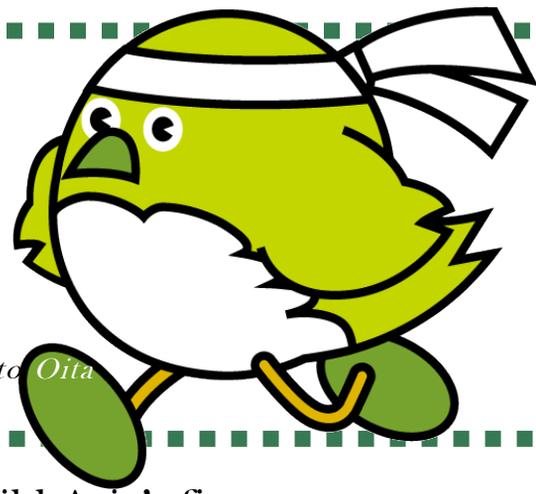


What's up,

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Bringing the latest from Oita, Japan to all those connected to Oita thriving all across the globe.



Oita works with a US company to build Asia's first ever horizontal launch spaceport

The Oita Prefecture and Virgin Orbit* have lately forged a new partnership for horizontal satellite launch in Japan.

To utilise the Oita Airport as a horizontal launch spaceport, necessary preparations and procedures are underway, with the first satellite set to launch in 2022 at the earliest.

The Oita Airport was selected as a site candidate based on multiple factors including its 3,000m long runway and other available airport facilities, the presence of industrial complexes and precision equipment makers who are readily prepared to support the spaceport, and the scope of tourism resources that can be enjoyed by Virgin Orbit's engineers and clients.

While working with Virgin Orbit, the Oita Prefecture will commence with technical research to promote the development of the spaceport while cultivating a local space industry of its own.

**The Virgin Orbit's head office is based in California, USA, with Dan Hart acting as president and CEO.*

About Virgin Orbit

Virgin Orbit formulates and operates specialised launch services that employ self-developed small satellites. The LauncherOne rocket will be launched midair from a modified Boeing 747-400 airliner.





Oita Information & Support Center

The Oita International Plaza was established in April 2005 to promote international understanding and exchange for citizens of the prefecture. The plaza currently runs consultations concerning daily life and other areas for foreign nationals, as well as international understanding seminars and events relevant to the promotion of international understanding.

From June 27 last year, the Oita Prefectural Government has entrusted the plaza with the role of facilitating the Oita Information & Support Center. The center provides a wide range of services, including regular multilingual correspondence, consultations from experts such as administrative scriveners, as well as weekly Chinese consultations and fortnightly Tagalog consultations. Besides conducting out-of-office consultations in local municipalities, the center also runs training for regional supervisors who overlook work related to multiculturalism. The excerpt below is an overview on the center's most recent seminar.

Supporters of Japanese Language (hereinafter 'seminar') conducted at the Hita City Central Community Center (AOSE).

The seminar was held in partnership with the Hita City, with arrangements made based on participation statuses of the seminar held at the Oita International Plaza last fiscal year and findings on the status of Japanese-learning in various regions. Requests from affiliates of Japanese Language Classrooms and governmental bodies were also taken into account.

Similar to the Information & Support Center Seminar, this seminar was conducted by Professor Akiko Honda from the Language Education Center, APU Ritsumeikan Asia Pacific University. The event saw seventy participants, such as local businesses that employed foreign workers, lecturers at Japanese Language Classrooms, members from fields of administration and education among others.

The first course illustrated the unique attributes of the Japanese language (sound and notation, vocabulary etc.) and 'Yasashii Nihongo ('Simple Japanese')', the latter being an effective model that helps foreigners understand the Japanese language. This was followed by descriptions on the setting-up and flow of Japanese language classes and discussion on syllabi, which were complimented by explanations on comprehension of grammar and common expressions. The second course covered basic sentence structures, in particular highlighting the teaching method for the commonly used 'te'-form in verbs. In the third course, participants were divided into groups and took part in workshops based on questions that they had submitted in



advance – combining their finding with Professor Honda's explanations, the participants exercised their attempt at integrating acquired knowledge as useful skills in Japanese Language Classroom settings.

The contents, based on Professor Honda's experiences in teaching APU students, were detailed, easy to follow and enthusiastically received by participants during lectures and workshops. The seminar was participated by members from around Oita, who keenly expressed interests in seeing the event held in their own localities. Based on these feedbacks, we are currently considering conducting similar efforts in other regions.

Steamed chicken and shiitake with ginger

Flavours of Oita

With the world put on halt in the days of quarantine, there is now more opportunities than ever to experience the delicate flavours of everyday meals. The recipe below introduces a dish containing two of Oita's favourite ingredients: chicken and shiitake mushrooms.



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|---|---|--|--|
| A | { | • Dried shiitake mushrooms | 4~6 pieces (adjust according to size of mushrooms) |
| | | • Chicken thighs | 200g |
| | | • Ginger | 2 thin slices |
| | | • Oyster sauce | 1 tsp. |
| | | • Soy sauce | 2 tsp. |
| | | • White pepper | 1 tsp. |
| | | • Salt | A pinch |
| | | • Sugar | A pinch |
| | | • Cooking rice wine (Shaoxing or sake) | 1 tbsp. |
| | | • Canola oil | 2 tsp. |
| | | • Green scallions | Adjust to taste |

1. Rehydrate dried shiitake mushrooms and slice thinly.
2. Julienne ginger slices.
3. Cut chicken thighs to bite-size pieces.
4. Marinate the chicken and shiitake mushrooms in A for at least 15 minutes.
5. Place the chicken and shiitake onto a steaming rack in a pot of boiling water, and steam for approximately 15 minutes.
6. Dress with dice green scallions to serve.