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Use art to elevate your breakfast toast

STORY AND PHOTOS BY SHOJI KUDAKA, STRIPES OKINAWA

Provide the provided and pastries with life-like interpretations of cherished TV or videogame characters like Pikachu or Mario.

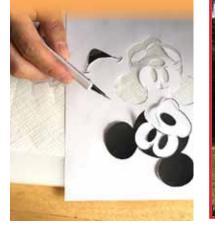
In the land of kawaii culture where anime characters and cute designs never stop finding new canvases to pop up on, it's no surprise that "toast art" is now one of them.

Just like Japan's Kyaraben (decorative bento) took social media by storm, colorful designs and characters recreated on toasted bread are now drawing attention, especially since the COVID-19 pandemic moved more to cook at home. Staying at home to cook more also means people are finding new ways to change up their daily meals.

While some draw simple cartoon characters and designs, others recreate artistic works such as Japanese Ukiyo-e or cover art of Vogue magazine.

Recipes for toast art vary a great deal as well. On one hand, there are simple ways such as cutting aluminum foils in the shape of characters and patterns to put

SEE TOAST ON PAGE 3



A Constant of the second secon

Quick trip Smokestack near White Beach

STORY AND PHOTO BY SHOJI KUDAKA, STRIPES OKINAWA

here's a spot on Okinawa where you might not see many people, but it offers a picture perfect view and an intriguing historical insight for visitors.

The remains of Heshikiya Sugar Factory are a stone's throw away from White Beach Naval Facility. Built in 1940 as a steam-powered factory, it had rooms where the juice from sugar cane was boiled in pots.

The factory included three smokestacks. After a U.S. bombing raid in October 1944, the factory closed business. The factory was later destroyed by the U.S. military later in the war. However, to this day, one lone red-bricked smokestack stands in a field overlooking White Beach. If looked at from afar, this smokestack presents the same posture it did before the war. But when looked at closely, holes on its surface attest to the fierce battles that took place.

The grounds also include remnants of a cement water reserve tank and a path that takes you behind the stack and to a beautiful view of White Beach from above.

To get there, take the last right before entering the naval facility and drive about 200 meters up a hill. The stack stands out, so you'll have no problems seeing it. Next time you visit White Beach, take a little detour first. kudaka.shoji@stripes.com

period of Tang, then China.

Imported to Okinawa from

Fujian in the mid-15th centu-

ry, the Ishigantou later spread

to mainland Japan and as far

as the Tohoku region and to

the far north in Hokkaido

around the late 16th centu-

ry. Many still remain on the

mainland today and Aomori,

home to Misawa Air Base,

In the old days of Okinawa, it was believed that evil spir-

its move straight at ground-hugging levels. Due to this, it was thought that an evil spirit would continue straight into a resi-

dence at a T-intersection. An Ishigantou, however, could ward

off that evil if strategically placed in said intersection. In the

past, roads were built in a labyrinth-like manner with many

blind corners, requiring many of these talismans. Some of these

sity, the stone's origin dates back to as early as 770 during the

According to Seiichi Takahashi, a professor at Kansai Univer-

ated

with

maze roads still remain in Naha City's Tsuboya and Shuri.

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Stones on the watch: The Ishigantou story

STORY AND PHOTOS BY SHOJI KUDAKA. STRIPES OKINAWA

hisa dog-lions are not the only guardians that defend Okinawa from demons and evils.

Ishigantou is a kind of stone slab with the Chinese characters "石敢當" carved onto their surface. "Ishigandou" or "Sekkantou" are other pronunciations for the slabs.

According to the Okinawa Encyclopedia, the stone was originally thought to ward off misfortune, bring happiness, and later became a repellent against

evil. Though some suggest the word "Ishigantou"'s roots come from a member of Ancient China's military, the Okinawa Encyclopedia denies the theory as a myth.

Each Chinese character has a distinct meaning: "石" means "stone", "敢" means "daring, brave, bold, sad, tragic, pitiful", while "當" means "bear, accept, undertake, just" according to web dictionary, JapanDict. So, the etching may then be read as "Brave stone that undertakes (to repel misfortune)."

Although there may still be room for argument over the meaning of its name, Ishigantou remain a familiar icon to locals.

Though not as eye-catching as shisa dog-lions, Ishigantou are just as common. In 2004, Masatou Kodama, then chairman of the Okinawa Foundation, reportedly estimated that there were more than 10,000 of them in Okinawa. The number is presumed to be growing since the stones continue to be manufactured and sold. While shisa are typically placed on top of gate piers or roofs, Ishigantou are most often found at the ground level and usually at T-intersections in local communities. There is a reason for that placement.



wa, here there are many Ishigantou souvenirs for tourists to take home. There are even sweets named after the stone slab.

Over time Okinawa's old-style



streets have begun to disappear along with many of the T-intersections, but the Ishsigantou's power carries on and the stones continue to evolve on the island.

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them on bread before toasting, advanced ones require you to cut vegetables in specific shapes or draw characters with fruit jam, whipped cream, peanut cream, etc.

