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Musicians shine at Far East fest

STORY AND PHOTOS BY DAVE ORNAUER, STARS AND STRIPES

KADENA AIR BASE – To just audition for the Far East Modern Music and Jazz Festival, let alone qualify for it once, is quite an achievement.

But to audition and qualify in four consecutive years for the DODEA-Pacific-sponsored festival? That's beyond amazing. Well, Jacqueline Puskas, a senior at Humphreys High School in South Korea, achieved that

during the event held Nov. 27-30 at Kadena High School.

"This was an experience I will never forget," Puskas said after completing her fourth trip to the event.

She extended thanks to what she called the "amazing" directors, instructors and fellow musicians around her to help further "this amazing opportunity."

The four-day event included 56

SEE FEST ON PAGE 2



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Far East jazz choir performs its rendition of "Birdland".

The entire jazz orchestra does their red-letter best during their rendition of "Deck the Halls with Bones and Saxes."

FEST: Musicians put on show

CONTINUED FROM PAGE 1

total musicians from 11 DODEA-Pacific schools in Japan, Okinawa, South Korea and Guam, who were mentored by teachers from those schools who specialize in those music categories.

And those 56 were selected from one of the largest fields of auditioning musicians in the 10-year history of the event – 182.

According to DODEA-Pacific Far East Fine Arts Director Nathan McCoy, those 182 musicians put together an audition tape.

"They are judged by teachers at different schools who each have music degrees," McCoy said, adding the students are given feedback, whether selected or not.

Once on the ground at Kadena, 48 total choir and jazz musicians engaged in three days of rehearsals before the grand finale took

place Nov. 30 at the Kadena High School auditorium.

The jazz choir delighted the audience with renditions of classic songs like "Birdland," "Moonglow" and Benny Goodman's "Sing Sing Sing."

Then the horns, woodwinds, percussion, xylophone and upright bass musicians played spirited renditions of "Salt Peanuts," "My Romance" and "Harlem Nocturne."

They finished with "Deck The Halls With Bones and Saxes" by Andy Clark, and even a pop tune: "Uptown Funk!"

Seven musicians were selected for the festival's garage band, which performed twice – leading off the Friday finale, and also a 45-minute concert at the famed Ferris wheel four-corner intersection of Okinawa's American Village.

The garage band adopted the name "Sound Check" and even had its own patch, designed by Kubasaki senior vocalist Faith Lee and embroidered by the garage band's lone returner, Kadena junior vocalist Sabrina Wrachford.

Sound Check featured seven musicians, most of whom had never met in person before the festival. Wrachford knew Kadena sophomore guitarist Brett Davis, and Guam High's sophomore bassist Brandon Rivera and junior drummer Tatsuro Ito knew each other. Yokota senior Smith Frost played keyboard and Robert D. Edgren freshman Terence Cunningham played guitar.

Unlike the other musicians, "Sound Check" musicians worked with each other before the festival, using "Google Hangouts" to communicate and decide

on music.

There was just one requirement by festival elders – they had to write and perform one original song. Theirs was called "I Know You Hate to Dance." The band also played a blend of old time hits such as Soundgarden's "Black Hole Sun" and Michael Jackson's "Smooth Criminal," and today's sounds, such as "Look What I've Found" by Lady Gaga from the movie reboot "A Star Is Born."

"Black Hole Sun" left the most people talking. Davis stepped to the mic to do a solo of the chorus and sounded like Chris Cornell, Soundgarden's late vocalist.

"If I'm going to do this Cornell tribute, I might as well do it well," Davis said. "This week has been fun, playing music all week with these guys."

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Taste of Peru spices up Okinawa

STORY AND PHOTOS BY CARLOS M. VAZQUEZ II, STARS AND STRIPES
Published: Nov. 20, 2018

One beauty of life is learning about different cultures through food — but in Okinawa, one of the smallest prefectures in Japan, finding authentic versions of dishes from around the world can sometimes be a bit difficult. Luckily, a small neighborhood restaurant on the island offers diners the chance to sample a type of Latin American cuisine that's a rare find even outside of the Land of the Rising Sun: Peruvian food.

If you are looking to experience something new (or want to revisit the flavors of Peru), Salsa will not disappoint. I discovered Salsa by accident, after getting lost during an attempt to familiarize myself with the major highways of the island. I happened to be

hungry, my stomach grumbling during the drive — and that's when a sign featuring the words "Peruvian Food" caught my eye.

