

# U.F.R.A. NEWS



*Batak dance performed at Indonesian Culture Day*

## **Indonesian Culture Day**

On Saturday 9 September, UFRA celebrated the land and culture of Indonesia at the annual Culture Day event – held this year at the Urayasu Bunka Kaikan. Organized flawlessly by Monika Furhata and her crack team, the event attracted a crowd of over 150 and featured a lecture on “Indonesia Today”; a demonstration of Pencak Silat, an Indonesian martial art; traditional Balinese, Javanese and Batak dances and songs as well as a performance by an Angklung music ensemble. Following the performances, everybody was treated to a buffet of home-made Indonesian dishes and sweets (prepared by Monika and her friends). A raffle of Indonesian souvenirs closed the event. It raised money for Yayasan Sayap Ibu, an Indonesian organization for disabled children. Thanks again to Monika for your energy and hard work, to Sasaki-san for his performance as emcee, as well as to Mr. Etsushi Uchida, Mayor of Urayasu and Mr. Eko Santoso Junor, Minister Counsellor of the Embassy of the Republic of Indonesia. And big thanks to Koji Nakajima and the Urayasu City staff for their support and invaluable help in setting up and taking down the room!

## **Korean Cooking Workshop**

Join the workshop and learn to prepare delicious Bibimbab and Kongnamul Kuk (Soybean Sprout Soup). The class will be taught by two longtime UFRA committee members from Korea, Mika Otsuka and Yoonsue Mannaga. Please bring an apron, head scarf and hand towel and ¥500 for the cost.

**Date & Time:** October 28 (Sat); 10:30 to 13:30

**Capacity:** Maximum 20 people

**Location:** Takasu Kominkan

For reservations, please call UFRA of ☎ (047-351-1111 ext. 14108).

## **Global Festival**

Urayasu City will hold the annual Global Festival on Saturday, November 18, from 10:00 am - 3:00 pm. This festival is our city's way of recognizing its diversity and many connections with the rest of the world. As usual, UFRA plans on participating with a booth and a charity bake sale. We are also sponsoring a performance by Kanda University's Thai Music and Dance Club. Look for more details in the November issue and on the Facebook page.

## **Be a part of the UFRA Art Exhibition**

The annual UFRA Art Exhibition will be held in late November. If you paint, photograph, sketch or work in any medium, contact the UFRA Office below to find out how you can exhibit your work!

## **Autumn Wine Tip: Nebbiolo**

Looking for the perfect wine for the autumn season? Try a wine made from the Nebbiolo grape. The aromas and flavors of dried cherries, rose petals, wet forest leaves, leather and anise seem to capture the mood (and pair well with the dishes) of autumn. The light color and texture, bright flavor and fresh acidity may recall Pinot Noir - but Nebbiolo is produced in pretty much just one corner of the world: the foggy hills of Piemonte, in Northern Italy. Barolo and Barbaresco, two villages with the best soils and conditions, are the most prestigious wines made from 100% Nebbiolo. In the past, they tended to be austere and astringent when young but rich and deep when aged. But many producers are now making wines in a more approachable and delicious style. While Barbaresco tends to cost a bit less than Barolo, both are expensive enough to be considered “special wine.” However at, say, ¥4,000 - ¥6,000, they cost much less than high end Bordeaux, Burgundy or Napa Valley. For more affordable Nebbiolo, try wines labeled Langhe Nebbiolo, which are from the surrounding region, or Nebbiolo d’Alba, from nearby.

**UFRA Office:** Urayasu City Hall, Local Network Section. 1-1-1 Nekozone, Urayasu-shi, Chiba-ken  
279-8501 Tel: (047) 351-1111, ext. 14108 Fax: (047) 351-8600

**The UFRA Website:** <http://www.urayasufra.org> **Email:** [urayasufra@gmail.com](mailto:urayasufra@gmail.com)

**Facebook Group:** <https://www.facebook.com/groups/175156219277961/>