

Stars and Stripes is asking readers to write about their own piece of paradise. Yes, that means you! Our annual Destination Paradise magazine highlights must-see travel spots across the Pacific and your bit of paradise could be included in our 2022-23 edition that hits the streets on Pacific bases in September. Submit your story and photos to paradise@stripes.com by **July 22**. We'll make you famous!

Check out our previous Destinazation Paradise mags



INSIDE INFO





TASTE OF CHINA MAKING DELICIOUS **CHAHAN AT HOME** PAGE 3

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No, thank you

ometimes it's hard to say no, especially when someone is offering you something with good intentions.

Here's a useful phrase to say no in a gentle way:

"Daijoubu desu" or "Kekkou desu", which means "No thank you."

- daijoubu = ok/good kekkou = good
- desu = am/is/are

Please note that these phrases also mean "I'm good" or "that's good" de-

hen we ask for help from someone, we will

need to let him or her know that we are fac-

ing some kind of difficulty. Here's a phrase to

pending upon the context. Chances are that these are not good enough to get your point across. If that's the case, you need to just say

"irimasen" or "hitsuyou arimasen," which means "I don't need that."

"Komatte imasu" means "I'm in trouble."

"Anata no tasuke ga hitsuyou desu" means

Let's communicate well and ask for help

Anata = youno = oftasuke = help

• ga = a particle to indicate a subject

• hitsuyou = need/needed • desu = is

Komatte = in trouble/facing difficulty

• irimasu/iru = (I) need \sim

help us explain our situation.

I'm in trouble

• imasu = be \sim ing)

"I need your help."

when we need it.

Speakin' Japanese

BY SHOJI KUDAKA, STRIPES OKINAWA

Daijoubu

desu

Leaving your office

and go home, you might say "see you" or

"have a good one" to your

coworkers still in the office.

In Japan, however, people

say "osaki ni shitsurei

shimasu" instead, which

roughly means "excuse me

Let's use this phrase and

Japanese cowork-

communicate well with your

for leaving before you."

• shisturei suru/shitsurei

ers.

Osaki ni = early/before

shimasu = leave

VIDEO

LESSON

sually, when you

leave your office

VIDEO LESSON

Beach babble

sources.

hen you go to the beach, try using the following

Gasoline prices keep rising!

becoming an issue in Japan and Okinawa.

"Gasorin ga neagari shiteimasu", which

means "Gas prices are rising."

• ga = a particle to support a subject

Ok, let's save energy and re-

• gasorin = gas/gasoline

• Shiteimasu = be doing \sim

• neagari = rise/hike

ollowing trends from last year, the price

If you tune in on a Japanese TV, you may see news reports on the price hike with the phrase,

of gas continues to rise in 2022. Just like

in other countries, the increasing cost is

FULL

LESSON

VIDEO

LESSON

"Beach (biichi) ni ikou!" = Let's go to the beach!

• ni = to • ikou = let's go

"Dono biichi ga osusume desuka?" = Which beach do you recommend?

• dono = which

- osusume = something you would recommend
- desuka? = do you~/ is it~

"Parasailing to surfing (saafin) ni chousen shitai desu'

- = I want to try parasailing and surfing.
- chousen = challenge
- shitai deusu = I want to do ~

"Biichi parasoru wo motte kimashitaka?" = Did you bring the beach umbrella?

• parasoru = umbrella/parasol • motte kimashitaka? = Did you bring~?

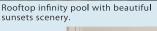
VIDEO LESSON

Stay safe and keep an eye out for the next Speakin' Japanese lesson!



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*Pool entry fee is free in both hotels for this special military rates. *24-hour convenience store at the ground level of both hotels.





STORY AND PHOTOS BY SHOJI KUDAKA,

STRIPES OKINAWA

hao fan (Chinese fried rice) is loved around the world. Commonly called "chahan" or "chaahan", this Chinese food has many fans in Japan as well.

It is an indispensable menu item for many Chinese restaurants in Japan. At ramen joints, chahan is commonly considered a perfect side to the noodles along with gyoza.

TV shows and magazines in Japan often feature unique fried rice recipes to tickle the appetite of the chahan enthusiasts. According to Kocho, a restaurant in Yokohama Chinatown, the oldest documented case of cho fan is fried rice cooked with eggs, which Chancellor Yang Su of Sui dynasty (581-618) loved.

