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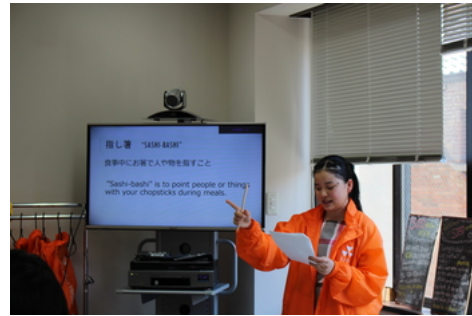
Updated Jun. 28, 2017

On June 19th (Mon.), SIED held a new project, "Wagashi KITCHEN Warabi-mochi (bracken starch cake)" at the International Community Lounge on Imadegawa campus. We welcomed 12 participants including seven international students.

Under the theme of "learning Japanese culture through wagashi (Japanese sweets)-making," "Wagashi KITCHEN" introduces useful Japanese culture, manners, and seasonal wagashi recipes.

In this event, the participants first learned do's and don'ts of chopsticks, which was followed by warabi-mochi making. The warabi-mochi that the students helped one another in making tasted much better than store-bought kinds. We heard them saying "Now that I know the recipe, I will make them at home!" and "I will make them with my friends."

SIED hosts "Wagashi KITCHEN" in July; for the second session, you will make colorful summer sweets called "anmitsu." We look forward to seeing you all then!



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