

# Chigasaki Wave



Chigasaki Wave Club

茅ヶ崎 <sup>ウエーブ</sup> 波 倶楽部

*Sea breezes are like precious friends, easing your mind, and whispering encouragement to you.*

## Dekaman Confectionery on the Tokaido

Dekaman Confectionery, a traditional Japanese cake shop on Route One, is noted for its unusually big steamed buns. The founder of the shop, the grandfather of current owner Shigeru Sano, originally started the confectionery business in the city of Fuji, Shizuoka, and came to Hiratsuka to open his shop near Banyu Bridge in 1951. About twenty-five years later, the shop moved to [the current place](#) in Shimo-machiya. Sano has worked for 32 years since he started assisting his father in the mid-1980s, after graduating confectionery college in Tokyo and then working for a Yokohama Japanese cake shop.

How big? Of the six different sizes, the largest one is 32 cm long and 22 cm wide. (Compare it with A4 paper, 30 cm by 21 cm, on the right in the picture below.) Even bigger buns are available if ordered. His grandfather came to produce these big buns as customers' favorite sizes became bigger and bigger.

These buns can be shared by many people, which, Sano assumes, is why they receive orders for gatherings such as festive events, Buddhist services, parties and sport events, among others. Interesting orders in the past include: a bun with each half filled with different bean jams, and a several-tiered set of buns for an alternative to the wedding cake.

Many of the walkers and some drivers who travel along Route One, or the Tokaido, as well as residents with a sweet tooth drop into the shop. As his father and his father's father before him hoped, the buns have become a specialty of the trunk road. Nowadays, the shop also sells cakes, including tarts and pound cakes, made by Mrs. Sano.



## Safe Driving in the City

According to the Chigasaki police station, the number of traffic accidents resulting in injury or death in 2016 decreased by nearly 4% from the previous year to 514. About 49% of the accidents happened on city streets, which are generally narrower than national and prefectural roads. The three most common accidents were rear-end collisions, crossing collisions and left-turn collisions. Most accidents happened in [Hagisono](#), [Honson](#) and [Akabane](#), followed by Nango, Imajuku and Chigasaki. Accidents involving cyclists accounted for about 29.4%, and elderly people were involved in nearly 200 accidents.

Chigasaki police station and City Hall have designated [Akamatsu-cho](#), [Fujimi-cho](#) and two other districts as *Zone 30* areas. The Zone 30 project is in progress nationwide to protect pedestrians against traffic accidents. The speed limit in the areas is 30 km/h. The photo on the right was taken near Tsujido Station in Akamatsu-cho.



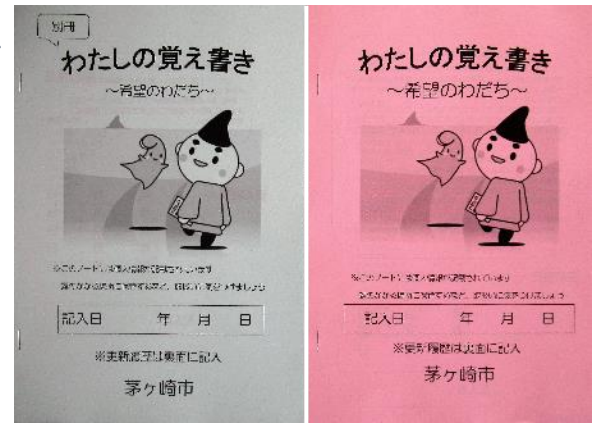
## Influenza is rampant throughout the City

Nearly ten elementary schools temporarily suspended classes in February due to the spread of influenza. Those who contracted influenza developed a temperature of 38 C or higher. The flu season will continue for the time being. Do not forget to gargle when you return home. As the old saying goes, prevention is better than cure.

## Memorandum Book

City Hall will start providing citizens with two notebooks free of charge on March 1. The notebooks have spaces for inserting owners' personal information and desires. They would be useful when the worst happened. The rosy notebook is for information such as personal numbers, blood type, emergency contacts, a guardian, clinical history, and wishes after they pass away. The blue one is for financial information, including savings, banks, account numbers, insurance companies, pensions, real estate and debts.

Citizens can obtain the notebooks, regardless of age, at the elderly welfare and care section on City Hall's 1st floor, public halls, the Koide branch, and other public facilities. Citizens can also download them from the City's website: <http://www.city.chigasaki.kanagawa.jp/index.html>



## Volunteer groups in and around the city

### Chigasaki 0 Gauge Railway Club (2)

Club leader Yokoyama was born in 1936 and experienced an empty childhood in postwar days. At that time, Japanese people felt a deep sense of loss, and were in need of everything from food and clothes to toys for their children. They had to produce what they needed or wanted themselves. His enthusiasm about making steam locomotives started when he was a junior high school student. Since he discovered a book on how to make steam locomotives, he has had a strong desire to make accurate scale models of them.