Once inside, the restaurant's Peruvian-inspired decor — along with the two sisters who own Salsa — provided me with a warm welcome. Although born and raised in Peru, the owners were inspired by their Okinawan grandparents to bring Peruvian cuisine to the island.

For those unfamiliar with Peruvian food, Salsa's menu, which is available in both English and Japanese, features photos of each dish to help make ordering a bit easier. I was pleased with the restaurant's variety of well-known Peruvian staples — which includes everything from arroz con pollo (1,000 yen, or about \$8.90), a chicken and rice dish common in

Latin American cuisine, to estofado de carne (1,200 yen), a traditional Peruvian beef stew. Salsa is particularly well-known for its roasted chicken plates (900 yen for a quarter chicken and 1,300 for a half chicken), which are made with locally raised chicken and are accompanied by a variety of side dishes.

For less-adventurous eaters, Salsa also offers a wide selection of specialty pizzas, such as a classic margherita pizza (starting at 1,000 yen), a seafood pizza (starting at 1,200 yen) and a German potato pizza (starting at 1,100 yen), which the restaurant claims is popular with children. While the pizzas looked appetizing, I had come to Salsa to satisfy my Peruvian food cravings — so I opted to save

the pizzas for another visit.

For my meal, I chose the lomo saltado (1,300 yen) — a popular Peruvian dish featuring sauteed lean beef, onions, tomatoes and french fries. The dish also comes with rice and a side of soup. The soup, a fusion of Japanese miso and Spanish chicken noodle, was the surprise of the meal.

After ordering, I was a bit worried I had selected a dish that had the potential to be greasy and a bit unhealthy. But once my food arrived, my fears were put to rest. The lomo saltado was an evenly balanced dish, with the strips of tender, moist steak accented by the unique Latin flavors that define Peru's cuisine.

To add some spice to your dish, the restaurant's aji sauce — a classic Peruvian condiment containing mayonnaise, cheese, cilantro, peppers, garlic and lime — gives an added kick to anything on the menu.

To wash down my meal, I kept with the Peruvian theme and ordered Inca Kola (280 yen), one of Peru's most famous beverages. Created in 1935, Inca Kola is a common soft drink similar to cream soda sold in many Latin American restaurants,

and its eye-catching golden can is undeniably iconic.

After my meal, I still had room for dessert. I was told that Salsa's chiffon cake is one of its more popular dessert options, but the restaurant was sold out during my visit — so I ordered the leche asada (250 yen), an oven-baked milk custard similar to flan. Although the leche asada wasn't as sweet as I would have liked, eating the creamy custard brought back memories of dining at the homes of my Peruvian friends while growing up.

Being able to practice both my Japanese and my Spanish with the staff while dining at Salsa was an added bonus, and made me feel a bit more "at home."

Salsa's take on classic Peruvian dishes is a unique standout on the Okinawa food scene, adding variety to the selection of restaurants on the island. The friendly service and wide selection of dishes is definitely enough to keep me coming back for more.

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OKINAWA MISAWA YOKOSUKA ATSUGI ZAMA YOKOTA FUJI IWAKUNI SASEBO OKINAWA MISAWA

Salsa

LOCATION: 16-1 Misato, Okinawa City, Okinawa, Japan

DIRECTIONS: From Gate 3 of Kadena Air Base, turn right onto Route 74. At the Misato Intersection, turn left onto Route 85, then turn right onto Route 329. Salsa will be located on the left side of the road on a corner directly adjacent to a baseball field.

HOURS: Open Tuesday through Saturday, from 11:30 a.m. to 9 p.m., with last order for dining in at 8:15 p.m. and take-away at 8:45 p.m.

COST: Yen or credit cards accepted. Entrees start at 900 yen, about \$8 (for a quarter roast chicken plate) up to 1,650 yen.

DRESS: Casual

INFORMATION: 098-938-6950



TOUJIN SOBA

Tasting how it all started

STORY AND PHOTOS BY SHOJI KUDAKA, STRIPES OKINAWA

When it comes to Okinawa soba noodles, I go conservative. Dashi broth flavored with bonito flakes, noodles topped with pork belly, pork ribs and red ginger, sounds just fine to me. These days, noodle joints on the island serve up Okinawa soba with all kinds of flavors such as spicy curry, vegetables soup or with garnishes such as tofu, fried egg, mozuku seaweed, etc. But to me, the basic recipe and topping are always the best.



