

ふれあい通信



Fureai Tsushin

公益財団法人 西宮市国際交流協会

〒662-0911 西宮市池田町11番1号
(フレンテ西宮4F)

TEL (0798) 32-8680

FAX (0798) 32-8678

E-mail : nia@nishi.or.jp

WEBSITE▶



Internationalization of Local Communities in a Globalized Society



Income and Expenditure Budget for Fiscal 2023

【Income】

(Unit:Thousands of Yen)

From investing in basic assets	746
From membership fees	1,383
From projects, etc.	500
From subsidies, etc.	22,909
Other	8,452
Total	33,990

【Expenditure】

(Unit:Thousands of Yen)

Operating expenses for the above-mentioned projects	29,288
Renting conference rooms, subsidy program	1,903
Administrative expenses	6,453
Total	37,644

Nishinomiya City International Association(Public Interest Incorporated Foundation)has played a role in promoting international exchange in Nishinomiya City through a variety of public service activities.

Currently, nearly 8,000 foreign residents from about 90 countries live in Nishinomiya City, and the population is scattered. Under such circumstances, foreign residents may not have opportunities to form their own community and may feel isolated from the local community, as well. For this reason, we assist foreign residents with their participation in society and promote activities with the goal of creating “a town where foreign residents can also live comfortably.”

In order to create a multicultural society, we offer Japanese language courses for foreign residents, exchange programs with citizens through cross-cultural experiences, and multilingual consultation and advice services. In addition, for the

purpose of international understanding among citizens, we offer international understanding courses, foreign language courses, and dispatch foreign instructors to elementary and junior high schools.

We will continue to engage in a variety of activities in response to the era of globalization, and we would appreciate your further understanding, cooperation, and support for our activities. We would be grateful for your membership or donations to the association.

Initiatives for the current fiscal year

This year, we will continue to make effective use of our limited financial resources and aim for well-balanced activities. Our main activities are to serve as a conduit between citizens, private organizations, and the government as shown below.

1.Projects related to the realization of a multicultural society, including

Japanese language courses for foreigners

2.Projects related to international exchanges and international cooperation, such as friendship city programs.

3.Projects related to international understanding, such as “Enjoy in Foreign Languages” in which foreign guests can share their culture and lifestyles through free talk with Japanese residents.

We will develop a wide range of activities centered on the above three public interest projects. We also plan to hold lectures, exchange events, and panel exhibitions.

We will strive to develop international exchange together with our volunteers who always support and cooperate with us.

Enjoy a Talk by Native Speakers! :

Enjoy The World Of French Language!

Several times a year, NIA welcomes speakers from different countries to speak in their native languages using the title of "Enjoy_Language." This year, in conjunction with an exchange exhibition with the French cities of Lot-et-Garonne and Agen, which are friendship cities of Nishinomiya City, we had two French residents of Nishinomiya on April 23. The title of the talk was "Similar or Different? French and Japanese Cultures." The whole talk was given in French.

The lecture in French, the first in a while, was very popular. The venue was quickly changed to a large conference room due to a rush of applications. The day's participants had heard about the lecture through the municipal news, flyers from the association, and from acquaintances. Some had been studying French for many years, some had just

started studying at university, and some simply loved France. Some had lived in France until a few years ago and came to see how well they understood French.



The speakers took turns speaking based on the outlines they had prepared in advance. They talked about the similarities and differences between the two countries, mixing in their own experiences. The participants were fascinated and listened attentively to the enthusiastic narrators,

who covered a wide range of topics, including cuisine, education, and "本音と建前 (hon'ne to tatemae)", or one's true feelings and external appearances under the theme of "culture."

During the question and answer time, the speakers politely adjusted how to give their answers depending on the situation. They answered questions asked in fluent French in French and when asked a question in Japanese, they answered using a mix of French and Japanese.

The two speakers said that they enjoyed the class but that there was not enough time, and that it would have been better if they had conducted the class in both French and Japanese.

