

JLA Newsletter



Vol.25
May 2015
Contact / mail@jla-luxembourg.org
Homepage / <http://www.jla-luxembourg.org/>
※New members are always welcome to JLA Membership!

Event Report I

Full House!

The Marriage of Sake and French Cuisine

~ Discovery of SAKE ~

On 22nd April, JLA held the collaboration Sake event with the Slow Food Grand- Duché, the organization which strives to preserve local food traditions and products, at the restaurant "TWO 6 TWO" in Strassen. It was our 3rd Sake event organised, which included 4 different types of Sake along with the fusion dinner course were presented. It was amazing evening with 76 participants in total, where we also had Ambassador Nishimura of Japan to Luxembourg. All of our guests appreciated the taste of selected Sake as the best for the fusion dinner (including Teppanyaki squid and spring vegetables served with Soba

noodles as the starter, loin of Iberian pork cooked with Asian flavors of Miso and Wasabi as the main, and fruits with Yuzu syrup and sorbet of Asian citrus as the desert). It was voiced that "for the first time to have such a delicious Sake in a very long time." JLA would like to thank all the participants of the event. JLA is already looking into organizing the 4th Sake event, so keep a lookout for them!



Event Report II

Echoing sound of singing Japanese songs! JLA participated in the Japanese Culture Festival

JLA participated in the Japanese Culture Festival which was organized by the students of Deutsch-Luxemburgisches Schengen-Lyzeum at Perl on 21st March. The festival is an annual school event, and this year's theme was "Japanese style" and "Japan". On the day, the school was decorated with the national flag of Japan and Japanese literature. Many cosplayers who dressed up as anime- or game- characters got together! There were Sushi booth and Manga booth as well. In the festival, JLA provided to help students dress Yukata, and the performance of JLA Chorus group singing Japanese songs. After the 2nd performance of JLA Chorus, we received the gift of flower bouquets from the students. JLA would like to thank all of Deutsch-Luxemburgisches Schengen-Lyzeum!



Luxembourg Manga Club 『Ani Lux』



A Manga club which ran the Manga booth in the festival, meets monthly for club activities!
<http://www.anilux.lu/>



March & April Activity Reports

■JLA Chorus group

Having successfully completed the performance at the Japan Culture Festival in March (see the “Event Report II”), we newly added 2 songs to our repertoire and practiced in April: one from Japanese animation movie called “Tonari no Totoro” and another from melodious Japanese traditional folk songs.



■JLA French Cooking Course

French cooking class this time included the Selle d' Agneau of Léa Linster, who is the chef of a Michelin star restaurant in Luxembourg and the gold medal winner of the 1989 Boccuse d' Or with this recipe. This recipe used the tender part of lamb (called la Selle) and wraps it up in galette, finalizing into a fancy and beautiful dish. We also learned key points in making pâte à choux and made 2 different types of choux, one is savoury type choux called Gougère, another for dessert.



■JLA French Lesson

We have repeatedly practiced the use of “verb conjugation” which frequently appears in our daily conversation. In a bonus lesson, we learned how to make potato gratin called “Gratin Dauphinois” , which is a common French home cooked meal and often appears on the table as a side dish. It was well received by the participants with a feedback, “just had a try for dinner, it was very delicious.”

■JLA Japanese Free Talk Meeting

Monthly meeting was held on Tuesday 17th of March and Thursday 16th of April respectively, from 19:00 to 20:30. All



enjoyed a pleasant conversation in Japanese with existing members and new members who are interested in Japan and/or Japanese, those studied in Japan, who were Japanese students of University of Luxembourg, etc. New members welcome to attend, look out for our next free talk meeting on our Facebook page!

■Relay For Life (Relais pour la Vie)

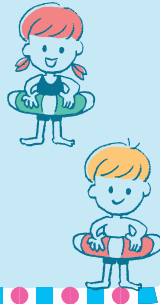
A charity event “Relay For Life (Relais pour la Vie)” was held on Sunday 29th March, sponsored by Luxembourg Cancer Society (Fondation Cancer). JLA participated as a group in “Japan National Team” and relayed from 8:00 to 20:00.