Toujin Soba

So, I was a little skeptical of a 110-year-old Okinawan soba recipe with dark-colored broth and diced pork, which is currently being served up at several soba joints.

Toujin soba (Chinese people's soba)

- thought to be the origin of Okinawan soba - has been brought back to life at several soba joints on the island.

"We revived the menu item to make "soba joogoo" (Soba lovers in Okinawa dialect) on the island happy," said Masashi Nozaki, chairman of the Okinawa Soba Hatten Keishou no Kai (Association for Okinawan Soba's development and succession).

According to the association's website, Kankairou, the first soba joint in Okinawa, opened in 1902. Its proprietor was a man from Miyazaki Prefecture. A chef from Qing (then China) was brought in from a restaurant in Osaka to run the kitchen.

"Old documents mention black broth with the flavor of soy sauce and green onion and pork the size of small beans. Following just a few leads like those, we struggled to bring

back the taste," noted Nozaki.

According to him, using soy sauce for broth was a challenge. If soy sauce is poured into broth to the point where its color becomes black, it likely becomes a mere soy sauce. It was difficult to make it taste right for soba.

The dark broth was interesting and mysterious to me. For a die-hard believer of amber-colored bonito dashi broth, it was very hard to imagine how the soy sauce broth would get along with Okinawan soba.

But, after one sip of the black broth, it all made sense to my taste buds.

The broth certainly has the body of soy sauce, but it retained the subtle sweetness of soba broth. The perfect balance added depth to the taste of the noodles. And diced pork added another layer of sweetness. It did not take me long to finish the noodles and broth.

According to Nozaki, Okinawa soba fans have been

surprised with or skeptical of the dark broth like I was, but they responded once they tried it. It certainly tastes like Okinawa soba, not other noodles to many soba fans.

A record of the history of Okinawa soba said Toujin soba is recognized as Shina soba (China soba) in the early days.

Shina soba is commonly known as ramen in Japan. According to the kohama Ramen Museum, they commonly refer to ramen as Shina soba (1868-1912). So, the history of ramen may have crossed paths with the black broth might have evolved into ramen (soy sauce ramen).

But to me, Toujin soba tasted like no other Okinawan soba. It was just with black broth that it shook my world. I'm a big fan of basic Okinawa soba.

kudaka.shoji@stripes

Toujin Soba is available at the following locations

Miyoya

Hours: 11 a.m. – 4 p.m.; 463-13 Kadena, Kadena town 904-0203, near Kadena Air Base; (GPS coordinates: N 26.363139, E 127.754836/ Open Location Code(OLC): 7QR99Q73+7W

Subadokoro Gettou

Hours: 11 a.m. – 5 p.m. (11 a.m. – 2p.m. on holidays. Closed Mon.); 3-10-1 Yorimiya, Naha City 902-0064; (GPS coordinates: N 26.207444, E 127.700539/ Open Location Code(OLC): 7QR96P42+X6

Mingei Shokudo

Hours: 11 a.m. – 3 p.m. (Closed Thurs.); 433 Yonabaru, Yonabaru Town 901-1303; (GPS coordinates: N 26.202121, E 127.757315/ Open Location Code(OLC): 7QR96Q24+RW

Suba café Yuttari Akemodoro

Hours: 11 a.m. – 4 p.m. (Last call at 3 p.m. Closed Tue., second and third Wed.); 2-28-28 Ameku, Naha City 900-0005; (GPS coordinates: N 26.234257, E 127.690246/ Open Location Code(OLC): 7QR96MMR+P3

Shimoji Soba

Hours: 11 a.m. – 3 p.m. (Closed Sun.); 41 Maaji, Naha City 902-0072; (GPS coordinates: N 26.20527, E 127.716249/ Open Location Code(OLC): 7QR96P48+4F

Sobadokoro Ufuwarai

Hours: 11 a.m. – 6 p.m. (closed on Sun.); 1-1-1 Tsuboya, Naha City 902-0065, (GPS coordinates: N 26.212213, E 127.689142/ Open Location Code(OLC): 7QR96M6Q+VM

Uchinaa ya

Hours: 11 a.m. – 5 p.m. (Closed Sun., holidays); 3-12-14 Tomari, Naha City 900-0012; (GPS coordinates: N 26.226747, E 127.684533/ Open Location Code(OLC): 7QR96MGM+MR

