

# INAZAWA NOTES

Sponsored by the Inazawa International Friendship Association Volunteer Group  
<http://www.iifa.jp>

No. 263

January 1, 2005

QUESTIONS?

Inazawa City Hall,  
0587-32-1111 (ext 215)

May 2005 brings you happiness!

あけまして  
おめでとう  
ございます



## GENERAL INFO

### Enrollment Information For Nursery School

Have you finished following the procedures for entering your children in a nursery school ?  
If you want your children to enter a nursery school in April, please take the necessary steps to enter them in the school of your choice as soon as possible.

Some of the nursery schools only have a certain number of vacancies for students.

*Enquiries at Reception:* Every Monday to Friday 9:00 to 17:00 Inazawa City hall (Jidou-Ka)  
(32)1111

*Necessary Documents for an Application :*

1. An application form to enter the nursery school.
2. Information about the parents or guardians employment . ( Except if the Guardian is a student )

If you have moved to Inazawa from Jan.2<sup>nd</sup>, 2003 to Jan.1<sup>st</sup>, 2004, you need a certificate or receipt showing the city taxes have been paid . You can get the necessary form at the Inazawa City Hall also at the nusery school.

### Let's Take Responsibility For Our Cats

1. Do not let your cat go outside on its own.  
Train and teach them that their territory is inside the house.
2. Make sure your cats are wearing their identification tags and please take responsibility for your cats.
3. Do not let your cats breed with other cats without any planning .

4. If you are no longer able to look after your cats because of some problems, please take them to the local public health center.

Aichi Ken Dobutu Hogo Kanri Center. (0586) 78-2595, every Monday to Friday 9:00 to 17:00

Ichinomiya Hokenjo Inazawa branch (0587) 21-2251, every Thursday 9:00 to 11:00

### **Free Income Tax Consultation**

The Nagoya Certified Public Tax Accountants' Association and the Nagoya International Center(NIC) will be holding free tax consultations in English, Portuguese and Spanish, for foreigners who will need to file a tax return in Japan. The consultation will be held for people whose year-end adjustment isn't completed for them by their employer, people who receive income from two or more sources and whose total income has not gone under the year-end adjustment, people who quit their job during the year and those who have not found work yet, for those who forgot to file for an exemption regarding dependents, for those who wish to claim a deduction on medical expenses and for those who bought housing in Japan.

If you have any inquiries regarding the filing of your tax return or other tax related questions, don't hesitate to come for a consultation.

Tax returns cannot be accepted by NIC or the CPA's therefore you will need to submit your tax return to the tax office that has jurisdiction in your residential area.

#### **Reservations are necessary.**

*Date:* Saturdays, February 5 and 12, 10:00-12:00 and 13:00-16:00

*Place:* Nagoya International Center. 5F Conference Room #1.

Inquiries and reservations: Call the 3F Information Counter at (052)581-0100. Reservations will be accepted on a first-in-first-served basis from Saturday, January 11.

*Capacity:* Up to 30 applicants will be accepted per day.

## EVENTS

### **One-Coin Concert --Part 12--**

A concert of the people, by the people, for the people who love music.

*Date :* Jun. 15 (Sat) 19:00 ~ (Open 18:30)

*Place :* Inazawa Shimin-Kaikan (Citizens' Auditorium) , Sho (Small)-Hall

*Players :* 'Kazaguruma' (Folk song singers) ,

'Musik Fondue' (Woodwind Quintet)

*Fee :* ¥ 100 (No reserved seats)

*Tickets :* Shimin-Kaikan (Tel: 24-5111 )

*Sponsored :* Group Twinkle Bells

*Contact :* Ms.Takeuchi Yukari ( Tel: (23) 9377 )

**Exhibition at Oquiss Art**    *Open: 9:30~16:30*

25 <sup>th</sup> Painting by Ele.&Jr.High school students	Jan.4(Tue)~16(Sun)	
13 <sup>th</sup> Mokuyo-kai	Jan.19(Wed)~23(Sun)	Oil, Water and Pastel painting
3 <sup>rd</sup> Inazawashayu-kai	Jan25(Tue)Afternoon~30(Sun)	Photo
18 <sup>th</sup> Inaho-kai	Feb.1 <sup>st</sup> (Tue)Afternoon~6(Sun)	Oil painting

*Closed dates:* Jan.1 (Sat) ~3(Mon), 11(Tue), 12(Wed), 17(Mon), 24(Mon) 31(Mon), Feb.7 (Mon)

## HEALTH

### **Classes for Diabetes**

Let's learn more about Diabetes to prevent it or minimize the progress of the complication of it.

*Dates :* Jun.12(Wed), 13, 14, 17(Mon), 18

*Time :* 14:00 ~ 15:00

*Place :* Lecture Room, Shimin Byoin (Citizens' Hospital)

*Fee :* Free and no application

< Tips! >

### **How to cook Ozoni (Soup with Rice Cakes)**

*Ingredients ( 6 servings ):*

6 rice cakes (Mochi), 1/2 bunch Komatsuna

5 cup soup (Dashijiru)\*, 1 tsp salt , 1.5 tsp soy sauce

*Directions:*

Simmer soup with salt and soy sauce.

Boil Komatsuna and cut into 3cm lengths.

Bake rice cakes in toaster oven / on gas range until lightly brown.

Place baked rice cake and boiled Komatsuna in soup bowl.

Pour soup into soup bowl and sprinkle dried bonito flakes (Hanakatsuo) on the top.



Ozoni

### **\*How to make Dashijiru (Japanese soup stock)**

*Ingredients ( 6 servings ):*

10 cm ( 10 g ) *Konbu* kelp, 10 ~ 20 g dried bonito flakes, 5 cup water

*Directions:*

Score a 10cm kelp piece several times, and place in a pan filled with 5cup water.

Soak in the water at least an hour.

Heat kelp and water. Remove kelp from pan just when it comes to a boil, forming small bubbles inside the pan .

Keep heating and add 10g dried bonito flakes.

Simmer for 1 minute and remove from heat. Gently strain .