

Communicating the charms of the community from a local point of view Takanawa Community News Magazine

Takanawa Community News Magazine

Mita 4, 5-chome, Takanawa, Shirokane, Shirokanedai



Publisher: Takanawa Regional City Office Collaboration Project Section Editor: Minatop Editorial Office

https://www.city.minato.tokyo.jp/takanawachikusei/takanawa/koho/saishin.html





Looking towards Shirokane and Takanawa

The greenery scattered between the groves of high rise apartments invites the cool ocean breeze under the fluffy floating clouds and the strong sunlight pouring down.



CONTENTS

- P2 Japanese Recipes
 - A Visit to the Matsuoka Museum
- P3 The Changing Townscape Takanawa Gateway City (TBD), Center for Cultural Innovations
- P4 Their Majesties the Emperor Emeritus and Empres Emerita -Two Years in Takanawa-
- P5 Local Footprints
 - Back when the trolley ran through our community (Toden)
- P6 A Person Who Lives Here
 - Yoshinobu Watanabe (inventor)
- P7 Embassy Visit Republic of Iceland
 - (Ambassador Stefán Haukur Jóhannesson)
 - 8 Pets are Also Members of the Community! ~Nana the Cat Special for the English Edition - What is Minatop? News from the City Government



Japanese Recipes

Chrysanthemum sushi, simmered duck with Satoimo (Taro)



Kinsaryu Kaiseki Master,

Mizuko Ohashi

Mizuko Ohashi has operated the Kinsa-ryu Kaiseki School in Takanawa for over 30 years. This appealing class offers you a chance to learn about other aspects of cooking such as selecting seasonal ingredients, plate arrangement, and the various dishes used.

*Kinsa-ryu: A Japanese cooking path of the Yanagihara family tradition that occurred during the Bunka-Bunsei period of the Edo period.

Simmered duck with Satoimo (Taro)

Ingredients (4 servings)

8 thinly sliced pieces of duck breast (or chicken breast), 1 cup soup stock (1 cup soup stock, 2 1/2 tablespoons soy sauce, 2 1/2 tablespoons sugar, 1 tablespoon sake), Katakuriko potato starch, 4 large Satoimo (Taro), stock (2 cups soup stock, 4 tablespoons sugar, 1/2 teaspoon salt, 2 teaspoons light soy sauce, 1 tablespoon sake), Myoban (alum) water (3 cups water with 1 teaspoon alum), 1 garland of chrysanthemum, dipping sauce (1 cup soup stock, 1 teaspoon light soy sauce, 1 teaspoon mirin, 1/4 teaspoon salt), shredded Yuzu peel to taste

Preparation

- 1) Wash the Satoimo well, peel completely, and soak in Myoban (alum) water for 20 minutes.
- 2) Rinse off the Myoban water and steam softly over high heat until a bamboo skewer can be passed through the Satoimo.
- 3) Place the soup stock and Satoimo in a pot and heat it. Once warmed, add sugar and simmer for 4 to 5 minutes, and then add the other seasonings. Place the lid on the pot and simmer over low heat until the flavors are absorbed.
- 4) Remove thick stems of the chrysanthemum, lightly boil and remove excess liquid.
- 5) Make the dipping sauce by heating all the ingredients together in a pot.
- 6) Coat each piece of duck breast in Katakuriko potato starch. Once the soup stock simmers, place the duck in the pot and remove as soon as it is cooked (the duck will become too hard if simmered for too long.)
- 7) Arrange the Satoimo and duck on a plate, briefly dip the chrysanthemum in the heated dipping sauce, and cut into bite-sized pieces. Spread some of the Satoimo juice over the dish and top with shredded Yuzu peel.