Recommended spots this season!

Luxembourg indoor aquatic centres

Summer season is coming so soon! Here, we introduce aquatic and recreation centres in Luxembourg open not only weekdays but also weekends! Fancy a visit with your kids?



1 Centre de relaxation aquatique

Badanstalt

Located in Luxembourg centre so probably the most convenient of all in terms of transport.

Address/12, rue des Bains L-1212 Luxembourg City

Opening hours/Tues ~ Fri 8:00-21:30, Sat 8:00-20:00, Sun 8:00-12:00 *Closed Mondays

<http://www.visitluxembourg.com/en/place/pool/centre-de-relaxation-aquatique-badanstalt>

2 d'Coque

Located in Kirchberg. If you get on bus towards Auchan shopping centre, you will see a large aquatic centre on the left. (Bus stop is called d' Coque)

Address/2, rue Léon Hengen L-1745 Luxembourg City

Opening hours/Mon 12:00-22:00, Tues ~ Fri 8:00-22:00, Sat 10:00-20:00, Sun 10:00-18:00

Entry fee: Adult 4Euro, Child 2Euro

<http://www.coque.lu/>

3 Les Thermes

A very modern contemporary building (UFO look!?) aquatic centre in Strassen. Probably the most newest one in Luxembourg.

Address/Rue des Thermes L-8018 Strassen

Opening hours/Mon, Wed & Fri 10:00-22:00, Tues, Thu 7:00-22:00, Sat 9:00-21:00, Sun 9:00-21:00 *Opening times vary on days of the week

Entry fee: Adult 4Euro~, Child 3Euro~

<http://www.visitluxembourg.com/en/place/pool/les-thermes>

4 Mondorf Domaine Thermal

This location is more for people who wants to relax and unwind. It also comes with accommodation facility on site. Close to French border with both indoor and outdoor pool facility.

Address/52, avenue des Bains L-5610 Mondorf-les-Bains

Opening hours/Mon~Thu 9:00-22:00, Fri 9:00-23:00, Sat 9:00-21:00, Sun 9:00-20:00

<http://www.mondorf.lu/>



Details of JLA was broadcasted over the Radio ARA!

On Thursday 16 April, JLA and its activities were introduced by the program of Luxembourg radio station called "Radio ARA". In their radio program, the chairwoman of JLA explained about the organization and its activities as well as plans going forward. JLA activities will continue to be broadcasted over the Radio ARA on a regular basis. Please check it out!

Listen to Radio ARA...

by Radio

Tune in on **103.4** or

105.2

<http://www.ara.lu/index.htm>



JLA member travel blog:

A visit to Italian winery!

My visit to a family owned winery located between Venezia and Milan in Verona city♪



Verona is located in Veneto, northern Italy and it is famous for the place where William Shakespeare set his famous play, "Romeo and Juliet" and it's also famous for one of the biggest DOCG and DOC wine production. The winery I visited produces red Valpolicella, which is Italy's most representative wine in the Veneto region. I dropped in without a booking but they were kind enough to welcome us with a tour of the winery which was founded in 1840, and of course wine tasting too! I was amazed by the wine cellar and the huge vineyard which is still in used since the 1840s, they even make their own olive oil which is also available to purchase. If you are planning a trip to Italy, why not drop by? You will love it!

A complimentary olive oil
with my bottles of wine!



The owners, Francesco (right)
and Sonia (left).



Winery : Cantina F.lli SALGARI s.s.

