



BEST PLACES TO VIEW CHERRY BLOSSOMS IN AND NEAR CHIGASAKI

Sakura (cherry blossoms) are a sign that spring is on its way in Japan. According to this year's forecast, the Kanto area isn't expected to see cherry blossoms until late March. That doesn't mean you have to wait to plan your ultimate hanami (flower viewing) party until then. Here are famous spots for cherry blossoms in Chigasaki.

1. Chigasaki Chuo Park. Located a few minutes north of Chigasaki Station, Chuo Park is the most convenient place to see cherry blossoms in Chigasaki.

2. Satoyama Park. Among other attractions like the giant slides, this park in north Chigasaki has sakura trees along some of its paths, making for a great springtime stroll through cherry blossoms.

3. Tonoyama Park and Jokenji Temple. Tonoyama Park is south of Satoyama Park. It offers a great view of Chigasaki as well and the surrounding temples provide a great relaxing atmosphere.

4. Hamamidaira. The big apartment complexes in this southern section of the city also house a spectacular avenue of cherry blossoms.

5. The Koide River bank. There are many great places to see cherry blossoms along the Koide River, especially in the Hagisono area, and near the Shin-Shonan Bypass.



(Photo: Obajoshi Park)

There are many other great places to find cherry blossoms in Chigasaki. As the cherry blossoms begin to bloom, feel free to get out and discover your own favorite places to view them.

Also check out these places in Chigasaki's vicinity.

In Samukawa: Samukawa Chuo Park and Samukawa Shrine.

In Hiratsuka: The Shonandaira area, Hiratsuka Chuo Park, and along the Kaname River.

In Fujisawa: Obajoshi Park.

In Kamakura: Kamakura-yama, Miyouhonji, Genji-yama, and the approach to Tsurugaoka-Hachimangu.

In Odawara: Odawara Castle offers a particularly unique view with the castle in the background, Shiroyama Park.

OOKA ECHIZEN-SAI FESTIVAL IS COMING UP

Every April in Chigasaki, a large festival is held to celebrate the life of Ooka Tadasuke, a famous Edo period official who lived in the area. The festival will feature events throughout the weekend, including parades around both sides of Chigasaki station on Sunday from 12:30 to 15:00. Local marching bands and dance troupes will perform, and local citizens dressed in Edo period costume will walk with mikoshi (portable shrines).



Ooka Tadasuke, or Ooka Echizen as he is commonly known, was a judge who served in the Shogun's court in Edo in the late 17th and early 18th centuries. He was born in modern day Fukui prefecture, but quickly became known for his fair judgements and incorruptible nature. Eventually, he was promoted to become Edo's (now Tokyo) chief of police. While serving in Edo, his family was granted lands in modern day Chigasaki city, and he is buried at Jokenji Temple in the north part of the city. Several books and even a long running series on Japanese television have been written about the life of Ooka Echizen, and he has often been called the "Solomon of the East".

The festival will be on April 22nd and 23rd. In addition to the parade, other events include a grand bazaar north of the station, a festival at Jokenji temple, and a memorial service for Ooka Echizen at his grave. There will be traffic restrictions during the parades, so please keep that in mind when traveling around the station on Sunday, April 23rd.

Discover Shonan Project

A movie filmed in Shonan is coming soon!

Discover Shonan Project was launched last year. Artists from Shonan area lead and inspire local people and work together to create artwork of a particular genre each year to spread Shonan's appeal around the world. Anybody who lives, studies and works in Chigasaki, Fujisawa, and Samukawa can apply to participate.



Last year they shot a movie in the Shonan area featuring local people. Its premiere was held at Ion Cinema Chigasaki on Feb 25. Misawa Takuya, the director, and Ito Hisaya, the craft artist, appeared on a talk-show where local people involved in the film, joined and talked about the film. The movie will be screened in several other public places.



Screens in Chigasaki

Saturday, March 11, 2017

Chigasaki Yukarino Jinbutsukan

Showtimes: 10:00AM+ 13:30AM+

Running Time: 1 hour

Tickets: free

Reservation:

Call or visit Culture & Lifelong Learning Section, of Chigasaki city (0467-82-1111)

EVENTS & ACTIVITIES IN TOWN

MARCH

12 SUN 1:30-4:00pm

20th JAPANESE SPEECH CONTEST FOR FOREIGNERS

The contest will be held at City's Youth Hall in Jukkenzaka (In front of Umeda Junior High School).

25 SAT and 26 SUN 10:00am-4:00pm

5th GOTOCHI-KYARA PARTY AND CHERRY FESTIVAL

The Party and Festival will take place at Chuo Park.

