

ふれあい通信



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Toward the Post-Coronavirus Era



◆ Technical intern trainees from Vietnam working at a construction site ◆

gency or acquisition of Japanese nationality. It may also be necessary to establish a comprehensive policy for young foreign people born and raised in Japan. The enhancement of the system for accepting foreign residents, including their families, will help foreign residents feel more secure in their lives in Japan, which we believe is an important requirement for Japan to become a “country of choice.”

Enhancement of Japanese Language Education

The foundation for a stable life, employment, and success in Japan is Japanese language proficiency. I believe that strengthening Japanese language education is a policy that needs to be expanded and improved. We believe that, like in other countries, a system should be established as soon as possible so that foreigners living in Japan for a certain period of time, regardless of age, can receive basic Japanese language training under a public responsibility. As Japan faces a rapid population decline in the wake of the pandemic disaster, accepting foreign workers is an urgent issue that cannot be put off and should be addressed with a sense of urgency.

NIA will continue to work for the development of multiculturalism and international exchange together with our volunteers who have always supported and cooperated with us. Thank you.

The global pandemic of the new coronavirus has transformed the socioeconomic situation in Japan and abroad. In preparation for renewed growth after the pandemic, at the Roundtable on the Acceptance of Foreign Human Resources, the Japan Center for International Exchange (JCIE) submitted a proposal entitled, “Policies for Accepting Foreign Nationals in the Post-Corona Era: Making Japan a Country of Choice.”

Accelerating Global Competition for Human Resources

This proposal cites the new direction of the U.S. immigration policy to accept immigrants more willingly under the Biden administration, as well as South Korea’s continued population decrease over the past several years, and China’s population decrease for the first time in 61 years in 2022. Altogether these factors are intensifying overseas competi-

tion for acquiring foreign workers for economic revitalization.

In Japan, while the long-term decline in the working-age population is probably the reason for the shortage of workers, the pandemic disaster has further aggravated the declining birth-rate. For Japan’s economic recovery in the post pandemic period, a clearer indication of Japan’s willingness to accept foreign workers, both domestically and internationally, is of vital importance to win the competition for human resources.

Becoming a Country that Foreigners would Choose to Live in

In order for Japan to become a country of choice for foreigners with diverse backgrounds and talents, it is necessary to create an environment in which it is easy for foreigners to settle. This can be done by reviewing the procedures and processes for permanent resi-

Yukata Experience! Japanese Summer

~ Try Putting on a Yukata by Yourself ! ~

Every summer, the Nishinomiya Cultural Exchange Volunteer Group, a voluntary activity group of NIA, holds an event for foreigners to experience wearing a *yukata*, a summer *kimono*. In the past, volunteers used to dress people in *yukatas*, but in fact, the *yukata* is much easier to wear than the *furisode* (a long-sleeved, formal *kimono*). So, three years ago, we decided to show people how to put *yukatas* on by themselves and to let them try it, and this year was the third time to hold the event.

The participants for the event were limited to women only. They could choose their favorite *yukata* from NIA's *yukata* collection. They also chose a matching *obi* (sash). They enjoyed picking them out since there were so many options to choose from. Of course, They could bring their own *yukata* if they had one.

Once everyone had chosen their

favorite *yukata* and *obi*, a volunteer demonstrated and explained how to put them on. The participants tried putting on their *yukata* as they watched. It was the first time for them to put on a



yukata by themselves, so they had a hard time grasping how to do it. With the help of the volunteers, however, they managed to put them on.

On the day of the event, there happened to be a *Tanabata* ornament making event on the first floor of Frente Nishinomiya. The participants

had the perfect chance to go down in their *yukatas*, to write down their wishes on strips of colorful paper, and hang them on the *Tanabata* bamboo tree. After returning to the 4th floor, they were shown how to fold the *yukatas* before putting them away.

The participants seemed to enjoy the exchange with Japanese people, saying, "It was difficult to put on the *yukata*, but I was glad to have had kind help," and "I really enjoyed putting on a *yukata*, after getting advice on choosing one and learning how to put it on."

A volunteer staff member said, "We rehearsed, but they couldn't do it exactly the way it was supposed to be done." And she jokingly said that it would have been easier if the volunteers had put the *yukatas* on the foreign participants.

Watching everyone enjoy chatting and taking each other's photos at this event reminded me of how fun it is to be a volunteer. (Y. I)



"Arroz con Leche"

from Chile

Sweets have a way of melting people's hearts with both the young and adults. This column will introduce you to various sweets from around the globe, and are associated with seasonal events.

