



SHOIN TIMES

Special Edition

APRIL 2017

Uniform helps make school popular



Students like the traditional look of the winter uniform.

The parents of a graduate designed our school uniform in 1925. Many students entered Shoin in part because they were attracted by the uniform. The summer version is a pure white dress and is known to be one of the summer icons of Kobe. Many newspapers feature the school uniform change every

May. The embroidery in the middle stands for “Shoin Mission School.” There is a coat that goes with the high school uniform and this is the only difference between the junior high school and high school uniforms. The coat was designed by Hiroko Koshino, who is a famous fashion designer. The coat



The pure white summer uniform is unique and beautiful.

length stands out among other school uniforms.

A survey asking whether students preferred the summer or winter uniform produced interesting results.

Those who like the summer uniform said: “The pure white dress is rare and beautiful. It is cool and the uniform is comfort-

able, too.” On the other hand, those who prefer the winter uniform said, “I like it because it shows tradition and a smooth design; I feel it’s mature.”

The uniforms are unique to Shoin and a reason for long-standing affection of the school.

By Mahiro Fukuda

Living every day under the ideals of Christianity

Shoin is a mission school that has various events based on Christian ideals. Shoin has its own chapel, which is always left open, allowing us to pray at any time. Organ lessons also take place in the chapel. Additionally, a birthday worship service to celebrate someone’s birthday is provided every month.

Other activities include prayer

services held every Monday and Tuesday, social services at the charity bazaar, visits to a nursing home, child care experience at a hospital and volunteer work in disaster areas.

Christmas service, which is only held in mission schools, takes place in December. It begins with the performance of the hand bell club. Then, the anthem of the choir is performed and we receive a sermon from a preacher. A tree located in the flower bed at the entrance of the school is decorated with lights and a wreath is displayed at the entrance of the school.

This is how the campus is decorated for Christmas. Also, there is what’s called a Peace Tree every year. Students write about world peace on a paper “leaf,” which is then placed on the Peace Tree.

There is also a sales event featuring bread and baked goods

from Nijisagyosho, an assisted living facility for the disabled. The bread is made by workers at the Nijisagyosho bakery, Nanairo. The bread buying is carried out as part of the religious activities. They bring their bread to the school to be sold during lunch break once a semester.

Students begin to run as soon as the lunch bell rings. They go

to two places inside the school where the bread is sold. Deep-fried rice cakes and cheesecake are very popular among the students. The bread sales attract nearly all of the students, creating long lines. The most popular items sell out very fast.

Because of its popularity, recently the Nijisagyosho bread is sold twice a semester. One day it is available for junior high school students and on another day it is sold to high school students. This is another way we can participate in religious activities at Shoin.

By Hanano Yamaguchi



Peace Tree



Students line up as they wait to buy bread.

NOTICE TO READERS

Shoin Times was created by a group of ESS club members of Shoin Junior and Senior High School. They have endeavored to portray Kobe and their school for non-Japanese visitors and people associated with Shoin.

GIRLS OF SHOIN

Valentine's Day traditions have evolved over time

Valentine's Day customs vary from country to country. For example, in the U.S., men express their love to women. Roses, jewelry and greeting cards are the standard rather than chocolate, with gifts expressing gratitude.

In Germany, Valentine's Day is only celebrated by couples that are dating, or married.

In Japan, Valentine's Day traditions began with Morozoff pastry shops. Later, other sweets manufacturers further spread Valentine's Day traditions. Originally, women used to give chocolate to men. However, Valentine's Day's customs in Japan have changed, and now people give chocolate to anyone, including friends they



HANANO YAMAGUCHI PHOTO

Sweets ready to be given

care for. Now, chocolate given to their female friends is called "tomo choco." "Tomo" is short for "tomodachi" (friend) and "choco" refers to chocolate.

We took a survey of students in Shoin. According to the results of the survey, the most frequent answer to the question, "Who do you usually give chocolate to?" was "girl friends." "Tomochoco" was

overwhelmingly the most popular. We found that 60 percent of the high school students and 50 percent of the junior high school students even gave homemade sweets.

We also asked "How many people do you give chocolate to?" Some students answered that they gave chocolate to more than 65 people. Students said they wanted to say "thank you" when asked, "What feelings are you trying to express with the chocolate you give on Valentine's Day?"