This chao fan was called "Yang Zhou Dan (egg) chao fan", which later was changed to "gomoku chahan" in Japan. According to the restaurant, it was brought to Japan sometime between the 7th and 9th centuries. A document of Heian era (794 – 1185) indicated that this fried rice was meant to be cooked with sesame oil.

As chao fan spread across the globe, it led to recipes such as "pilaf", "paella", and "jambalaya." In Japan, various adaptations of chahan such as "curry chahan," "tomato chahan" and "kimuchi chahan" were introduced.

Because it's relatively easy to cook, many Japanese make chahan for lunch or dinner. During the pandemic, the food drew even more attention among those who tried their hands at cooking at

It was for that very reason that I tried cooking it myself. Although I don't dislike chahan, it is not on the top of my list when it comes to what I would eat at Chinese restaurants. Still, after I saw chahan featured so many times on TV, I could not resist the desire to make it on my own.

Luckily, there are a variety of recipes now shared on the web. I spent some time searching for something simple enough for a beginner like me.

The one I picked is probably one of the easiest you can find. This recipe feature a little trick: mix rice, beaten egg, and mayonnaise before frying them in a pan. This way, you can easily mix the ingredients and let the eggs and mayonnaise coat each grain of rice.

To add some flavor, I also mixed them with pickled leaf mustard, which gave a nice accent. If you are into spicy food, this is one ingredient I would recommend.

Chao fan/Chahan can be cooked with so many different ingredients. Give it a try yourself, and find your favorite chahan.

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Ingredients for two

- Steamed rice (200g x 2)
- Egg (2)
- Mayonnaise (15cc)
- Chinese stock powder (5cc)
- Soy sauce (5cc)
- Pickled leaf mustard

(as much as you want. I added 70g.)

- Green onion (as much as you want)
- Salt and pepper (appropriate amount)





Recipe



Watch Video!

- 1. Mix steamed rice, egg, mayonnaise, and Chinese stock powder in a bowl.
- 2. Once each grain of rice is well covered with the egg and mayonnaise, add soy sauce and further mix the ingredients.



- 3. Spread the mixture in a frying pan, and gradually fry it over medium heat.
- 4. Shake the pan occasionally and see if each grain of rice is dry or wet enough to your liking. (In Japan, it is often preferred that rice is dry enough not to stick to each other. This state is often called "para para.")



- 5. Add pickled leaf mustard and further mix the ingredients.
- 6. Add minced green onion and mix. Add salt and pepper to perfect the flavor. (For reference, I fried the mixture for 15 minutes in total.)



7. Serve the food in a rice bowl and leave it for 1 minute. Cover the bowl with a plate. Flip it upside down and take the bowl off. You will get a small dome of chahan like the one served up at Chinese restaurants.



GSA in Okinawa

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STORY AND PHOTOS BY FRANK ANDREWS, STARS AND STRIPES Published: April 28, 2022

he hike up Okinawa's Mount Katsuu, or Katsuu-dake, is a short distance but is not to be taken lightly.

The path is a rugged, sometimes hand-over-hand uphill trek through an enchanting and encapsulating forest. It could be the most challenging short-distance hike you've ever set foot to.

Mount Katsuu is part of the mountain range on the Motobu Peninsula that runs across Katsuyama village and the city of Nago and

is a nostalgic wilderness escape from the contemporary atmosphere of the American bases on Okinawa.

I reached the Mount Katsuu trailhead in one hour. Parking is available in a gravel lot.

The trail immediately begins with an escalating ascent into the wild. Most of my journey took me through an engulfing forest of towering trees; their thick roots seemed woven together and their canopies provided complete shade from the sun.

Thirty minutes into the climb, the ground leveled and the trail began to wind over protruding rocks, roots and mud. From there, the top of Katsuu was only a 45-degree scramble away. At the summit, which has an elevation of 1,483 feet, I had a superb 360-degree view of Okinawa's

Location: Mount Katsuu, Motobu Peninsula, Okinawa **Directions:** From the Okinawa Expressway, go north to Nago.

Hours: Check sunset time and weather forecast on the day of your trip.

Costs: No admission fees. Parking is free.

Food: Base Camp is off the main road and has a limited cafe menu and a supply of cold drinks.

emerald-blue sea and lush, green hills.

Just past the summit is a giant projecting rock you can hang from. If photographed at the right angle, it gives the illusion that you are hanging from a dangerous height – perfect for Instagram, Facebook or TikTok.

