



RELOCATION OF CHIGASAKI POLICE STATION AND CHIGASAKI TRAFFIC SAFETY ASSOCIATION

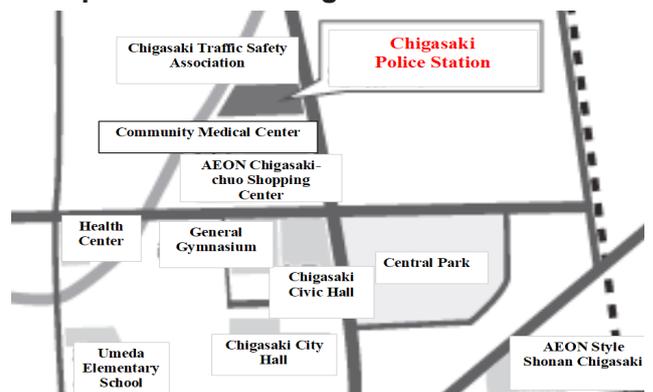


The offices of the Chigasaki police station as well as the Chigasaki Traffic Safety Association were transferred from Jukenzaka 1-chome to Chigasaki 3-chome, with the new offices opening in early July. The old office of the police station was built in 1963 and the annex office was built in 1978, but it quickly became too old and narrow with an increase in officers. The new police station is located near AEON Chigasaki-chuo Shopping Center and the new Community Medical Center.

With new larger parking spaces, a maximum of 14 cars can be parked in the parking lot. Those who wish to renew their driver's license or get parking and road usage certificates, will find the Traffic Administration Unit on the first floor useful. The telephone number of the police station is the same: 0467-82-0110.



Map for the new Chigasaki Police Station



COUNSELING CORNER FOR FOREIGN RESIDENTS

Foreign residents living in Chigasaki can now receive advice at a new counseling center opened this June by IAC with the support of the government of Chigasaki.

Open on the last Saturday of each month from 9 a.m. to 12 p.m., on the fourth floor of the Gender Equality Promotion Center "IKORIA."

Despite yearly increases in foreign residents, before now, Chigasaki was forced to advise residents to go to Earth Plaza in Yokohama for counseling.

English and simple Japanese are spoken at the new counseling center. If you can speak only another language, and there isn't a translator available, we can only provide basic counseling.

Topics range from information necessary for daily life such as medical care, health and welfare, child care and also regarding culture and customs in daily activities. Your privacy is also guaranteed.



CHILDREN'S MEDICAL EXPENSE SUBSIDY PROGRAM TO EXPAND TO THIRD-YEAR JUNIOR HIGH SCHOOL STUDENTS

Apply to be eligible to receive this support

At present, Chigasaki's children's medical expense subsidy program covers hospitalization fees until the third year of junior high school and outpatient treatment fees until the sixth year of elementary school.

According to the Chigasaki Childrearing Support Section, to lighten the burden on families' finances, the age of children eligible to receive outpatient treatment fee support will expand to equal other child medical support from this October. This new aid will cover medical fees that exceed 500 yen per hospital visit for children from the fourth year of elementary school until their third year of junior high school.

Newly eligible: Children born between April 2, 2004 and April 1, 2007

Application: Information and application forms will have been sent to families with children eligible to receive this support by the end of July. Please fill in the blanks required, then send it back to the Chigasaki Childrearing Support Section. After the application has been processed, a certificate of pediatric care (*shoni iryoshō*) will be sent to the families.



The certificate is available from Oct. 1 to the end of the child's birth month.

*If the child's birthdate is on the first day of the month, the certificate will arrive at the end of the previous month. **There is income restriction for families with children who are over 4 years old. If your income exceeds this restriction, a separate announcement will be sent.

	Outpatient Treatment		Prescriptions	Hospitalization
Newborns-3rd year elementary students	fully covered		fully covered	fully covered
4th year-6th year elementary students	Medical fees over 500 yen covered per hospital visit			
1st year-3rd year junior high students	currently not available	<u>From October, medical fees over 500 yen covered per hospital visit</u>		

LEGAL KNOWLEDGE FOREIGN RESIDENTS SHOULD KNOW

Foreign residents living in Japan must be aware of the following legal matters:

1. **Paying residence tax**
2. **Enrolling in national health insurance (*kokumin kenko hoken*)**
3. **Paying national pension (*kokumin nenkin*)**

Everyone who lives in Japan and has a residence card must enroll in public health insurance and pay into the national pension. If you are a company employee, your employer is legally obligated to enroll you in social health insurance (*kenko hoken*) and employee welfare pension insurance (*kousei nenkin*).

You have to submit the certification of resident tax payment (*kazeishomeisho & nozeishomeisho*) when you apply for extension of your visa. It's also very important when applying for permanent residency or naturalization. Some people pay these things a year or two later, but it's important to pay properly on time. You'll be required to submit certificates for the past three or five years when applying, and your application will not be accepted if you have delayed or past-due payments.