(Staff: Shibuya, Hirota, Matsushima, Takigawa)

Chrysanthemum sushi

Ingredients (4 servings)

2 cups rice, mixed vinegar (40cc vinegar, 2 tablespoons sugar, 1 teaspoon salt), at least 5 chrysanthemum flowers, sweet vinegar (1/4 cup vinegar, 2 tablespoons sugar, a pinch of salt), 60g of Shirasu (white bait).

Preparation

- 1) Prepare the mixed vinegar: mix the sugar and salt in the vinegar well, and do not heat it.
- 2) Prepare the sweet vinegar: place the ingredients in a saucepan and heat lightly to dissolve the ingredients.
- 3) Pluck the petals from the central part of the chrysanthemums. Then place them in hot water with a small amount of vinegar added (to keep the color from fading), and quickly heat until partially transparent. Take out and put it in water, then remove excess water and place in the sweet vinegar.
- 4) Pour the mixed vinegar over freshly steamed rise and quickly mix it in.
- 5) While the vinegar rice is still warm, mix in the chrysanthemum and Shirasu and use a hand fan to remove excess heat.

Grand Reopening A Visit to the Matsuoka Museum

Located in the quiet residential area of Shirokanedai, the Matsuoka Museum is a private museum owned by Seijiro Matsuoka, a merchant who made his fortune in trade during the Taisho and early Showa periods. Seijiro had a great love of all things beautiful, and was a frequent presence at the Tokyo Art Club in his mid 20's, eventually going on to collect artworks at overseas auctions. As a result, he became better known as an art collector in Europe and America than in Japan.

The collection of approximately 2,400 pieces were all selected by Seijiro's discerning artistic aesthetics, and include not only the famed Gandhara Buddhist sculptures, but also Chinese porcelain, Japanese paintings, and numerous others covering everything from ancient to contemporary sculptures.

A major renovation was recently completed in January 2022 to review the state of the collection and to improve the lighting and air conditioning to make it easier for visitors to appreciate the art. While the interior was kept unchanged on purpose, one has the impression that it is brighter and more spacious than before.

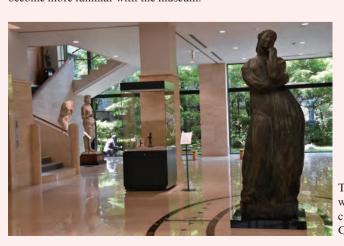
The items on display are always chosen exclusively from the museum's collection in keeping with its credo as a private museum and the desires of its founder, Seijiro Matsuoka.

The Matsuoka Museum is the perfect place to stop by during a walk and enjoy a enriching moment in conversation with your favorite piece.

(Staff: Shibuya, Matsushima, Takigawa)



The fees were revised to allow up to high school students to enter free of charge in order to enable the local community and youths to become more familiar with the museum.



The famous Gandhara Buddhist sculpture Bodhisattva Sitting Contemplatively in the Half-Lotus Position. (courtesy of the Matsuoka Museum)



The Colored Wooden Coffin from ancient Egypt displayed in the Ancient Orient Gallery remains brightly colorful to this day.

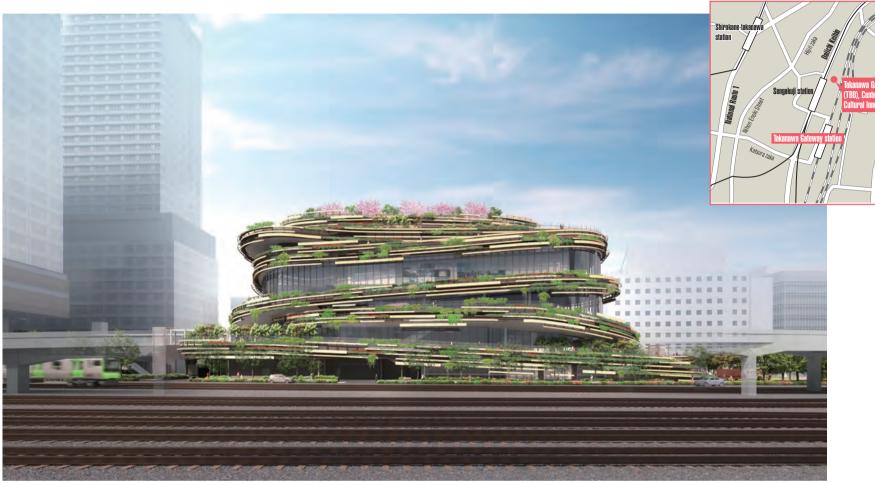
The open spacious lobby is decorated with various sculptures including contemporary western and ancient Greek and Roman works.