Many local characters, including Eboshimaro from Chigasaki will gather together.

APRIL

23 SUN 10:00am-4:00pm

33th SPRING CITIZEN FESTIVAL

The Festival will be held at Chuo Park. Many groups will sell food, beverages, flowers, plants, and handicraft products. On the stage, there will be live music and dancing.

22 SAT and 23 SUN 10:00am-5:00pm

CHIGASAKI INDUSTRIAL FAIR 2017

At the fair, many local companies will display their products at the Chigasaki-shi general gymnasium.

22 SAT and 23 SUN

OOKA ECHIZEN-SAI FESTIVAL

There will be a big parade, including marching bands, baton twirlers, portable shrines and people wearing Edo Era costumes. The procession will be around JR Chigasaki Station on 23rd from 1:00 to 3:00pm. (Please see the article on page 1.)

29 SAT and 30 SUN 10:00am-4:00pm

SHONAN FESTIVAL

The festival will take place in the Southern Beach Chigasaki area. Live music and Hula dancing will be performed in the area and various foods, beverages and handicrafts will be sold.

MAY

13 SAT and 14 SUN 9:00am-5:00pm

CHIGASAKI ALOHA MARKET

The Market will take place at 4-22-64 Nango, Chigasaki.

Many Hawaiian goods such as aloha shirts, beverages, trinkets will be sold.

WHITEBAIT SEASON OPENS!

Get hands on experience making Shirasu-boshi and learn about our local specialty with your kids!

Chigasaki is a treasure trove of seafood, and Shirasu, or whitebait, is one of the tastiest and most affordable local specialties. There are many ways to enjoy this popular delicacy: dried, fried, boiled, or you can even eat them raw if they are super fresh!



If you have children age 3 to 12 years, don't miss a chance to try making shirasu-boshi together! The workshop will be held on Saturday April 1st from 10:30am to 1pm. The registration fee is ¥3,500 and each participant will learn about shirasu, receive instructions on how to make shirasu-boshi, enjoy a shirasu lunch at the restaurant Kattobi, and then you can bring home your very own shirasu-boshi. Space is limited to the first 30 registrants, parents and children. Registration ends on March 27th.

Online Reservations (Japanese language only)

<https://tabi-iku.jtbbwt.com/program/1044641/>

Inquiries

Industry Promotion Division Tourism Section of Chigasaki city: 0467-84-0377

TSURUMINE HACHIMANGU SHRINE CHIGASAKI'S HERITAGE

On Route 1 about half way between Chigasaki station and the border with Hiratsuka, there is a large torii gate standing seemingly by itself on the side of the highway. If you follow the road through the gate to its end, though, you'll find a small shrine. Most people in the area have likely seen this gate and possibly even visited the shrine. What many people probably don't realize, however, is that Tsurumine Hachimangu Shrine predates Chigasaki itself. In fact, it is one of the oldest places in the area.



Relative to Japan's long heritage, Chigasaki is a very young city. It only reached city status in 1947 and until the Meiji period, the area we know as Chigasaki now was just a collection of farmland and scattered, small villages. Hachimangu Shrine, however, is much older. The shrine was founded in the year 1030 and has been linked through the centuries to both Tsurugaoka Hachimangū Shrine in Kamakura and Samukawa Shrine. During the Edo period, the shrine was one of the only stopping points on the Tokaido road between the post towns of Fujisawa and Hiratsuka. The shrine itself is some distance from the road, but a large torii gate alongside the road let travelers know that there was a place to stop, rest, and pray. Modern Route 1 follows the path of the old Tokaido road, sending travelers past the old gate just like in centuries past.



Today, the shrine isn't what it likely once was. The city has grown up around it and encroached somewhat onto the grounds. The beautiful old ponds are empty. All around it are the hustle and bustle of the city. Even so, it is a beautiful place to take a walk and Tsurumine Hachimangu Shrine is an important part of Chigasaki's heritage. For that alone, it is worth checking out.

Professional Advice -LAWYER-

Question:

I'm an English teacher at a language school, but I cannot work due to the accident while commuting. So, I'm living on savings. In this case, can I receive any financial assistance or aid?

Answer:

Japanese labor laws generally apply to foreign workers no less than Japanese workers. In case like your question, you may receive compensation from the Industrial Accident Compensation Insurance, a government owned and operated insurance system. Almost all businesses, with a very few exceptions, are required to enroll this insurance and pay premiums for all employees, regardless of worker's nationality or status of residence.

You can claim compensation when you get injured due to work-related causes or while commuting to work. Workers can receive medical treatment benefits, benefits for absence from work and so on. For more information, please refer to the pamphlet by Ministry of Health, Labour and Welfare.