I continued past the social media-famous rock and eventually arrived at a three-way fork. The path leading right eventually dead ends into overgrowth. The left-leading path looks even more intimidating. It leads to another peak then descends through coral cliffs. I decided to turn around and head back down the trail.

The trek downhill was even trickier than my ascent. More than once the slick rocks and mud caused me to fall backward.

Although a challenging hike, I enjoyed the many colorful butterflies I saw on the trail, and the scenic view of Okinawa at the summit made it worthwhile. Families with young children may want to skip this hike as the path is extremely slick. Depending on your pace and skill

level, the hike takes less than one hour. I would not suggest getting too competitive on Katsuu-dake. The terrain is always slippery - no rain required.

If you're up for a workout, be sure to wear good hiking shoes and bring bug spray.

andrews.lynn@stripes.com Twitter: @FrankAndrrws



www.stripes.com

Watch Video!





GPS Cooi

Hours: 8

Parking

*It is rec

be ch *It takes



A trek to Ta-taki Waterfall

STORY AND PHOTOS BY SHOJI KUDAKA, STRIPES OKINAWA

or adventurous minds on the island of Okinawa, Ta-taki Waterfall in Ogimi Village is worth a visit.

Getting there requires a fun and challenging trek with plenty of twists and turns. I set out to visit one late autumn day when I'd grown tired of long days of seclusion while working from home. Since it was no longer beach weather, I chose this hike and location instead of heading to the coast. Plus, I am not a huge fan of water activities.

From Camp Foster, I made the 1.5-hour drive to the northern part of the island. The parking lot for the waterfall was well-maintained and looked more like a parking space for a theme park. This gave me the perception that the trek to the waterfall would be nice and easy—boy, was I wrong!

I headed out on the trail and soon had arrived downstream from the Henan river. From here, the signpost indicated, it would be another 30 minutes to

The riverbanks are narrow, so I found myself literally walking through the river. The current wasn't fast at first, and I stopped a few times to admire the relaxing sounds of the water and the fish swimming by.

Halfway through, I reached a pond with deep green water. A stream splashed down hard at the far end of the pond, a sample of what was waiting at the end of this hike.

As I'd mentioned before about not being a fan of water activities, the irony was that this trek forced me deeper into the water. I couldn't find a detour to stay dry, so into the water I went. Soon, the level of water reached my chest and then I was swimming a breaststroke toward a log up ahead.

I reached the log, and I crawled upon it like a bug. When I managed to get to the top, I was absolutely soaked to the skin. So was my backpack.

I looked beyond this small setback and saw huge rocks dotting the river with fast-flowing water. For me, this was a challenge straight out of American Gladiators. This was no longer the easy trek I had assumed I was undertaking.

Even though I was already tired, I carried on. My sneakers had decent grip, which were a great help in avoiding tripping and another soaking.

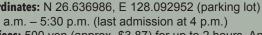
A few minutes later, the route leveled, and I reached the tall rock wall with two vertical streams of water connecting at the bottom of the basin. Tataki, some say, means two waterfalls.

According to Ogimi Village, Ta-taki is just above 10 meters high. Still, up close the waterfall seemed no less magnificent than Hiji Falls, the biggest waterfall in Okinawa with a height of 25.7 meters, which I visited about a year ago. Lost in the wonderful sight, I kept gazing in wonder, not noticing that the splashing water got me soaked to the skin once again.

On my way back, I took the same route as I did on my way to the waterfall. And once again, I got in the water and swam to get past that pond. It wasn't until after that I learned of a route that would have kept me and my backpack dry.

According to Ogimi Village's Tourism Association, the water level of Henan River doesn't change a lot from one season to another, but rain will have an impact, for sure. You would need to watch out for an increase in water after rain or during the rainy season. Sometimes the weather can change quickly, trapping trekkers in the middle of the river.

If you plan to visit, take some precaution ahead of your trip and know you will most likely get wet, so bring a swimsuit or trunks. The office managing the waterfall recommends brining a lifejacket or wetsuit, which might be a good idea for young children. Don't miss Ta-taki for a splashing fun time! kudaka.shoji@stripes.com



ees: 500 yen (approx. \$3.87) for up to 2 hours. An additional fee of 50 yen will arged every 30 minutes beyond that.

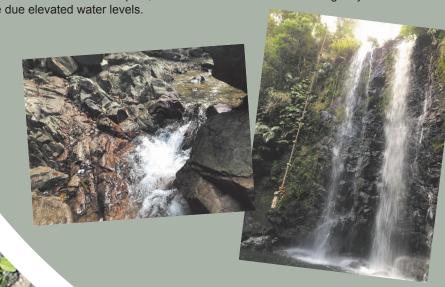
roughly 30 minutes to get to Tataki waterfall.

commended to bring water shoes.