The Changing Townscape

Takanawa Gateway City (TBD), Center for Cultural Innovations

The East Japan Railway Foundation for Cultural Innovations was founded on April 1, 2022 as an organization to plan and manage the various programs of The Center for Cultural Innovations in JR East's Takanawa Gateway City building (tentative) as part of their urban development program.

We interviewed the members of the Center for Cultural Innovations Project of the organization, along with their manager, Maholo Uchida.



Exterior view of the Center for Cultural Innovations (image provided by East Japan Railway Company)

Building layout

The building will be approximately 45 meters tall with six floors above ground and three below, for a total floor space of approximately 29,000 square meters. The height of the building was kept low to allow breezes from the ocean to pass by. The aim is to open the facility during the fiscal year of 2025.

The building will become a place for a variety of cultural formats, including exhibitions, live music, and performing arts, based on a concept of connecting culture to 100 years in the future. The exterior was designed by Kengo Kuma & Associates to serve as a symbol of the community. The overall building expresses the four seasons of Japan through a spiral shape formed from greenery and trees. The interior features spaces large and small, including those named Box 300, Box 1000, and Box 1500, usable for exhibits, live events,

and performances. Each Box will also host

programs based on larger themes planned by

the organization itself.

The fourth floor features a large open space of approximately 100 tatami mats in area for use in both new and traditional cultural activities such as tea ceremonies, flower arrangement, and Yoga classes. Meanwhile, the rooftop, decorated with a water basin, will also serve as a place for seasonal activities such as viewing the full moon reflected on the water or Hanami flower viewing parties. It

will also be a great place to enjoy the night view of the city. There are plans to build a park in front of the first floor entrance featuring remnants of the historical Takanawa Embankment.

Involvement with the local community

The organization hopes to emphasize involvement with the local community, and is creating several plans accordingly.

While adding greenery to the overall building is good for the environment and can express Japan's four seasons, it will be a challenge to tend to the trees and flowers. The organization hopes that the community will get involved.

Plans are to plant each tree in its own large pot, and the organization is currently designing a system to allow community members to each tend to their own pot.

There are also plans to host collaborations with local students and organizations based on themes of community history and culture, and for events to use the building as a whole to express different themes in collaboration with local artists.

The organization aims to develop the Center for Cultural Innovations as a place for cultural exchange where all participants can enjoy and learn together based on a concept of learning from the past, creating new culture, and connecting it to the future.



A large space of roughly 100 tatami mats in size (image provided by East Japan Railway Company)



The water basin on the rooftop (image provided by East Japan Railway Company)



The members of the Center for Cultural Innovations Project. Office manager Uchida is second from the right.

Their Majesties the Emperor Emeritus and Empress Emerita -Two Years in Takanawa-

Their Majesties the Emperor Emeritus and Empress Emerita began living at the Takanawa Sento Imperial Palace on March 31, 2020, and then moved to Hayama on April 12, 2022. Thus they resided in Takanawa for exactly two years.

Towards the end of March 2022, they took a walk in the surrounding area and viewed the beech trees at the former Hosokawa residence. The local community gladly welcomed the arrival of Their Majesties the Emperor Emeritus and Empress Emerita, but sadly, there was only limited opportunity for community exchange due to the Covid-19 pandemic. Here we will introduce some of the community interactions that took place.