Uchinaa ya Ya

Hours: 11 a.m. – 4:30 p.m. (Closed Mon.); 822-2 Kochin Town 901-0401; (GPS coordinates: N 26.146076, E 127.716249/ Open Location Code(OLC): 7QR96M6Q+VM

Okaasan

Hours: 11 a.m. – 3 p.m. (Closed Tues); 2-30-1 Itoman City 901-0314; (GPS coordinates: N 26.145605, E 127.690246/ Open Location Code(OLC): 7QR96M6Q+VM

Maasamun ya M

Hours: 10:30 a.m. – 3 p.m. (Closed Sun., holidays); 590-4 Shiohira, Itoman City 901-0302; (GPS coordinates: N 26.145605, E 127.67283/ Open Location Code(OLC): 7QR94MVF+64



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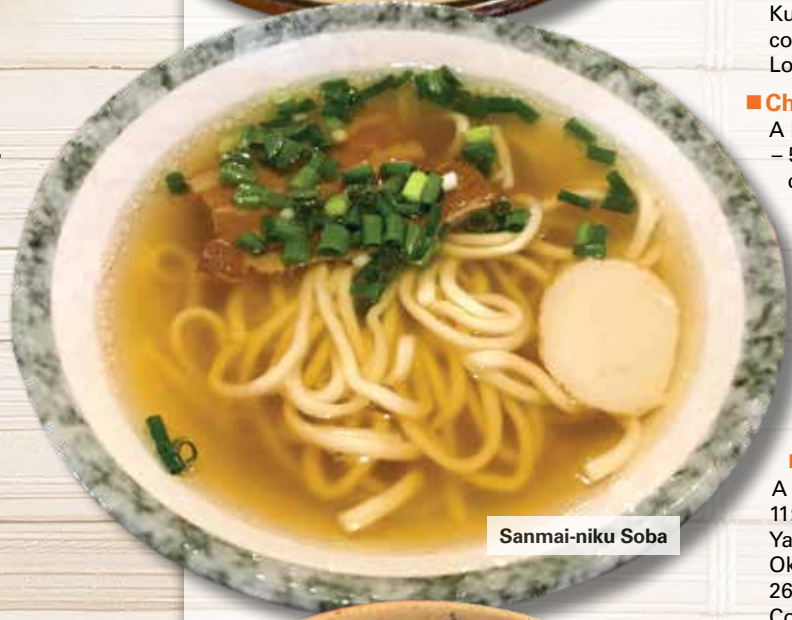
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Soki Soba



Mix Soba
(soki, nankotsu, sanmai-niku)



Sanmai-niku Soba



Nakami Soba

Time to slurp away like Okinawans

STORY AND PHOTOS BY SHOJI KUDAKA,
STRIPES OKINAWA

You may have heard that it's OK to slurp noodles in Japan. That is very well said and very true, and in Okinawa there are many soba noodle restaurants across the island for you to slurp to your heart's content.

In the northern part of the land, Motobu Town is known for around 70 soba joints

dotting local streets.

The mid-part of Okinawa has some famous soba joints near the U.S. military facilities, while the southern part, on the other hand, has many places, especially in and around Naha City. You can hop around from one soba place after another if you will.

So next time you run into a soba joint on a local street, stop in and slurp way like Okinawans.

kudaka.shoji@stripes.com

Soba Joints in Motobu town

■ Yambaru Soba

A popular place, often crowded with tourists. Open 11 a.m. till food sold out. Closed Mon. and Tues. 70-1 Izumi, Motobu-cho, Kunigami-gun Okinawa 905-0221 (GPS coordinates: N 26.650532, E 127.949475/ Open Location Code(OLC): 7QR9MW2X+6Q

■ Kishimoto Shokudo - Mt. Yaedake

A famous located near the mountain. Open 11 a.m. – 7 p.m. 350-1 Inoha, Motobu-cho, Kunigami-gun Okinawa 905-0228 (GPS coordinates: N 26.657147, E 127.910946 / Open Location Code(OLC): 7QR9MW46+V9

■ Champuroo Shokudo

A local diner near the Expo park. Open 10 a.m. – 5 p.m. Closed Wed. 392 Ishikawa, Motobu-cho, Kunigami-gun Okinawa 905-0206 (GPS coordinates: N 26.689689, E 127.880471/ Open Location Code(OLC): 7QR9MVQJ+V5

