

Bridging the Gap

我住的城市 一窩 내가 살고 있는 一窩



138 타워파크 138 윈터イルミ

○日時：
令和4年11月12日(土)～12月25日(日)
17:00～21:00 点灯
※令和5年1月2日(月・振替休日)
～1月3日(火)は、
「ニューイヤーイルミネーション」
として点灯します。

○場所：
138タワーパーク

○内容：
今年のイルミネーションのテーマは「TSUNAGU
～未来につなぐ、希望の光～」そして、各エ
リアは、未来の暮らしに、大切につないでいき
たものを各エリアで表現しながら
伝えていきます。



138 塔公园 138 冬季彩灯

○日期：
令和4年11月12日(周六)
～12月25日(周日)
时间：17:00～21:00 点灯
※令和5年1月2日(周一・补休)
～1月3日(周二)以「新年彩灯」点灯。

○场所：
138 塔公园

○内容：
今年的彩灯主题是「TSUNAGU～连接未
来、希望之光～」在各区域里表现并传达着
对未来生活想要珍惜传承的东西。



138 Tower Park 138 Winter Illumination

○Date:
From 2022.11.12 (Sat.) to 2022.12.25
(Sun.)
5 p.m. to 9 p.m.
※From 2023.1.2 (Mon.) to 2023.1.3 (Tue.)
the lights will be lit up as
“New Year Illumination”

○Location:
138 Tower Park

○Details:
The illumination theme for this year is
“TSUNAGU ~Pass down the light of hope
to our future generations~”. Each area will
show something important that we want to
carry on to our future way of life.



138 타워 138 겨울 일루미네이션

○일시 :
令和4年11月12日(토)～12月25日(일)
17:00～21:00 점등
※令和5年1月2日(월, 대체휴일)
～1月3日(화)는
'New Year 일루미네이션'으로써
점등합니다.

○장소:
138 타워파크

○내용:
올해의 일루미네이션의 테마는
'TSUNAGU ~
내년에 이어지는 희망의 빛 ~'
그리고, 각 영역은 우리의 미래 생활을
위해 소중하게 남기고 싶은 것들을
표현하였습니다.



Ichinomiya City Hall Interpretation Service via Videophone



In 2016, Ichinomiya City Hall introduced a multilingual interpreting service that utilizes ICT in order to facilitate smooth communication with foreign visitors to the office. It is a service that uses a videophone system and a tablet terminal to connect to the call center of the company via the Internet (Wi-Fi) and provides real-time interpretation while viewing the screen, so please feel free to use it.

Supported Languages (14 languages)

English, Chinese, Korean, Portuguese, Spanish, Filipino, Vietnamese, Thai, French, Nepali, Hindi, Russian, Indonesian, Burmese

Where This Service is Offered

City Hall Main Government Building, Bisai Government Building, Kisogawa Government Building, City Public Health Center, Middle Health Center, West Health Center, North Health Center

When This Service is Available

During the opening hours of each government building. However, please note that there are times when the service may not be available depending on the supported language.



一宮市役所 通过可视电话的翻译服务



一宮市役所为促进对外国人来访者的窗口业务的顺畅交流，平成 28 年引入了应用 ICT 多语种对应的翻译服务。这是一种利用可视电话的运行方式和平板设备，通过因特网 (Wi-Fi) 与服务商的呼叫中心接续，边看画面边及时翻译的服务。敬请利用。

对应语言

英语，中国语，韩国语 葡萄牙语 西班牙语 菲律宾语 越南语 泰语 法语 尼泊尔语，印地语 俄罗斯语，缅甸语的 14 国语言。

提供场所

一宮市市役所，尾西市役所 木曾川市役所 市保健所 中保健中心 西保健中心 北保健中心的各窗口。

提供时间：

各市役所的办公时间内。但是，根据对应语言的不同也有无法提供服务的时间段，请谅解。



이치노미야 시청 통역 영상전화 서비스



이치노미야시청에서는 외국인 민원 신청자를 대상으로 창구업무의 원활한 처리를 위해 ICT 를 활용한 다언어 통역서비스를平成 28 년부터 실시하고 있습니다.

영상전화를 태블릿 단말기를 이용해 인터넷 (Wi-Fi) 접속 후 콜센터와 접속하여 얼굴을 보면서 실시간통역을 해드리는 서비스이므로, 부담 갖지 마시고 이용해 주시기 바랍니다.

☞ 대상 언어

영어, 중국어, 한국어, 포르투갈어, 스페인어, 필리핀어, 베트남어, 태국어, 프랑스어, 네팔어, 힌디어, 러시아어, 인도네시아어, 미얀마어 등 14 개국 언어.