Exchange with the staff and children of Aisei Nursery School

We interviewed Emiko Muraoka, Principle of the Aisei Nursery School.

A yearly event carried out by the teachers and children of the nursery is to gather acorns from the areas surrounding the Takanawa Sento Imperial Palace, but in November of 2020, no acorns had fallen to the ground at all. The guard at the Takanawa Sento Imperial Palace noted that there were acorns on the ground inside the palace grounds, and that one teacher could be allowed to enter and collect them, which they did. As a token of their appreciation, a letter created by the children with the acorns affixed to it was delivered.

Subsequently, on October 20, 2021, they delivered a letter, accompanied by a birthday card created by the children and a handmade flower basket on the occasion of Her Majesty the Empress Emerita's birthday, while they delivered a birthday card to His Majesty the Emperor Emeritus on December 23 depicting a drawing of a Goby which His Majesty the Emperor Emeritus was researching at the time. When Their Majesties the Emperor Emeritus and Empress Emerita moved from Takanawa to Hayama, 45 children from the Nursery came to see them off. They expected to offer their greetings from the roadside, but were surprised to be allowed onto the plaza in front of the main gate. They were overjoyed to see Their Majesties the Emperor Emeritus and Empress Emerita almost lean out of the car to wave and look at the face of each child in turn.



Their Majesties the Emperor Emeritus and Empress Emerita wave and greet the visitors. (Courtesy of the Imperial Household Agency)





Local residents, including children from Aisei Nursery School, send off Their Majesties the Emperor Emeritus and Empress Emerita. (Courtesy of the Imperial Household Agency)

The Takamatsu Cherry Blossom Festival and the Tokai University Takanawadai Senior High School Brass Band

We interviewed Takao Hatakeda, the band instructor at the Tokai University Takanawadai Senior High School. The Tokai University Takanawadai Senior High School Brass Band wins either the Gold or Silver prize every year at the National Marching Band Contest. Takao Hatakeda has been leading the brass band for 29 years, while also teaching chemistry at the high school.

The 100 members of the Tokai University Takanawadai Senior High School Brass Band performed a marching exhibition at the Takamatsu Cherry Blossom Festival held by six neighborhood associations on April 2, 2022, and performed the Concert March Arsenal before Their Majesties the Emperor Emeritus and Empress Emerita next to the Takanawa Sento Imperial Palace.

The high school students who participated expressed their honor and joy at having been given the opportunity to perform for Their Majesties the Emperor Emeritus and Empress Emerita. (According to an official of the Imperial Household Agency, Their Majesties the Emperor Emeritus and Empress Emerita were quite pleased to hear the performance.)

A performance at the Takamatsu Junior High School. (Courtesy of the Dynax Urban Environment Research Institute)

Marching past the Takanawa Sento Imperial Palace, with Takao Hatakeda on the left. (Courtesy of the Dynax Urban Environment Research Institute)



Local Footprints

Back when the trolley ran through our community (Tokyo Metropolitan Electric Railway, or Toden)

Once apon a time, there were five trolley lines running through the Takanawa district, featuring trains colloquially called Chin Chin Densha (ring ring trains), supporting the lives of residents much like the city buses do today. However, these lines were sadly eliminated on December 10, 1967 after a major revision to the Local Public Enterprise Act in 1966, and no traces remain today.

In this issue, we will focus on the period from the 1950s until the lines were eliminated and think about those times when trolleys ran through the community, accompanied by nostalgic photographs and memories.

Toden train route for the Takanawa District (circa the 1950s) Operation section Shinagawa-ekimae ⇔ lidabashi Meguro-Sta.-mae ⇔ Eitaibashi Shinagawa-Sta.-mae ⇔ Yotsuva-Sanchom Nakameguro ⇔ Tsukiji 34 Shibuya-Sta.-mae ⇔ kanasugibashi 457

Memories of using the trolley around 1955

I went to a private junior high school, so I took the Toden (line 7) from Gyoranzakashita and Isarago to the Sekijuji Byoin-shita stop. The Gyoranzaka-shita stop was particularly bustling because it was a transfer point between lines 4, 5, and 7. The area featured a movie theater and plenty of shops, and there was a hobby shop in front of the station, so I would always look at the models there.