Address : Via Cà Salgari, 7 37024 –
Negrar – VR – ITALIA

Tel: +39 045 7500875

www.vinisalgari.com

info@vinisalgari.com

Recipe

GOMA OKOSHI ~Sesame Crisps~ <Time 15 ~ 20min>

<Ingredients>

- A. 1 egg
- B. 3 to 4 rounded tbsp granulated sugar
- C. 1 rounded tsp miso
- D. 1 rounded tbsp wheat flour (T45)
- E. 16 tbsp roasted sesame

<Method>

- ① Preheat the oven to 190°C.
- ② Lightly beat A.
- ③ Add B into ② and mix well, then in order, mix in C, D, and E.
- ④ Spread ③ thinly on a baking sheet.
- ⑤ Cook in the oven for about 7 minutes (or until the edge becomes golden brown※)
- ⑥ Cut into your desired size while it's hot, and it's complete!

Did you know??

"Health benefits of sesame"

Sesame has huge health benefits such as improving liver functions, helps produce collagen giving skin more elasticity. The vitamins in sesame also has a function to help lower cholesterol levels.



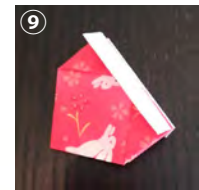
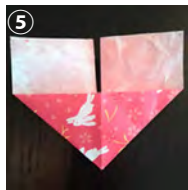
※ If you prefer soft texture, cook slightly shorter and if you prefer crispy, cook slightly longer.

Family time with Origami!

How to fold a simple paper box

Origami boxes are great as they can be used to store small items of your choice such as our sesame crisps on our previous recipe page!

- (1) Start off with a rectangular piece of paper and place it vertically.
- (2) Fold it in half from bottom to top.
- (3) Fold in half again from right to left.
- (4) Open the top half to open the pocket, then flatten it down. Now you have a flat pocket as shown in the picture.
- (5) Repeat for the other side. Now you have 2 pockets on both sides.
- (6) Fold and Close each pocket by reversing the sheet respectively, as shown in the picture.
- (7) Fold both sides to the centre line.
- (8) Repeat for the other (back) side.
- (9) Fold the flap down (one to two times, or more as you like). Repeat the same for the other flap.
- (10) Pull the paper open from both sides and open and adjust to transform it into a 3D box so that the base is flat. Now your paper box is complete.



JLA upcoming events: May and June

- Japanese flower arrangement class: May 12(Tue) & June 15 (Mon)
- Chorus group: May 22 (Fri) & June 12 (Fri)
- French cooking class: June 11 (Thu)
- Japanese Calligraphy Class: June 11 (Thu) 10:00~ (Duration: about 1.5 hours)
- Place: Gasperich (The participants will be informed of the detailed address)
- Fee: 25 EUR for a member / 30 EUR for a non-member
- If you would like to participate or have any questions, send us an email at mail@jla-luxembourg.org

Notices

JLA French lesson information

Until further notice, our French lesson will be on hold due to the teacher is preparing for a house move.
Thank you for your understanding.

JLA board meeting to be held on June 3 (Wed).
Date and time: June 3 (Wed) 10am~
Address: Miele Showroom 1F 2 (20, rue Christophe Plantin, L-1010, Luxembourg-Gasperich) (Tel: 49 71 11)

Luxembourg upcoming events: May and June

"Piano concert by Ms. Sachiko Furuhashi"

Date & Time: June 6 (Sat) 19:00~
Venue: Piano Kleber
(20 rue Goethe L-1637 Luxembourg Tel 22 30 36)
Admission: 10 euro (children under 12: FREE)
Program: Beethoven, Schumann etc.

ING Night Marathon Luxembourg

Date & time: May 30 (Sat) 19:00 start
There will be road blocks around city centre with traffic congestion.
Please see below HP for further information on route maps etc.
www.ing-night-marathon.lu/en

Attention!



From June 1 (Mon) Luxembourg city bus network faces major change due to Hamilius bus station to close. For further information, visit www.vdl.lu

Looking for a volunteer to translate our JLA newsletter.

If you are interested to join us in translating our JLA newsletter from Japanese to English, feel free to enquire at mail@jla-luxembourg.org.



You can now read and download backdated list of our Newsletters! (Available from Jan 2015 editions)
www.jla-luxembourg.org

"LIKE" us on facebook!
<https://www.facebook.com/JLAlux>

Edited by YUKA SATO