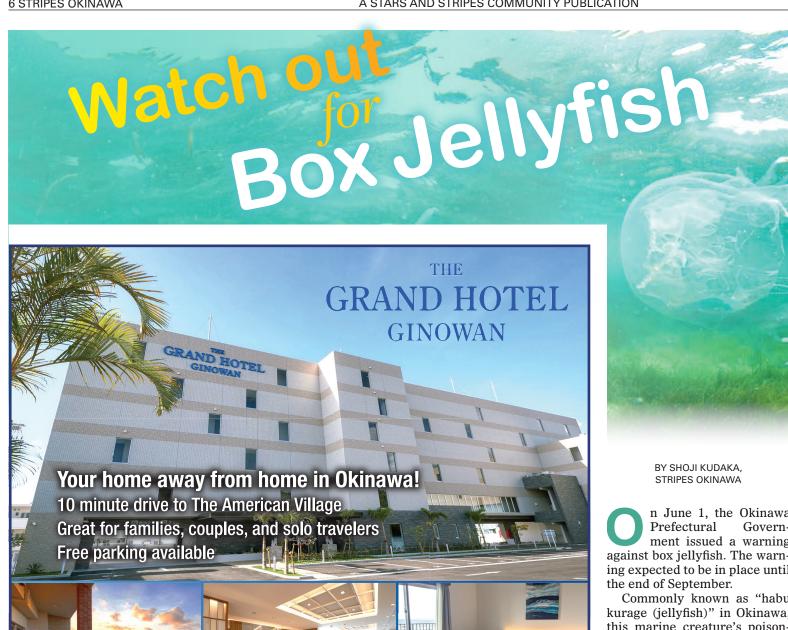
aterfall

out for sudden increase in water level, which often happens at the site after y rain. Several times in the past, visitors have had to receive emergency

nce due elevated water levels.







n June 1, the Okinawa Prefectural Government issued a warning against box jellyfish. The warning expected to be in place until

Commonly known as "habu kurage (jellyfish)" in Okinawa, this marine creature's poisonous tentacles can cause serious damage and pain to humans. According to the OPG, there are 100 to 200 cases on average each year where people are stung by jellyfish.

The local government also notes that June is the month when the marine creature grows big enough to inflict damage to the human body. It's also the month that the number of beachgoers increases.

To avoid being stung by box jellyfish in the ocean, it is advised not to expose skin and don't swim outside of jellyfish prevention nets. It is also recommended to bring vinegar in case you are bit.

Photo courtesy of photoAC

Don't panic if you are stung by box jellyfish. If you are, you should get out of the water and ask for help. And here's what to do or not to do: Avoid moving too much. Don't rub or scratch. Pour a lot of vinegar on the spot of the sting. Remove tentacles and cool down the spot with ice and cold water. Perform first aid and get medical treatment at a hospital.

Jellyfish may be curious and fun to watch in the water, but they can cause some serious problems. So be ready and safe when you hit the beach.

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Stripes Sports Trivia

In 1986, Argentina edged out West Germany, 3-2, to win the World Cup in front of more than 100,000 fans in Mexico City. It's the last time Argentina won the Cup and it's most known for Argentina's quarterfinal match with England, which featured the "Hand of God Goal." Who scored this famous goal?

Answer

Diego Maradona

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VID AOA

ne of Japan's World Heritage sites, Mount Fuji is actually an active volcano. While it repeatedly has smallscale eruptions, those of the large scale have occurred most recently in 864 and 1707. Some volcanologists say this symbol of Japan may erupt sometime soon. So, if you're planning to climb the 12,388-foot mountain this summer, you better sleep on it and maybe try to avoid the day it erupts.

Kanji of the week



Language Lesson

Why?

Naze?