The Toden lines required both rails and overhead wires, and there were signal towers at intersections to switch points, so the community around Gyoranzaka-shita was sort of a confusing jumble.

I would also often go with my mother on line 7 and get off at Gondawara to watch the six university baseball games at Jingu Stadium. When we went to eat in Ginza as a family, we would ride line 1 from Tamachi 9-chome to Ginza. The fare was only about 15 Yen, and children were free. In order to go to Shibuya and Shinjuku, we would ride line 5 until Meguro and then change to the Yamanote line.

Before the war, they used to call Toden the "Shiden" (city line), and I recall my father often mentioning the Shiden. (Yoichi Ando)



Takanawa on the last day of the Toden line, December 9, 1967, Photo: Tetsuo Katagiri

Teruhiko Ueda (Ueda Seal Shop)

My grandfather passed away in 1961 when I was a sophomore in high school, so I moved away from my parents in Ikebukuro to live in Mita to help my grandmother manage the shop because she was alone.

At the time, there were five Toden lines available, with lines 4, 5, and 7 from Gyoranzaka-shita and lines 8 and 34 from Furukawabashi, so we could go anywhere such as Shibuya or Ginza. I myself commuted for over an hour from Furukawabashi, through Ebisu and Ikebukuro, all the way to Higashi Nagasaki up until high school.

There were about 130 stores in the Gyoran Shopping Association, and it was about as bustling as the Azabu Juban shopping district. Meanwhile, the Kyoei Theater in Gyoran would show an all-night screening of three movies from Nikkatsu or Toei, while there was another theater nearby where you could enjoy Rokyoku singing or Kodan storytelling. People would be out until around 11:00 PM, and the shops were open until 9:00 or 10:00. There were also several dve and machine parts factories, and the area was filled with the energy of the people who worked there.

The hill leading from Gyoranzaka towards Shinagawa was the steepest slope on the Toden line, and when it snowed, the train car would get stuck and they'd have to spread sand in order to climb the hill. Sometimes, three trains would get backed up.



The last day of Toden line 1 in front of Shinagawa Station: December 9, 1967. Source: Minato City Open Data Catalog



A conductor inside a Toden trolley, October 1967. Source: Takanawa Konjaku Monogatari Digital Archives. Photo: Yoshio Kaneko

What is a signal tower?

roughly half a tatami mat in area set atop a five meter pole that was 60cm wide. Inside the room was an electric lever and a mirror that provided a view of the entire intersection at a glance.

The room would be occupied by a lever operator, or Tentetsushu, who would switch the point back and forth without a break from the first to last train. The lever was connected directly to a chain inside a gearbox

The towers consisted of a small room of | installed in the intersection, and was used to operate the rails at the point electrically. Until these signal towers were installed, a policeman and the Tentetsushu would stand in the middle of the intersection and operate the signal and rails entirely by hand.

> From around 1952, research was carried out to allow the signal towers to operate unmanned. A pantograph would strike a switch hung from the overhead wires to change the direction of the intersection to



Signal tower at Gyoranzaka-shita. Source: Takanawa Konjaku Monogatari Digital Archives. Photo: Yonosuke Takano

left or right for the train passing through. Eventually, this system was also installed at the Gyoranzaka-shita intersection.

References: Ikaros Publications LTD. "Tokyo Toden Looking Back at Nostalgic Scenery", JTB Canbooks "The city where the Toden ran, past and present Tokyo in drastic change-30 years of fixed point comparison'

See countless nostalgic photos of Toden and other history at the Takanawa District Historical and Cultural Assets digital archives (Takanawa Konjaku Monogatari)



Minato City Open Data Catalog Site



A Person Who Lives Here

Yoshinobu Watanabe

Profile

1922 : Born in Shirokane, Tokyo.