■ BunBun Tei

A local diner near Sesoko Bridge. Open 11 a.m. – 9 p.m. Closed Wed. 863-1 Oohama, Motobu-cho, Kunigami-gun Okinawa 905-0212 (GPS coordinates: N 26.655504, E 127.883282/ Open Location Code(OLC): 7QR9MV4M+68

■ Kairo

A local restaurant near the Expo Park. Open 11:30 a.m. – 9 p.m. Closed Tues. 1056-1 Yamakawa, Motobu-cho, Kunigami-gun Okinawa 905-0205 (GPS coordinates: N 26.685012, E 127.877974/ Open Location Code(OLC): 7QR9MVPH+25

Other noodle joints up north

■ Wankarawankara

Try their homemade jasmine-flavored noodles. Open 11:30 a.m. – 2p.m. (lunch), 5 p.m. – 10:30 p.m. 258 Maeganeku Onnason 904-0411; (GPS coordinates: N 26.445777, E 127.804441/ Open Location Code(OLC): 7QR9CRW3+8Q

■ Yakasoba

Soba with pork rib so perfectly stewed it melts in your mouth. Open 11 a.m.- 8 p.m. 2842-2 Matsuda Kunigamigun Ginoza-son; (GPS coordinates: N 26.507094, E 127.992743/ Open Location Code(OLC): 7QR9GX4V+R3

■ Ufuya

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coordinates: N 26.620996, E 127.963672/ Open Location Code(OLC): 7QR9JXC7+9F For more information, visit <http://ufuya.com/en/>

Noodles near US military facilities

■ Hamaya

Located near Sunabe Seawall in Chatan, this is popular among locals and tourists, alike. Open 10:30 a.m. – 8:30 p.m. 2-99 Miyagi, Chatan-cho, Nakagami-gun 904-0113 (GPS coordinates: N 26.32931, E 127.74431/ Open Location Code(OLC): 7QR98PHV+PP

■ Gabusoka Shokudo

This popular soba chain has a branch just a 10-minute walk from Kadena AB Gate 2. Their Okinawa soba broth is rich and tasty; Open 11 a.m. – 9 p.m. 4-20-1 Uechi, Okinawa city, Okinawa 904-0031 (GPS coordinates: N 26.335679, E 127.791104 / Open Location Code(OLC): 7QR98QPR+7C

■ Gen Restaurant

Near Camp Foster Gate 4, Gen offers a variety of local favorites. Their Moyashi soba comes highly recommended. Open 11 a.m. – 10 p.m. 642-2 Oomura, Chatan-cho, Okinawa 904-0107 (GPS coordinates: N 26.305137, E 127.773403/ Open Location Code(OLC): 7QR98Q4F+39

Joints in mid-island

■ Daruma Soba

A soba joint located north of Plaza Housing Area. Open 11 a.m. - 9:30 p.m. 2-13-20 Yamazato Okinawa 904-0033 (GPS coordinates: N 26.322308, E 127.789413/ Open Location Code(OLC): 7QR98QCQ+WQ

Soba down south and Naha

■ Heiwaen Soba

A soba joint near the Peace Memorial Park. Open 11 a.m. - 4 p.m. 424-1 Mabuni Itoman City 901-0333 (GPS coordinates: N 26.098271, E 127.721851/ Open Location Code(OLC): 7QR93PXC+8P

■ Ishigufuu Oroku Gushi (near Naha Air Port)

A chain that was the winner of the first Okinawa Soba Championship. Soba topped with roasted pork ribs are popular menu item. Open 11 a.m. – 5 p.m.; Closed Mon. 3-21-5 Gushi, Naha City, Okinawa 901-0146; (GPS coordinates: N 26.178946, E 127.656388/ Open Location Code (OLC): 7QR95MH4+HH



Volleyball Athlete of the Year

Larry caps her Kubasaki career with title, AOY award

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STARS AND STRIPES
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CAMP FOSTER – Kubasaki was in trouble in the Far East Division I Tournament finals against defending champion Seisen.

Mimi Larry, normally a soft-spoken, calm and cool one, was angry. She had been whistled for carrying or lifting violations throughout the first set.

And it threw her off her game as well as her teammates.

“I was really frustrated; I didn’t know what to do,” Larry said. “I didn’t want to let them (teammates) down. I felt like it was my fault.”

Could she try to bump set? That would be OK, except the sets would be hard for the outside hitters to do anything with. And they couldn’t utilize any of their quick middle plays with her bump setting.

