

Multilingual Electronic Newsletter

多言語メールマガジン

かごしま南の風便り



Kagoshima Southern Wind Tidings

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Events Happening in Kagoshima

●Opening of Kagomma Furusato Yataimura●

Kagomma Furusato Yataimura opened in the basement of Kagoshima Chuo Terminal Building on 22 July.

Yataimura used to be located outdoors near the Terminal building, but it was unfortunately closed at the end of 2020. Now, it has relocated and revived!

Within the basement of the Terminal building, there are 18 stalls divided into three areas: North Satsuma, South Satsuma Islands and Osumi. Foods such as tenppanyaki (grilled food on an iron plate), robatayaki (grilled food over charcoal), local cuisine and shochu (distilled spirit) are served.

On the opening day, it was overflowing with vitality from large crowds during both lunch and dinner.



Tourism Information in Kagoshima

This month's photo is of the view from Chiringashima in Ibusuki City!

Chiringashima is an uninhabited island at the northeast of Ibusuki City, and can be accessed on foot via a sandy road that appears at low tide between March to October.

The second photo is of the view from the south observatory on Chiringashima. The cute bell there is known as Chirin's Bell, and is said to bestow happiness if rung.



Photo by @jyuunaruto (from Instagram)

●Korea's customary summer event, Ponnaru●

By Kim Hyojin (CIR from South Korea)

The autumnal equinox is over and according to the calendar it is now autumn, but the hot weather continues relentlessly. Please take good care of your health to avoid falling sick.

Today, I would like to introduce Korea's customary summer event, Ponnaru.

Ponnaru is the day where nutritious and stamina-filled dishes are eaten in order to prevent summer fatigue due to the heat. This also corresponds to what is known as the Midsummer Day of the Ox in Japan.

About the date of Ponnaru, there will be three days known as chobok (the beginning), jungbok (the middle) and malbok (the end) between June and July of the lunar calendar. They are also collectively known as sambok.

Now, that kind of customs are there during Ponnaru?

At around the Joseon Dynasty about 600 years ago, during Ponnaru people will prepare food and alcohol that can bring respite from the summer heat, and visit places like valleys for leisure. High-ranking court officials were also given pinpyo, which are official authorizations that allowed them to collect ice from the ice storehouse.

And when on the topic about the customs of Ponnaru, nutritious and stamina-filled food cannot be left out! In Korea, there is a saying of 'iyeolchiyeol', which literally means to fight heat using heat. It is a very Korean way to get rid of heat exhaustion by eating hot food and sweating it out.

This method has been passed down through generations to this day, and one of the classic stamina dishes within is Samgye-tang (ginseng chicken soup). It is a dish where young chicken is slowly stewed with glutinous rice, garlic, dried jujube, ginseng, etc.

Samgya-tang is a popular dish that is eaten year round, but Koreans also consume it during the hot weather around Ponnaru to prevent heat exhaustion. Other such dishes include eel, abalone and tenaga octopus (Korean common octopus)!

Even though it is a pity that I could only introduce this Korean customary summer event now when summer is ending, but for next year's summer, do try out this very Korean method of 'iyelchiyeol' to combat the heat and take care of your health.

※ Here, I would like to introduce the method of making Samgya-tang!

【Ingredients】

2 whole chickens, 1 cup glutinous rice, 6 cloves of garlic, 6 dried jujubes, 2 ginseng, 1/2 onion, 1/2 green onion, salt, pepper

1. Soak the glutinous rice in water.
2. Remove the innards, bones, excess fat and blood from the chickens, and wash with water.
3. Stuff the soaked glutinous rice (from Step 1), garlic and dried jujube into the whole chickens.
4. Seal the opening of the chickens.
 - Slit a hole in one leg using a knife.
 - Pass the other leg through the hole and secure them in a crossed fashion.
5. Put the prepared chickens (from Step 4), ginseng and onion into a pot.
6. Pour enough water into the pot (from Step 5) to cover the ingredients.
7. Place the pot (from Step 6) on high heat and bring to a boil. Once boiling, reduce the heat to low and simmer gently for 40 minutes.
8. Skim off the scum and fat from the pot (from Step 7).
9. Garnish the finished Samgye-tang with chopped green onion and season with salt and pepper.



Everyone should definitely give this recipe a try!

Activities of the Governor

●5 July: Overseas Chinese Affairs Advisor Yamada of the ROC (Taiwan) Overseas Chinese Community Affairs Council paid a courtesy call to the governor●

Overseas Chinese Affairs Advisor Yamada of the ROC (Taiwan) Overseas Chinese Community Affairs Council has been working on private-sector exchanges between Japan and Taiwan, and she paid a visit to the Prefectural Office. She also brought along a donation of pineapples from Pingtung, Taiwan, which arrived at Kagoshima Port for the first time via international scheduled cargo.

According to Overseas Chinese Affairs Advisor Yamada, ‘These pineapples are sweet and can be eaten down to their cores. As the sweetness of pineapples correspond directly to their freshness, hence the freshest and sweetest pineapples can be enjoyed via Kagoshima Port. I hope that this will be a good opportunity for closer friendship ties between Kagoshima Prefecture and Pingtung, Taiwan.’

Governor Shiota also actively exchanged opinions, including enquiries about imports and exports via regular flights between Kagoshima and Taiwan.



●26 July: Owner of Sushi Ko paid a visit to the governor regarding a donation to Ukrainian refugees●

The owner of Sushi Ko, a sushi restaurant in Kagoshima, paid a visit to the governor regarding a donation to Ukrainian refugees.

According to the restaurant owner, 'We collected a portion of sales from our spiny lobster kaiseki set along with the donations received from the donation box in the store. We have heard that there are



Ukrainian refugees in Kagoshima, and we would like to be of help.'



We would like to express our heartfelt gratitude for this donation, and believe that the Ukrainian refugees within the prefecture would be able to feel this sincere support too.



Editor's Note (International Affairs Division, Kagoshima Prefectural Government)

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How did you find this month's edition of Kagoshima Southern Wind Tidings?

We as editors will continue to strive to have this prefectural multilingual newsletter be a bridge of information that connects Kagoshima with everyone.



「Kagoshima Southern Wind Tiding's bulletin board」 is looking for the following content!

☆Kagoshima Photo Gallery

We would like to invite you to send us photos that remind you of Kagoshima, or photos of Kagoshima that you might have seen overseas. Please also attach a brief description along with the photo. (e.g. a mountain of volcanic-ash bags)

☆Knowledge about living in Kagoshima

Please share with us information related to life in Kagoshima. (e.g. delicious ways to enjoy fried fish cakes, or how to deal with volcanic ash.)

We also welcome any other information that you would like to share with our readers.

▲▽▲▽ Inquiries ▲▽▲▽

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