☞ 제공 장소

시청본청사, 尾西청사, 木曾川청사, 시보건소, 中보건센터, 西보건센터, 北보건센터 의 각 창구

☞ 제공 시간

각 청사의 업무 시간 내, <단, 언어에 따라 제공되지 않는 시간대도 있습니다.> 양해해 주시기 바랍니다.





FM Ichinomiya Multilingual Broadcasting



FM Ichinomiya (i-wave 76.5MHz) daily broadcasts programs for international residents, including NHK multilingual news and lectures on learning Japanese. Please listen to them as they are full of useful information for your daily life.

From Monday to Friday (NHK Multilingual News): From 9:30 p.m. (English), from 9:45 p.m. (Chinese)
Saturday (NHK Multilingual News): From 12:30 p.m. (Vietnamese), from 12:40 p.m. (Portuguese)
Sunday (Easy Japanese): From 10:00 a.m. (English, Vietnamese, Chinese, Portuguese)
(10 minutes each)

<https://iwave765.com/timetable/>

You can also listen to FM Ichinomiya from your PC or smartphone.
From smartphones, please use the "Radimo" app.



FM いちのみや多语种播放



FM いちのみや (i-wave 76.5MHz), 每天播放 NHK 的多语种新闻及日本語学习讲座等面向外国人的节目。有大量对生活有帮助的信息, 敬请收听。

周一至周五 (NHK 多语种新闻)
晚上 9 点 30 分开始 (英語) 晚上 9 点 45 分开始 (中国語)
周六 (NHK 多语种新闻)
中午 12 点 30 分开始 (越南语) 中午 12 点 40 分开始 (葡萄牙语)
周日 (容易理解的日本語)
上午 10 点开始 (英語、越南语、中国語、葡萄牙语) (各十分钟)

<https://iwave765.com/timetable/>

电脑及智能手机也可收听 FM いちのみや。
用智能手机时请利用手机应用程序「Radimo」



FM 이치노미야 다언어 방송



FM 이치노미야 (i-wave 76.5MHz) 에서는 NHK 각국의 언어별 뉴스와 일본어를 배울 수 있는 강좌 등 외국인을 대상으로 한 프로그램이 매일 방송되고 있습니다. 생활에 도움이 되는 정보가 가득하오니 꼭 들어보시기 바랍니다.

☞ 월요일부터 금요일까지 (NHK 각국 언어별 뉴스)
오후 9시 30분부터 (영어)
오후 9시 45분부터 (중국어)
오후 13시 15분부터 (한국어)... (NHK world Japan)... 한국어 자막 있음.
☞ 토요일 (NHK 각국 언어별 뉴스)
오후 0시 30분부터 (베트남어)
오후 0시 40분부터 (포르투갈어)
오후 13시 40분부터 (한국어) ... (NHK world Japan)... 한국어 자막 있음.
☞ 일요일 (やさしい日本語)
오전 10시부터 (영어, 베트남어, 중국어, 포르투갈어) (각 10분). 한국어 자막 있음
오후 13시 40분부터 (한국어) ... (NHK world Japan)... 한국어 자막 있음.

<https://iwave765.com/timetable/>

컴퓨터나 스마트폰으로도 FM 이치노미야를 들으실 수 있습니다.
스마트폰으로는 스마트폰 앱 「Radimo」을 이용하시기 바랍니다.



“Aichi Triennale 2022” OMOTENASHI

for the participating artist



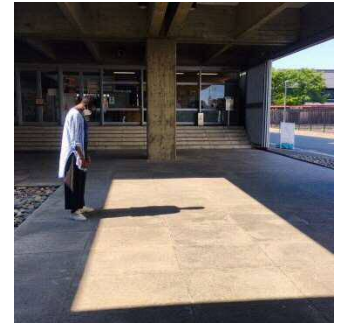
One hot summer day in late August, I had an opportunity to show the artist from Kenya, Jackie Karuti, around Ichinomiya.

As we were walking around, she told me how lucky we, Japanese people, are to be able to enjoy the beauty of the four seasons. We talked about many things throughout the day such as unexpected hot weather and the safety in Japan. She told me that the safety in Japan (especially for women) is incomparably better than Kenya.

I caught a glimpse of her artistic sensitivity when she was taking photos in the shadow of the Sumi Memorial Hall. As an artist who creates artwork using the sound and image of Nature, she took in every chirp of the birds and the whispers of the wind and trees. She was enjoying the sounds that I would normally pay little attention to.

We appreciated a peaceful Japanese garden and enjoyed a bowl of Matcha in a beautiful old traditional house in Okoshi town. After that, we did a factory tour at the oldest wool textile company in the region, KUNISHIMA. An advantage of being an IIA volunteer member is that you will be given the opportunities to visit the places you won't get to otherwise. And yet the best part of it is that you get to meet amazing people from all over the world.

