

Tweet from Mito City International Center



Tweet from staff  KAWAKAMI

We have a new family member; a black pug that I have wanted for a long time. His name is Wasabi and maybe because he is a boy, he is such a naughty creature that we're rather lacking sleep these days. Wasabi has now entered a phase in which it is said to be the best time for training and every time he does toilet at the right place, he comes with a very proud look on his face hoping to have his little "reward". I find it very healing spending the time with him even though there could be lots of troubles.

Tweet from a foreign resident in Mito



Todd Tollefson <U.S.A>



Those of us living outside our native culture are prone to making mistakes. I have found people in Ibaraki to be very gracious in dealing with my mistakes, linguistic and otherwise. At times the mistake itself is very entertaining and leads to an interesting conversation. One Japanese friend said that when I first came to Japan, my mistakes made me an interesting person, and that I am more boring now. Maybe in some ways I'd be better off not adapting?

History of Mito ~ the story of Mito-han Ra-men 水戸藩ラーメン

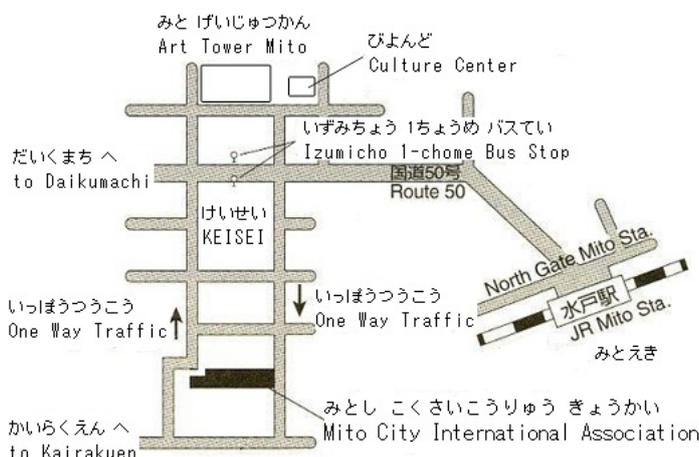
In Mito city, there are a couple of Chinese restaurants that provide a noodle called Mito-han-Ra-men 水戸藩ラーメン. Have you ever eaten one? This month, it is a story about Mito-han-Ra-men 水戸藩ラーメン.

Tokugawa Mitsukuni, introduced in the June~August issue, invited a Chinese Confucianist to Mito domain upon compiling the famous history book Dai-nihon-shi 大日本史. Since Mitsukuni was always full of curiosity, he learned from the Confucianist how to make and cook Chinese noodle. Mito-han-Ra-men 水戸藩ラーメン is the closest replica of that noodle of which its recipe is drawn from various ancient sources. It is made from flour and lotus root powder and is decorated with some meat and shiitake mushrooms. Provided together with the noodle are five spices - the so-called Go-shin 五辛 - garlic, leek, shallot, green onion and ginger.

Mitsukuni is said to be the first person in Japan to eat a Ra-men ラーメン.

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Please forward us any opinions or suggestions you may have!



Culture Pot MITO

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OTHERS Tweet from staff

Tweet from foreign resident in Mito

1min. History - the story of "Mito-han-Ra-men
水戸藩ラーメン"



▼Photo: Aug 7th, Mito Kohmon Festival.

JICA Tsukuba's trainees with the parade group of Minami-machi-ni-chome 南町二丁目 Tai ko-wakaren 太鼓若連



"Culture Pot MITO" is a monthly newsletter published by the Mito City International Association which aims to share various living information with the city's foreign residents. In its title, Mito city is likened to a pot stuffed with various cultures which resembles a multicultural city loved by every citizen. We are hoping that this newsletter will be useful in your daily life and that you will feel more attached to Mito City in the near future.