

Koedo Kawagoe News



Kawagoe City, International Relations Division

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Caution! Food poisoning season arrived!

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Tel.227-5103 / Fax.224-2261

きおん しつど あ しよくちゅうどく はっせい きけんせい たか
 気温や湿度が上がると、食中毒が発生する危険性が高まります。

たべもの ほぞん しかた ちょうりほうほう き げんき なつ
 食べ物の保存の仕方や調理方法に気をつけて、元気に夏をのりきりましょう！

Bacteria are the main cause of food poisoning. They reproduce more often and become active in seasons where the temperature and humidity are high.

The following are tips for preventing poisoning.

- When you buy perishables, refrigerated or frozen foods, hurry home and immediately store them properly in your refrigerator.
- Use foods quickly and do not overestimate your refrigerator's features and functions.
- Do not put too much food in your refrigerator. Only use about 70% of max storage capacity.
- The juices from raw meat or raw fish will adhere to other foods. Keep them in separate food bags.
- Wash your hands with soap frequently and carefully, especially after you touch raw meat, raw fish, or eggs.
- Wash chopping boards and kitchen knives carefully after you cut raw meat or raw fish. For further food safety, use different chopping boards and kitchen knives for meat, fish and vegetables.
- Carefully wash vegetables (including pre-cut vegetables) even if they are covered with plastic wrap.
- Cook meat and fish thoroughly. The innermost part of each ingredient should be heated to around 75 °C for longer than one minute.
- Only thaw frozen foods that you are going to cook soon. Once unfrozen, never refreeze them. Food poisoning bacteria can increase by repeated freezing and thawing.
- Do not leave foods at room temperature before and after they are cooked. The dangerous bacterium called O-157 increases by a factor of two for every 15 minutes when left at room temperature.
- Avoid cooking when your hands are scraped or cut. They may contaminate food.
- When your hands are scraped, wash your hands carefully and wear gloves to avoid contamination.

Koedo Kawagoe News (English Version of excerpts from KOHO KAWAGOE)

Translated by K.K.N. volunteers: Kan I shijima, Yoko Komine and Kawagoe AETs

KITEMIRU Kawagoe Short Film Grand Prix announced

For inquiries : Koho-shitsu (Public Information Office)

Tel.224-5495 / Fax 225-2171

かわごえしない さつえい たんぺんえいが ひら
川越市内で撮影された短編映画のコンテストが開かれました。
がつ しない にゅうじょうむりょう じょうえいかい かいさい さんか
8月には市内で入場無料の上映会も開催されます。ぜひご参加ください！

On June 9th, the KITEMIRU Kawagoe Short Film Grand Prix awards ceremony, a competition of short films shot in Kawagoe city, was held at Omotesando Hills in Shibuya-ku, Tokyo.13 films applied to the competition and 3 nominees for the Grand Prix were screened at the event. The nominated titles are as follows.

- "Shijuso / Quartet", Director : Mr. Mitsuhiro Ono
- "At an Udon-ya (Udon-noodle shop)", Director : Mr. Naoya Asanuma
- "Some Day", Director : Mr. Kon Hiroshi

Finally, "Some Day" was the recipient of the grand prize.

Mr. Tetsuya Bessho, a representative of the Short Shorts Film Festival & ASIA, Ms. Ran Matsumoto, a violinist whose hometown is Kawagoe City, and Mr. Tetsuya Shibuya, a Professor at Tokyo International University, participated as judges of the competition.

A screening party will be held at Kawagoe Scalaza theater

On August 26th (Sun) and 28th (Tue), the 3 nominees will be screened at Kawagoe Scalaza theater (located in Motomachi 1 Chome). Admission is free.

More details will be announced on KOHO KAWAGOE, the official newsletter of Kawagoe City, as well as on the Kawagoe City official website.

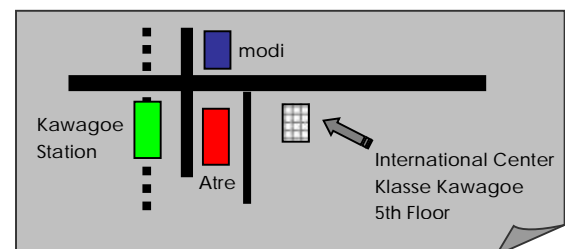
International Center Information

Closed: Tuesdays and New Year Holidays (Dec. 29th to Jan. 3rd)

Address: 23-10 Sugawara-cho

Tel: 049-228-7723 (Only in Japanese Language)

Inquiries: Kokusai Bunka Koryu-ka, Tel: 049-224-5506



Klasse de Nihongo Date: Mondays, Fridays and Saturdays.

Time: 10:00 a.m.-12:00 noon, 2:00-5:00 p.m., 6:30-8:00 p.m.

Free Japanese language classes for foreign citizens. No prior registration is needed.

Consultation Services For Foreign Citizens

If you need an interpreter, please let Kokusai Bunka Koryu-ka know in advance.

▶ General (Japanese and Chinese)

Monday August 13th, 27th and September 10th and 24th 1:00 - 6:00 p.m.

▶ General (Japanese and Portuguese)

Friday August 3rd, 17th, September 7th and 21st 1:00 - 6:00 p.m.

▶ Legal Affairs (Japanese)

Reservation available Friday August 24th and September 28th 3:00 - 5:00 p.m.

▶ Visa status (Japanese)

Saturday August 25th and September 22nd 1:00 - 6:00 p.m.