



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

To Everyone In Miyakonojo, 謝謝! (Xièxiè, Thank You!) - (Chinese CIR, Qian Huiwen)

Hi everyone! 15th generation Chinese CIR, Qian here. It is with a heavy heart and great reluctance that I write this article. In China, there is a saying: “天下没有不散之筵席 (Tiānxià méiyǒu bú sǎn zhī yánxǐ)”, which translates to “There is no feast that does not come to an end”. In essence, all good things must come to an end. Through fate we meet with those around us, and inevitably, the time to part will come. As of April this year, my five year appointment as a CIR will be complete. To everyone in Miyakonojo, thank you for a wonderful five years. 謝謝!

The five years I've spent in Miyakonojo has been long, but felt short. I'd like to take this opportunity to thank those who have helped me along the way. With regards to work, I had little experience outside of translating and interpreting, but I was supported by my superiors, my colleagues, and many other people; having the opportunity to learn from my seniors allowed me to gradually acclimatise to and master my work. To those students and teachers who actively took part in my Chinese language courses and country introduction courses, our exchange events, and even those that listened to me on that radio or read my articles in the Miyakonojo City PR magazine or MIA News, all these people that I have yet to meet; being able to engage in exchange with so many people is something that I will take pride in for the rest of my life. There are so many moments that I will never forget. Holding hands with kindergarteners as “Santa” and playing games together, the bright smiles of schools kids in classrooms and gymnasiums as they gave their all answering my quizzes, all the times I received letters saying “I'm glad I got to hear about Jiangjin”, or “I want to go and visit China”, e-mails following radio appearances where listeners praised me for an interesting choice of theme, hearing from neighbours and teachers that they read my article in the PR magazine, the looks on everyone as they enthusiastically participated in my cooking and language classes... These are all important memories that have been engraved upon my heart. To those that treated me as kindly as their own family, acting as another mother or father, to all of my friends that always supported me, and to all of the caring people of Miyakonojo, I am truly grateful, from the bottom of my heart.

While I will end my time as a CIR in April, I will endeavour to continue to contribute to friendly exchange between Miyakonojo City and Jiangjin, as well as between Japan and China on the whole. I will continue to walk my path in life, putting to good use all of the valuable experience I have obtained while in Miyakonojo. Finally, I would like to leave you all with a wish for good health and happiness. I am indebted more than words

could ever express, and I look forward to the day that we may meet again.



A select few photos from Qian's time in Miyakonojo:
Top) Introducing China to students at one of our local elementary schools.

Middle) Dancing along the main road at Bonchi Matsuri.
Bottom) Giving presents to children at kindergartens as Santa.



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

Internship Experience in Japan: Always Moving Forward - Otniel Tambun (MIA Member)

My exchange with Japan started in 2004, and continues to this day.

I graduated from Medan State Polytechnic University, worked in the tiger prawn aquaculture industry for a year, proceeded to apply for a position as a teacher of electronics, and from 2002 to 2003, worked at a high school as a teacher of high voltage electronics.

Following my two years of teaching, I came across some information about practical study abroad in Japan. From 2003, I studied and took part in the selection process at the Medan Ministry of Manpower, and made my way to Japan in July of 2004. After studying for a month in Saitama prefecture, the practical component began. I returned to Indonesia in 2007, and worked for a Japanese company called NPCB (Nok Precision Component Batam) on air pressure robotic maintenance systems.

While working at NPCB, I acquired my bachelor's degree. During this time, I also found work as a nurse in Japan, learning all of the procedures as I studied, and from 2011 to 2015, I worked in an aged care facility in Tokushima prefecture's Myōdō-gun Sanago-uchi. In Sanago-uchi, alongside my Japanese friends and the Indonesia Friendship Association, I took part in activities introducing Indonesia to elementary and middle schools, as well as local associations. I had the opportunity to meet many wonderful people, learn how to make organic soil and cook healthy food, and improve my Japanese skills; I was enticed into partaking of a number of constructive activities.

I've been able to learn about work in Japan, and I will continue to improve myself in the hopes that I will one day be a bridge that connects our two countries.

After my four years as a nurse came to an end, I went home to Indonesia in 2015, where I established the LPK Sakura Japanese Language study center. I had connections with Japanese people at the place I was living at the time, through a company called PT-SOL financed by the Kyūshū Electric Power Company. There were also projects being run by the government and JICA in the area, and I worked for two years as a translator for JICA.

In 2020, thanks to the relationships I had built up to this time, I had the opportunity to work as a translator in corporations in Tokyo. In particular, I worked at the Mitsubishi Fuso Truck and Bus Corporation for about two years. Following this work, I returned home to Indonesia to care for my ailing mother.

In February of 2022, I returned to work as a translator



in Miyazaki, and we arrive at the present day. I have come across a large number of Indonesians in Miyazaki, and I established the Japan Friendship Association. Everyone has received us quite positively. With MIA, I had the opportunity to talk about my experiences in Japan so far.

