



JAPAN NOTES



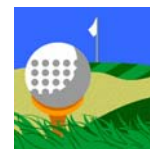
JAPAN AMERICA SOCIETY OF ST. LOUIS

Note 2.

July 2002



UPCOMING EVENT



2002 Consul General Golf Outing

The Annual Fund Raising Event for Japanese Language School for Children

Thursday, August 22
at Pevely Farms Gold Club.

The fee for play, cart and dinner has been reduced from \$150 to \$120.

** Reservation must be made by August 15.

NEW CONSUL GENERAL OF JAPAN APPOINTED

Takao Shibata has been appointed as the new Consul General of Japan in Kansas City. He assumed his duties at the beginning of July. Consul General Shibata was born in Yamaguchi Prefecture, Japan. He graduated from International Christian University in Tokyo and studied at the University of Uppsala in Sweden and at the Stockholm Institute of Economics. Within the Ministry of Foreign Affairs in Tokyo, Mr. Shibata's assignments have included posts in the Development Cooperation Division and in the First International Economic Affairs Division. Overseas assignments have included tours of duty in Sweden, Pakistan, Nigeria, Zimbabwe, and at the Permanent Mission to the United Nations in New York. He has also served as Assistant President at the International Fund for Agricultural Development (IFAD), a specialized agency of the United Nations located in Rome. Mr. Shibata came to Kansas City from New York upon completing his term as Visiting Scholar at Columbia University. Consul General Shibata is married. His wife, Mieko, is currently a staff member of the United Nations in New York.

*** Conversational Japanese ***

When the writer of this column came to America 34 years ago, my son was eight years old and did not speak a word of English. Since my wife and I thought that it would be best for him to learn English directly from native speakers of the language, we opted to leave him alone. So, I was interested what the first English expression or word he would pick up. Can you guess what it was? Well, it was not "Hi" or "OK" or "Thank you". It was "No!" The most important word for his survival in Yonkers, New York. Unfortunately, I could not recall when my son first learned to say, "Yes". But, for us, how to say "Yes" in Japanese is in order.

* *ii desu* (polite) いいです。

yoroshii desu (more polite)

Ii desu (*yoroshii desu*).

We will start the work tomorrow.

* *ii daro-o* (to your inferior) いいだろう。

Ii daro-o. You can go ahead and do it.

* *ii daro-o yo* or *ii daro-o ne* いいだろうよ。いいだろうね。

(a little uncertain, hence gentle)

Ii daro-o yo (*ii daro-o ne*). You can add some sake into the sauce now.

* *ii desu yo* (consenting) いいですよ。

Ii desu yo. I'll will talk to them.

* *ii desu ne* (agreement) いいですね。

Ii desu ne. Let's go and enjoy ourselves.

* *ii desho-o* (consenting) いいでしょう。

Ii desho-o. I will review it again.

By Y.S.

Contents:

- ❖ Upcoming Event
- ❖ New Consul General of Japan Appointed
- ❖ Conversational Japanese
- ❖ Japanese Companies around St. Louis
 - * Bodine Aluminum
 - * Biokyowa
 - * Conlux USA
 - * Koken MFG
 - * Most
 - * National Steel
 - * Nippon Express
 - * Nissho Iwai
 - * North American Lighting
 - * Novus International
 - * Otscon
 - * TG Missouri
 - * Toyota Tsusho
 - * US Paint
- ❖ Membership Renewal
- ❖ Domo Arigato!
- ❖ Inquiries from St. Louisans
- ❖ Japanese Cuisine
- ❖ You are getting old.



**Membership
Renewal**

Time for the renewal of your membership!

For those who have already renewed their membership, **Domo-Arigato (thank you).**

For those who have not yet renewed because many summer events are keeping you busy, you are still most welcome to renew your membership! We are looking forward to getting your renewal!

- Corporate Member**
- * \$1,000 Benefactor
- * \$500 Patron
- * \$250 Sustaining
- Individual Member**
- * \$100 Family
- * \$50 Individual
- * \$25 Student

We have had some new members and will be happy to get even more new members. If you know someone who is interested in JAS, please let us know. We will send them our brochure and *Japan Notes*.

Domo Arigato!

We occasionally send some information regarding Japanese events through e-mails. Also, we ask your help to get information that we cannot answer to those who need information regarding Japan. So many members have responded to help us out. We really appreciate your time and kindness.



Japanese Companies around St. Louis

Would you like to know about Japanese companies operating in and near Metropolitan St. Louis? Following are brief descriptions of those companies. Most of the companies are members of the Japanese Chamber of Commerce and Industry of St. Louis.

Biokyowa Inc.

