

SPECIAL
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日本が大好きですよ！



The Chopstick Chronicles

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Why study Japanese?

<https://wlc.tcnj.edu/programs/japanese/why-study-japanese/#:~:text=So%20a%20study%20of%20Japanese,from%20a%20fresh%2C%20new%20perspective.>

1. Japan has the 2nd largest economy in the world.

Japan is a prosperous country and has the most diverse economy in Asia. With a GDP of \$4.9 trillion in 2005, Japan's economy is 2nd only to that of the U.S. The leading Japanese companies are among the largest, most efficiently run, and most well-known firms in the world. Familiar names like Sony, Toshiba, Sanyo, Casio, Canon, Minolta, Honda, Toyota, Mitsubishi, and many others have infiltrated the world market in a variety of sectors.

Whether you're in the field of business, engineering, manufacturing, research,

economics, or politics, chances are you will be competing with, if not working for, a Japanese entity.



2. Knowing Japanese brings business opportunities.

Japanese consumers spend 100s of billions of dollars each year on consumer goods and services like food, clothing, travel, and entertainment. The typical household has over \$100,000 in savings and a disposable monthly income of \$3,800. With all of that cash to spend, it is perhaps not surprising then that Australia exports more goods and services to Japan than any other overseas destination. Being able to communicate with potential customers in their own language is key to winning their business. When you learn Japanese, you become not only proficient in the language but also the culture.



3. Japanese is a gateway to other Asian languages & cultures.

Throughout its history, Japan has been shaped by the influence of Asia's great civilizations: India, China, and Korea.

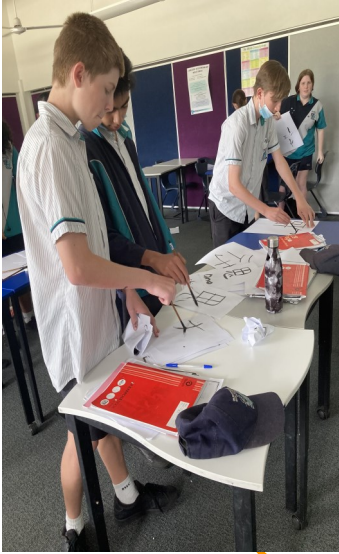
While the cultures of these Asian countries do differ, Asian cultures together share many similarities that differentiate them from Western ways and norms. So a study of Japanese can open your perspective on the values that other Asian

nations share with Japan, including religious beliefs, ethics, and aesthetics. A familiarity with Asian cultures also allows you to step outside the culture you live in and see it from a fresh, new perspective.



Year 10 Calligraphy

In week 3, the Year 10s tried their hands at ancient art of ink and brush calligraphy to practice their new kanji characters being studied in their unit about part time jobs.



Online Chat with Japan



こんにちは



How to make Oishii Gyouza @ Home

<https://www.recipetineats.com/gyoza-japanese-dumplings-potstickers/>

Ingredients:

FILLING

- 1 1/2 cups green cabbage, very finely chopped
- 1 tsp salt, separated
- 1 lb / 500g ground pork (mince) (fattier the better)
- 1 cup garlic chives, finely chopped (Note 1)
- 1 garlic cloves, crushed
- 1 tsp ginger, grated
- 1 tsp sesame oil
- 1 tbsp cornstarch / corn flour
- 2 tsp soy sauce

GYOZA

- 1 tsp cornflour (cornstarch) - for tray
- 40 - 45 round wonton (gyoza) wrappers (Gow Gee wrappers) - 1 1/2 packets
- 3 tbsp vegetable oil (or other cooking

DIPPING SAUCE

- Soy sauce
- Rice wine vinegar
- Chilli oil (Rayu is Japanese chilli oil)

Method:

1. Combine cabbage and 1/2 tsp salt in a small bowl, then set aside for 20 minutes to allow the cabbage to wilt slightly.
2. Place remaining Filling ingredients (including remaining 1/2 tsp salt) in a large bowl. Squeeze out any excess water from the cabbage and add to the bowl.
3. Use your hands to mix the Filling.
4. Sprinkle a baking tray with 1 tsp of cornflour.
5. Place 1 gyoza wrapper on your palm (left hand for right-handed people). Dip your finger in water and run it around the edge of half the gyoza wrapper (to seal).
6. Place 1 slightly heaped tbsp of Filling on the wrapper. Fold wrapper over and use your right hand assisted by your left hand thumb to create 4 pleats. Press to seal and place on the tray. Repeat with remaining wrappers. (See video for demo)



Get to know our teachers: Phipps Sensei (nee Watson)



Tiffany Watson

Mrs Watson studied Japanese from year 7 and was drawn to the culture and language because of her love of drawing. She found the script fun to learn and a challenge to create.