With the Dragons trailing by 12 points in the second set, coach Mike Hogen spent a time out – and then came the

moment that Hogen said was one of the top moments in his 10 years of coaching the Dragons.

“I asked her if she could change her delivery right now” Hogen recalled. “She said yes. That she had the ability to change her technique in the middle of a match. And she told the team that we were going to win now, that everything was OK now.”

The Dragons had gone unbeaten the entire regular season, and only lost one set, in Far East D-I pool play to American School In Japan, when they arrived at that moment.

But after losing the first two sets, 23-25, 20-25, to the Phoenix, it was all Dragons, who stormed back to take the next three sets 25-16, 25-16, 25-10 and their fourth title in five years.

Along the way, Larry, one of only two four-year starters for Hogen in those 10 seasons,

was named the tournament’s Most Valuable Player. She averaged 8.16 assists per set and had 43 in the match against Seisen, and also averaged 2.38 digs per set.

That championship match was the capper, Larry said, to a season that truly had begun, she said, with the third-place match in the 2017 Far East tournament. Kubasaki won that one and, Larry said, the Dragons as a team “could not wait” for the next practice come August.

“She cares so much about how the team feels,” Hogen said. “She wants the team to do well, to feel good, be satisfied and have good camaraderie. It was a good process, a good journey.”

Now that it’s over, “it doesn’t feel like it’s over,” Larry said, “that I’ve finally finished four years of playing here.”

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An adjustment in setting technique got senior Mimi Larry and her Kubasaki teammates back in gear as they dethroned Seisen for their fourth Far East Division I Tournament title in five years. Larry had 43 sets in that match.

EXCLUSIVE NEWS FROM:
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Stripes Sports Trivia

The NHL has seen 4 teams come back to advance after facing a 3-games-to-none deficit in a playoff series. In MLB, this has only occurred once – Boston in 2003. And the feat has never happened in the NBA. The last team to do it in the NHL did so in 2014 – Who made the improbable comeback against an in-state rival?

Answer

Los Angeles Kings

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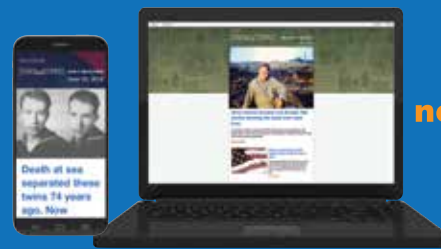
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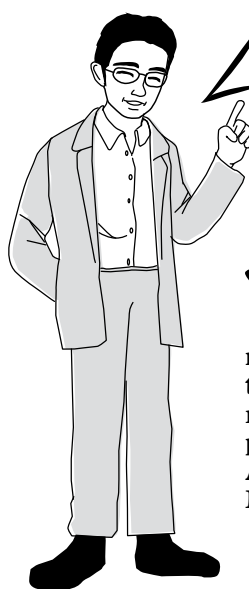


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STARS AND STRIPES



DID YOU KNOW?

The deigo, or tiger's claw, was named the official flower of Okinawa in 1972. Deigo trees are normally in bloom around mid-April through May. Around that time, the red flowers of the trees can be seen at places like Okinawa Comprehensive Athletic Park in Okinawa City, or Peace Memorial Park in Itoman City.

Kanji of the week

Hiru/Chuu (Noon)

Language Lesson

I'll go home.

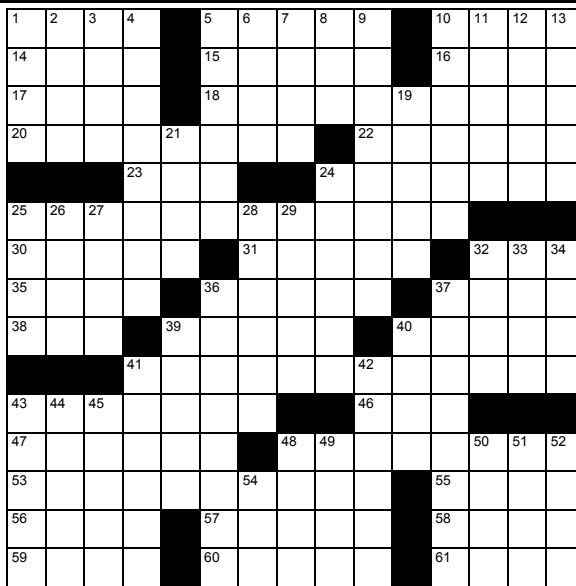
le ni kaerimasu.