Now steam locomotives are no longer in use, except small-sized ones running in tourist spots for sightseeing. Nevertheless, he still enjoys having charcoal-fired steam locomotives of his own making runs every New Year on an 18m O gauge\* circuit in his garden. (See the photo on the left.) He says he really takes a great delight in watching running locomotives billowing white smoke, but he recently feels a little bit lonely because the number of visitors to his garden has been dwindling. He hopes many people will come to see his model locomotives.

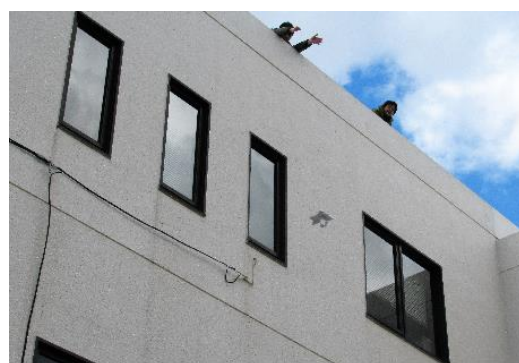
\* Tracks are 32 mm apart.

Address: 17-24 Misumi-cho, Inquiry: 0467-85-8587

## Youth Center Festival

Chigasaki Youth Festival 2017 took place at [Youth Center](#) on February 11 from 10:00 to 15:00. Children and their parents enthusiastically joined or enjoyed various events such as music band performances, cheerleader dancing, a clay modelling workshop, solar observation, an egg dropping contest and more. The three-story building was filled with a festive mood.

**O gauge model train:** in the O gauge model train room, children ran the trains by themselves, assisted by Chigasaki O Gauge Railway Club members. See the article above and the picture on the right.



### Egg dropping contest:

thirteen elementary school students joined in the egg dropping contest. They made wings, parachutes or other objects with two pieces of A4 kraft paper, a paper cup and rubber bands. Their structures were dropped from the roof of the building, about 10 meters high. Four participants succeeded in having their eggs land intact. See the pictures on the left. The small picture shows one successful contestant.



## Through Another's Eyes

Not long after I started living in Chigasaki, I came across a bird that I knew well from my home country. It was not a rare bird, nor was it a particularly impressive bird. It was, for want of a better word, ordinary. Yet, there he was, nearly six thousand miles from *home*, ... and not on his tod either. Two, three, ... I must have counted a dozen or so of these fine feathery fellows twittering away to each other, obviously as surprised to see me as I was to see them.



So, what kind of bird was it? Nothing more, and nothing less, than a small, plump, brown-grey, common-or-garden house sparrow. And yet, in that moment of recognition, a feeling came over me that I suppose was something akin to homesickness. Memories of my childhood came flooding back to me: the bird table I made with my father; the chaffinch (named Charlie) who used to tap on our kitchen window in wintertime, to be rewarded with pieces of cold bacon rind; and the pair of doves that annually nested in the crook of our silver birch, ever vulnerable to the cruelty of the coal-black crows that perched menacingly atop the trees of the golf course at the back of our garden.



Which got me thinking about other things I miss about dear old Blighty, and top of that list has to be the food! So many delights that I can't find in Japan: fish 'n' chips, sausages (not wieners or frankfurters, I mean proper, meaty, juicy, British *bangers*), toad in the hole, Cornish pasties, parsnips, custard (hot), Christmas pudding, mince pies, Worcester sauce-flavoured crisps, and last but not least, ..... real ale!

Of course, some of these you can find in Japan, but they just don't taste the same as they do back home. Which is why, when I come across something that's exactly as I remember it from my past life, like those cheeky little house sparrows, I can't help but feel nostalgic. And, it reminds me that we should appreciate the little things in our lives, no matter how unremarkable they may seem.

I wonder then, what would you miss if you ever left Chigasaki?