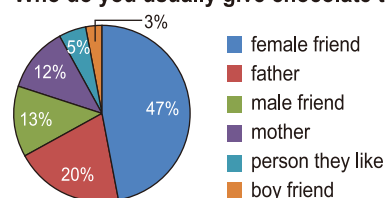
Many people want to express appreciation on this occasion.

Today's meaning of Valentine's Day is far from what it used to be.

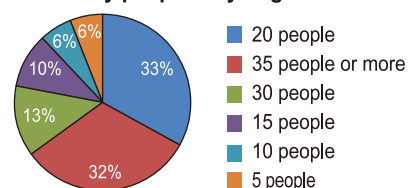
By Hanano Yamaguchi and Yuki Harada

[High School]

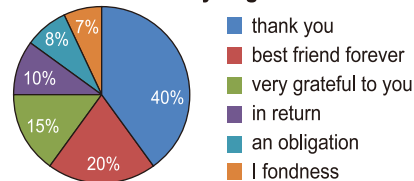
Who do you usually give chocolate to?



How many people do you give to?



What feelings are you trying to express with the chocolate you give?



High-end bags are favorites among Hanshin students



MARIKA KASE PHOTO

Bags made by Familiar have a variety of designs.

Why do so many private schoolgirls in the Hanshin area have bags made by the same brand, Familiar? Familiar shops sell infant and children's clothing and the company headquarters are in Kobe. The bags are very high quality and are used by the Imperial family, making the bags known as one of the most premier brands. Also, Familiar has

stores across Japan. The original "Fami-chan" bag was created around 1950 for young children, from kindergarten to about the third grade, taking piano lessons.

However, since the 1970s the bag has become popular among teenage girls who go to private schools in the Hanshin area. There are two reasons for this interesting phenomenon.

One is the length of their uniform skirts. Their long skirts represent modern Western women's clothes. The other reason is that the textures of Familiar bags match well with navy blue and red, the colors of typical school uniforms. Schoolgirls in Kobe wear loafers and school bags that sym-

bolize upper-class girls. Meanwhile, schoolgirls in Osaka have sneakers and backpacks that symbolize a casual style. High school girls who long to wear the uniform of high schools in the Hanshin area want to have bags made by this traditional manufacturer.

The bags are made of sturdy



MARIKA KASE PHOTO

The high-quality bags feature handmade designs.

pieces of used original cloth. So, even if a bag is used for a long time, it doesn't break. Private junior high school and high school girls typically keep using the bag for six years.

With new designs out every spring and autumn, there are many different designs and that makes students feel unique.

The Fami-chan bag has become an unofficial part of the private girls' school uniform in the Hanshin area. Girls who own this bag are preserving a long tradition. Owning a Fami-chan bag symbolizes pride in the girls' education.

By Marika Kase, Mahiro Fukuda, Mahoko Kita and Keito Ijiri

Olympic medalist returns to express gratitude to Shoin

Mai Nakamura is an alumna of Shoin High School who won a bronze medal in team synchronized swimming at the Rio de Janeiro Olympics. She is a team player with a cheerful personality who is the life and soul of the team.

When Nakamura was in the second grade of elementary school, she learned that there was synchronized swimming at a pool near her house. Nakamura was interested and joined immediately. When she was in junior high school, she joined the Imura Synchronized Swimming Club and polished her skills.

In 2012, Nakamura participated in the London Olympics, finishing out of the medals in fifth. At the 2016 Rio Olympics, the determination was visible on the faces of the eight Japanese swimmers competing. Nakamura had been weak with her lift, so she worked hard on it. She believed this lift was her one shot. She did one after another and displayed beautiful footwork. Nakamura cried with joy and delight when her team took the bronze medal.

After the Rio Olympics, Nakamura received the Kobe Honor Award. When she visited the

Hyogo Prefectural Government, she also received a prefectural sports award. She gave a lecture to elementary school students at the Kobe Portopia Hotel. She tries to contribute to sports promotion at the local level.

Last year, after Nakamura received her bronze medal, she visited the sports festival at Shoin to deliver a message to Shoin students. There she talked about her own hard practice and showed her gratitude to Shoin. Her teammates had aimed for a medal as a team with one heart. The team captured the bronze medals



Olympic medalist Mai Nakamura visits Shoin.

thanks to a lot of fan support. When our student council president touched the medal, loud cheers rose from all the students.