(100% subsidiary of Kyowa Hakko)

Production and sales of amino acid for industrial use

<u>Head Office and Plant</u>	<u>St. Louis Office</u>
5469 Nash Road	1400 Elbridge Payne Road
Cape Girardeau, MO 63701	Chesterfield, Mo 63017
(573) 335-4849	(636) 532-4070



Bodine Aluminum Inc.

(100% subsidiary of Toyota Motors)

Production of automotive parts

<u>St. Louis Facility</u>	<u>Troy Facility</u>
2100 Walton Road	100 Cherry Blossom Way
St. Louis, MO 63114	Troy, MO 63379
(314) 423-8200	(636) 462-2200



Conlux USA Corporation

(100% subsidiary of Nippon Conlux)

Production and sales of Bill Validators and Coin Changers for Vending Machines

100 Industrial Drive
Crystal City, MO 63019
(636) 937-0033

Koken MFG Co., Ltd

(100% subsidiary of Takara Belmont)
Production of Barber and Dental Chairs

1631 Dr. Martin Luther King Drive
St. Louis, MO 63106
(314) 231-7383

Most, Inc.

(Joint Venture of Toyotatsusho of America 50%, Daiki International 45% and Toyota Tsusho 5%)
Aluminum Remelting

50 Cherry Blossom Way
Troy, MO 63379
(636) 462-5200

National Steel Corp.

(Joint Venture of NKK Corp. 68% and others 32%)
Production of Steel

Granite City Division
20th and State Street
Granite City, IL 62040
(618) 451-3054

Nippon Express U. S. A., Inc.

(100% subsidiary of Nippon Express)
Freight Forwarding, Warehousing and Distribution

9407 Koenig Circle Drive
St. Louis, MO 63134
(314) 429-4900

Nissho Iwai Aerospace America Corp.

(Joint Venture of Nissho Iwai Aerospace Corp. 70% and Nissho Iwai American Corp. 30%)
Export of Airplanes and Related Electronic Equipment to Japan

1854 Craig Road
St. Louis, MO 63146
(314) 576-9911

North American Lighting
(100% subsidiary of Koito MFG)
Production and Sales of Automotive Lighting Components

No. 20 Industrial Park
Flora, IL 62839
(618) 662-4483

Otscon Inc.
(100 % subsidiary of Otsuka Koki Co.)
Production of Automotive Components-Parking Brake Devices and Cables and Steering Columns

50 N. Rangeline Road
Columbia, MO 65201
(573) 474-7066

Toyota Tsusho America
(100% subsidiary of Toyota Tsusho Co.)
Export and Import as well as U.S. Domestic Sales of Goods

60 Cherry Blossom Way
Troy, MO 63379
(636) 528-5100

Many of the companies listed above are strong supporters of Japan America Society of St. Louis and annual Japanese Festivals at Missouri Botanical Garden. For more information, please contact Mr. Hiroyuki Iwaki of Novus International, Public Relations Officer of the Japanese Chamber of Commerce and Industry of St. Louis, at (314) 576-8437.



Novus International, Inc.
(Joint Venture of Mitsui and Co. 65% and Nihon Soda Co. 35%)
Production and Sales of Feed Additives

530 Maryville Center Drive
St. Louis, MO 63141
(314) 576-8886

TG Missouri Co.
(Joint Venture of Toyota Gosei Co. 80% and Mitsui and Co. 20%)
Production and Sales of Automotive Steering Wheels and Pads, and Automotive Plastic Components

2200 Platin Road
Perryville, MO 63775
(573) 547-1041

U. S. Paint
(100% subsidiary of Nippon Paint)
Production and Sales of Industrial Paints for Automotive Parts.

831 South 21st St.
St. Louis, MO 63103
(314) 621-0525

Don't Miss Japanese Festival at Missouri Botanical Garden!

Aug. 31 – Sept. 2

5:00 –6:00 PM at Shoenberg Auditorium

Special Event: All About Japanese Baseball; Talk & Video Show, Sponsored by UM–St. Louis

Inquiries from St. Louisians



We get many inquiries on where to buy kimonos, Japanese books, Japanese tea ceremony sets, Shoji screens, washi papers... you name it. Unfortunately, there are few places you can find these items. You can find some at the Japanese festival at the Botanical Garden every September (don't miss the chance!). I wish I could open a store that sells every kind of traditional Japanese item or food for all of your requests. Anyway, there are a few places that you can find Japanese goods:

- World Market – kitchen utensils (3628 S. Lindbergh Blvd. 314-821-4488)
- Botanical Garden -- bonsai trees, some decorations, etc. (314-577-5137)
- St. Louis Art Museum - 1st floor near the entrance - they sometimes sell origami papers, calligraphy sets, etc. (314-721-0072)

Before you go to the place, make sure to call them and ask if they have the things you need. So, you will not waste your time! Recently, I found a very good web site where you can find many Japanese items. Check it out.