Adrian Wilson

## History of Chigasaki

### Oedo-michi and Nakahara-michi (2)

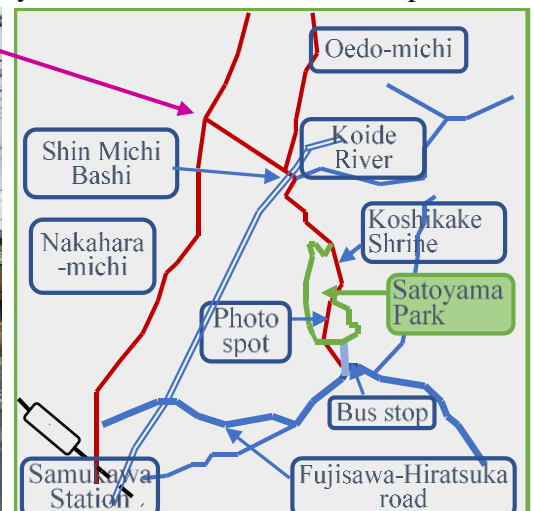
The path going through Satoyama Park has a tranquil atmosphere, which is created by a Koshin tower and other stone images of the Buddha as well as tall trees on either side of the path. Residents in and around Serizawa seemed to have gone to Edo by this path, Oedo-michi, which joined Nakahara-michi at Yoda in Fujisawa. Nakahara-michi appeared in the records of the Muromachi Era. It is said the members of the Gohojo clan in Odawara used this road when they went to and came from Edo.

In the early Edo Period, Ieyasu Tokugawa frequently used the road when he visited his estate at Nakahara, Hiratsuka for hunting with a falcon. Nakahara-michi had been a trunk road linking Musashi, what is today the Tokyo Metropolitan area and Sagami provinces, western Kanagawa, before the Tokaido was improved. It started at Toranomon, Edo, crossed the Tama River at the Maruko ferry port, today's Nakahara, Kawasaki, then passed

through Yoda in Fujisawa, and crossed the Sagami River at the Shinomiya ferry port in Hiratsuka before finally reaching Oiso, a post town on the Tokaido. When Ieyasu moved to the Edo Castle in 1590, he went along the Nakahara-michi.



Photo spot



Source: Chigasaki City Museum of Art booklet 1

## Interested in Japanese proverbs?

(1) 去る者は日々に疎し

(SARU MONO WA HIBI NI UTOSHI)

SARU MONO means those who go away, WA to be, HIBI day by day, and UTOSHI to be forgotten.

People who pass away will be forgotten, and even intimate friends become estranged if they move to distant places.

This sentence is in Wen-xuan, a collection of Chinese poems, edited by an Imperial prince Zhao-ming tai-zi (501 to 531). This saying suggests that you should write letters, or send mails regularly to those who are important in your life. But a proverb says no news is good news. The reverse is also true, isn't it?

Its English equivalents:

- Out of sight, out of mind.
- Long absent soon forgotten.
- Seldom seen, soon forgotten.



(2) 小人閑居して不全をなす

(SHOJIN KANKYO SHITE FUZEN WO NASU)

SHOJIN means a small-minded person, KANKYO an idle life, FUZEN evil deeds and NASU to do.

If a stupid person has plenty of time, they will do worthless things. Or, a regular occupation makes for a worthy person. Do not complain, 'I am too busy.' You should realize that people who go to work every day are happy.

This saying came from Dáxué, one of the four scriptures of Confucianism, edited by Soshin (505 BC to 434 BC).

Its English equivalents are:

- Idleness is the mother of all evil.
- Doing nothing is doing ill.
- An idle brain is devil's shop.
- The devil finds work for idle hands to do.

## Exhibition of Shimoterao Painting Circle

Shimoterao Painting Circle held its 14th annual exhibition at the exhibition room on the 1st floor of the Civic Hall from February 7 to 12.

Circle members, currently sixteen in all, hold practice gatherings at Shimoterao Residents' Hall every Friday from 09:00 to 11:30. They specialize in watercolor paintings and pastel drawings, enjoying the ever-changing beauty of the abundant nature in the city's northern area.

If you are interested in the circle, how about visiting the gathering. Monthly member fee: 3,000 yen.



## Airbnb and Nice Host in Chigasaki



A nice and kind Chigasaki resident is registered with Airbnb, an online homestay network, headquartered in San Francisco. Mrs. Miyaji, who also runs Brandin, a music library & café (see No.s 6 and 7), with her husband, takes care of visitors. When going out through the café's back door, you can see the guest room's door on the left. Visitors can freely listen to any record in the café. English is available as Mr. and Mrs. Miyaji once lived in Los Angeles.

She says overseas visitors have adequate online information. A story of a foreign couple who had wanted to try raw *shirasu* is interesting. She drove them to some restaurants run by fishermen's bosses though *shirasu* fishing was unfortunately canceled that day. The next morning, she took them to Enoshima, where they could finally have raw *shirasu*. The couple are fans of Yasujiro Ozu, a famous film director, but

did not know about Chigasaki-kan where Ozu usually stayed to write his scripts. Of course, as you may imagine, Mrs. Miyaji drove them to the inn, and the inn's owner also kindly let them in, showing the garden and the room Ozu had used. Here are some comments from visitors: Miyaji family "are so kind and warm. It really feels like a home"; "Mr. Miyaji even took me to the station at 6 a.m."; "When I asked for help, I always got fast and generous help", etc. Mrs. Miyaji says most people in Chigasaki are friendly and good-natured. This is correct and she is probably one of the most. As for Chigasaki-kan, see No.s 5 and 6, and as for *shirasu* see this issue's Seasonal fish.

