



The Hitachi Mine, the Start of Industrial Hitachi

Firstly, we would like to introduce to you the "Nippon Mining Museum". The museum was built in 1985 to commemorate the 80th Anniversary of the Hitachi Mine. On the first floor of the museum, we can trace the history of the Hitachi Mine and the Nippon Mining Holdings Group, including the various experiments and accomplishments of the founder, Mr. Fusanosuke Kuhara, and his successor, Mr. Gisuke Ayukawa. The life of the mining town is also illustrated through photographs, video material, and artefacts actually used at the time. On the second floor, information relating to the "Giant Stack" and the present work of Nippon Mining is related. In the basement of the museum, an underground view of the mine has been recreated. In the museum, there is also an exhibition hall, where electric locomotives, and a variety of machines and devices used in mining and refining are displayed. Also, two mine shafts that served as the main arteries of the mine have been preserved and stand on both sides of the hall. These exhibits remind us of the difficulties involved in mining and the hardship undergone by the miners. With the centennial of mining in Hitachi as its impetus, the museum displays have been renewed recently. It's a great place to learn about mining. About 10,000 people visit the museum every year.

When Mr. Kuhara bought Akasawa Mine in December 1905 and opened Hitachi Mine, it was the starting point of the growth of Hitachi as an



industrial city. It also marked the birth of the modern mining industry in Ibaraki. Kuhara's mine was one of the four big mines in Japan at that time. This mine produced over 440 thousand tons of smelt copper from 30 million tons of ore over 76 years. It contributed to the modernisation and economic development of Japan right up to its closure in 1981. The mine was taken over by Nippon Mining Holdings Inc. As well as mining and refining, this company is experimenting in new areas too. These include the oil industry, the manufacturing of electronic materials (copper foil, liquid crystal materials), bio-mining (producing copper from bacteria samples), the recycling of non-ferrous metals, the disposal of industrial waste, and the processing of metals and fuel cells, etc. Through these endeavors, the company is taking measures on behalf of the environment.

Now we little realise that there was a serious pollution problem in the vicinity of the mine, so may be we should reflect on it at this juncture. Just after the opening of the mine, Kuhara's company and those that lived near the mine were inflicted with a serious pollution problem. Poisonous sulfuric gas was proving extremely harmful to local inhabitants and the environment. It proved an extremely difficult task to rectify this problem. They tried several different methods to release the polluted gas. At last, they constructed the "Giant Stack" in order to dilute the polluted gas to the minimum level possible. They tried several other tactics as well such as creating a weather observation network, limiting the extent



Scenery in 1960s

of refining, growing rice that was smoke resistant, and planting 10 million tree saplings around the mine. By 1947, the company succeeded in completely reducing sulfuric gas emissions resulting in the end of the pollution problem. Now, pine trees and Ohshima-zakura (cherry trees) planted by the company cover the mountainsides beautifully, leaving no trace of the previous pollution.

At this point, it is also worth mentioning that Namihei Odaira, who later started Hitachi, Ltd., the now world famous electrical and engineering company, in 1910, was then the first chief of the construction section of Kuhara's company and was active in constructing the mine's first electric power station. He also was responsible for repairing Hitachi Mine's machinery.

On February 19, 1993, the 155 meter high "Giant Stack" just collapsed of its own accord. It was later rebuilt to a height of 54 meters. This new stack symbolizes both the end of pollution in and the further progress of Hitachi City.

We strongly recommend you to visit it at least once!

Address: 3585 Miyata-cho, Hitachi, 317-0055
(Take the Number 60 Hitachi Dentetsu bus bound for Higashi-Godo from JR Hitachi Station and get off at "Nikko Kinenkan-mae". It takes about 25 minutes)

Tel: 0294-21-8411

Admission: Free

Opening hours: 9am~4pm (last admission 3.30pm)

Closed: Mondays, National Holidays, the Year End and New Year Holidays.

Notes: * The various names and other details presented in this article are based on the information in the "Nippon Mining Museum" leaflet as available at the Nippon Mining Museum.

* For further information about the "Giant Stack" and the pollution problem in the area, please read "ある町の高い煙突"(A Town with a Giant Stack) by Jiro Nitta.

Letter from a reader Mr. Robert Lucchesi

I always knew coming to Japan to study Japanese fulltime was never going to be easy. However, this is the decision I made late last year when I enquired about studying at Ibaraki International Language Institute in Higashinamekawa, Hitachi City.

I previously lived in Mito City for around 14 months from 2003 to 2004 training in Martial Arts and teaching English. It was during that time when I decided to fulfill a long-term ambition of mine and return back to Japan to study the language seriously. My sole purpose was to improve my Japanese Language skills and develop oral fluency. I felt that this would be a stepping-stone in obtaining employment in the Japanese Liquor Industry, through the skills I acquired from the language school.

Having spent approximately 12 years working in the Liquor Retail Industry in Australia, 8 years of which I worked as a Liquor Store Owner and Manager, I now wanted to try my luck in Japan. I could see a huge potential for Marketing Australian wine here. You could say, it was my



Mr. Lucchesi (left)

"love of wine" and "love and fascination of Japanese culture"

that brought me back to study the language.

