

LIFE OUTSIDE THE CLASROOM: KYUSHU UNIVERSITY SPORTS CLUBS

Archery has always been a dream for me, with the inspirations from Robin Hood to Legolas of The Lord of the Rings Franchise, and when I found out that Kyushu University has an Archery Club, I was euphoric. But as one of the newest members of the Kyushu University Archery Club (九州洋弓部), I still am long shot from being a good Archer. I have a lot to learn and to master to be as good as my model Archers, and my Senpai's. But as a famous quote goes, "It's not about the destination, it's about the journey", and so far I am happy that I am a member of this Club, for I have made memories and friends that are worth keeping. And that for me is a BULLSEYE.

Christopher Naval, Philippines

ARCHERY



KENDO



Kendo, also known as Japanese Swordmanship, teaches me to mold the mind and body and to cultivate a vigorous spirit. Through correct and rigid training, striving for improvement in the way of the sword. To hold in esteem human courtesy and honor. To associate with others with sincerity. And to forever pursue the cultivation of oneself.

Kendo a subtle but a prominent way to understand Japan and its cultures.

Benediktus Nixon Hapsianto, Indonesia

THE TRAIN RIDE TO

Tran Ngoc Minh Thi, Vietnam

I've been living in Japan for two years and yet there is so much more of this beautiful land to discover. So for 5 consecutive days, I packed my oldie backpack and headed to Kansai by the all-time train pass for cheapos Seishun 18. The volume of tourists was just insane but that also brought me to lovely friends from all over the world. A 40-year-of-friendship group of ojichan on the train kindly gave me a kairo pack despite our short encounter. So don't think too hard, start saving and pack your bags, fellas~ I'm sure Japan will surprise you.





You say March, I say martisor

Irina Grigorovici, Romania

I was waiting at a traffic light when a friend of mine mentioned something random about that day. Now, you know that feeling when something escapes you, but you can't quite pinpoint as to what it is? You squint your eyes without much sun to justify it, you intently stare into void, until it suddenly hits you, eyes full-moon-widened and a satisfied look on your face. It was March 1st.

You see, had I been in Romania, I would've had to walk with my eyes tightly closed, music screaming from my earphones, while avoiding any human interaction whatsoever starting at least two weeks in advance in order for me to forget this date. And, in all honesty, it may just take more than that.

You say March 1st and I'll snap mărțişor before you finish the last syllable. And there's a reason for that. Back in my country, mid-February onwards, as mushrooms after rain, lively stalls selling dainty accessories begin to blatantly multiply by the day. Each item, inextricably tied with the traditional red and white string with tassels, becomes a mărțişor. Wear it during the month and luck chases you throughout the year, that's the deal. It's a Christmas feel, only you know what to buy. One can even find trees decorated with them, beginning April. And while snowfall is less probable, you have snowdrops being sold at every corner, next to haughtily bright spring flowers, at times offered for free among mere strangers.

The light turned green and I pushed the bicycle pedal forward, mind

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refocused on my friends' chat. You see, in Japan, I may not instantly know when the clock strikes twelve into March 1st, but, undoubtedly, I'll recite the cherry blossoms' full bloom days in a heartbeat. Say March again, see if hanami might not just echo instead.

Tapanese delicacies to get you in the mood for Spring

Iswarya Sankaralingam, India

Spring is the time of new beginnings, as school and work year begin in April and the sakura blossoms blooming in the background. Here are some seasonal foods you should try, to put you in the mood for spring and start this season off on the right foot.



SAKURA MOCHI

Sakura mochi is made with pounded gluttonous rice flour, strawberry jam, water and wrapped in a pickled cherry blossom tree leaf. There is anko (sweet red bean filling) inside the cake. Enjoy eating sakura mochi with green tea while doing hanami.



ICHIGO (STRAWBERRY)

A popular spring activity is to go strawberry picking in farm, which is called いちご狩り (ichigo kari). Fukuoka has a speciality type called amaou (あまおう) that is both sweet and large.



TAKENOKO (BAMBOO SHOOT)

Takenoko is a popular vegetable used in spring dishes, such as takenoko gohan or bamboo shoot rice. It is cooked in rice with fried tofu, and flavored with soy sauce, fish stock, sweet rice wine, and sugar. Japanese mushrooms can also be used in this traditional dish.



Honorable mentions: There will be a lot of food and drinks in the convenient stores and outside, that are sakura flavored and Ume-flavored. Eg: Sakura KitKat, Ume Pickled Plum Chips, Starbucks sakura latte, etc.

Under the cherry blossoms, with Satomi Hayashi

The best time of the year, Hanami is here!

Hanami(花見) as you all know, is the Japanese traditional event in spring season. Eating savory meals called "Hanami Bento"(花見弁当) and watching beautiful flowers is the traditional way of celebrating "Hanami". Here are some other facts about Hanami:

- * In the olden ages, hanami was an event enjoyed only by the aristocrats.
- * People used to watch the plum flower "Ume" (梅), which was a tradition handed down from China. With the changing times, this became popular among the general public and the flowers changed from "Ume" to "Sakura"(桜).



* The unique custom of watching Sakura at night under illuminations is called "Yozakura" (夜桜).



- * In addition to this, no "Hanami" is ever complete without "Dango"(団子). It is traditional to eat three colored (pink, white and green) "Dango", which are delicious dumplings and sweets made from rice flour.
- * These three colors have their own special meaning. The pink represents cherry blossoms as the sign of spring, whereas the white represents snow to

express passing winter. Finally, the green represents Yomogi as an early sign of summer.

Information from the International Student and Researcher Support Center 外国人留学生・研究者サポートセンターからのお知らせ



International Student and Researcher Support Center has been established for international students and researchers to start off your studies or research activities smoothly. Please feel free to contact us when you have any questions or problems.

We extend you our best wishes for your pleasant stay in Fukuoka and fruitful studies and research at Kyushu University.

Website

We are providing various information regarding campus facilities, immigration procedures, and events/news for foreign residents in Fukuoka through this website.

We hope that you will check our website regularly and get useful information.

Business hours

9:00 am - 5:00 pm (Hospital campus: 10:00 am - 5:00 pm) Closed: Saturdays, Sundays, public holidays and New Year Holidays

Location

Japanese: http://www.isc.kyushu-u.ac.jp/supportcenter/contact English: http://www.isc.kyushu-u.ac.jp/supportcenter/en/contact

Please check more information at Support Center Website!! http://www.isc.kyushu-u.ac.jp/supportcenter/en

KUFSA TEAM 2016-2017



Standing (L-R): Harini, Tama, Ola, Rory, Kento, Hazim, Safi, Tarek Sitting (L-R): Jeevan, Difa, Ish, Czarina, Noha, Elena Not in photo: Steven, Win, Ivan, Hijiri, Leo, Asik

Our tenure has come to an end officially and we are excited for the new officers to take over. At this juncture, I would like to say a huge thanks to all my fellow officers for standing together through thick and thin, and making all our vision come true. I will forever be grateful for all your honorable and selfless service rendered to the international student community.

Our journey together was both educative and exhilarating, and some of the best memories in life were created along the way.

Good luck with your future endeavors. And if you happen to miss anyone, remember that we are all just a phone call away.

- Ish

We hope you can be part of a fruitful year for KUFSA. Please feel free to contact us at kufsainfo@gmail.com!



EDITORIAL COMMITTEE

Jeevan Joshy Kento Tomita Win Banthrarungoj Nadhifa Utami Iswarya Sankaralingam

DESIGN AND LAYOUT:

Czarina Rodriguez

