



# MIA news

Miyakonojo International Association

Miyakonojo International Association  
6-21 Himegi-cho, Miyakonojo-shi,  
Miyazaki-ken, Japan 885-8555  
TEL 0986-23-2295  
FAX 0986-23-3223  
<http://miyakonojo-mia.com>  
E-mail [mia@btvm.ne.jp](mailto:mia@btvm.ne.jp)

## I Have A Dream - Quill Anderson (Former CIR, current ALT, always Miyakonojo!)

Hi! My name is Quill – and I'm a Miyakonojo old-timer. I moved here in 2009 and spent four years as the city's English-speaking CIR (Coordinator for International Relations). I was fresh out of college and was filled with energy and big dreams about working in Japan, speaking Japanese, and becoming a teacher. As a CIR, I introduced all things related to my country at the city's elementary schools and senior group lectures. I also translated official documents and interpreted for events and people who needed help with various activities. It was a fulfilling job and I enjoyed my time working for the city and its people. After that I worked for seven years as an English teacher at a local kindergarten. I've become quite skilled working with children and was happy to see many of the children become proficient using English.

This year I started working for the city again – this time as an ALT (Assistant Language Teacher). I'm assigned to a large school in the city and I work with children in grades four, five, and six. I have hundreds of students, and working with 35-40 students per class is an exciting new challenge.

I've always been a dreamer. Over time, my dreams have changed – visit Japan, study in Japan, work in Japan, fall in love in Japan, raise a family in Japan. I have a new dream – start a business in Japan. Not just any business. I want to open a pizzeria! I love pizza. I grew up eating and enjoying pizza but my journey with pizza took a large step in a new direction when I moved to Japan. In the US, I was used to \$10 take-and-bakes or \$15 extra-large take-out pizzas. Pizza was delicious, of course. But more than that, it was also cheap and convenient. When I moved to Japan I was shocked to find that a large pizza would set me back ¥3000-¥4000. Pizza became a luxury. After a couple of times ordering out, I decided I would have to learn to make my own. I focused on crust first. Crust is the backbone of pizza and no matter how much sauce, cheese, or toppings you pile on top you can't hide how important a good crust is to a good pizza. I experimented with various recipes and had some decent results but wasn't really pleased with the pizzas I could make in my little electric home oven. The main problem is a



standard home oven does not reach the range of high temperatures necessary to develop a good crust. Three-and-a-half years ago I ordered a proper pizza oven and took my pizza game to the next level. I have been making pizza almost every weekend since then. This new equipment opened my eyes to the possibilities of the pizza I could now make. I have been honing my craft, first developing proper stretching techniques, then working on launching and turning in the oven. I then played around with flour ratios, adding whole wheat or rye flour to change the texture and flavors, as well as changing the hydration levels (the amount of water relative to dry ingredients in the dough). Extended controlled low-temperature proofing of the dough was the next step and then I played around with Poolish and Biga dough (pre-fermented doughs that are easier on the stomach to digest).

I have found a dough recipe that I like. I have found a sauce recipe that I like. I have found a wide range of topping combinations that are popular with my friends and family. Now I want to share my pizzas with Miyakonojo.

So far, all my dreams have come true. Miyakonojo has been a great place for me to live, learn, and grow. I have to do some research and develop a proper business plan but I believe I can achieve this new dream here in Miyakonojo. For years I have been sharing things about my country and my language with the people of Miyakonojo. Now I'm ready to share the joy of pizza with the community I have found here.



### Aussie Bites!

Today's article is from Ms. Hiroko Miura! Thank you very much!

The first thing I thought about when I was contacted about Australian experiences was Tim's wedding ceremony on the beach. The scenery was absolutely gorgeous, with the groom, the bride, and all of the guests blending in to the beach; that scene has imprinted itself strongly within me. But Tim, his wife and co. had their backs to the sea the entire time... Well, I can certainly recommend being on the attendee's side. Some 50 years ago, I was one of those rare few who held their wedding ceremony and honeymoon in Hawaii, but a wedding on the beach was still new and exciting to me.



