

Products of Chigasaki

“TATAMI-IWASHI”

Have you ever heard of a Chigasaki's special product “*Tatami-Iwashi*”? If not, the name may sound funny because “*tatami*” is a traditional mat made of rush, while “*iwashi*” is sardine. How are they related to each other? Here are the details of this intriguing Chigasaki product.

“*Tatami-iwashi*” is a thin sheet of dried sardine literally; the component is not sardine, but it's a tiny dried fish called “*shirasu*” or whitebait (about 2cm in length). This processed food is peculiar to the *Shonan* area because “*shirasu*” is caught in Sagami Bay. They grow up in the ocean at big river mouths like the Sagami River in the case of Kanagawa. Fishermen say they are caught 2~3km off Chigasaki beach.

This product was originally created for the idea of preservation and it is said we can keep it for one month in the refrigerator or even one year in the freezer! Thanks to its long shelf life, many people these days take it to foreign countries as a souvenir. (It's so light and easy to carry around too.)

A company called Kitamura Suisan makes many kinds of marine products and how to make “*Tatami-iwashi*” is in the following:

- 1) Put *shirasu* into a square mold called *BAN* in water.
- 2) Place the *shirasu* into a sheet of rush and dry.
- 3) Desiccate the sheet for 1~2 days under sunshine. When you eat, broil till it turns brown and put soy sauce on it.

The name of “*Tatami-iwashi*” is often misunderstood because it sounds like *tatami* or mat, but it's not true. As noted earlier, “*Tatami-iwashi*” used to be dried on “*tatami*” and that's why it was so named.

The processor Kitamura Suisan who runs their shops at Yanagishima-kaigan and Chigasaki Luska sell beautiful “*Tatami-iwashi*”.

Why don't you visit and enjoy the flavor of Chigasaki?

=Information=

Kitamura suisan 北村水産

TEL : 0467-58-0437

URL : <http://www.kitamura-suisan.com>

Confucious says

One who is not humane cannot long abide in adversity, nor can he long abide in happiness. One who is humane feels at home in humaneness, one who is wise desires humaneness.

HELP WANTED

I am looking for native English speakers to work at the English conversation café in the Chigasaki, Tsujido, Fujisawa and Yokohama areas. Part time work or once a month is OK. For more information, please send mail to:
riko512@t.vodafone.ne.jp Riko Arimura

HOW TO EAT Instant Noodles?

Maybe some foreigners will have trouble handling cups, trays, bowls, etc. of Japanese instant noodles even though you already know how to handle the world-famous CUP NOODLE.

The following are some other kinds in the hope that this will help you enjoy them more:

Kitsune-Udon Don-Beh

Peel the lid off halfway and take out the soup in the bag. Put in the soup and pour boiling water to the line shown inside the cup.

Let it stand for five minutes and then it will be ready.

Yakisoba U.F.O.

Peel the lid off from point 1 to 2 indicated below, take out sauce, pour boiling water to the line inside the plate, and wait for 3 minutes.

Peel the lid off from point 3 following the dotted line to make a hole.

Hold the cup tight, tilt the container slowly, and pour out the water through the hole.

Add the sauce and stir well. Then it's ready.

Chicken Ramen

<In case of using boiling water>

Put noodles in the bowl, pour in about 400ml boiling water, put lid on, and let it stand for three minutes. Then it's ready.

<In case of cooking>

You can cook ramen by putting them for one minute in 450ml boiling water.

Japanese Proverbs with the English Equivalents

●花より団子

Pudding rather than praise.

(Hana yori dango.)

◆Dumplings are better than flowers.

●泣きつ面に蜂 Adding insult to injury.

(Nakittsura ni hachi.)

◆A bee stinging a crying face.

●果報は寝て待て

Everything comes to him who waits.

(Kahō wa nete mate.)

◆Sleep and wait for good luck.

●裏には裏がある There are wheels within wheels.

(Ura ni wa ura ga aru.)

◆The reverse side has its reverse side.

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