

JLA



Newsletter

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Contact / mail@jla-luxembourg.org
Homepage / http://www.jla-luxembourg.org/
※New members are always welcome to
JLA Membership!

JLA New Activity Report

Dressing in Kimono, taking to Japanese traditional culture♪ Kimono dressing & Japanese traditional dance class

The first lesson held on 20th April was to challenge 2 different styles of tying the sash for Yukata! After getting dressed up in Kimono, we learned how to move in Kimono along with Japanese traditional music for spring. One of the participants brought with her Tsukesage (as like Homongi, a simplified version of the formal Kimono) from Japan. A participant said, "After I master how to wear Kimono by myself, I want to be able to help someone get dressed in Kimono." It would be nice to be able to wear Kimono by yourself or help your children get dressed in kimono. The class will be held regularly. Don't miss the next class!



We can also learn how to fold Kimono!



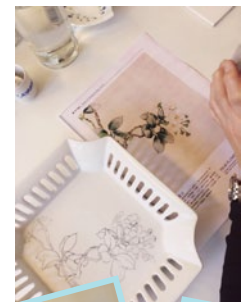
It looks yummy~~!!

What does German mother's homemade cooking taste like? The first lesson of German home cooking class

This month's theme was "German mother's homemade cooking". We had a teacher from Frankfurt, and learned real German homemade type cooking such as knödel with butter sauce, handmade pasta soup and roasted duck. The lesson had a real homelike atmosphere with full of laughter the whole time, and it was great fun. A participant said, "I enjoyed it very much. I will join again!" The class will give you a rare opportunity to learn and taste real German homemade cooking. Don't miss the next class!

Make your original plate! Porcelarts class

The first lesson out of the 5 courses in total started in April at the atelier of the instructor who is the wife of Belgium ambassador to Luxembourg. The atelier, located in the ambassador's residence, has some kilns in which the instructor processes our painted plates into completion in time for the following lesson. All participants are beginners, but our paintings turned out beautifully with elegant blue flowers on the plates. The lesson can be enjoyable to those who feel insecure about their painting skills.



List of souvenirs from Tokyo & Luxembourg

Summer vacation coming soon!

Many Japanese residents are planning a trip temporarily back to Japan? Choosing a souvenir may be bothersome. Here, we would like to introduce some products we can recommend as souvenirs to Tokyo & Luxembourg!

Luxembourg to Japan

Luxembourg Souvenirs



LUXLAIT's Sablé

Sablé made with Luxembourg butter.
Good for its size and lightness (Member I)



Mustard & Mayo made in Luxembourg

Sealed as "Luxembourg" on the jar. Tube type is also available. (Member Y)

A Luxembourg white wine of "Aly Duhr" aged in barrique is recommended, but taste may differ depending on the year of production.
A Luxembourg crémant of "Alice Hartman" is delicious. Wines are also available. (Member: M)

Useful Tip!

Too busy to buy souvenirs from Luxembourg well in advance...? There is a shop called "House of Delights" in the departure area of Luxembourg Airport, which has just opened in April. It offers not only local products but also European premium gastronomy such as name-brand caviar and a few thousand-euro French cognac! It features a wide range of products including but not limited to Moselle wines, crémant, Luxembourg beers, Luxembourg mustard & mayo and salami. A Shengen wine may be a nice souvenir from Europe! It is open from 4:00 a.m. until the last departure in the evening.



"Luxembourg House" located near the Grand Ducal Palace is a shop which we can recommend to visit as it offers wide range of local products. It is also open on Sunday.
Address: 2, rue de l' Eau
1449 Luxembourg City
www.luxembourghouse.lu

Japan (Tokyo) to Luxembourg

Japanese Souvenirs



I buy many Japanese plastic wraps when I return to Japan temporarily. High quality Japanese wraps as souvenir are well accepted by my friends here in Luxembourg. (Member E)

NORI KIBUN by Yamamotoyama

3 flavors (sesame, Japanese plum & sesame and whitebait) are available. It goes well with both tea and alcohol. Small packs with lovely prints are available at certain department stores. (Member M)



NIHONBASHI Rice Seasoning (ver.1 to ver.3)

It is produced in collaboration by some of the oldest and/or the most popular local food shops located in Nihonbashi town. 3 flavors are available. (Member M)



Seven Flavor Chili Spice Mix, ver.

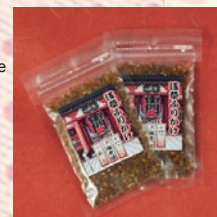
"HOT" by Yagenbori

3 levels of spicyness (mild, normal, hot) are available. The "hot" version should be good for people that loves something spicy. (Member M)



ASAKUSA Rice Seasoning

It is produced in collaboration by 3 of the oldest local food shops located in Asakusa town. Not only good for steamed rice, but also good as nibbles with alcohol. It can also be used as a topping on Udon/Soba noodle. (Member F)



AN PASTE and Japanese flavored Fondant by Toraya Café Aoyama

Lovely sweet flavor brought by harmonization of taste of Japanese traditions and western cuisine ♪ (Member M)

MAZEFURI by Nihonbashi Mokomichi 1883

New type of seasoning. 3 different flavors to use individually or by mixing 2 or 3 to create your own flavor. Good for a variety of meals! (Member M)



HANEHITOE of flat figured plate candy

by Eitaro

A thin flat plated candy, has a light feel that will just melt in your mouth. There are seasonal limited flavors and ISETAN-MITSUKOSHI limited flavor(s). (Member M)



This month's recipe

Season* of horse mackerel♪ Horse mackerel tartar 2 ways (Tataki & Namero)

* From May to July in Japan

[Ingredients] Serves 2

- A. 2 large Horse mackerels (sashimi quality)
- B. Shiso (Japanese perilla leaf) as much as you like
- C. Spring onion (Japanese leek) as much as you like
- D. A piece of ginger
- E. 2 TBS Miso (less or more as you like)

[Method]

1. Fillet (A), peel the skin and de-bone (skip if you are using ready-made sashimi fillet).
 2. Finely chop (B) & (C) and finely grate (D).
 3. Mix and finely chop (1) & (2) roughly with a knife on a cutting board. (1 way: "Tataki" is ready.)
 4. Take a half of (3) and mix with (E) on a chopping board using a knife and lightly pound until they become slightly sticky. (2 way: "Namero" is ready)
- * Try adding "Namero" to finish it up with "Ochazuke" . (It is a bowl of rice, topped with Namero with wasabi and/or nori as you like, and pour in Japanese-style hot soup stock.)



JLA Upcoming Events

Porcelarts class:

Date: Jun 7th (Tue)



※ For an inquiry and/or reservation, please contact:
mail@jla-luxembourg.org.

[JLA summer holidays]

JLA will be closed for summer holidays
from July 1st (Fri) to August 31st (Wed).

Bon vacances!



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<https://www.facebook.com/JLAlux>



You can now read and download back numbers of
our Newsletters! (available from Jan 2015 editions)
<http://www.jlaluxembourg.org/>

Luxembourg upcoming events

SKODA Tour de Luxembourg 2016

From June 1st (Wed) to June 5th (Sun)
<http://www.aotdl.com/>

Fete de la Musique

From June 17th (Fri) to June 21st (Tue)
www.fetedelamusique.lu

Summer in the City

From June 21st (Tue) to September 9th (Fri)
www.fetedelamusique.lu

Fête Nationale

June 23rd (Thu)
www.vdl.lu

※ Further information is available at each event's HP