- <http://www.japan-shop.com/>

We will note Asian Grocery stores, Japanese restaurants, etc. in the near future. If you know where to find traditional Japanese goods in St. Louis, please let us know!

If you have better suggestions from your experience, please let me know at cisjas@umsl.edu or jas_stl@yahoo.co.jp

By A. Sato





Japanese Cuisine

Niku Jaga (Meat and Potatoes)

Sounds like Mick Jagger but it is not a person!

*** Serves 2 ***

- potatoes (2)
- 1 onion
- sliced beef (200 g)
- boiled peas (1/3 cup) --- (optional)
- salad oil (1 tablespoon)

- broth
- 3 tablespoons soy sauce
- 2 to 3 tablespoons sugar (or more)
- 1 tablespoon sake, stirred

```

||  =  =  =  =  =  =  =  =  =  =  ||
||  Where to buy sake for cooking?  ||
||  Global Food Market in Kirkwood has one  ||
||  for a reasonable price. But if you don't  ||
||  have time to go there. Don't worry.  ||
||  Without sake, it is still good!  ||
||  =  =  =  =  =  =  =  =  =  =  ||

```

1. Wash and peel potatoes, slice in 4-6 pcs. (about 1 x 1 x 1 inch or a bit smaller), rinse; cut off both ends of onion, peel, cut in half, then to preferred size; cut beef into easy to eat pieces (slicing thinner is better) and separate.
2. Heat oil in pot over medium flame and stir in beef.
3. After beef is fully cooked, add potatoes and onion, and pour in 1/3 cup of water.
4. Scoop off foam from surface, cover, and add broth about 3 minutes later.
5. Reduce flame and boil for approx. 10 minutes, adding broth. → You might need to add some more sugar but add sugar little by little. Check the taste until it makes you think "Yummy!"
6. Boil with reduced flame until the potatoes become soft.

Even if you did not cook as I mentioned, don't worry. If the meat is cooked, potatoes are soft and the taste is okay, that means you made it!

By Akemi Sato

*** You are Getting Old. ***

The first time I was in Japan and staying at the home of my budo sensei outside Nara, I announced one night that I was going to *furo o waku*. Neither my sensei nor his wife said anything, but their niece who was living with them suddenly looked at me as if I'd announced I was going to fly out the window. "How old are you?" she said. "Nobody under the age of sixty uses that expression anymore."

That's how I learned my Japanese was dated. Instead of saying "I'm going to heat water for a bath," as I'd been taught, people today said *furo ni yu o ireru*- "I'm going to fill the bath." I started keeping a list of expressions

I'd used or heard for much of my life that, to the ears of younger Japanese, sound terribly dated. I remember, for instance, when it was a compliment for it to be said of a woman that she was *Yamato nadeshiko*. Now it refers only to a kind of flower called a "pink" in English, but it used to be a term for the ideal Japanese woman.

I've had to stop calling side dishes of *tsukemono* or vegetables *ohashi yasume*, or "chopstick rests," another out-of-date expression old-timers might recall. And do you know the other meaning, aside from a *gyo* of *kana*, for *sa-shi-su-se-so*? It used to be a device to remember what seasonings to add in the correct order. *Sa*=sugar, *shi*=salt, *su*=vinegar,

se=*shoyu*, and *so*=*miso*. How about when the slang expression *Sanshu no jingi* referred to a refrigerator, washing machine, and rice cooker? Now they mean a computer, cell phone, and a microwave, probably.

And finally, when my sensei's niece asked me where I'd heard something I was telling her, I said it was *komim-nii hasamu*. It means literally, "to put in a small ear." For old-timers like me, it was another way of describing something overheard. An expression that, if you use it or know it, is another sign you're growing old.

By Dave Lowry

** Mr. Lowry is President of Suwa Sister City Committee and Chairperson of Japanese Activity Committee for Annual Japanese Festival.

The 2002 Consul General Golf Outing is coming soon. Every year, we have a big success. Members who attend enjoy the day with other members, and it is a good opportunity to meet with new members. Even better news is that the fee is reduced. Well, yes, it is pretty hot in August but, worth it to play golf under the sunny blue sky! Be ready for the heat and fun (and do not forget to bring sun-tan lotion). We will be sure to tell how the golf outing went in our next *Japan Notes* for the people who cannot attend the event this time. Have a nice summer!

Japan America Society of St. Louis
Center for International Studies, University of Missouri-St. Louis
8001 Natural Bridge Road, St. Louis, MO 63121-4499
Phone: 314-516-5754 Fax: 314-516-6757 E-mail : CISJAS@umsl.edu or jas_stl@yahoo.co.jp

