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About

Education & Library

Research & Partnerships

Student Life & Career Support



Home > News Archives AY2019 > Report: "World Kitchen -Nagashi somen-" (presented by SIED)

Others Back to Previous Page

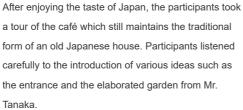
Report: "World Kitchen -Nagashi somen-" (presented by SIED)

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Updated Jun. 14, 2019

On June 9th (Sun.), SIED and the International Exchange Association in Kyotnabe City co-hosted "World Kitchen \sim Nagashi somen \sim " at a local café called "Bio Tatara." 30 people including local residents, international students and local students joined to experience local Japanese culture through "nagashi somen," one of Japanese summer traditions. The event start off with the speech from Ms. Merry from the association. She shared with the participants interesting stories about bamboo in Taiwan. After learning much about the bamboo, the participants made their own bamboo cups from the local bamboo. Then, it was time to try "nagashi somen". Many participants seem to be the first time to try "nagashi somen". With bamboo cups full of soup made from soy source and Kyotanabe tea in their hands, they caught the noodle floated down the bamboo lane with chopsticks. They also enjoyed cherry tomato, grape and jelly floated down the bamboo lane. The onigiri (Japanese rice balls) of takenoko (young bamboo) and Japanese traditional sweets known as 'Pon Gashi' or 'Pon Candy', something like pop rice, are also delicious.



We hope that the event was meaningful and enjoyable for the participants and became a good memory. Thank you, Bio Tatara and the International Exchange Association, for your help in organizing such successful event!









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