## Shonan Flower Exhibition

The 5th Shonan Flower Exhibition took place in [Terrace Mall](#) in Tsujido, Fujisawa on February 17 (Fri) and 18 (Sat). Orchids, sweet peas and other varieties of flowers raised by Fujisawa, Chigasaki and Samukawa growers decorated the site. The exhibition is held to introduce various flowers grown in the Shonan area. In a lesson, growers explained to visitors how to replant orchids.



## Seasonal fish – Young Sardines, a specialty of Chigasaki



Young sardines which are less than 3 cm long, and white, are called *shirasu*, or whitebait in English. The *shirasu* fishing season opens in mid-March, and continues until the end of the year. Four companies in the city are engaged in *shirasu* fishing.

Japanese people are apt to highly esteem the first thing of the season. An old proverb says people who like to eat the first flush of seasonal food live longer. So many people wait for the opportunity to eat raw *shirasu*.

Fishermen say their fish hauls are usually small in March and April because of stormy seas. In May, however, the sea begins to calm, and their fish catches become bigger. Then, the small white fish appear on the market, and people can eat raw *shirasu* at Japanese restaurants in the city.

However, they spoil so easily that many of them are boiled (*kama-age shirasu*) and then dried (*shirasu-boshi*) on the day they are caught. See the photo above provided by Manzo-maru company. *Tatami-iwashi*, which is completely dried and shaped like a small tatami-mat, is a good appetizer taken with alcoholic drinks. In addition, it is appreciated as a souvenir because it is extremely light and suits many people's taste.

## Events in March and early April

**Chigasaki City Museum of Art** ☎ 0467-88-1177, URL: <http://www.chigasaki-museum.jp>

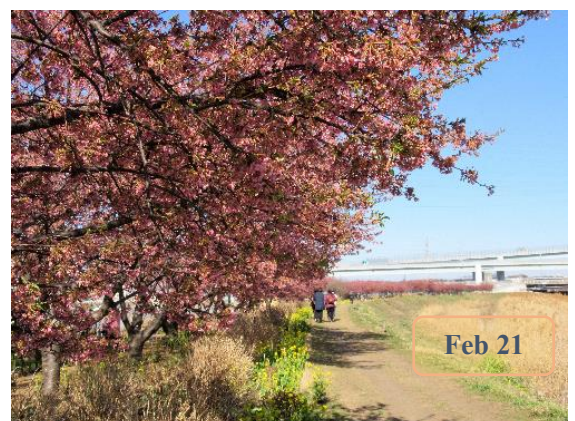
● **Spring Collected Works Exhibition: Feb 12 (Sun) – March 26 (Sun)**, Admission fee (¥): Adult 200, University Student 100, HS student or younger, and citizens aged 65 or older free.

**Civic Hall** ☎ 0467-85-1123, URL: <http://www.chigasaki-arts.jp/>

Civic Hall will be closed for a year and a half starting in March for repair work.

## Koide River Cherry Festival

The festival continues to March 5 (Sun). See the photo on the right, taken on February 21.



Feb 21



## [Himuro Camellia Garden](#)

Visitors can enjoy about 250 varieties of camellia blossoms to the end of March. In the 2,800-square-meter garden pine trees and roses as well as camellias, about 1,300 trees in all, are planted. The garden is open from 09:00 to 17:00 every day except on Mondays, and no closed day in March.

Visitors should also drop into [the city museum and Shorai-an](#).

## Local Yuruchara Party and Cherry Festival at Chuo Koen

Eboshi-marō and other popular yurucharas in and around the prefecture will gather at Chuo Koen. The 5th Local-chara Party will take place on March 25 (Sat) and 26 (Sun) from 10:00 to 16:00. Visitors will be able to mingle with these popular characters. Pictures of the past events are on the [Eboshimaro official site](#).

On the same days, Chigasaki Cherry Festival will also be held at the park. Over twenty restaurants in the city will set up their stalls. In addition, visitors may be able to make lucky finds at a flea market. For more details, go to [the implementation committee site](#).

**Come to see characters and cherry blossoms, savor local delicacies and enjoy shopping!**



Thanks for reading our stories. See you soon!