコメントを書いていたし、そうやって国際交流を深めていくのだと思いつつ、フランス人が書いたイスラエル人学校のジャーナルの感想を読んでみると、、、「レイアウトが分かりづらかったわ。」「お米のレシピはあまり面白くなかったよ。」など、結構辛辣なお言葉も。「イスラエル人学校に送っていいのだろうか?」とちょっぴり心配になるほどでしたが、ふとイギリス留学時代を思い出しました。欧米の彼らは自分の意見をどんどん口に出します。完璧な英語でなくとも、すぐに反論されそうな内容でも、とにかく思ったことを言う!時には「喧嘩?」というほどの口論を授業中に繰り広げますが、授業が終わればケロッとして一緒にコーヒーを飲んだりしています。むしろ日和見的なことしか言わない日本人の学生と仲良くしようとする欧米の学生はあまりいませんでした。日本人だって立派な意見を持っている人はたくさんいるのに、つい遠慮してしまう、和を重んじてしまう。「損だなあ」と思う反面、日本人のお行儀の良さや柔らかい笑顔を絶賛する外国人がたくさんいるのも事実。どちらがいいと決めることはできませんが、とりあえず「言いたいことを言える英語力」は身につけてあげたい。だから日頃からたくさんエッセイ課題を出しています。言いたいことを言うのと、言いたいことを我慢して相手の気持ちを重んじると、どちらが国際的でしょうか?「国際的な人」って一体どんな人?次回のエッセイのテーマにしてみようかな?などと考えています。

JAPANISM vol.1 Japanese traditional cuisine

Why not sushi! !

(History of sushi)
Sushi has a long history of around 1,000 years. It was originally a preserved food in the old times. People used pickled fish to preserve it because they did not have a fridge. People started using fresh fish or shellfish. In the Edo period, people put fresh fish and shellfish on the top of rice which is so called Edomae-zushi. Edomae-zushi and Nigiri-zushi are both very famous all over the world.

Temari-zushi (Tidbits of Sushi)
You can eat Nigiri-zushi with your fingers or chopsticks.
Wasabi, which is a hot green paste, is put slightly between fish and shellfish and rice with vinegar, a pinch of sugar and salt.
(If you do not like wasabi, you can order sushi without wasabi.)
People eat Nigiri-zushi with one bite or two.
You can add soy sauce, but just a little, not too much.
People eat small slices of red pickled ginger called "gari" when eating different kinds of sushi to clean the palate.
When people eat gari, we use only chopstick and not our fingers.

Matcha

Matcha means "green tea" in Japanese. Matcha is a very bitter drink. We usually use matcha powder for food and drinks. The powder can be used in many ways, both sweets and non-sweets.

There are mostly three reasons why matcha is popular:
① Matcha is tea which most Japanese are familiar to.
② Matcha is healthy. (For diet, beautiful skin, anti-aging, and detox.)
③ Matcha is beautiful with its green color.

Here are examples of foods containing matcha:
Matcha latte Matcha chocolate Matcha tofu (soybean curd)

In Japan, there are many worldfamous products of Matcha flavors such as Kit Kat or Haagen-Dazs. There are many matcha sweets specialty shops in Japan. You can try some at **Tenoba Milano** in Milan. If you want to eat foods containing matcha, I recommend you to go there!!

Japanese traditional food, Udon and Soba

Udon is a thick white noodle made of wheat flour. While there are various histories of Udon, it is widely believed that it was originally imported from China more than a thousand years ago. The thickness of the noodle and cooking methods vary regionally across Japan, and it is also considered a rice substitute in the Japanese diet.

Soba is made with buckwheat flour. Many are made from mixture of flour and buckwheat flour, but one made from only buckwheat is called "Juwari" soba. Juwari means 100% and it is almost impossible to find in Milan. Japanese eat soba on New Year Eve to wish for a long lasting life. This is because it is said that the long and thin strands symbolize the longevity. If you go to Japan on December 31, you will see

Miso soup

There is traditional food called miso soup in Japan. Miso soup is one of the major dishes in Japanese daily cuisine. It is made from miso, fermenting raw soybeans, and we also put vegetables, tofu and sometimes fish. Miso varies depending on the materials such as rice, beans or wheat. Of course, the taste changes depending on its material.

It is said that miso soup has been eaten by Japanese for more than 600 years. Originally it was a rural dish primarily made by farmers, but it gradually became indispensable to every Japanese table. There is a theory that it is easy to cook, can be made in large quantities, and is highly effective in preventing heat stroke. It was also supplied as an instant food in Age of Warring States since its simple cooking method and high protein. Miso fermenting in various places is based on the idea of Senjaku warriors. (Ujizai miso of Owari (Aichi), Senda'i Miso of Date (Miyamae etc.) about 400 years ago, it spread to almost all households table. For ordinary people, the combination of rice, miso soup and pickles became the basis of general meal style. Even now, it is the dish most closely related to Japanese and its existence is indispensable.

THANK YOU FOR READING!!! WE HOPE YOU ENJOYED READING!!!

This issue was written by
Ako (Sushi)
Hara (Matcha)
Nakano (Udon and Soba)
She (Miso soup)
Kotari (Cartoon)

By Kotari

大好評だった JAPANISM. 各校の感想 まともな近日常に配布予定です。