Sure, there's always the possibility

of eventually gaining employment as an English Instructor, whether it is teaching at kindergartens,

teaching Business English or working as an Assistant Language Teacher. However, I wanted to do something different.

After returning to Japan in April this year and moving to Juo Town with my partner Miyuki (who incidentally works as Mid-wife) it did not take me long to realize that finding part-time or casual employment as an English Teacher was not going to be easy task. Whilst doing some shopping in Hitachi City around the defunct Isejin Department store, we stumbled upon a Bread shop advertising positions for a 'soon-to-open' Wine Bar upstairs. I felt that, with my limited Japanese and vast experience in the Liquor Industry, perhaps it wouldn't hurt applying. I had nothing to lose.

We contacted the Pastoria bread shop owner, Mr. Kazutoshi Shouji for an interview. The scheduled interview turned out to be a total success. We "hit it off" quite well and he wanted to employ me as soon as possible for pre-opening training.

That was back in April 20th, 2005 and I've been working there part-time ever since. The Wine Bar, La Soie (French for silk), is opened Tuesdays to Sundays from 6:00pm to 12:00am. There is an a la carte menu specializing in French/Fusion cooking with a smattering of Italian. The wine menu truly compliments the dishes on offer.

Wines (by the glass) start at around ¥700 and a good bottle of French red from either eg. Bordeaux or Madiran in South West France will set you back around ¥3,000. There is a great selection of French, German, Italian, Spanish and Australian wines available. There is also a 'nama' beer for ¥500 to start proceedings if you wish. I recommend trying one of the Sparkling wines as an aperitif prior to ordering a meal. There's also fine French and Italian, wine-based spirits to have after meals to.

Other new and innovative services that La Soie

have started to provide are the: "Wine and Cheese Marriage Seminar" on premise, 'Shuccho' Service where you actually get to have a Sommelier visit you for the night and provide you with a selection of wines, tasting notes and advice on food matching. This service is ideal for self-starters, novices and Wine appreciators. There's also a special ladies set from Mondays to Fridays (heijitsu) with the opportunity of choosing one of the white wines and two of the red wines on offer including 'hors d'oeuvre' for only ¥1,900.

Bread Maker/Pastry cook of Pastoria and Wine Sommelier of La Soie, Mr Souji is always attentive to recommend a suitable wine to match with the dish chosen by the customer. In most cases though, the customer chooses a wine prior to ordering a meal. Wines from Bordeaux, Burgundy, Alsace, Rhone and Chianti have proven very popular.

Soujisan has had an interesting past, spending 25 years as a Pastry cook in Hitachi and a short spell in Germany and France studying the trade seriously and diligently. His passion for wine, which developed out of his love for bread and cheese, drew him to studying the Wine Sommelier's course in Mito City. As there are no other wine Bars in Hitachi City specializing solely in wine, La Soie offers a unique, first class culinary experience.

It has been Soujisan's professionalism that has inspired me to commence the Wine Sommelier's course next year and remain in the Industry for years to come. In the meantime, I need to concentrate on my studies and learn as many kanji characters as I possibly can. Very few Gaikokujin have ever completed or even

commenced the course so I know I'm "in for a ride"! My other short-term goal is to get married. I have met and been associated with many wonderful Japanese people here in Ibaraki and have thoroughly enjoyed my life here in this intriguing and interesting country. I have made many friends over the past six months and hope to make many more on both a personal and a professional level in future.

The Wine bar is a popular haven for Engineers (I have in my possession many business cards to prove this); Mature couples celebrating a special event and the groups of working ladies' and young professionals with one thing in common, "A love of good wine." Strangely enough, I have not met a many foreigners but am hoping this will no doubt change in the not-to-distant future. Positive comments I receive from my Engineer friends in particular, is the fact they are able to practice English with me whilst enjoying the savory delights with wine. It's almost like an English conversation lesson and gastronomic adventure all in one! In turn, I get a chance to talk with them in Japanese and learn more Ibaraki-ben and hear more 'Oyaji gyagu(gag)' too.

Address of La Soie:

10-25 1chome Kamine-cho, Hitachi 317-0064
Tel. 0294-21-5876

Japanese Culture and Social Customs Part 10

Good luck symbols The Bamboo Rake(Kumade 熊手)

Do you know much about bamboo rakes that have been used as agricultural implements in Japan since the early days? Sometimes you can see the scenes of people using these bamboo rakes to rake up grains or fallen leaves in daily life. These rakes are tools that are shaped like a hand with a handle and usually made of bamboo. These are called 'Kumade' which means bear claws or a hand of a bear. Rakes were first sold in the courtyard of shrines on festival days. The rakes of shrines that worship gods of business prosperity were especially popular. Many people began to say "we can make money with rakes". After that, in the Edo Period (1600-1867), rakes began to be decorated with lucky items such as masks of lucky gods, replicas of gold coins, seven gods

(Shichi-Fuku-Jin) and miniature treasure ships (Takarabune). These decorated rakes began to be known as good luck charms.

