



KCP eZasshi 雜誌 September 2010

September 2010

In this eZasshi

[Learning lots of ways](#)

[More on food](#)

[Japanese in the Oxford Dictionary](#)

[A student's summer](#)

It's back to school! For an exciting school year, plan some high-octane Japanese study in Tokyo with KCP. You'll have the experience of a lifetime.

Here's more.

KCP summer: learning lots of ways

This summer, we arranged a special cooking class for the KCP students and Hosei University's Japanese students. Hosei's Universal Interaction Association seeks to connect with foreign students who are studying in Japan.



We cooked curry rice together. The U.S. and Japanese students cooperated in making 5 pots of curry altogether. We all love curry, so this is a good dish to learn.



We're cutting vegetables here--something most of us have done before.



More vegetable cutting. Apples and cabbage are going into this pot.



Cooking rice is not as simple as you'd think. The Rice Master bestows his wisdom on us.



The best part is eating the curry. We all went back for more, and there was none left when we were done. We'd say that it was a great success.

[What KCP students say](#)

KCP International USA

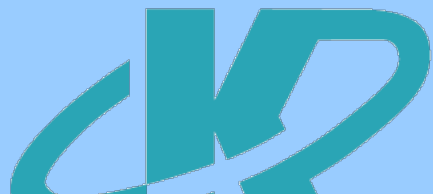
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More on food

It may not be hot when you read this . . . but it's hot at press time. Here's a recipe for hiyashi-chuka, cold "Chinese" noodles, from [Asahi Shimbun](#), one of the main English-language newspapers in Tokyo.

A DISH OF hiyashi-chuka, cold "Chinese" noodles, is a good lunch on a scorching day. "Partly due to the quality of water, chilled noodles are rarely seen in China. It is a Chinese dish born in Japan," says Tomoshige Ichikawa, owner and chef of a Chinese restaurant. The key is cooking the noodles thoroughly and cooling them quickly. Choose toppings to taste. Myoga, shiso or



cooked shiitake slices add zest. Give the sauce a twist by adding sesame paste or chili oil.



INGREDIENTS (serves 4)

For hiyashi-chuka:

4 servings of fresh Chinese noodles

4 eggs

40 grams loin ham

1/2 head of lettuce (160 grams)

8 mini tomatoes

Sauce: 60 cc each of rice vinegar and soy sauce, 3 Tbsp sugar, 5 grams finely-chopped ginger, 1 tsp each of mustard, lemon juice and sesame oil, 100 cc water.

For cooked shiitake mushrooms:

4 fresh medium shiitake mushrooms

1 Tbsp soy sauce

2 tsp each of sake, sugar, and mirin sweet sake

1 tsp sesame oil

METHOD

Mix ingredients for the sauce and chill. Hard-boil and peel the eggs. Cut in fourths lengthwise. Cut ham and lettuce into thin strips. Immerse the lettuce in ice water to crisp it. Drain. Cut mini tomatoes in half.

Bring water to a boil in a large pot. Loosen the noodles and put in. When the water is about to boil over, add some cold water. Pull out a few noodles and drop them in water. Press lightly with the fingers. If they are half transparent, drain the noodles and cool under running water. Wash noodles with hands to remove the slippery layer and soak in ice water. Drain and serve with toppings and sauce on top.

For mushrooms, cut off the stems. Mix all ingredients in a plastic bag and knead lightly to keep the shape intact. Transfer to a suitable container, cover loosely with a plastic wrap and microwave on low for 4 to 5 minutes. Get an even flavor by turning over once while heating.

For more on living in Japan, see the Asahi [website](#).

A little fun: Japanese in the Oxford Dictionary

Also from [Asahi Shimbun](#)--

Hikikomori (ひきこもり), a word that has come into common usage in recent years to signify the abnormal avoidance of social contact, especially by adolescent males, has found its way into the third edition of the Oxford Dictionary of English published Thursday. The word is one of more than 2,000 new entries in the dictionary, whose first edition was published in 1998.

The **vuvuzela**, the plastic horn used to cheer teams during the soccer World Cup in South Africa earlier this year, also won an entry in the latest edition.

Other new entries include **bromance**, a close but nonsexual relationship between two or more men, and **staycation**, a holiday or holidays spent in one's home country without going abroad.

Publisher Oxford University Press also added **frenemy**--a combination of friend and potential enemy.

Excerpts from a student's summer

Thanks to Jenny Nulf

Harajuku was fun. Cameron posed with this crazy person.



[wikipedia: Every Sunday, young people dressed in a variety of styles including gothic lolita, visual kei, and decora, as well as cos players spend the day in [Harajuku](#) socializing.]



Our group in Harajuku.

We went on a field trip to the Aizu Samurai Palace and Mansion. Aizu is pretty far from Tokyo, so we had 2 rest stops along the way. The food rest stops here are very different. Instead of McDonald's lining every mile of the highway, there are little stops with restaurants, mini-markets selling made-to-order noodle soups, and food stands: ice cream, pastry hot dogs (delicious but different--cold!), and curry buns. I also had a wonderful melon soda, my favorite.



At the Samurai Mansion, we had more time than usual to take it in, so I tried on a kimono.



[Look for a longer post soon from Jenny on the KCP WordPress site, www.kcpinternational.net.]

Upcoming program deadlines



Always think ahead!

For the **2011 Winter semester program**, you have until **September 8** to apply. The winter session itself runs January 8 to May 26.

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Happy September,
Mike and the KCP International team

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