By Hanano Yamaguchi and Yuki Harada

KOBE COMMERCE

Kobe known as a confectionery city

Kobe enjoys a reputation of being a confectionery city. The number of confectionery shops in Kobe is 345, exceptionally high for a Japanese city with a population of about 1.5 million. Kobe’s long history is behind this, as many foreign people and goods landed in Kobe in the Edo Period when Kobe harbor opened. It is said that there were many Western cake makers at



MAHIRO FUKUDA PHOTO

Cassalade owner Hideki Onishi and his wife

that time. Additionally, tariffs on imported goods soared in the Meiji Era, driving prices higher. Around that time, people in the area began making cakes by themselves. A store specializing in cheesecakes regularly makes more than 10 kinds in Higashinada Ward, which is known as the fierce sweets battle ward of Kobe. Higashinada Ward is next to Nada Ward, home to Shoin. The store that specializes in regularly preparing over 10 kinds of cheesecakes in Higashinada Ward is called Cassalade. The name is a combination of the French word for brown sugar, “casonade,” and the English “ladle.” The most popular item the shop offers is a square cheesecake. It is made by placing the ingredients in cheesecloth and topping them with walnuts before baking. It is very much like eating cheese itself, as there is not much cake-like in its ap-

pearance or texture. There are many other unique cheesecakes that are not found in other stores such as those made with Gorgonzola and Brie that are quite different than standard cheesecakes. Cassalade also has a café space, making it difficult to balance cake sales and the café, especially on holidays. However, one advantage is that it is possible to get direct feedback from customers on the cheesecake in the café. There are many customers ranging in age from their 30s to 60s, but recently, based on online reviews, it seems that younger customers are on the rise. As a way to attract new customers, Cassalade has been participating in regional events, including one in which owners and workers of sweets shops exchange opinions. Cassalade’s owner’s wife happens to be a graduate of Shoin and was also an English teacher there. Being



MAHIRO FUKUDA PHOTO

Various cakes on display

a former English teacher, she is able to talk with foreign customers. The shop is a favorite among cheesecake lovers. Because of the history of Kobe and the deep connection between shops and residents, it seems that the pastry and confectionery culture will continue. By Mahiro Fukuda and Hozuki Morikawa

Spreading the love for Kobe around the world

Kobe beef is very likely the most famous beef brand in Japan, and it is always mentioned when people talk about Kobe. Kobe beef is famous not only in Japan, but also all over the world. On the lifestyle website “The Richest” it was ranked No. 6 on a list of the world’s most expensive foods in 2009. After opening in 1868, the Port of Kobe became the gateway for many foreigners entering Japan. Meat wasn’t a staple of the traditional Japanese diet and foreigner people living in Kobe had trouble buying beef. Additionally, Hirobumi Ito, who was the Hyogo governor at the time, said that beef was a favorite on his overseas travels. It is believed that this also encouraged eating beef. After that, beef was sold to ships entering Kobe port, and this came to be called Kobe beef. Britons who ate Kobe beef were surprised at the quality of the beef from Tajima cattle,

which had been raised with great care, and this led to the beef becoming well known. Until recently, Kobe beef had only been sold in Japan. However, it quickly gained global popularity when it began being exported in 2012. Kobe beef has fat that is distributed in a marbled manner. The fat is very soft, which is a unique feature of Kobe beef. Moriya Shoten has a deep connection with Kobe beef. It is an establishment with a long history of about 140 years. Not only does it sell Kobe beef, but it also sells unique spices, which it has sourced to season the beef. Moriya Shoten’s philosophy has been, since the days when beef was hard to find, to allow more people to enjoy eating beef. With this thought in mind, it sells Kobe beef, which is usually very expensive, cheaper than regular beef sold at typical supermarkets. They not only sell Kobe beef, but also ham-

burger steak, pork cutlets and other items. Moriya Shoten also sells the most popular croquette in Kobe, selling more than 2,000 a day. The following is an excerpt of the interview with Ms. Hirai of Moriya Shoten Question: What about Kobe beef are you most proud of? Answer: Kobe beef has one of the highest quality standards in the world and it’s also difficult to



KAREN TANNO PHOTO

People have loved Moriya Shoten for many years.

gain approval on quality from the government. I am very proud of that point. Question: Why is Moriya Shoten selling Kobe beef cheaper than that found in ordinary supermarkets? Answer: It’s because Moriya Shoten buys from markets directly, instead of buying through wholesalers as do regular supermarkets. Additionally, we buy the entire cow. Question: How would Moriya Shoten like to develop in the future? Answer: I’d like to keep in regular contact with customers and maintain the quality of the meat and being the store local people love. Moriya Shoten hopes to have the love of the people, as well as the love of Kobe beef. It wants to keep giving people happiness with quality meat. By Karen Tanno, Miyu Yamada and Suzuha Hirooka

HISTORY OF KOBE

150-year-old Port of Kobe thrives as gateway to Japan

The Port of Kobe, which has long played the role as the door to Kobe, opened on Jan. 1, 1868, almost 150 years ago.