If you are not confident of your drawing skills with food but still want to replicate your favorite characters on your slice of bread, an easy way is to make a stencil using pasteboard or plastic sheet, just like I did for a Mickey Mouse. Once the mold is ready, all you have to do is just trace it with coconut powder, cinnamon sugar, etc.

> NATCH NDEC

Let's get creative and become a toast Picasso, too!

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MATERIALS NEEDED

Printed design

- Paste board or thin plastic sheet. (You can find these at the 100-yen store or even use a sheet protector.)
- Toast
- Butter
- Cocoa powder, cinnamon, matcha powder, or any sweet powder you want to decorate your toast with.

DIRECTIONS

- Draw or print out the character you want on a piece of paper.
- 2 Put the drawing over a paste board or a plastic sheet.
- 3 Cut out outlines and facial features using scissors or a paper cutter. (Have an adult do this for you).
- 4 Toast the bread and smear butter on it.
- 5 Place the stencil over the toast, then sprinkle generously with cocoa powder.
- 6 For my design, I also added a dollop of strawberry jam for my characters mouth.
- 7 Carefully remove the stencil.
- 8 Bon appetite! Get your picture for the 'Gram, then enjoy!



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Story of

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Adults ¥1,200 High School, University & College students ¥600 X One person with a disability certificate and one caregiver pay half price

Tree of Life All creatures are connected by evolutionary thread and "evolved" from just one single-cell organism.

Miracle of Evolution Episodes of "evolution" show visitors the joy of seeing creatures from an evolutionary perspective.

Charles Darwin's theory of **Our Ancestors** Tracing the evolutionary history of humans through various fossils and creatures.

"natural selection" has not faded even as science has advanced. **Ryukyu Archipelago, a Stage for Evolution**

Knowing Okinawa and the Ryukyu Islands from the evolutionary perspective helps understand Okinawa's treasured nature. Carl Carl

2.2.2 🔄 Okinawa Prefectural Museum and Art Museum

Darwin's Idea

Constant Okinawas

STORY AND PHOTOS BY SHOJI KUDAKA, STRIPES OKINAWA

orilla Chop is a huge rock sitting on the west coast of Motobu Town, near Sesoko island.
It is unknown who came up with this funny name, but with a look at it, the idea would be self-

evident. If you are new to the island, this location may seem lowprofile in comparison with some other locations nearby such as Sesoko island or Expo Park. However, this rock in the shape of a giant ape doing a knife-hand strike draws many searching for a good snorkeling and diving spot. I heard that I could catch a glimpse of tropical fish such as clownfish and damselfish, so I decided to jump in for some snorkeling to have a look.

> Akebono-Chouchoudo (Chaetodon melannotus)

I picked a sunny weekday in early June and

Island Movie

Senasujibera (Thalassoma hardwicke) the hot sun made me forget that the rainy season was yet to be over.

When I pulled into the parking lot of Saki-Motobu Ryokuchi Kouen, a park adjacent to the beach area, its modern look surprised me a little. Neatly mowed grass surrounded the parking space and a shower room and bathroom were housed in a white

building just like a park in an urban area. There was also a hill by the parking space, with a pavilion overlooking the sea. From there, I could spot many coral dotting the waters and noticed many more coral near the

> shore. With high expectations, I went down a slope leading to the beach area. After a warmup exercise, I put on fins, a snorkel mask, and a lifejacket, I went into the water with a GoPro in hand.

> > Suzumedai (Damselfish)

Having looked at the waters from the hill, I knew I would reach

a batch of coral soon. But it still surprised of various shapes emerge after less than a the water. There were spiky ones, while s branches.

The tide was low, so I often struggled als with my fins. Recently, I've heard that damaged or destroyed when snorkelers carefully swam with minimum movemen avoid being cut by the spiky coral and to the eco system. Still, it was fun to just flow ter carry me. Fortunately, the current was ful, so I didn't worry too much about rip of

I had heard a diver say that the location Motobu Peninsula and Sesoko Island from creating mostly peaceful water around Go in the water, I thought what he said was the as a relief to see the hill and pavilion there was no lifeguard standing by, the hill toward the ocean like a pier with a moulike a lifeline.

At Gorilla Chop, there is a designate ming. Going beyond that area is prohibit from the boundary, but I could still see ma It was the easiest beach that I have expe of encountering tropical fish. I saw colo

(Ch



l me to see corals few minutes into ome had rounded

not to touch cort many corals are get too close. I t in an attempt to avoid disturbing at, letting the was slow and peaceurrents.

is protected by n the north wind orilla Chop. Being rue. It also came nearby. Although l, which stretches nd, looked to me

d area for swimed. I stayed away ny fish and coral. rienced in terms rful fish such as

ırisuzumedai rysiptera cyanea)

Things to know

GPS COORDINATES: N 26.636285, E 127.883049 *Additional parking space is available at Saki-Motobu Ryokuchi Kouen (N 26.637316, E127.882411), which is available between 9 a.m. and 4 p.m. Shower room is available between 9 a.m. and 3:30 p.m. Shower room and bathroom can be closed when a state of emergency is in place.