The participants seemed to be satisfied with the class, saying "I didn't understand everything, but I enjoyed it" and "It was very interesting," which seemed to further motivate them to learn French. (Y. I)



"Lamington"

from Australia

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 15x15cm square mould)

- Egg 2 eggs
- Sugar 60g
- Cake flour 60g
- Butter 20g
- Milk 1 tablespoon
- Chocolate syrup (store bought)
- Desiccated coconut

<Preparation>

- Line the mold with parchment paper
- Sift the flour and set aside
- *Heat the butter together with the milk until melted
- Preheat the oven to 180°C

How to make

- ① In a bowl, crack the eggs and mix well. Add the sugar and place the bowl over a water bath. Use a hand mixer to beat the mixture. Once it turns pale, remove the bowl from the water bath and continue mixing until the batter forms a ribbon like consistency.
- ② Gradually add the sifted flour to the mixture in 1~2 batches. Using a spatula,

gently fold in the flour from the bottom of the bowl, while incorporating the melted butter and milk by pouring them over the spatula, and then mix well.

③ Pour the batter into the prepared mold, tap the mold lightly to remove any air bubbles, and even out the surface. Bake in a 170°C oven for 20~25 minutes.

④ Once baked, remove the cake from the mold and place it upside down on a sheet of parchment paper. Allow it to cool completely, then cut it into four equal pieces horizontally and vertically.

⑤ Dip each piece into the chocolate syrup and coat it with desiccated coconut.

⑥ Chill the Lamingtons in the refrigerator to let the flavors meld together.



A small cube-shaped cake that looks like it's covered in powdered snow. It is called Lamington, which is a traditional Australian sweet. Its name comes from Lord Lamington, who was appointed governor of Queensland from Britain during the late 19th century in the colonial era. While the exact origin story of the cake is unknown, legend has it that a cook accidentally dropped pieces of sponge cake that had been baked the day before into chocolate sauce while preparing for Lord Lamington's unexpected guests, and then covered them in coconut flakes. The new taste was well received and popular, even though coconut was an unfamiliar ingredient at the time. However, the cook's wife was from Tahiti and was familiar with coconut. The recipe was published in a Queensland newspaper in 1900 and became hugely popular, spreading throughout the country and gaining worldwide fame, with National Lamington Day being established. Recently, variations with strawberry or raspberry jam and whipped cream layered between the sponge have also become popular. Please try the simple Lamington first, anyway. (Y. U)

The interviewee in this issue is Mr. Singh Shyam from India. He is now residing in Nishinomiya with his wife (a Korean permanent resident in Japan) and has been studying Japanese at NIA. He goes to the gym everyday and works hard on his training.

Bodybuilder With Muscular Aesthetics

Beside Mr. Singh, who has clearly visible muscular beauty even through his T-shirt, is his beloved wife, they shared many enjoyable stories from their encounter in northern India's Dehradun to their future life plans.

Mr. Singh, who was born and raised in Dehradun in northern India, only had a vague desire to "become famous" during his childhood. Despite obtaining a job as a systems engineer after graduating from high school, his sole interest was bodybuilding through strength training. Ignoring his parents' advice to focus on his job, he studied nutrition and continued his training diligently. His well-built body was recognized, and at the age of 25, he became a fitness trainer and even took on the role of an instructor in

the military. As he became more immersed in strength training, he also dreamed of expanding his career in bodybuilding to overseas countries where the sport is more popular and decided to attend a language school to improve his language skills. Little did he know that fate had a meeting in store for him.

Meanwhile, his wife, who was working as a Korean language teacher while



aspiring to become a yoga instructor, went to India in 2016 to more deeply learn English and yoga. She ended up studying in the same class as Mr. Singh. Although she initially did not pay much attention to him, it was when he guided her on a tour of Indian temples that they began to develop mutual affection for each other. However, she returned to Japan after her one-month stay. It's a bit miraculous that their relationship was able to continue after

she moved away.