I only had half a day with Jackie but we had a wonderful time sharing our thoughts about our countries and cultures. At the end of the day, we got ourselves a special friend thanks to this opportunity. (Nakano).



Hello! I'm Chiara.

Greeting from the New Italian Coordinator for International Relations.



In 1996 I was born and then raised in a little town called Bassano del Grappa, Veneto in northern Italy. Actually, my father's birthplace is in Treviso. My grandmother and my father were both born in Treviso.

When I was a junior high school student, I watched Japanese anime on TV for a long time after school every day. From that, I developed an interest in Japan, so I decided to study Japanese at university and so enrolled in Ca` Foscari University of Venice.

This is the third time I have visited Japan. When I first came to Japan, I studied Japanese at Kochi University for three months. The second time, I came to Japan as an exchange student at Meiji University, where I studied Japanese language and art for half a year.

Back in Italy, I worked as a substitute teacher, who would teach classes if the usual teacher was sick. I taught many classes and subjects, for example, mathematics, English, science and so on.

As Ichinomiya's new CIR since August, I would like to promote the friendship between Japan and Italy, and make Japanese people even more interested in Italy.

Nice to meet you!



How to make a chicken red curry



at Kamiyama Community Center on June 14

This article covers the YouTube recording of the seminar, so you can use this article as a guide on how to make the dish. The recipe can be downloaded through the QR code shown at the lower right of this article.



In Thailand, there are three different curry dishes, red curry, yellow curry and green curry. In the seminar, Ms. Ogawa, a member of the IIA Cooking Group, learned from Ms. Sumanee Tani, who was born in the Land of Smiles and is currently living in Ichinomiya, about how to make “somen and chicken red curry”.

The key to the taste of this dish is to use chicken thigh with bone. The umami taste and flavor of the broth from the bone makes the dish tasty. In Thailand, chicken with bone is often used and Ms. Sumanee Tani highly recommended meat with bone when using meat. Now let's start by cutting chicken thigh into five blocks or so with attention paid to the bone. Then, cut bamboo shoots into slices around 2 mm thick lengthwise and remove their white thin skins, washing them with water. Following, cut blue and red chili peppers into thin slices lengthwise after their ends are cut off, and remove their inner cores.

There are two types of coconut milk that you can use, but the powdered one is recommended because it contains no additives. However, it needs simmering for about 15 min. for a rich taste, thus the canned one is used in the seminar to reduce time. First, we put it into a pot and simmer it with water over a low heat, stirring to prevent it from getting hard. The key point here is not to boil it.

Meanwhile, we heat a frying pan over a medium heat, put red curry paste into it with a moderate amount of salad oil and fry it well until it smells good.

After this, we add the fried red curry paste into the simmered coconut milk and blend them together. We simmer it for another 5 min. We occasionally need to adjust the heat level during the simmering. At this point, we put the chicken into the pot, and it is the point to pour an appropriate amount of Japanese sake to make the meat soft and tasty. The type of the sake is your choice. Then, we sprinkle the torn leaves of horapa basil (Thai basil) and kaffir lime over it and add a bit of nam-pla (Thai fish sauce) and sugar based on our taste.

Finally, we roll up the preboiled somen into bite-sized rolls and put some of them on a plate, then pour the red curry over them. Now we finish up a beautiful “somen and chicken red curry” with green horapa basil leaves on it for a coloring.

All of the people who tasted the dish were very satisfied because it was tasty with its mildness, appropriate spiciness and strong flavor, and also went well with the somen. They enjoyed it with a smile. Why don't you also get through the heat of summer with Thai chicken red curry?



Please find the ingredients and recipe here→



“Sekai wo Asobou ! ” Friendship Festival

9.24, 9.25



“Friendship Festival 2022” was held at Aeon Mall Kisogawa on September 24th and 25th. Stage performances, craft activities, and “yakaring” with the Co-ordinators of International Relations were held.



On the stage, dances and music from around the world were performed, and the venue was enveloped in a soothing tone. There were also times when visitors could actually play the musical instruments, giving them the experience of performing arts from around the world.

In the craft experience, visitors used materials such as yarn to make dream catchers, a traditional American decoration, and New Zealand animal mascots. Visitors had fun making them with their families and friends.



“Yakaring”, born in a shopping district in Osaka, is a curling competition in which weighted kettles are rolled. After an explanation by the CIRs and some practice, each visitor rolled the kettle twice and was given a prize according to the total score. Many children participated, pushing the kettle forward with all their might and enjoying communication with the CIRs. I actually experienced it and found that there is a trick to successfully placing the kettle on the target.



一宮市国際交流協会 Ichinomiya International Association

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