Given how wonderful of a region Miyakonojo is, I want to establish a Japan Friendship association in the area. The people here are friendly, have welcomed me warmly, and have given me the opportunity to take part in a number of events.

At the same time as introducing Indonesian to a wider part of Japan, I would like to also work towards the improvement of our youth in Indonesia. I would also be delighted if the people of Japan were happy to assist us in our undertakings. I hope that our youth can find for themselves the extraordinary personality, mentality and character such as the people of Japan possess.

As long as there is no negative impact on our work, if possible, I would like to work together with all of our fantastic Japanese friends. In particular, we are making preparations to introduce Indonesia to schools, local communities, and government organisations, with over 75 members in our WhatsApp group.

Bringing together Indonesia and Japan is our dream. We work in a number of industries, including animal husbandry, farming, nursing, fishing, and more. We all continue to learn from Japan's technology, as well as Japan's honesty and diligent work ethic, and believe we can use this knowledge to produce successful personnel.

I hope that what I have written in this article will increase the number of people turning their attention towards our Japan Friendship Association and Indonesia.

We are determined to persevere.

Should you have an interest in Indonesia, please feel free to contact us at nihonyuukoukyoukai@gmail.com.



Otniel (left) with members of the Friendship Association
(日本友好協会, Nihon Yūkōkyōkai)



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



Aussie Bites! (Eucalyptus Candies!, MIA Staff Member Makiko Sakoda)

Sakoda from the MIA Office here.
Former Australian CIR Dalin Hamilton
dropped by Miyakonojo the other day, and as a souvenir, he gave me the "Eucalyptus Candy" that you can see in the photo.

"The same Eucalyptus that koalas eat?! Doesn't eucalyptus contain something that only koalas can digest?!" Or so I thought, and I went and looked it up on the net. Turns out that eucalyptus' anti-inflammatory effects

are quite potent. I'll eat some in the hopes that it's effective against my mortal enemy, hay fever.



Information & Notices

◇ **We apologise for the inconvenience, but please note that there will be no April edition of MIA News.**

◇ Regarding MIA's Change of Official Name

We would like to thank all of our current members for your continued support. As the association completes its incorporation process, we would like to provide informal notice that a change of name will be undertaken. Furthermore, a formal closing of the former International Association, coinciding with the establishment of the incorporated International Association, will be conducted in June. We will provide further details regarding this meeting at a later date.

Previously: Miyakonojo International Association
New Name: Miyakonojo International Association, Incorporated

Date of change: April 3rd, 2023

Inquiries: Miyakonojo International Association

TEL: 0986-23-2295

E-mail: mia@btvm.ne.jp

◇ Chinese Cooking Adventure!

Our Chinese CIR, Qian Huiwen, will be introducing Chinese cuisine. The course will be conducted in Japanese.

Date & Time: March 18th (Sat), 2023
10:00 - 13:00

Location: Miyakonojo Community Center

Cost: Members - 800 Yen
Non-members - 1,300 Yen

Please bring an apron, mask, and writing tools with you. As the meal cannot be eaten on-site, please bring



a container to take your food home in!

Capacity: 10 people (Member priority)

Menu: 豆板醬 (dòubànjiāng, chili bean paste)

Inquiries: Miyakonojo International Association

TEL: 0986-23-2295

E-mail: mia@btvm.ne.jp

◇ The Vietnamese Cooking Class is On Again!

Phung Thi Dai Trang is once again introducing Vietnamese cuisine. This will be the same menu as the December cooking class, but our venue has changed. This course will be held in Japanese.

Date & Time: March 25th (Sat), 2023
10:00 - 13:00

Location: Okimizu Chiku Kominkan

*For more on this venue, see here →→

Cost: Members - 800 Yen
Non-members - 1,300 Yen

Please bring an apron, mask, and writing tools.

Capacity: 6 people (Member priority)

*Prioritising those who did not join last time.

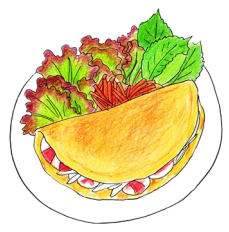
Menu: Bánh xèo (lit. "Sizzling Pancake")

Inquiries: Miyakonojo International Association



Left: Chinese
Doubanjiang

Right:
Vietnamese
Banh Xeo



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

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



- *Kin no Kuni Mizu no Kuni* (Japanese)
- *The Legend & Butterfly* (Japanese)
- *Avatar: Way of Water* (Japanese Dub)
- *Suzume* (Japanese)
- *The First Slam Dunk* (Japanese)
- *R R R* (Telegu with Japanese Sub)

● *Kimetsu no Yaiba: To The Swordsmith Village* (Japanese)

- *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)