Another thing I thought of was the many places where you can meet Australia's furry friends, such as Currumbin Wildlife Sanctuary, Lone Pine Koala Sanctuary, Featherdale Wildlife Park and the like. When I went in 1996, I once more got to hug a koala, and even got a photo with it to boot! When I went back in



2021, I didn't even get the chance to touch one. The animal-lover within me did still manage to feed some kangaroos and wild parrots. Australia is truly overflowing charm.

Oh, and there was the winery too!

### General Information

#### ◇ From the Outside Looking In Miyazaki Prefecture Art Festival, Looking for Submissions!

**Theme:** Miyazaki

**Application Requirements:** Applicants must be foreign residents of Miyazaki Prefecture, or residents with international roots.

**Categories:** Photos, Drawings, Calligraphy, Handicrafts (Videos excluded)

\*Photos may be sent as data, and are limited to photos taken within the prefecture.

\*If data is submitted, the Miyazaki International Foundation (MIF) will print your photo on, at maximum, a full A4 page in colour. No returns.

#### Number of Submissions & Size Restrictions:

Each applicant may submit two (2) items per category. Each submission must be smaller than 50cm by 50cm in size.

#### How to Apply:

By post, in person or by e-mail  
Please include your name (with furigana), country of origin, contact details, materials used in your submission, an explanation of your piece (maximum 50 words) and the category you wish to enter on your application form, and attach it with your submission.

**By Post:** Send to the Miyazaki International Foundation (MIF)

**In Person:** You can submit your application at either of the following locations:

① The Miyazaki International Foundation (MIF)

② Miyazaki University Global Support Office

**By E-mail:** send to [miyainfo@mif.or.jp](mailto:miyainfo@mif.or.jp)

**Applications close on October 30th 2021 (Sat)**

\*If you cannot make this deadline, please contact us in advance.

#### Exhibition Date:

Opens November 17th 2021 (Wed)

Closes December 4th 2021 (Sat)

**Location:** Carino Miyazaki B1F, Miyazaki City Tachibanadorihigashi 4-8-1

**Awards:** Visitors will be asked to submit a ballot indicating their favourite submission from each category. The most popular submissions will receive an award certificate and prize.

#### Submissions & Contact Details:

Miyazaki International Foundation (MIF)

Miyazaki City Tachibanadorihigashi 4-8-1, Carino Miyazaki B1F, 880-0805

TEL: 0985-32-8457

FAX: 0985-32-8512

E-mail: [miyainfo@mif.or.jp](mailto:miyainfo@mif.or.jp)

#### ◇ Regarding World Festa 2022

As a preventative measure to reduce the spread of the novel coronavirus, it has ultimately been decided that the 2022 World Festa in Miyakonojo is to be cancelled for this year. We hope that we will be able to bring back World Festa once more in 2023!

#### ◇ International Cooking Adventures!

We are currently looking to run a series of "International Cooking Adventures" around December this year. Further details will be included in upcoming editions of MIA News as they are decided.



### Movies info

C-Plaza Cine-port (Tel: 0986-24-2571)

17-9 Nakamachi, Miyakonojo, Miyazaki Map-Code (GPS): 117 488 540\*55

- Reminiscence (Japanese Sub)
- Shang-Chi and the Legend of the Ten Rings (Japanese Dub)
- Earwig and the Witch (Japanese)
- F9 (JP: Wild Speed/Jet Brake) (Japanese Dub)
- Tokyo Revengers (Japanese)

- Ryū to Sobakasu no Hime (Belle) (Japanese Dub)
  - \*The 1st of every month is ¥1,100 for everyone.
  - \*Every Wednesday is 'Ladies' Day', all ladies ¥1,100.
  - \*The cinema is closed every Tuesday.
  - \*For session times visit: <http://movie.walkerplus.com/th286/schedule.html> (Japanese)