

A GOOD LITTLE THING

ちょっといい話

BLIND PHOTOGRAPHERS

Can you believe that children at a school of the blind shouted saying *Sugoi* or *Cool* looking at 1,500 of pictures they took themselves?

In the recent TV programs, one of the most surprising and impressive ones being a story about a professional photographer who succeeded in teaching totally blind boys and girls how to use a camera so they could take pictures of subjects existing in their lives.

The photographer's name is Hiroshi Suga. He is well known for taking pictures around the world and has been awarded numerous prizes. What was impressive about the way for them to take pictures was the fact that the natural light, wind, sound, other peoples' movement, the breath of babies asleep, etc. were there to aid them.

They learned how to use a camera first from the photographer but they also learned from their families, friends, neighbors, or whoever they encountered. The photographs are of a wrinkled face of a very old lady, a father taking a nap on a sofa at home, a father at a house construction site in a narrow space, flowers in a garden or on a byway, sleeping babies, a number of sparrows on electric wires in an evening glow, and so forth which, according to the photographer, were incredible in that their pictures were not taken with photography skills.

He said he could never beat those children in photographing, saying they are just genius. These boys and girls were given an album of those pictures and felt so happy holding the album and turning over the pages.

The exhibition, "The Child Photographers", is being held at the Nippon Newspaper Museum at Nihon Ōdōri in Yokohama until August 26 from 10:00 to 17:00, except Mondays.

People In Town

Nemanja Komatinovic



*An Encounter with
a Japanese classmate
in the Netherlands brought me here*

Nemanja Komatinovic from Beograd, Serbia, is the tallest man in the IAC Japanese language class. He married a Shimane-born Japanese lady in December last year and they are living in Chigasaki. Surprisingly, they met at university in the Netherlands where both of them were studying wind power generation technology. What motivated him to come to Chigasaki is that his work place is in Gotenba, Shizuoka.

After graduating from a Dutch university, he came to Japan in April 2006 to study technology at Ashikaga Technology College in Utsunomiya, Tochigi, where he wanted to learn from professor Ushiyama who is very well known as a foremost authority on windmill technology.

He is now working at a company located in Gotenba where they are making windmills on a large scale.

Nemanja's daily routine is to get up at six in the morning, go to Gotenba by train, and come back home at eleven at night. Therefore, he has little time to make friends in Chigasaki, but he likes Chigasaki very much because it's more beautiful than any other city he has been to so far. In the meantime, he is enjoying everything about the Japanese lifestyle, including long working hours, although he is not enjoying the basketball he used to play in his boyhood. He likes Japanese food, but he is not fond of Gōya because of its bitter taste, *Nemanja* added finally.

Something Special in Chigasaki

MOKICHI Baker & Sweets

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There is an old Sake Brewery in Chigasaki, which is called Kumazawa Brewery and is the only traditional Sake Brewery in the Shōnan area. It's one of the sightseeing spots in Chigasaki for people from foreign countries.



The great history of Kumazawa Brewery started in 1872, almost 130 years ago, in Kagawa, in the northern part of Chigasaki. From the first owner, Kumazawa Hyōe to the present 6th owner they have brewed sake, but now, Kumazawa brewery has developed to produce beer and opened restaurants and a baker. Shōnan beer is very well known while their restaurants serve good tasting dishes and bread that compliments their alcohol.

MOKICHI Baker & Sweets, located in the same yard as the brewery, is especially unique because of its materials. They use Kumazawa beer to inflate the dough instead of yeast. The beer differs from season to season. Many people love their bread because they spend so much time on the dough to achieve sweetness and their own flavor.

They sell almost 40 kinds of bread (¥150-300) including a bread of the month. The owner's recommendations are "Crescent Roll" and "Raisins Noi" which is made of raisins and walnuts.

They are open from 10:30 through 17:00. (If there is bread left over, they will sell it at *MOKICHI Trattoria* restaurant from 17:00.) The owner, Mr. Yamamiya, recommends visiting the shop after noon. You can make a selection from many kinds of bread at around 13:00-14:00. It's a 10 minute walk from Kagawa-station on the Sagami-line and there is ample parking. They have their own branch restaurant too near Chigasaki station. (0467-84-0124 10:00-21:30) Try visiting this tempting shop and enjoying their unique bread?

==MOKICHI Baker & Sweets== TEL : 0467-52-6144 <http://www.kumazawa.jp/>