The Weekly Crossword

by Margie E. Burke

ACROSS

- 1 "The Alienist" author
- 5 Hang down
- 10 Box-office bomb
- 14 Orchestral reed
- 15 North Carolina's _____ Banks
- 16 Greet the judge
- 17 Paper purchase
- 18 City served by The Daily Planet
- 20 Classic Cadillac
- 22 Pig's innards
- 23 Floral necklace
- 24 Date-night hires
- 25 Hollywood Foreign Press awards
- 30 Projecting window
- 31 Maid Marian's man
- 32 Barbecue bit
- 35 Actress Tuesday
- 36 Question
- 37 Foal's mother
- 38 "_____ a chance!"
- 39 Lethal loop
- 40 Kind of roll
- 41 Bright side
- 43 Mayor in Madrid
- 46 Irish rebel group
- 47 "Death of a Salesman" author
- 48 Texas nickname
- 53 Modest
- 55 Bit of filming
- 56 Blood fluids
- 57 Chop finely
- 58 Rainbow goddess
- 59 Paleozoic and Mesozoic
- 60 Look of disdain
- 61 Small price to pay



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- 3 Trucker's milieu
- 4 Shaped anew
- 5 It may be eminent
- 6 Felt bad about
- 7 "Beetle Bailey" pooch
- 8 Atop, in verse
- 9 Forbid
- 10 Tops a cake
- 11 Charles de Gaulle's birth-place
- 12 Basket willow
- 13 Annoyances
- 19 Communion plate
- 21 Casting need
- 24 Lamenting one
- 25 Prom purchase
- 26 Cookie with Peeps and Peppermint varieties
- 27 Cheerful tune
- 28 Disco favorite, "Shake Your _____ Thing"
- 29 No-good sort
- 30 Projecting window
- 31 Maid Marian's man
- 32 Barbecue bit
- 35 Actress Tuesday
- 36 Question
- 37 Foal's mother
- 38 "_____ a chance!"
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- 57 Chop finely
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- 59 Paleozoic and Mesozoic
- 60 Look of disdain
- 61 Small price to pay

Answers to Last Week's Crossword:

T	R	A	P	S	L	A	T	E	I	S	L	E
H	U	G	E	T	I	T	A	N	M	E	O	W
U	R	G	E	A	B	O	R	T	P	A	R	E
M	A	R	L	G	E	M	R	O	M	E	R	
B	L	E	E	D	E	R	S	E	A	R		
G	R	I	S	T	P	E	T	T	I	S	H	
S	P	A	P	E	A	C	E	H	E	N	C	E
O	A	T	S	T	R	A	C	T	R	O	A	R
A	L	O	U	D	I	N	T	E	R	P	R	O
P	E	R	S	O	N	A	A	N	T	I	M	E
S	P	E	R	B	D	U	N	S	A	R	I	
O	P	E	N	A	D	U	L	T	T	B	A	R
D	O	E	S	L	U	N	A	R	E	L	S	E
A	N	T	E	L	E	E	R	Y	R	E	E	D

SUDOKU

Edited by Margie E. Burke

Difficulty: Easy

	4	6	1					9
	9	8		6			2	7
		4					7	
3			8			4		6
			5	2				
		9	1		6			3
			4			2		5
	8							4

HOW TO SOLVE:

Each row must contain the numbers 1 to 9; each column must contain the numbers 1 to 9; and each set of 3 by 3 boxes must contain the numbers 1 to 9.

Answers to Last Week's Sudoku:

4	3	9	5	2	6	1	8	7
7	5	8	1	4	3	9	2	6
6	1	2	8	9	7	5	3	4
2	4	3	7	6	5	8	1	9
8	6	5	9	1	4	2	7	3
9	7	1	3	8	2	6	4	5
5	9	4	2	7	8	3	6	1
3	8	6	4	5	1	7	9	2
1	2	7	6	3	9	4	5	8

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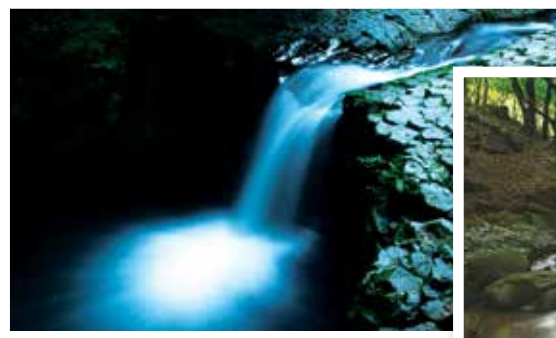
Waterfall wonders await in Izu