They continued their long-distance relationship through LINE and emails, and Mr. Singh finally proposed to her when she visited India again in 2017. They got married and registered their marriage in 2018, and then registered it in her South Korea (her nationality) the next year. However, due to the COVID-19 pandemic, they had to live apart for a year and a half before starting their newlywed life in Japan. During that time, Mr. Singh continued his bodybuilding training without fail, as expected.

In July 2021, their dream of him coming to Japan finally came true, and the two of them are now working hard towards their goals. Mr. Singh continues his career as a fitness trainer, while his wife continues her work as a Korean language teacher and aspires to become a yoga instructor and open a gym at home. Mr. Singh has also won awards in local bodybuilding competitions, and his life goal is to make his body as beautiful as possible. We can see him becoming a role model for many students who aspire to be like him. (M. M)

Instagram



Personal training
Smfit

Twitter



Ms. Myeong's
Priya Korean language
lesson

NIA Information Box

INFORMATION

Sakura FM
78.7MHz

Would you like to join Sakura FM radio program "Genki Jirushi Kokusai Koryu"?



This program is broadcasted

It is the program in which you talk in Japanese about your hometown and daily lives in Japan. If you are willing to take part in the program, please contact NIA.

on the third and fourth Saturday every month, from 11:30 am to 11:50 am.

Join Nishinomiya Matsuri portable shrine carrying team and participate in the traditional festival.

Date :September 23, 2023(Saturday)

Hours:8:00~17:00

Fee :500 yen

Application due: August 31 (Thursday)

* To apply, call or send e-mail to NIA with your name, address, telephone number, nationality and your native language.



Cooking Class  **YouTube**

Let's cook Japanese seasonal dishes and foreign dishes.

[Cooking class video](#)



Date & Time	Contents	Venue
Nov. 26 (Sun) 10:00~14:00	Autumn Japanese dishes	Wakatake Life and Culture Center
Feb 25, 2024 (Sun) 10:00~14:00	Foreign dishes	



Free Consultation for Non-Japanese residents

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

Date & Time	Subject	Place
Jul.23 (Sun) 13:00~16:00	Visa Status	NIA Conference Room
Sep.10 (Sun) 13:00~16:00		

◆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 May, 2023

Nationality	Number	Percent
South and North Korea	3,144	39.74%
China	1,365	17.25%
Vietnam	968	12.24%
The Philippines	298	3.77%
U.S.A.	269	3.40%
Nepal	239	3.02%
Indonesia	183	2.31%
Myanmar	175	2.21%
Taiwan	162	2.05%
Brazil	135	1.71%
Thailand	93	1.18%
Bangladesh	83	1.05%
England	74	0.94%
Other	723	9.14%
Total	7,911	100.00%

Total Nishinomiya population 482,317

The percentage of foreign residents in Nishinomiya 1.64%

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

Frente Nishinomiya

〒662-0911 11-1, Ikeda-cho, Nishinomiya City
Tel.0798-32-8550

HPアドレス <http://www.frente-nishinomiya.com/>

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.



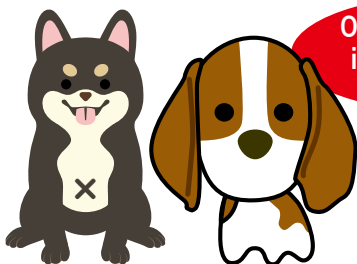
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- 本社：〒103-0027 東京都中央区日本橋2-1-10 柳屋ビルディング
- 設立年月日：昭和40年10月27日
- 事業内容：○建物管理運営事業 ○住宅管理運営事業 ○環境施設管理事業 ○不動産ファンドマネジメント事業 ○その他の事業

Tadashi Takata Administrative scrivener's Office



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Feel free to call the office of Tadashi Takata, an administrative scrivener.

〒651-0093 Kobe-shi Chuo-ku Ninomiya-cho 2-chome 10-24
(10 minute walk from hankyu/Hanshin/JR Sannomiya)

●E-mail: takatajimuso@nifty.com