It would not be an overstatement to say that the port has made Kobe what it is today. After opening the port, Kobe became the hub where people, things and information came and went. Additionally, the port supports the country as one of Japan's five-largest trading ports alongside those of Chiba, Nagoya, Yokohama and Kita-Kyushu.

The port provides services that are needed in daily life. Additionally, there are cruise ships where people can enjoy eating and listening to music while taking in the scenery of Kobe. It isn't so expensive, allowing everyone to be able to experience the cruises.

In addition, Kobe is actively working on improving the waterfront, which includes the area facing the sea and the river in the city. However, due to the Great Hanshin-Awaji Earthquake striking on Jan. 17, 1995, the port suffered major damage



KAREN TANNO PHOTO

A view of the Port of Kobe

to a wall where ships docked and the area where freight containers are loaded on and off ships.

The area was also where travelers would board and disembark ships. The government acted quickly and these areas were restored only after only two months. The Port of Kobe was completely restored by March 21, 1997.

Now the development of the port has advanced such that it has come to represent a modern state-of-the-art port in Japan and the world.

Kobe is working hard to advertise the 150th anniversary of the Port of Kobe through flyers and signs. There is also a photo exhibition celebrating the port's history. Reviewing 150 years of history will almost certainly

lead to the start of further development. Additionally, local people can look forward to Kobe becoming a more energetic city.

Area residents will be also looking forward to events in Kobe, a lively and charming city, such as the Kobe Port Maritime Fireworks Festival and the Kobe Festival.

By Karen Tanno

Western-style residences provide window to Kobe's past

Ijinkan, residential buildings for foreigners, were built at a time when Japanese people still carried swords. These Western-style homes were built as an increasing number of foreigners migrated to Japan.

There is an area known as Kitano-cho in Kobe where there are about 50 old Western-style houses.

Some Ijinkan were damaged by the 1995 Great Hanshin-Awaji Earthquake. However, incorporating various new technologies, they can now withstand

future earthquakes. The area today is a tourist attraction representing Kobe.

The area became the setting of the TV drama "Kazamidori" produced by NHK Osaka in 1997. The show created an ijinkan boom, helping to make the nostalgic structures widely known around the world. It was this show that helped establish it as a tourist destination, with some houses open to the general public.

Among these houses, the Scale House was built in 1905. It was the first to be open to the public and was moved to Kitano-cho in 1992. Since Mr. R. Harrier was the last person who lived there, it was later called the "Old Harrier House." However, because the outside of the house, made of overlapping clay shingles, looks like scales it is often called the Scale House.

It is a historical building that

was registered as a monument such as Tokyo Tower and tenshukaku castle architecture.

A replica of the prominent Italian sculptor Pietro Tacca's wild boar statue "Il Porcellino" has been placed in the garden of Scale House. It closely resembles Okkotonushi, which appeared in the movie, "Mononoke Hime," which was produced in Japan. Many people believe they will have good fortune if they touch the statue's nose.

The interior of Scale House

has been preserved in its original state. Delicate vases, dishes and dolls made by well-known ceramics makers Royal Worcester and Robert Haviland can be seen in the house.

By Miyu Yamada



YUFA MAELIMA PHOTO

Yamamoto, Kitano-cho



YUFA MAELIMA PHOTO

Scale House

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Staff Writers: Mahiro Fukuda, Yuki Harada, Suzuha Hirooka, Keito Ijiri, Marika Kase, Mahoko Kita, Hozuki Morikawa, Karen Tanno, Miyu Yamada, Hanano Yamaguchi, (in alphabetical order)
Contact: 3-4-47 Aotani-cho, Nada-ku, Kobe City, Hyogo Prefecture, Japan 〒 657-0805
URL: <http://www.shoin-jhs.ac.jp/>