We recommend that you make sure that you've paid your taxes and pension properly before applying.

EVENTS & ACTIVITIES INTOWN

SEPTEMBER

21 SAT 7 a.m.
KOIDE RIVER HIGANBANA FESTIVAL
Come see the brilliant higanbana (red spider lily) blossoms from late September until early October.

23 MON 10 a.m.-5 p.m.
CHIGASAKI JAMBOREE 2019
Country and bluegrass music concerts at Chigasaki Satoyama Prefectural Park

OCTOBER

5 SAT until DEC 1 SUN
THE 59th CHIGASAKI CIVIC CULTURAL FESTIVAL held at Chigasaki Civic Hall and other facilities near Chigasaki station.

12 SAT until 14 MON
CHIGASAKI LOCO STYLE FESTIVAL
Hula performances and workshops to be held at Chigasaki Civic Hall.

15 TUE 9 a.m.
MORNING FISH MARKET "Sakana no ichi" at Chigasaki Fishing Port.

NOVEMBER

3 SUN (CULTURE DAY) 10 a.m.-3 p.m.
FUREAI FESTIVAL
A lot of stalls will be set up along by volunteer groups including IAC. On the stage, music and dancing will be performed at Chigasaki Chuo Park.

10 SUN 10 a.m.-3 p.m.
23RD RAINBOW FESTIVAL
Many events such as a flea market will be held at Chigasaki Satoyama Prefectural Park with music and dance performances as well.

CHIGASAKI'S LOCO STYLE FESTIVAL

A 3-day festival that lets you feel the vibe of Hawaii from Oct. 12-14, 2019 at Chigasaki Civic Hall!



The long weekend in October is the time to indulge yourself with a Hawaiian holiday. The festival will host excellent live performances of hula and Hawaiian music in the theater. There will be some workshops to introduce you to a bit of Hawaiian culture such as playing ukulele, growing plumeria, and even a public talk by Miki Cabatbat about Hawaiian life.

Performance information:

Saturday, Oct. 12 (Ho'ike Stage)
Opening performance and Hula performances by preschoolers, and hula schools (free admission)

Sunday, Oct. 13 (Ho'ohanohano Nui Stage)
Hula and Tahitian dance performances that won prizes in both international and Japanese competitions. (3,000 yen admission)

Monday, Oct. 14 (Ho'ike Stage)
Hula performances by preschoolers and hula schools and the finale (free admission)

Please feel free to send an email to locostylefestival@gmail.com or visit [\[https://hoohanohanonui.jimdofree.com\]](https://hoohanohanonui.jimdofree.com) for more information.



MEET MR. SORAVIA GIORGIO IBERICO, THE EXPERT IN ENJOYING LIFE

"I lived very long, and experienced many things. Nothing surprises, bothers nor shocks me now. I can get along with everybody because I love people"



Soravia Giorgio Iberico was born in Paris as a son of a Turkish father and an Italian mother in 1938, but he never met his father until he was

five years old because wars separated his father from the family. He spent his childhood in Algeria for 10 years. He and his family went back to France but 1 year later, they moved to Milan and stayed there for 20 years. He moved to England and spent 20 years there, then went back to Italy again and lived in Milan for 25 years. In 2012, Iberico came to Japan and has lived in Chigasaki with his beloved wife since then.

This jolly and friendly 80-year-old Italian gentleman kept smiling happily during the interview but surely, the many experiences he went through when he was younger built his liberal, calm and patient character.

"There's good times and bad times. That's life!"

"When I was a child, there were the wars all over the world," Iberico said. "That's why we kept moving so often. It was to escape danger. Two of my relatives were killed in the concentration camp."

He loves Chigasaki because it's quiet and peaceful.

"There's good times and bad times. That's life!" he said. "I got married 3 times." His first wife was a Tuscan but the marriage lasted only a few months. He remarried an English woman and had two daughters but it did not work out either. Then he met a Japanese woman named Yoko in Italy, and she would become his third wife. Now he is enjoying his life in Chigasaki.

He has many hobbies. He reads books a lot, especially about history and politics. He loves music, especially old Jazz. He studied at the "Conservatorio di Musica" in Italy, and he played clarinet and percussion. He also loves to sing, and is a good swimmer. Unfortunately, he is not be able to swim lately because he fell down the stairs and broke some bones last year. But, he used to be a swimming instructor and a life saver at swimming pools and beaches in Italy.

He is a good cook as well. "I can cook perfect paella," he said. He admitted that although there are some nice Italian restaurants in Chigasaki, he doesn't like to pay for food because he knows how to cook-- and cook well. He goes shopping and cooks every day. "And I can prepare a perfect Italian breakfast, too!" he smiled proudly.

"I'm the only Italian in Chigasaki!!" It did not sound lonely at all. It sounded like he is enjoying it. "Of course I have difficulties in language sometimes but it's okay." He is now studying Japanese in IAC's Japanese classes on Thursdays, and remarked that he feels very lucky to have met the instructor there. He loves people and he knows how to enjoy life.