[<http://www.mhlw.go.jp/new-info/kobetu/roudou/gyousei/kantoku/dl/040330-pamphlet.pdf>]

MEET CHIGASAKI BREEZE HERO ROSA MIYAZAKI

Former NHK Spanish teacher talk about how she adjusted herself to Japan and became a fluent Japanese speaker.

Rosa, a former presenter on a Spanish language TV program on NHK, was born in Colombia. After she got married, she moved to Japan and has lived in Chigasaki for more than 25 years. She speaks fluent Japanese and teaches Spanish and cooking. She shared her experience when she first came to Japan.



CB: What did you find the hardest when you first came to Japan?

R: I think language was the most difficult thing for me. I learned to speak it by watching Japanese TV dramas with romaji subtitles. I wrote down what they were saying and tried to use it as much myself. But because it was only in romaji, I couldn't understand what they were saying and I sometimes used bad words without knowing it. I once learned a phrase from a man on TV to express resentment and used it to someone saying "Teme-Konoyaro-Shinitainoka! (てめえ、このやろう、死にたいのか)". I didn't know it meant "I'll kill you bastard". He seemed really shocked, hahaha...

CB: What is your motto?

R: My motto is to always try. I hate to regret chances that I didn't take. I try to always say yes to opportunities. Adjusting yourself to a totally new environment is difficult, and it was even harder for me as a pregnant woman. I couldn't speak Japanese and didn't know how to cook Japanese food at all. I've cried many times. However, I tried to overcome them and became very good at cooking to the point that I can teach people now!

CB: Who has inspired you in your life? Do you have any role models?

R: I respect my mother and my grandfather, who have taught me so much. Since my father passed away when I was only a child, I have helped my mother with a lot of things and we have formed a close bond.

CB: Could you tell us a little about your hometown and your childhood memories?

R: I was born in Colombia, tranquil town blessed with a mild climate. I have five siblings and they gave me a lot of fun memories, we are all still getting along. I really had a wonderful childhood.

CB: What do you think Colombian and Japanese have in common, and what is the difference?

R: We don't have anything in common, how we feel, culture, food, nothing! When I first came to Japan, everything was so new to me and very shocking. For example, I had no maids like I did back in Colombia. Everyone is so busy that families don't eat together. In Colombia, no one runs because no one is in a hurry. In Japan, everyone is always so busy running.

CB: What do you like about Chigasaki?

R: My first impression of Chigasaki was "What a tiny town!". Now, I think as such a cozy, relaxing town and I love it so much!

CB: Thank you, Rosa. We'll look forward to seeing you around town!

Betty's

Ohana(family) Style Cooking



• Ingredients •

- 1 piece chicken breast or thigh
- 100-200 grams long rice (harusame or cellophane noodles)
- 2 stalks celery, thinly sliced diagonally
- 1 medium carrot, thinly sliced diagonally
- 1 onion, thinly sliced
- 1 inch fresh ginger
- 1 clove garlic
- 1/4 scallion head (green onion)
- 1/2 cup vinegar
- 1 table spoon salt (adjust to taste)
- black pepper to taste

Every family has a favorite dish passed down from your mother, grandmother or aunt, which shows up at every pot luck or family get together. I would like to introduce our family's "Chicken Long Rice", a very common main or side dish at Hawaiian restaurants. A healthy easy dish made with one frying pan. It has no oil so it is excellent for dieters.

Boil 5-7 cups water with ginger, garlic and green onion in a large frying pan or wok to make the chicken broth. The amount of water depends on how much long rice you use. (100grams=5 cups / 200grams=7 cups.) Bring to a boil and place chicken inside. Cook for about 15 minutes then turn heat off, cover and let it simmer for another 15 minutes. Remove the chicken from the pan and set aside to cool. Take out the garlic, ginger, scallion and any excess fat in the pan to make a clear broth. While preparing the chicken broth, soak the long rice in water so that you can cut the noodles into easy to eat lengths (10-15 cm). Prepare the vegetables. Reheat the broth and place all vegetables in the pan. Cook until soft. Add the chicken and long rice. Mix the ingredients together and cook until long rice softens. Turn heat off and pour vinegar evenly over the meal. Cover and simmer. Add water or chicken broth if the more liquid is needed. Enjoy the meal hot and soupy. Left overs can be refrigerated and eaten chilled like a salad. MAHALO! Betty

CHIGASAKI DAIICHI PARKING LOT FEES AND HOURS ARE CHANGING

Starting on Wednesday, March 1st, the parking fees and the service hours of the Chigasaki municipal Daiichi Parking Lot near Chuo Park will be changed.