1937 : Graduated from Mita Junior High School.

1938 : Employed at a valve factory in Shirokane.

Attended night classes in commerce at Waseda Technical School.

1941: Invented the rotating water faucet.

1942-46: Enlisted in the Navy. Deployed to Truk Island and other locations.

1950 : Rebuilt the factory in Shirokane. 1982 : Retired, began ink and wash painting

1996: Began teaching ink and wash painting. 2004: Awarded Medal with Blue Ribbon.

2017: Won an award at the Nichibi Exhibition for ink painting.

* Served as Executive Director, Japan Academy of Invention and Patents Over 60 patents and new utility models since 1937.



A faucet with a rotating spout which Watanabe submitted as a utility model before joining the Navy. It is still in use today at the Takanawadai Elementary School.



At a lecture given at the Community Cafe Takanawa in HUG.

Speaking about living a life of 100 years to the fullest

-You will be 100 years old on September 6, 2022. Congratulations!

Is there anything you are particularly careful about regarding your health?

I don't do anything different in particular. My eating habits are normal. I have never experienced a major illness. I take a bath every day, and then splash myself with cold water afterwards, even in the winter. Other than that, I avoid dependence on medicine, I sleep well and move a lot, and take care of my body.

-You have lived a very full life so far. What's your secret?

I feel that it is important to meet many different people. Meeting people makes life more enjoyable. Also, no matter how challenging things get, I put all my effort into it and do my best. I learned this from my experience of the war and from inventing.

-What was it like when you were demobilized at the end of the war and came back to Shirokane?

Shirokane was a burnt out wasteland when I

returned to Japan, penniless, in 1946, and there

was no trace of my home or factory. I could not get in touch with my family, and I was completely stunned. However, as I walked through that wasteland, I unexpectedly ran into a neighbor I knew. He said to me, "Oh, you're Watanabe's son, aren't you?" and gave me news of my father.

-How did you rebuild your house and factory?

Inventing really helped me a great deal. I submitted 60 patents and new utility models. I actually submitted 7 new utility models even before joining the Navy. (A utility model is a registered right to a proposal that involves the shape, structure, or combination of goods). The invention of the rotating faucet is one of those (mentioned in the Takanawa Community

When I went to visit my war buddy who lived in Kujukuri, Chiba Prefecture, after the war, he mentioned that, "The fishermen could make wonderfully straight Niboshi (dried sardines) if I only had a strong enough fire." That gave me the idea for a machine that could generate steam with a strong flame for making Niboshi. My experience as an engineer in the Navy was also helpful. Once I had made one machine, one fisherman after the other asked for one too, and I ended up making 300 of them.

News Magazine issue 7).

I also felt that firefighting equipment in Japan was outdated, so I came up with the idea for a mechanism for connecting firehoses better. I created a valve cock that could quickly connect hoses with a built in water shutoff function. That's still used today at many fire departments.

-You also contributed to the spread of flush toilets.

The important thing with flush toilets is the valve that lets the water flow. I got involved in the production of flush toilets with the Toyo Toki company (now Toto Ltd.). I was in charge of the valve component, and as I worked on it, I boasted that the flush toilet, almost nonexistent at the time, would spread throughout Tokyo.

Instead there was the so-called water tank toilet, which had a tank to hold water above the toilet, and you would pull a string to let the water flow to flush. Subsequently, I came up with the flush valve system, which resulting in the flush toilet that could flush water, and that ended up spreading all throughout Japan.

-How easy was it to manage the factory?

It was a real challenge with ups and downs. My policy was to never accept payment by draft. I gained the trust of the banks by creating new products under patents and utility models, and that brought investment. I also did many other things other than manage the factory.