There are lots of things we can learn from him. How to make perfect paella will do for a good start.



JAPANESE GOVERNMENT OFFERING MEN AGED 40-57 FREE RUBELLA VACCINATIONS AND ANTIBODY CHECKS FOR THREE YEARS



Have you been vaccinated for rubella? In order to combat an outbreak, the government has decided that men born between April 2, 1962 and April 1, 1979 are eligible for free coupons toward an antibody check and vaccination for rubella until March, 2022.

According to the National Institute of Infectious Diseases (NIID), rubella has been spreading rapidly since 2013 when more than 14,000 people were infected with the disease. The epidemic also continues in Chigasaki. "Protection from rubella is connected to future lives," Chigasaki Mayor Hikaru Sato said. "During this chance, let's get the antibody check and vaccination against rubella."

The most susceptible to catch rubella are working men in their twenties to fifties in their offices, as they didn't have an opportunity to receive public vaccinations. 90 percent of rubella carriers had no vaccinations or are unsure if they have. If a mother catches it during early pregnancy, the baby might get congenital rubella syndrome (CRS) with defects such as congenital heart disease, hearing impairment and cataracts.

It is said once you contract rubella, you have a lifelong immunity. However, there are many cases in which you actually have not had the disease or kept the antibodies.

As rubella is a disease prevented through vaccination, when you receive the free coupon mailed from the municipal office, please go and check to any clinics or hospitals in the country as soon as possible. Getting the vaccination if you haven't will help protect your family, people around you and unborn babies, and lead them to good health.

For more information, call the Infectious Disease Prevention Section of the Public Health Center at 0467-38-3331.

Visible symptoms of CRS in babies include:

Eye abnormalities

Such as cataracts (cloudy vision), retinopathy (damage to the retina, which may cause vision impairment) and glaucoma.

Deafness or hardness of hearing.



Congenital heart disease

Especially pulmonary artery stenosis and patent ductus arteriosus (PDA).

Low birth weight.

Immune thrombocytopenic purpura (ITP) which causes there to be too few platelets in the blood.

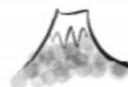


NEWS FROM THE INTERNATIONAL ASSOCIATION OF CHIGASAKI (IAC)

The IAC International Marriage & Child-Raising Circle Support Group of foreign citizens and the IAC Thursday Japanese language class for foreign citizens will hold a course on disaster protection countermeasures the meeting room of the Chigasaki Gender Equality Center ("IKORIA") from 10 a.m. to 11 a.m. on Thursday, Sept. 19. The instructor will be a staff member from the Anti-Disaster Section of Chigasaki City Hall. He will explain how to protect ourselves from large earthquakes and prepare for earthquakes in simple Japanese. Since normally the two groups have their own meeting in the two different rooms at the same time on Thursday, it will be the first collaboration for each group. If you are interested in this course, please come to IKORIA.



Ask Fuji-san



Dear Fuji-san,

I love sushi and after coming to Japan, I sometimes go to sushi restaurants with my friends and enjoy it very much. I saw some people eat sushi with chopsticks and others with their hands. Which is correct? Please tell me how to eat sushi properly.

From, K.

You can enjoy sushi with your hands or chopsticks, either is OK. Long ago, people ate sushi with their hands, but in recent years there have been a large number of sushi shops and for hygienic reasons, they use chopsticks. But many sushi experts still stick to the tradition of eating it with their hands. Perhaps senior men are used to eating sushi this way so when eating with senior men, it may be best to follow suit.

You take the sushi (rice and fish) with your (right) hand using three fingers (your thumb, forefinger and middle finger) to lay the sushi sideways and dip the fish in the soy sauce. Then, put it in your mouth with the fish side down so that you can taste it with your tongue directly. If using chopsticks, you should take the fish with your chopsticks and dip it in the soy sauce and you put it back on the rice and eat them together. When you have gunkan-maki (warship roll sushi), you should dip the gari (pickled ginger) in the soy sauce and put the soy sauce on top of the fish.

Wasabi and gari are paired often with sushi. Wasabi is a spicy condiment prepared by grating the stem of the wasabi plant. Wasabi is used in sushi and if you don't like it, you can order sushi without it. Gari is free of charge and eaten to cleanse your palate so you can best enjoy the flavors of the next piece of sushi.

Enjoy your sushi! -Fuji

EDITORIAL TEAM (In alphabetical order):

Sosuke Akutagawa, Zachary Hillenbrand, Takeo Ishii, Mizue Kasai, Yasuo Kurita, Masumi Miwada, Shuhei Miyake, Seiji Nakane, Kaoru Okano, Akihiko Sakurai, Emi Tabuchi, and Kiyokazu Yokosawa. Back issues are available on the IAC website [\[http://www.chigasaki-iac.org/\]](http://www.chigasaki-iac.org/) or the Chigasaki City website. Inquiries: info@chigasaki-iac.org