
The UC Center NEWSLETTER

2011 Winter

Happy holidays! I hope this year was very special for you. Here's wishing the coming New Year 2012 will be ever than better for you!! Have a good one!

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Important Notice During Winter Holidays



If you will be away for 24 hours or more from your regular lodging, you must submit the [Travel Signout Form in MyEAP](#). This sends an email notification to the Tokyo Study Center and Universitywide Office of EAP with the student's name and travel plans. This information is crucial in case of an emergency.

If you wish to leave Japan even for a short trip, you must obtain a [Re-entry Permit](#) from the immigration office. With this permit, you can keep your college student visa status through the duration of your EAP participation in Japan.

★ *Immigration office business hours: Mon-Fri (Except National Holidays), 9:00-12:00 & 13:00-16:00* ★

★ *Immigration Office Winter Break: December 29 – January 3* ★

<UCTSC & UCEAP office closure dates>

UCTSC: December 23 to January 5, due to winter holidays and also on **January 13** from noon for the preparation of the National Center Test for University Admissions called “Center Shiken” at ICU. (This is probably the case with your host university, too)

However, please be assured that TSC emergency cell phone carried by Takahashi-san is accessible through holidays.

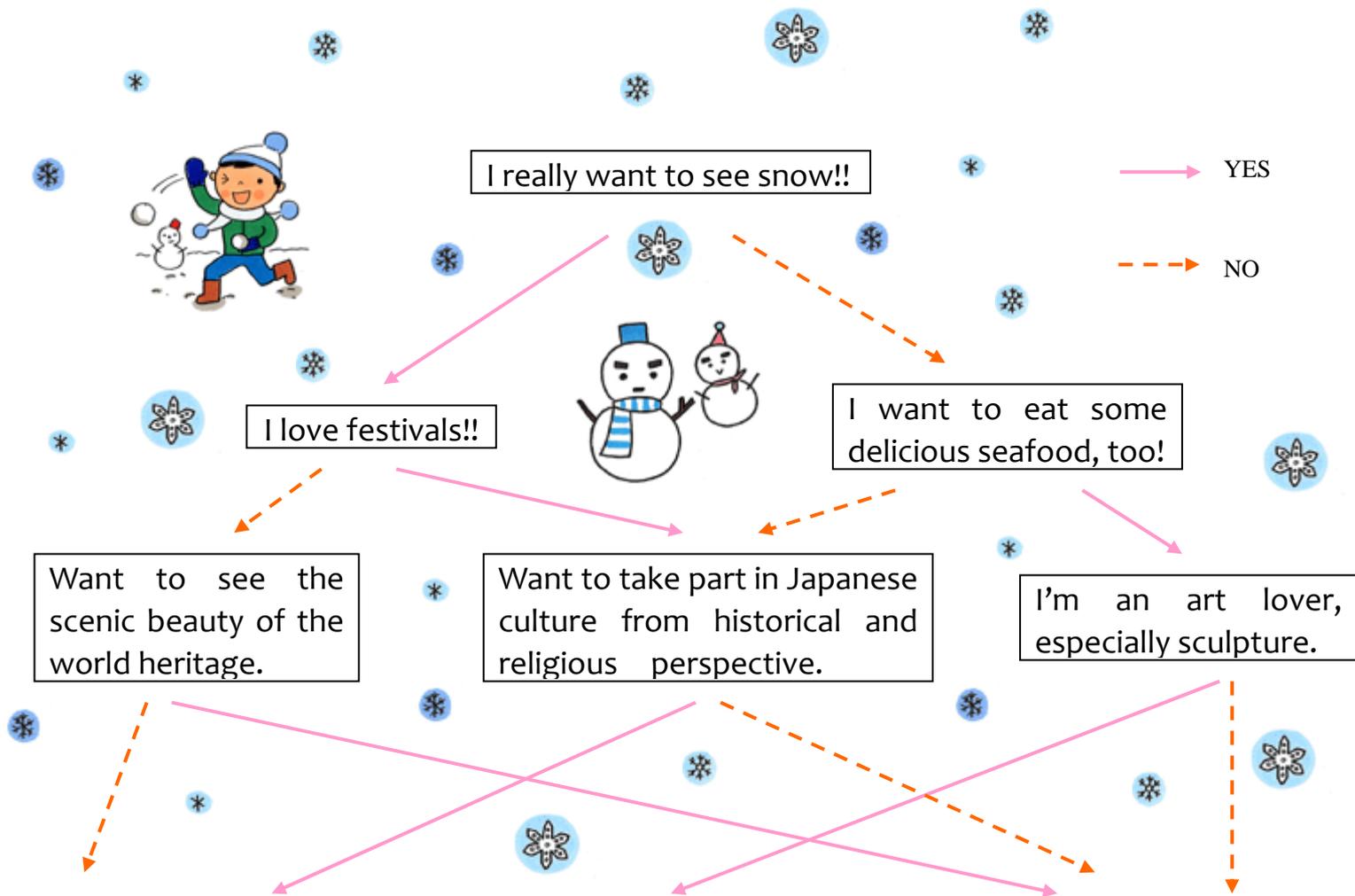
The UCEAP Systemwide Office: December 24 to January 2.