-You are still the chairman of the Japan Patent Consultant Association, correct?

The language of patents is very difficult, so many people give up half way through filing. To address that, the Association was founded to provide assistance and possibly make at least submitting a utility model easier. There are approximately 800 members throughout Japan. -How did you spend your time after retirement? I spent my time with community activities and hobbies. I also continued to invent.

For hobbies, I've done what I enjoy, including ink painting, seal engraving, haiku poems, and playing the harmonica.

I began learning ink painting in Minato City at the age of 60. I especially wanted to paint Daruma, so my ink painting teacher introduced me to a Buddhist monk who only painted Daruma. So I would drive three hours all the way to Hamamatsu just to learn to paint Daruma from that monk. Then my master gave me the artist name of Toushin. Toushin means the heart of

the wave. My master told me that the heart of the wave is to accept things roughly when conditions are rough, and with peace when conditions are peaceful.

One of my war buddies really liked my Daruma paintings. He hung three or four of them in his house and looked at them every day, and ended up living a healthy life until the age of 106. The subject of Daruma is actually quite deep. I plan to continue to paint many more of them. I also began to paint many other subjects, not just Daruma. It also won a prize at the Nichibi Exhibition. And I began teaching ink painting to the community.

For community activities, I run the Invention and Patent Research Group, I'm a member of the Minato Citizens' Festival, and I've been a member of the Takanawa Community News Magazine.

-What inventions would you like to create in the future?

I'm thinking of a way to save the crew when a small vessel capsizes at sea. I've finished the overall concept.

(Staff: Ando, Ikeido, Shibuya, Nagahara)



Watanabe began ink painting at the age of 60. He says, "The subject of Daruma is very deep, and I hope to continue painting them."

This Issue's Embassy Visit

Embassy of the Republic of Iceland



- Area: 103,000 square kilometers (the size of Hokkaido and Shikoku combined)
- Population: approximately 370,000 people
- Capital: Reykjavik (65°N)
- Languages: Icelandic, English
- Religion: 80% Evangelical-Lutheran
- Primary Industries: Tourism, fisheries, metal processing (aluminum refining)



Mr. Stefan Haukur Johannesson

We visited the Embassy of the Republic of Iceland and spoke with Ambassador Stefán Haukur Jóhannesson who was assigned

Iceland is an island nation in Europe located in the north Atlantic Ocean. 11% of the country is covered in glaciers, and the island is also known as the Land of Ice and Fire due to the many volcanoes found there. The nation began when Vikings from parts of northern Europe, such as Norway, along with Irish and Celtic peoples, populated the island in the 9th century. The island is surprisingly warm despite its northern latitude due to warm ocean currents, and the average winter temperature in the capital of Reykjavik is only about minus 2 degrees Celsius. Due to its proximity to the Arctic Circle, visitors can enjoy the northern lights in winter and the midnight sun in summer.





The vast nature of Thingvellir National Park (World Heritage) (Courtesy of Promote Island)



Glistening blue-white icebergs floating in the Jökulsárlón glacial lagoon under the beautiful northern lights in Vatnajökull National Park (World Heritage Site). (Courtesy of Promote Island)

What sightseeing do you recommend?

There are several warm water pools using hot spring water, and one of them called the Blue Lagoon which is the size of a small lake is particularly popular.

The Thingvellir National Park is a very valuable place that offers a chance to see the gjá (the break between the Eurasian and North American plates), which is known as the crack in the earth. Meanwhile, the Vatnajökull National Park has many volcanoes dormant under glaciers at a depth of between 400 and 1,000 meters, and the volcanic activity and glaciers form unique scenery.

The northern lights can be seen during the winter from September through the end of March.

Iceland is garnering a lot of attention for its advanced energy policy.