Senasujibera (Thalassoma hardwicke), Yamabukibera (Thalassoma lutescens), Rurisuzumedai (Chrysiptera cyanea), and Akebono-Chouchouuo (Chaetodon melannotus). They did not seem to be scared of humans. They just kept swimming around me as if they expected me to feed them.

Under the strong sunshine, I had a lot of fun. When I got back to the shore after spending one and a half hours swimming, my calves were sore not because of muscle pain, but sunburn. If the time allowed, I would have spent a lot longer there, looking for a clownfish, but I decided to save it for the mid-summer.

> **Kugibera** (Gomphosus varius)

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aptain Kangaroo is a hamburger joint you would not want to miss. If you have lived long on the island, you have probably heard about

their shop in Nago City. Now the shop is located just a five-minute drive from Gorilla Chop. In October, Captain Kangaroo opened this new location in Motobu Town, while their previous shop in Nago shifts its focus to serving up taco rice.

After swimming with tropical fish, I decided to swing by this new location and try their famous Sparky Burger (1,100 yen, approximately \$10). This large-size hamburger is an Instagram



star thanks to its unique look with the "sparky" bacon. They have hamburgers such as Mexican Taco Burger and Great Teriyaki burger as well. But their signature menu item looked just too attractive, especially after an hour of swimming.

With one bite, various textures spread in my mouth. Crispy bacon, sweet onion fries, juicy tomato, fresh lettuce, and greasy beef (seemed to) work like an all-star team. The sweet and sour BBQ sauce plus mayonnaise brought the flavors together making this burger with a bulky look disappear five minutes after I started eating.

The ginger ale (200 yen as a drink set) I ordered made the burger taste even better. Its sweetness and sourness added a kick to the greasiness of the hamburger.

Having the tasty Sparky Burger over the view of Gorilla Chop and the ocean made my day.

Things to know

GPS COORDINATES: N 26.622806, E 127.890425 HOURS: 11 a.m. - 9 p.m. (last call 8 p.m.)

*Subject to change WEBSITE: https://www.roo-bar.jp/ FACEBOOK: https://www.facebook.com/captainkangaroo84/ INSTAGRAM: https://www.instagram.com/captainkangaroo_okinawa/









ya pickles rice topping

STORY AND PHOTOS BY SHOJI KUDAKA, papaya dish, was one my STRIPES OKINAWA

rowing up on Okinawa, I enjoyed papaya more often as a vegetable than as a fruit. Every once in a while, I would have some of the ripe orange fleshy fruit, but mostly it was ao papaya (blue papaya in Japanese) or green papaya we'd have at home.

Papaya irichi, a stir-fried

cloud over. However, in hindsight, I can't appreciate my mother enough for serving up dishes with this delicious vegetable because it is one of the healthiest foods you can have. According to Japan Agri-

cultural Cooperatives (JA),

mother cooked up often with

the unripened ao papaya. As a

child who was not a big fan of

vegetables, hearing the word

"papaya" would make my face

INGREDIENTS (for a jar of pickles)

| Ao Papaya |
|------------------------------|
| Garlic |

RECIPE

Rinse papaya with water.

Slice off papaya's skin.

Slice papaya into a few chunks and remove seeds. (Slice it into more pieces if necessary). Cut them into thin slices by using a peeler.



the fruit/vegetable is rich in vitamin C, minerals, and an enzyme called "papain," which dissolves fat. Thus, papaya is drawing attention as a diet food, JA says.

Some, like the Japan Superfoods Association (JSA), give

by ranking it as number one among superfoods in 2020.

Soak the slices in water for 10 minutes. Drain the water.

5 Boil water in a pot. Turn off the stove once water boils. Let the slices soak in the hot water for a few minutes. Turn on the stove again before putting the slices in the pot.

Drain the hot water.

Put the slices in a bowl and mix them with dried shredded squid, salted kelp, sliced ginger and garlic, soft brown sugar, seasoned vinegar, and soy sauce.

Put the mixture in a jar. Refrigerated, the pickles will hold for at least a month. Note: Since this recipe doesn't use a lot of salt, these



The JSA said ao papaya touts benefits such as support for digestion, enhancement of immune strength, and facilitated recovery after exercise.

Enjoy all the benefits of ao papaya at home with this great recipe to make this

papaya a superstar treatment healthy food into a tasty pickle. All the ingredients are available at local supermarkets, takes only about an hour to prepare and will have you enjoying the salty-sweet flavor right away.

The pickles would be a great gohan-no-otomo (rice escort in Japanese) or try it as an appetizer for alcohol.

There is nothing wrong with eating papaya fruit, but you're missing out on its health benefits before it ripens. Give it a

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try!

pickles can go bad quicker in comparison to other pickles.

9 Enjoy it over rice or alone as a healthy tart snack.いた だきます (Bon appetite)!





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