Ingredients (for 2 servings)

- Raw rice40g
- When made with long-grain Indica rice, it has a dry texture, and when made with the familiar Japonica rice in Japan, it offers a creamy texture.
- Milk..... 400ml
- Sugar2 teaspoons
- Lemon zest a slice
- Cinnamon powder or 1 cinnamon stick

- remaining milk and continue stirring.
- ③Once it reaches a porridge-like consistency, add sugar and mix well.
- ④Transfer to serving bowls and let it cool to room temperature, then refrigerate overnight. Before serving, sprinkle with cinnamon powder according to your preference.

(Provided by Mr. Daniel Pisaro from DANIEL Wine Bar)

How to make

- ①In a pot, warm half of the milk along with the lemon zest and cinnamon stick (optional) to infuse the flavors.
- ②Add the raw rice and cook over low heat for 15 minutes, stirring with a wooden spoon. Then, add the



Arroz con leche (Spanish for "Rice with Milk") is a sweet cold dessert made from milk and rice. It's a traditional treat in Spain and Latin America, offering a rich flavor from the essence of rice and milk, complemented by the refreshing notes of lemon and cinnamon. In Brazil, fresh tropical fruits are commonly used as toppings, while in Chile, dried fruits and nuts are popular choices. There's even a children's song called "Arroz con Leche" where kids hold hands in a circle and sing and dance along, expressing their wish to marry someone.

High-end restaurants may serve luxurious versions of Arroz con Leche, but the taste of this homemade dish prepared by one's own mother is always the most delicious. While the idea of a rice and milk desert might seem unusual to those in Japan, please try experiencing the nutritious and love-filled "mother's taste" of Chile. This desert is perfect for the hot summer days in Japan. (K. H)

The interviewee in this issue is Mr. Danniell Pisaro from Chile. He is now residing in Nishinomiya City and managing a wine bar called, "Daniel" in Koshienguchi. He speaks multiple languages including Japanese, and he recently took the Japanese proficiency Test Level 1 after studying at NIA.

Versatile Sommelier

Just a 5-minute walk from the JR Koshienguchi Station, you'll find the wine bar "Daniel" on the shopping street. Stepping inside, you'll enter a different world – the interior is surrounded by numerous bottles of wine and whiskey, along with a large screen, reminiscent of a country western café bar. Behind the counter stands the dapper Daniel! Managing this establishment all by himself is Chef, Sommelier, and Manager, Mr. Daniel Pisaro.

Born to an Italian father and a Spanish mother, he has had a multinational upbringing, spending his childhood in Italy, Spain, Chile, and even residing in Japan. Due to his formative years spent in Chile, he humorously introduces himself as a "Chilean." While his primary language is Spanish, he is also fluent in Italian and Japanese. Let's trace the steps of this international man, Daniel.

Though born on the island of Sicily in Italy, his childhood was marked by frequent moves due to his father's job – from Spain to Chile, then Japan. At the age of 15, he returned to Spain, completed high school there, and embarked on a career in the restaurant business, eventually obtaining his sommelier certification. The Japanese he had learned during his time there at the age of 11 came in handy, and at 25, he secured a position as a staff



member at an Italian company's newly opened restaurant in Japan. He arrived in Japan in 2007 and spent 10 years in Tokyo, followed by 2 years in Osaka and 3 years in Kobe, working as a sommelier at the respective establishments. He opened his own wine bar at the current location in Koshienguchi in August 2022.

Since going independent, he manages all aspects of the business – from procurement and accounting to cooking and customer service. He handles everything from

designing the layout and decorations of the establishment to managing electrical systems and internet connectivity, all on his own. In addition to being a sommelier, he also obtained a chef's certification.

Having lived in multiple countries, he finds that Japan stands out not only in terms of language but also in its distinct culture. The most notable difference he feels is the meticulousness in handling time and matters. Even the return of a lost item surprised him – once, he forgot where he put the pouch containing the day's earnings and a bank passbook. When he checked at the police station the next day, everything was returned intact, down to the last yen. He was impressed by the nonchalant attitude of the 19-year-old who found and returned it. He realized that this is normal in Japan and thought it was an amazing cultural aspect. His Italian friends might find it hard to believe. The impression of Japan being a safe and comfortable place to live comes from experiences like these.