STORY AND PHOTOS BY SANDRO BERNARDINELLO, JAPANTRAVEL

The east coast of Izu peninsula is rich with amazing natural sites and, while the trip along it is definitely worth travelling, the inland sites are just as good. Among the many sites, Kawazu Nanadaru Park is absolutely a must-see. If you are travelling by train get off at the little town of Kawazu and get the bus right outside of the station. You won't regret it.

The road that leads to the site runs through what is a perfect example of rural Japan: little houses, rice fields, old ladies walking along the quiet streets, all surrounded by mountains covered in thick forest of pines, cedars and bamboo. Right before arriving at the site you will find yourself facing something that I've personally seen only in Japan: a massive double loop suspension bridge built to gain more than fifty meters elevation in a very small area, it is certainly a great example of engineering but it also defaces the awesome natural landscape.

The trail starts from the Mizudare (水垂) bus stop and runs down into the forest descending toward the river, the more you walk the louder the sound of the first waterfall becomes but, once you get to the stream, make sure you don't miss the Saruta Depth: located just a three-minutes walk upriver, it's not one of the seven waterfalls but it's a really nice spot, even more so if you leave the wooden path and just walk around along the stream and the surrounding forest. Here and all along the way down, the sunlight filtered by the thick forest and the moss growing



The hexagonal rock formations reveal the volcanic nature of the place



The surrounding Saruta Depth

everywhere create a really beautiful and intense "green" atmosphere.

Back to the main trail the first waterfall you will face is called **Kama-daru**, a 22-meter-high drop surrounded by black rocks covered in bright shiny green plants and moss, the kind of place that easily evokes images like a monk meditating under the cold waterfall, a Shinto practice known as Misogiharae (禊祓) in which the person purifies his soul by washing their entire body.

The path goes on with various wooden stairs and short suspension bridges and continues following the river crossing from one side to the other; near the **Hebi-daru** fall note the black hexagonal rock formations that reveal the volcanic origin of the majority of the Izu peninsula.

Getting closer to the end of the trail the narrow valley starts to widen, making room to the **Shokei-daru** waterfall where there is a bronze statue representing a couple and entitled 'Odoriko and me'. The piece is inspired by the book called 'The Dancing Girl of Izu' of Nobel Prize winner Kawabata Yasunari that takes place exactly in this region.

The next two waterfalls, '**Kani-daru**' and '**Deai-daru**' are quite small, but the first has a particularly nice contrast between the deep blue water and the pure white foam while the second is made from two different rivers converging into one. There is actually a last fall called '**Oo-daru**', approximately 30 meters high, but unfortunately it's not currently accessible because it is part of the Amagiso Onsen Hotel. You can access the spa for the

GETTING THERE

If you are coming by car you can park near the Mizudare bus stop (水垂バス), walk the trail down and then take a bus back to the parking lot. If you are using public transportation you can get a bus from Kawazu Station to the same bus stop (Mizudare) and then take a bus back from the stop right in front of the Amagiso Onsen hotel. You can easily check the timetable directly on Google Maps.

ADDRESS: Nashimoto, Kawazu-cho, Kamo-gun, Shizuoka-ken ZIP 413-0501

TEL: 0558-32-0290

URL: www.kawazu-onsen.com/eng/sightseeing/sevenfalls.php

day, it's not cheap but the rotemburo (open air bath) right on the river with the view of the fall is awesome!

Tip 1: If you can, try to go visit the park in the afternoon on a weekday when there will likely be fewer people around and the light from the sun setting will create the best atmosphere to enjoy the walk in the forest.

Tip 2: Once back to Kawazu, if you want to relax after the walk but you don't want to pay for the expensive Amagiso Onsen, you can hop on a train to the next station Imaihama-kaigan. Here you can soak in the small Imaihama onsen located directly on the rocks along the coast. With an awesome view of the ocean and the waves crashing right below the bath the experience is great!



Shizuoka Pref.

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Mt. Amagi

Kawazu-cho

Izukyū Shimoda Stn.

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The wooden platforms provide great viewpoints

Enjoy the natural beauty!