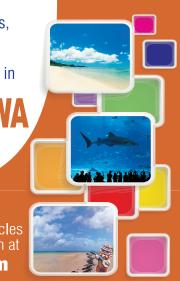
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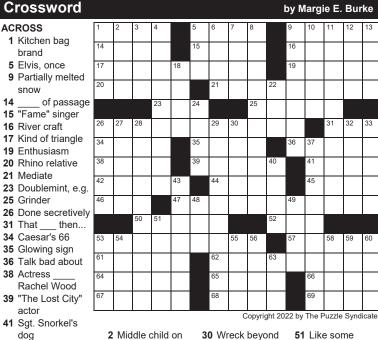
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2 Middle child on "The Simpsons'

apparatus

42 Gymnastic 44 Overfill

45 Hospital fluids

46 Hobby shop buy

47 Fried foods are high in it

50 Gather bit by bit 52 Chop down

53 Knight's garb

57 Academy in Maryland

61 "Stormy Weather" singer

62 Symbol of biblical wrath

64 Church leader

65 Green shade

66 Sicilian volcano

67 Like an untended garden 68 "NFL Live"

carrier 69 Coral formation

1 Sandpaper surface

3 Perched on

4 Burke sitcom, Women"

5 Bar stock 6 "Melting Watch" artist

7 "Working Girl"

character Trask 8 Like some

changes 9 Color in a

Hawthorne title 10 Cocoon contents

11 Submerged

12 Very shortly 13

and now

18 Caked deposit

22 Long, long time 24 Base or case closer

26 Counter worker 27 One more than

34-across 28 On the cutting edge

29 Like some temperatures 30 Wreck beyond 51 Like some repair iackets

37 Scented splash

40 Fit together

43 Overlook's

offering

often

49 Till stack

48 Holiday entree,

32 Jetsons' dog 53 Tobacco wad 33 Sand bar

54 Place for an ace

55 Bearded flower

56 Walk unevenly

58 Go to the polls

59 "Green Gables" girl

60 Plant part

63 Restroom sign

Answers to Previous Crossword:

	В	Α	R	В		Α	G	1	L	Ε		L	Ε	S	Т
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SUDOKU Edited by Margie E. Burke **HOW TO SOLVE:** 4 5 1 Each row must contain the

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

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

Answer to Previous Sudoku:											
2	3	7	4	6	9	1	8	5			
1	6	5	3	2	8	7	9	4			
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6	7	2	5	8	4	3	1	9			
5	1	3	2	9	6	8	4	7			
9	8	4	1	3	7	5	6	2			

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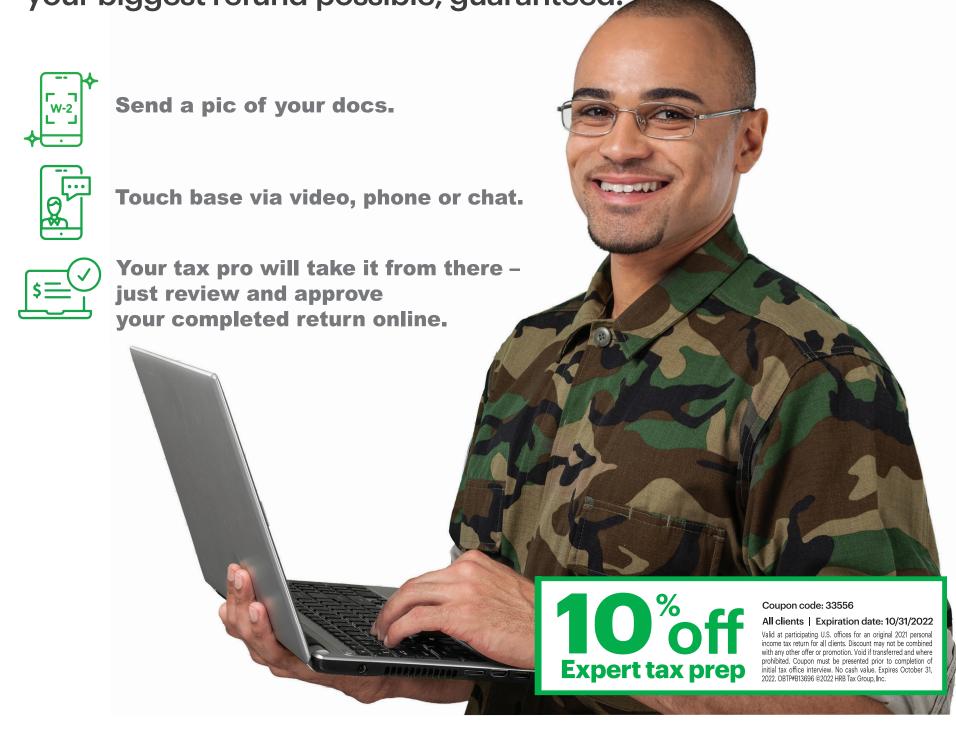


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