On the days

of the rooster in November (Japanese calendar), the Rooster Market (Tori-no-Ichi Festival) is open at shrines all over Japan, and rakes are sold at these places every year. Rooster, 'tori' has a lucky sound in Japanese. It means raking in or gathering in good fortune.

The biggest festival is held at the Ohtori Shrine in Asakusa, Tokyo, where more than 200 stalls are set up lining innumerable rakes of different shapes and sizes made by kumade-craftsmen throughout Japan. Tens of thousands of visitors come to these festivals and many seek for rakes to be able to see the New Year in. Restaurant owners often display rakes inside their restaurant to pray for greater prosperity in the Kanto area. In the previous issue (No.159), we introduced raccoon dogs (Tanuki) as good business symbols in this column. Statues of Tanuki are sometimes also seen holding on to a Kumade. This is so that the raccoons can gather in gold coins with these rakes.



>>>> INFORMATION Decemember 2005 >>>>

EVENTS in HITACHI in December/January, 2006

Date	Event & Main Attractions	Place	Admission	Inquiry
4th(Sun) 9:30-15:30	Science Festival for the young in Hitachi	Hitachi Civic Center	Free	Tel. 23-9150
6 th (Tue)-27 th (Tue)	Gallery Exhibition at Hitachi City Museum "The Centennial of Hitachi Mine"	HITACHI CITY MUSEUM	Free	Tel. 23-3231
7 th (Wed) 10:00-13:00	Cooking Christmas dishes instructed by a Italian Restaurant chef	Josei Center	¥3000	Tel. 36-0554
11 th (Sun) 15:00-	Hitachi Civic Center Music Series 2005 "Viva! Piano duo concert"	Music Hall at Hitachi Civic Center	¥2000 ¥1500*	Tel. 24-7720
13 th (Tue) 14:00-16:00	Origami (Paper folding) for adults	Hitachi Civic Center	Free	Tel. 24-7714
18 th (Sun) 13:00-17:00	Christmas Party of BBS group In Hitachi area	Cooking room in Hitachi Civic Center	¥1000	Kinrou Seishounen Home Tel.35-1466
23 rd (Fri) 9:30-	Table Tennis Training Course & Games	Ikenokawa Taiikukan	¥2000 per Couple	Tel. 52-0076
2006 Jan. 1 st (Sun) 5:30-7:30	Mini concert & seeing the New Year Sunrise	Yoshida Tadashi Kinenkan	¥2000	Tel. 21-1125
15 th (Sun) 10:20-	Hitachi Long distance relay race	Ikenokawa Playground - Hitachi Port	¥3000-¥8000	Taiku-kyoukai Tel. 36-6661

NH: National Holiday CH: City Hall (TEL: 22-3111) * for high-school students and younger

Japanese Language Classes

NAME	LOCATION	DATE & TIME	Fee	Contact
Sakura	Shichokaku Center etc.	Saturday 10:00-11:30	¥1,800/semester	Ms. Yukiko Katsuki Tel (0294) 35-3475
	Kyoiku Plaza	Thursday 10:00-11:30	¥1,800/semester	
Sakura (Kanji)		Friday 10:00-11:30	¥1,800/semester	
Anzu	Shichokaku Center	Tuesday 19:00-20:45	¥300/month	Mr. Shichizoh Kohsaka Tel/Fax (0294) 35-3989 Kohsaka73@ybb.ne.jp Ms. Keiko Kanaoka Tel/Fax (0294)42-8176
	Kyoiku Plaza	Friday 14:00-16:00		

Movies in November

Theater	Day	Titles (Original Titles)
Cinefesta 1&2 Tel:21-7472	-	Haru no Yuki[J]
	-3	Watashi no Atama no Naka no Keshigomu[K]
	4-	Mr.&Mrs. Smith[E]
Hitachi Central Tel:21-1386	-	Elizabeth town [E]
Aigakan 1&2 Tel:23-2323	- -	Always[J] Curtain Call [J]

J: Japanese K: Korean

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<http://www.city.hitachi.ibaraki.jp/upload/english/index.htm>

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Emergency Doctors on Duty

Hitachi uses a system called "TOBAN-I". The doctors in the city take turns standing by for emergency patients from 9:00 to 16:00 on Sundays and national holidays...

Surgeons

Dec.	Hospital Name	Address	Tel
4	Inoue Clinic	Taga-cho	33-1253
11	Imurageka	Omika-cho	52-2191
18	Owadageka	Okubo-cho	33-2367
23	Kawasakiichou HP.	Sakuragawa-cho	36-1800
25	Koizumiichou geka	Wakaba-cho	22-5960
30	Shimzaki HP.	Benten-cho	22-5051
31	Takayama seikaeigeka	Namekawa-cho	24-5005

Physicians, Pediatricians and Dentists seven days a week: Hitachi Medical Center (5-1-1 Higashitaga-cho)
Tel 0294-34-2105 HP: Hospital

Thank you for reading the Hyotan. Inquiries and comments can be sent either by letter, fax or e-mail. We look forward to hearing from you.