Also please note that most facilities such as banks, post offices, hospitals, and stores will be closed from approximately **December 29 to January 3**. Most ATMs at bank and convenience stores will be operated and cash can be withdrawn except for the JP bank card from **January 1 to 3**.

In case you get sick or injured and need to visit hospital, refer to the [“Medical Information”](#) on our website; information on hospitals in Kanto/Kansai area during the holiday is available.

Make sure to have enough supply of medication, cash, and other necessities in advance!!!

What to see and where to visit in winter?



<Yokote, Akita>

Kamakura Festival (Feb 15-16, 2012) is a traditional new year's event in Akita, with an igloo-like snow houses made throughout the town. In Kamakura, the God of Water is worshiped and kids sitting inside will welcome you as they serve rice cake *mochi* and sweet sake called *amazake*.

Kamakura-kan, the building where you can experience real Kamakura throughout the year, is also located right next to Yokote City Hall.



<Sapporo, Hokkaido>

Sapporo Snow Festival will be held in February 6 - 12, 2012 in Sapporo. There will be hundreds of ice sculptures and snow statues in the shape of animals, castles, anime character, theater play, and many other scenic sculptures.

Also, Hokkaido is a perfect place to enjoy delicious food... such as seafood, ramen, soup curry, corn, potatoes, chocolates, and sweets and more... yum!



<Shirakawa-gō, Gifu>

Shirakawa-gō is known for its heavy snowfall and its traditional architectural style with a very steep thatched roof which allows snow to slide down from the roof on its own. The design is called *gasshō-zukuri* (合掌造り), because the roof looks like hands when joined in prayer; *gasshō*.

The light-up event (picture below) will be held in January 21, 28, Feb. 4, 5, 11, 12, and 28, 2012.



Mochi Recipe



As you know, rice cake mochi is a famous and typical food for the New Year.

However, did you know that there are some different ways to cook mochi??

Mochi can be converted to rice crackers so easily! Here are some recipes you may want to try!

1. Mochi with Kinako:

Boil mochi in water and roll it in a soybean flour mixture *kinako* and sugar.

2. Mochi-shabu:

Put a sliced mochi into boiled water for a second like you do when eating shabu-shabu.

Slice mochi with a kitchen knife to about 1/5 inches. If it's too hard or dangerous to cut, a peeler or slicer might help, too.

3. Mochi pizza:

Slice mochi to form thinner crusts. Place them on a hot oiled pan.

After the underside of the mochi is cooked, flip it over and add toppings.

4. Mochi in Okonomiyaki:

Cut mochi into pieces and use it as one of the ingredients to make okonomiyaki.

5. Fried Mochi "Arare":

Cut mochi blocks into small cubes, microwave it for 3-4 min. uncovered and until they get dried.

Roll them in 1 tablespoon oil and then in either soybeans or kinako, and sugar.

6. Mochi Kinchaku:

A piece of mochi wrapped with deep-fried tofu *Abura-age* tied with a tooth stick, which is very suitable for oden.



Arare



Kinako Mochi



Mochi Kinchaku



Mochi Pizza

Seasonal Greetings from UC Tokyo Study Center