Iceland has many hot springs, so we have built heating facilities that leverage them. Approximately 70% of our domestic power supply comes from hydroelectric, while the remaining 30% comes from geothermal power, so we do not use any thermoelectric or nuclear power.

Iceland is also known as having the greatest gender equality.

There was a massive strike in Reykjavik in 1975 in which 90% of the female population participated, and subsequently, the world's first woman president was democratically elected in 1980. We also have a law enforcing equal pay for men and women and an ample childcare leave program, so Iceland is said to be one of the easiest countries to raise children in the world.



Vigdís Finnbogadóttir, the world's first woman president. (By Women's History Archives)

Tell us about Iceland's industry and cuisine.

We have a thriving fishing industry, and we



The world famous Blue Lagoon heated swimming pool. (Courtesy of Promote Island)

export a great deal of marine products, such as shishamo and cod, to Japan.

Our most commonly eaten foods are fish and lamb. The lamb is particularly tasty because the sheep are raised free range, so lamb is considered the greatest treat in Iceland. This delicious lamb is available for purchase online in Japan.

There is also a dairy product called skyr that is similar to yogurt. It is also available at shops in Japan.

The most popular sports are soccer and handball.

Soccer is particularly thriving, and for example, when the Icelandic team entered the European Soccer Championships in 2018 for the first time, they beat England and made it to the top eight. It was a great accomplishment for such a small country with only 370,000 people, and was a major news event. One reason why the team is so strong is likely because we have several indoor soccer courts allowing practice during the winter.



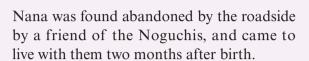
The Ambassador is wearing a lopapeysa sweater (a famous product of Iceland made from sheep's wool) knitted by his

Pets are Also Members of the

Nana the Cat

(Nana is 19 year old female of mixed pedigree) Owner: Susumu and Teruvo Noguchi (Shirokanedai residents)





Both of the Noguchis love cats because each kept cats in their homes as they were growing up. At the time, the Noguchis had two dogs, Pepe (a pug) and Momo (a schnauzer). Nana joined the family, and then another cat, Chibi, who had also been found abandoned by a neighbor, joined as well, for a total of two dogs and two cats. After their son grew up, the room on the second floor with the most sunlight became the pet room.

Chibi, who had a weak constitution to begin with, passed away at the age of six, followed by Pepe at the age of 10, and afterwards, Momo and Nana enjoyed each others company like sisters. However, Momo passed away 10



Nana, age 19.

years ago at the age of 13, and Nana would call out to Momo in her loneliness. Nana has no interest in the outdoors, and is content to relax in the pet room, and at night, she likes to climb into Susumu's bed and sleep at his feet. Though already aged 19, which would be 90 years old in human terms, she is still quite healthy and has never been to the animal hospital. She only eats dry cat food. Both of the Noguchis hope that Nana continues to live a long life in good health.



Nana (right) gazes at her beloved friend, Momo (left)



Momo (left) and Nana (right) were always together.



Pepe (left) and Momo (right).

Nana (left) and Chibi (right) (Staff:Takigawa, Matsushima)

What is Minatop?

This is a community-based information paper that has been published in the Takanawa area since 2006 and is created in collaboration with the local people and the ward.

The contents are diverse, such as "local events and community activities," "local history and resources," and "people who are active in the community," and you're sure to discover something new. Read Minatop and become attached to the area.

I hope that this information paper will help some people to become interested in or like the area called "Takanawa".



Local people and the ward having an editorial meeting.





The official Twitter account of the Takanawa Regional City Office has been established to share information from the Takanawa District more widely. The account posts a wide variety of information, including upcoming events and local happenings, as well as information on disaster provention and environmental improvements. Please follow the account!

Search for the Takanawa Regional City Office account



Open until 7:00 p.m. on every Wednesday. *Services handled are limited. Please check in advance.

Counter Service Subsection, Residents Support Section: 25421-7612 / Health and Welfare Subsection: 25421-7085