1. The maximum parking fee will be reduced from 900 yen to 700 yen.
2. Service hours for the parking passes will be extended to 24 hours.
3. Discounts are available for passes of three months or more on three or more vehicles.

The application for parking passes will be available at Chigasaki Daiichi Parking Lot office starting at 12 noon on March 1st. [For Inquiry:0467-86-8006]

AVOID LONG WAIT TIMES AT CHIGASAKI CITY HALL

Chigasaki City Hall will be very busy at the end of March due to the end of the fiscal year. Please take the following precautions to avoid long wait times.

Avoid peak times: If possible, you may want to avoid the busiest days expected from mid-March to early April. Early March is recommended as the lines are normally shorter.

Check crowd warnings: Take a look at crowd warnings on the city hall's calendar at the city website to get an idea of which days they expect to be the busiest.

Use branch offices: Branch offices are available for certificates of residence, family registers, seal registration certificates and income tax certificates. Visit the city website for more information about branches.

Additional counters: Additional counters will be set up to serve more people on the busiest days: March 25, 26, April 1, 2.

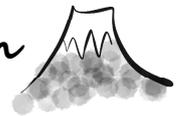
IMPLEMENTATION OF A "NEW SPEED LIMIT 30 km/hr ZONE" IN RESIDENTIAL AREAS

In December of 2016 30kph speed limits were set in some residential areas to ensure the safety of pedestrians, schoolchildren and bicycles. Signs have been placed at the entrance of the new zones and road markings has been painted on the roads.

Locations: Akamatsu-cho,
Part of Midorigahama and Fujimi-cho
Part of Tokiwa-cho

[Safety Measures Division Safety Measures Officer]

Ask Fuji-san



Dear Fuji-san,

I live in Japan with my family. We like its culture, traditions and foods.

There is always something interesting to learn from them. Most Japanese people are kind, but I have a question:

In some situations, they apologize instead of just saying thank you. That reaction makes me think:

I shouldn't say or do this or that!

What shall I do?

From My Five Stars (Peru)

Dear My Five Stars,

Don't worry. They are grateful. At the same time, they also feel sorry for you spending your time and bothering you. They are too modest and humble to just say "thanks" to you, especially if you are older or higher in social status. That's why the Japanese often say sumimasen (sorry) instead of arigato (thanks) when they express their appreciation. It's part of the Japanese culture. So you shouldn't take it as an apology. Just respond by saying "Not at all", "It's my pleasure", or "Don't mention it".

From Fuji-san

CHILDREN'S ART PROJECT UPCOMING AT CHIGASAKI MUSEUM

Art program for kids supported by Chigasaki city and NPO Baby Art Friendship Association

Mirukko Program offers an opportunity for families with children to explore great works of art at the Chigasaki Art Museum. You don't have to feel nervous about bringing your children to the museum. They will guide you and give you some tips on how to enjoy art appreciation and also on how to feel relaxed with your children. We encourage you to have the best museum experience with your children.

Family Museum Tour Schedule

Date	Time
March 1. Wed	2:30pm~3:30pm
March 3. Fri	10:30am~11:30am
March 4. Sat	2:00pm~3:00pm
March 18. Sat	2:00pm~3:00pm

Availability:

Up to 20 parents with children (infants to elementary students)

Reservations:

Email npo@art-friendship.org (NPO Baby Art Friendship Association) with date, number, names and ages of the participants.

Mirukko Program also provides other programs. Their staffs visit kindergartens and nurseries to talk about museum manners and how to enjoy art appreciation. This will be a good opportunity for children to express how they feel about artwork and to listen to the opinions of others.

Editor's Note

Spring in the air. The promise of spring inspires us to open up windows and let the fresh air in. We welcomed new editorial members and are getting the new year off to a great start here at Chigasaki Breeze. We featured sakura viewing spots and some fun events in this issue. We hope you enjoy this issue and start thinking about what adventures you'd like to have. Take a fresh look at something you're already familiar with and seize your own opportunity to create something memorable and fresh. Happy spring to you!



Shuhei Miyake

EDITORIAL TEAM (In alphabetical order):

Sosuke Akutagawa, Noriko Fukumura, David Hansche, Zachary Hillenbrand, Setsuko Isa, Takeo Ishii, Yasuo Kurita, Masumi Miwada, Kumi Miyake, Rin Miyake, Betty Nakamura, Seiji Nakane, Emi Tabuchi.

Back issues are available on the IAC website [www.Chigasaki-iac.org/] or the Chigasaki City website. Inquiries: info.chigasaki-breeze@gmail.com