Latest Kagoshima News

Multilingual Call Centre established

Coordinator for International Relations (CIR) Column

Stereotypes by Quek Ying Yan (CIR from Singapore)

Seasonal Tourism Information

Hatsu-uma Festival

Introduction of Kagoshima Specialty Products

8 types of colourful flavoured satsuma-age fried fish cake by Kichinosuke Kitchen

---

**Latest Kagoshima News**

Multilingual Call Centre established

---

Kagoshima Prefecture has set up a multilingual call centre for international tourists to travel around the prefecture worry-free. The call centre is available 24/7.

Foreign visitors can utilise the interpretation service, available in 17 languages\(^1\), by calling the number provided by Kyushu/Yamaguchi Call Centre. Similarly, accommodation facilities, restaurants, and other tourism-related facilities\(^2\) can make use of the service after registration (registration is free).

Interpretation service is free. However, call charges are charged to the caller.

Facilities and businesses that wish to make use of this service should download the user registration form from the following link and send the completed form by fax or email.


\(^1\) English, Mandarin, Korean, Thai, Vietnamese, Indonesian, Portuguese, Spanish, French, Russian, German, Italian, Nepali, Tagalog, Malay, Myanmar, Khmer

\(^2\) Accommodation facilities, tourist information centres, tourist facilities, transportation companies, restaurants, retail stores (excluding large-scale retail stores)
Coordinator for International Relations (CIR) Column

Stereotypes by Quek Ying Yan (CIR from Singapore)

One of my duties here is promoting cross-cultural understanding through the introduction of my country to the people of Kagoshima. As my experiences and knowledge of home are limited and skewed, I have to research on what is current and commonplace. Education in Singapore especially changes every year; I found out that the Gifted Education Programme that I knew as a student has changed its form to combat elitism. I have also discovered to my surprise that many of the personality traits of a typical Singaporean apply to me.

I have lived my life not caring about ‘likeness’, and offhanded comments about my ‘unwomanliness’ or remarks by acquaintances of the same nationality that I am “not very Singaporean” ruffle my feathers. It makes me feel like I have been arbitrarily subjected to appraisal against some ambiguous benchmark and then dismissed. Yet when a Japanese colleague tells me that “all Singaporeans are hardworking”, I feel a sense of pride in successfully upholding the positive image passed down from my capable predecessor. You may think I am contradicting myself, but it is just not fun being denigrated.

Part of a person’s personality and character may be due to nature, but from personal experience I believe a larger part is down to the environment one is brought up in and the experiences had. I have an identical twin sister, and we had similar personalities and values when we were together the whole time and did everything together. But we gradually became different after being put in separate classes in secondary school.

In this way, it is natural for people growing up in the same society to share something in common. One aspect of that may be personality: when viewed in a positive light it is a ‘national trait’; construed negatively it becomes a ‘stereotype’. One commonly listed trait of a Singaporean is ‘kiasu (the fear of losing out)’, and it becomes understandable when you think about what people need in order to survive and thrive in the highly competitive nation-state. Consider a little more though, and you will realise that this is but a basic instinct seen more or less in all human beings and in all living creatures.

As such, I try not to blindly accept fixed notions that are entrenched in society. Even so, when I visit different countries and interact with various people, there are times when I want to put people from a similar background and with like personalities in the same box. Sometimes you cannot help but want to disparage them as a collective using derogatory phrases like ‘a typical (insert nationality here)’ when you have had enough bitter experiences with them.

I am not sure what being ‘Singaporean-like’ entails, but I am certain its meaning differs from person to person. It is truly regretful when one’s family and countrymen become collateral casualties when a person’s conduct gives others a negative impression, even if said behaviour may be part of his ‘unique characteristics’. To avoid tarnishing the honour of the people I care about, as a representative of my country making a living in foreign land I will endeavour to take extra care with my words and actions, at work and otherwise.
The Hatsu-uma Festival is a traditional event with a long history reaching back more than 460 years. The festival prays for a good harvest, people's good health, aims to encourage the breeding of livestock and wards off bad luck. Many visitors come from around and beyond Kagoshima to see the bustling spectacle of more than 20 ceremonial horses and over 2,000 dancers perform the whole day.

The ‘suzu-kake’ (lit. bell-wearing) horses wear decorations on their backs, and their necks are adorned with bells. These horses lead dance troupes and dance a mambo-like dance to the tune of drums and shamisen. This festival is unusual even in Japan.

Address: Kirishima City, Kagoshima Prefecture
Tel: 0995-45-5111 (Hatsu-uma Festival Executive Committee)
Date: 24 February 2019, Sunday (the Sunday after January 18 of the lunar calendar)
Time: 9:30am – 16:00pm
Venue: Kagoshima Shrine and its approach (2496 Uchi, Hayato-cho, Kirishima City)
Access:
- Approx. 15 min by car from Kagoshima Airport
- Approx. 15 min on foot from JR Hayato Station
- Approx. 15 min on foot from JR Hinatayama Station
- Approx. 5 min by car from Hayato Nishi IC Higashikyushu Expressway (Hayato Road)
*Some roads will be closed to traffic, and other traffic regulations will be in place around Kagoshima Shrine on the day of the festival. (No cars will be allowed on restricted roads. We seek your understanding and cooperation.)
*To alleviate traffic congestion, we would recommend taking public transport.
Introduction of Kagoshima Specialty Products
8 Types of colourful flavoured satsuma-age fried fish cake by Kichinosuke Kitchen

Flavoured satsuma-age fried fish cake by Kichinosuke Kitchen is the winner of the Kagoshima Governor’s Award at the 2018 Kagoshima New Specialty Products Contest under the Food category.

Kichinosuke Kitchen’s satsuma-age is a reinvented fried fish cake kneaded with colourful ingredients distinctive of Kagoshima to create a cute, dessert-like appearance that belies a savoury flavour.

 Spirits: Special deep-fried, sweet potato, yuzu peel, Chiran green tea, sea lettuce, red chilli, bean, and dried baby sardine.

☆ 8 pieces, 1,620 yen (tax incl.)
☆ Best before: 30 days (when refrigerated)

Kichinosuke Kitchen Ltd.
Address: 13301-1 Satsumayama, Ichikikushikino City, Japan 896-0072 (c/o Takahama Kamaboko Co., Ltd.)
Tel: 0996-32-7160
A Note from the Editors (Kagoshima Prefecture International Affairs Division)

What did you think of this month’s “Kagoshima Southern Wind Tidings”? The editors will continue to strive to make this prefectural foreign language newsletter a source of information and a bridge to connect all of you to Kagoshima. We’d like to ask our readers to provide their opinions, suggestions, article contributions and Kagoshima-related news.

Inquiries

International Affairs Division, PR and Tourism Strategy Department
Kagoshima Prefectural Government
10-1 Kamoike-shinmachi, Kagoshima City, Japan 890-8577

BY EMAIL
English: cir1@pref.kagoshima.lg.jp   Japanese: minami@pref.kagoshima.lg.jp
Chinese: cir2@pref.kagoshima.lg.jp  Korean: cir3@pref.kagoshima.lg.jp

Kagoshima Prefecture owns the copyright to this report. Any and all unauthorized use of this report (redistribution, BBS, posting, etc.) is prohibited.