When Mrs Watson finished high school, she went on to study double majors in both Japanese and Chinese at the University of Queensland, St Lucia Campus. After graduating, Tiffany went to live in Japan, firstly working and living at Kitashiga Komaruyama Ski Resort in Nagano and then on to Niigata Prefecture to be a golf-caddy for the summer season. After the one year working-holiday visa expired, she went to Canada and worked for a Heli-skiing company whose primary tourists were Japanese. Her language experience got her the job.

In London, Mrs Watson worked for many years managing restaurants, one of which was the flagship Yo!Sushi restaurant in London. Speaking Japanese was a huge benefit throughout her travels. Upon return to Australia, Mrs Watson did a Graduate Diploma of Education specialising in Senior Japanese Studies. Mrs Watson's 2020 senior Japanese class all passed year 12 Japanese. She is currently working with the QCAA as a Lead Endorser/ Confirmer and External Marker of senior Japanese alongside her commitments at BSSC.

Every Monday and Thursday afternoon she runs a conversation club from 2:40 ~ 3:30. It is a holistic approach to learning to speak Japanese and everyone is welcome! Come on over to P08 and be part of the fun.

Making Oishii Gyouza @ Home Cont.

To Cook

1. Heat 1 tbsp oil in a large skillet (that has a lid) over medium high heat.
2. Place about 12 gyoza in rows, slightly overlapping each other. Cook until the underside is light golden, then pour 1/3 cup of water around the gyoza and place the lid on.
3. Cook until the water has completely evaporated (so the golden underside is not wet and soggy) and the wrapper is slightly translucent on top - about 3 to 4 minutes. (See video)
4. Use an egg flip to transfer onto a plate upside down i.e. golden side up.
5. Serve with Dipping Sauce.



Year 8s Food Experience.

Year 8s tried a variety of Japanese foods this term including rice with furikake (Seasoning), seaweed, miso soup, wasabi peas and nattou. Nattou is a very different type of food as it is fermented soya beans. Most students agreed that it tasted "alright" but the slimy texture and smell "didn't do it any favours."



What's on Outside of the Japanese Classrooms



WE'LL SEE YOU AT



BRISBANE | BCEC
SEPTEMBER 17 & 18



Comic Con—Brisbane 17th-18th September

<https://ozcomiccon.com/brisbane/brisbanetickets/>

Oz Comic-Con welcomes fans of all ages, interests and pop-obsessions with a truly immersive experience across two fun-filled days. Whether you're a Muggle, a Marshmallow, an Earper, a Jedi, a Whovian or someone who doesn't understand a word we just said, as long as you love popular culture and enjoy a fun day out, we have something for you!



<https://japanesefilmfestival.net/schedule/>

11th—21st November

A great day out for all the family, Japanese Film Festival offers a variety of the latest and greatest films coming out of Japan! Don't wait for Netflix to get these up, an amazing array of interesting and different movies awaits you in Brisbane City!

Supanova—Comic and Gaming Convention 5th—6th November

<https://www.supanova.com.au/>

This is your one stop shop for all the amazing manga, anime and gaming pop culture you can handle. Cos play is welcome and escapism is key! There are lots of famous guests that will be there for you to get a photo with, heaps of souvenirs and hours and hours of fun while you spend time with people who love Japanese pop-culture and will talk to you for hours about your favourite Japanese Anime series or game.



Pop Asia Adventure Club

As an extension to Japanese classes, Pop Asia Adventure Club is open to all students from years 7 to 9 on Thursday afternoons in period 4.. In this club, we watch, draw and talk about Anime, enjoy watching our talented KPop dancers do their thing, sing karaoke, play games and do quizzes for prizes, and my absolute favourite: cos play. Cos play is basically dressing up as a character from a movie, film or series. There's something for everyone in Pop Asia Adventure Club—you just have to find it! Everyone's welcome. Enjoy our fun pics!

Our rules are:

Honesty; Integrity; No judgement; Acceptance; Understanding;
Communication; Forgiveness;
Friendship.