The wine bar has been open for about a year now. His current goal is for "Daniel" to thrive even more as a place for people to relax and enjoy their time. Let's hope for the prosperity of wine bar "Daniel." (M. M)



NIA Information Box

INFORMATION

Japanese Language Course for Foreigners

For foreign residents working during the daytime
Elementary: Focus on daily conversation (First 10 people).
Intermediate: Improve conversational skills in a casual setting
(First to 10 people).

Dates and Time: Every Mon. from Sep. 25~Dec. 4 (10 lessons)
18:30~20:00

Instructor: Japanese language instructor
Fee: ¥ 5,000 (Including course materials)

Cooking Class

Let's cook Japanese seasonal dishes and foreign dishes.

Date & Time	Contents	Venue
Nov. 26 (Sun) 10:00~14:00	Autumn Japanese dishes	Wakatake Life and Culture Center



Cooking volunteers wanted

Free Consultation for Non-Japanese residents

A judicial scrivener and an administrative scrivener will provide consultations free of charge (under seal of secrecy). Please make an appointment by email or by telephone.

Date & Time	Subject	Place
Nov.26(Sun.), 2023 13:00~16:00	Legal Problems	NIA Conference Room
Jan.21(Sun.), 2024 13:00~16:00	Visa Status	NIA Conference Room

◇Volunteers Wanted◇

NIA is seeking volunteers for the following works:

- **Newsletter volunteers A:**
Preparation work before shipping (4 times a year)
- **Newsletter volunteers B:**
Delivery to near-by institutions (4 times a year)
- **Volunteer interpreters and translators**
(Korean, Chinese, Vietnamese and Portuguese etc.):
We are seeking volunteers with different levels of ability. The work ranges from simple interpretation of daily conversation to translation of the NIA newsletter.

◇Sponsor Members Wanted◇

To promote activities of the international exchange program, we need your support.

- **Annual membership fee:**
Group : ¥20,000 Individual: ¥3,000
Volunteer: ¥ 2,000
- **Privileges:** Books can be borrowed for free. Conference rooms and the exhibition corner can be rented at a discount price. Other privileges include invitations to events run by NIA and discount tickets to Nishinomiya based facilities.

Events and disaster information etc. are provided in multiple languages.

Nishinomiya City International Association (NIA) Facebook



We recommend that you to register for our Facebook page.

Current Number of Foreign Residents in Nishinomiya ※as of Aug. 2023

Nationality	Number	Percent
South and North Korea	3,114	38.56%
China	1,386	17.16%
Vietnam	992	12.28%
The Philippines	373	4.62%
Nepal	284	3.52%
U.S.A.	262	3.24%
Indonesia	202	2.50%
Myanmar	180	2.23%
Taiwan	168	2.08%
Brazil	125	1.55%
Thailand	98	1.21%
Bangladesh	96	1.19%
England	75	0.93%
Other	720	8.92%
Total	8,075	100.00%

Total Nishinomiya population 482,641

The percentage of foreign residents in Nishinomiya 1.67%

WANTED:

Volunteers to Edit our PR Paper

"*Fureai Tsushin*" is produced by volunteers and NIA staff. We are looking for volunteers to work with us. If you are interested, please contact us with your comments on our newsletter.



Advertisement wanted!

- ◆ NIA publishes Japanese copies, English copies, Chinese copies and Korean copies of its newsletter four times a year.
- ◆ It's distributed among NIA supporters, foreign members, volunteers, the general public, other international associations, public halls in Nishinomiya, citizens'halls, libraries, high schools and colleges in the city.
- ◆ We will also publish issues on the website for one year after being issued.

◆ FEES

	Price
L:	40,000 yen /year (including a 20,000 yen organization membership fee)
S:	32,000 yen /year (including a 20,000 yen organization membership fee)



NISHINOMIYA

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Official Facebook Information are now distributed

<https://www.facebook.com/frentenishinomiya>

Official Application Information is now distributed

Specialty Shops of Frente Nishinomiya



Worth more than the price



Business hours of the Specialty Shops

10:00 ▶ 20:00

The gourmet street on the 1st floor is open after 20:00.



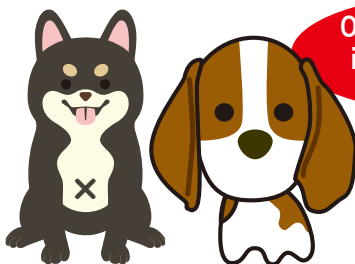
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- 設立年月日：昭和40年10月27日
- 事業内容：○建物管理運営事業 ○住宅管理運営事業 ○環境施設管理事業 ○不動産ファンドマネジメント事業 ○その他の事業

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