

K O B E

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4 reasons to choose Kobe-sourced ingredients



If you have any questions about ward office procedures, financial support for raising children, etc.



↑ Tap here to visit the website!

Call the Kobe International Community Center (KICC)!

☎ 078-742-872 | (11 languages)



Edited by: Kobe City International Division

4 reasons to choose Kobe-sourced ingredients

Although Kobe has the strong image of an urban city, an amazing variety of agricultural and marine products can be found here!



#1: They're fresh & delicious!

- Urban & production areas are close to each other
- Professional chefs love Kobe-sourced ingredients

#2: You can buy them all over the city!

Find them in supermarkets and greengrocers

#3: You can support local producers by eating local ingredients!

There are tons of fun events to experience and taste the food of Kobe.

#4 It's eco-friendly!

Kobe City is promoting sustainable farming practices such as using compost and the "Kobe Harvest" fertilizer, which contains phosphorus recycled from sewage waste.



← Farm stands, etc. (JP)

Taste the seasonal flavors of Kobe *Komatsuna* * & Kobe ham salad

**Komatsuna*: Japanese mustard spinach

Recipe by: Mr. Ogura, owner of local restaurant "Shindo"

Ingredients (2 servings)



<i>Komatsuna</i>	1 bag
Kobe ham	2 slices
Lemon (thinly sliced)	Desired amount for garnish

Dressing (A)

Lemon juice	2 Tbsp	Black pepper	A sprinkle
Vinegar	1 Tbsp	Whole-grain mustard	2 tsp
Salad oil (or olive oil)	85cc	Crushed garlic (or onion)	1 clove
Salt	A pinch		

Directions

- 1 Make the dressing by combining all of A.
- 2 Cut the roots off the *komatsuna*. Immerse the stems in boiling water to blanch, waiting until they become soft before immersing the leaves as well. The leaves should be done in about 10 seconds.
- 3 Immerse the *komatsuna* in cold water, then remove and cut them into 4-cm-long pieces. Squeeze out the water.
- 4 Cut the ham into thin strips and toss with the *komatsuna*.
- 5 Transfer the ham and *komatsuna* to a bowl, add the lemon garnish, and pour dressing over the top to finish.

More recipes by Mr. Ogura (JP) →



COVID-19 Information

Autumn/winter season COVID-19 vaccination program begins Sep. 20 (FREE)

Eligibility

- Ages 5 & up who have already received 2 doses
- Ages 6 months to 4 y.o. who have already received 3 doses

Vaccine used

Omicron XBB.1.5 subvariant

Delivery of vaccination vouchers

Those who are eligible and have completed their previous vaccination at least 3 months previous will be mailed new vaccination vouchers on or after Sep. 7.

Those who already have a spring-summer voucher (pink)*, child's voucher (light blue, ages 5-11), etc. will not be sent an autumn-winter voucher, so please use the voucher currently in your possession. If you lose your voucher, please file the appropriate procedures to be reissued one.

* Seniors 65 & up will still receive an autumn-winter voucher

Vaccination venues

Clinics, hospitals & mass vaccination centers

Making an appointment

You can make an appointment as soon as you receive the voucher. Contact your primary care physician or a hospital, make an appointment online, or phone the call center (☎078-277-3320).



Voucher mailing schedule

← (JP)

Online reservations

(JP)→



Experience music, fashion & business “Africa Month in Kobe”



Afrika Meets Kansai is held every year for Japanese citizens to interact with the cultures and people of Africa's many countries.

This year is charged up with **FREE** events for a month in Sannomiya and other locations that feature art, food, fashion, and other ways to experience African culture.

• Nov. 3 & 4 @ Kobe Harborland

Interact with African culture & art over 2 days - experiences, talk shows, booths, etc.

• Nov. 12 @ Sankita Square

Grand finale event - fashion show, African dance performance, etc.



Tap for details! (JP) →

Not just summer! Enjoy Suma Beach in every season

This autumn, some of the most prominent official tournaments will be held at Suma Beach for the first time - including beach volleyball and slacklining. Come watch top athletes compete, and even try out some beach sports at the booths nearby!

Date/Time: Nov. 4 - 5, 9 am - 5 pm

Admission: Free (some activities have a fee)



← Details (JP)



Applications for enrollment in childcare facilities start Oct. 20!

Applying online is convenient!

Applications for April 2024 enrollment in childcare facilities start from Oct. 20. You can apply online without a trip to the ward/branch office.

Application periods

(1st Round) Oct. 20 - Nov. 30, 2023

(2nd Round) Dec. 1, 2023 - Feb. 14, 2024

Tap here for application details!
(JP) →



Talk with the Childcare Services Coordinator

Every ward and branch office has a Childcare Services Coordinator who will share information about childcare services pertinent to each family's situation. Consultations are free, so please feel free to call or visit in person.

Hours at each ward/branch office (Mon. - Fri.)

Higashinada, Chuo, Tarumi	9 am - 5 pm
Nada, Nagata	10 am - 5 pm
Hyogo, Kita, Hokushin, Suma, Kita Suma, Nishi, Tamatsu	9 am - 4 pm

* Excluding 12 - 1 pm, as well as national holidays and new year holidays when the ward/branch office is closed

* The coordinator may be out of the office at times, so please call to confirm their availability in advance

Tap for details! (JP) →

