

CrossTalk

CROSSROADS Language Studio's Newsletter October, 2017

So What's the Good News?

Pick up a newspaper or turn on the TV news. It's depressing, isn't it? Terrorist attacks, natural disasters, wars, political turmoil and threats of more wars, failing economies, etc, etc. We might even conclude that the world is about to end in the worst possible way if we believe that the media's accounts of events are the full story. But is bad news the only news out there? Surely there's something else going on that's worth reporting, something positive...

Well there is! In fact, good news is far more prevalent than bad. Here are just a few examples of how positive and productive the real world is:

JUNO: The NASA Juno spacecraft made its 5th flyby of Jupiter this year. All of its scientific instruments and cameras were working



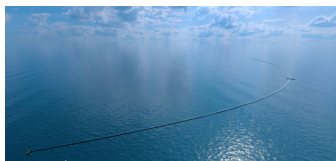
and we can expect many more new photos of Jupiter to be posted soon.

TREE PLANTING: In July 2016, 800,000 people in India planted 50 million trees in only 24 hours. This year, 1.5 million people broke that record by



planting 66 million trees in just 12 hours, again in India.

OCEAN GARBAGE: There are currently over 5 trillion pieces of accumulated plastic trash floating around in 5 garbage



patches in our oceans. The good news is that 40% of all this plastic will be cleaned up in the next 5 years.

CHINA TO END IVORY TRADE: By the



end of this year, China intends to completely end the trade in ivory within its borders.

MEASLES: In 2016, it was announced that measles had been eradicated in all of North and South America.

US CARBON DIOXIDE EMISSIONS: Energy-related CO₂ emissions in 2016 in the U.S.A. dropped drastically to the lowest levels since 1991.

ENDANGERED SPECIES: After 100 years



on the endangered species lists, tigers are finally making a comeback. Conservation efforts in India, Russia and Nepal have

helped their numbers in the wild increase by 690 since 2010. Other success stories include the manatee and giant pandas being taken off the endangered species lists.

WORLD HUNGER: The number of malnourished people in the world has dropped by 26 million in the last 25 years.

There are many other great and encouraging stories out there, so why don't we hear more about them?

Net News

NET LESSONS: Too busy to come to CROSSROADS?

.... Try our *lessons on the net!*

Here's an interesting site with lots of good news to read about: <http://www.globalgoodnews.com/>

Some Thoughts for the Month



Joshua Says: According to Professor Charles Yang, “children learn (their mother tongue) by unlearning other languages.” The implication is that the ability to speak all other languages is there, hard-wired into our brains, at birth. As we grow older and the process of “unlearning” continues, it becomes harder to access the tools necessary to speak another language. But the ability to do so does not go away, it just “goes to sleep.” Let’s wake it up!

Junko Says: Somebody once said, “If you always do what you always did, you’ll always get what you always got.” Learning to speak a foreign language means you are going to get something you didn’t have before; something completely new. So, don’t judge whether or not you can learn a new language by your past knowledge or experience and just practice with a fresh mind. Then I’m sure you’ll find it quite easy as all you need to do is to practice everyday. If you do, in time you’ll feel quite different about yourself.



Perry Says: My name is Perry and I just started working at Crossroads. I’m from Chicago in America, but I lived in Kagoshima for nine years. After a brief return to America, I’m excited to be back in Japan and am just starting to settle into Matsuyama. I’m looking forward to getting to know all of you over the coming weeks and months.

Darrin Says: It’s been 6 months since I arrived back in Matsuyama with my family and hasn’t that time flown by. It’s been a very busy time, finding a place to live, a job as well as a kindergarten for my daughter. This was probably the toughest as many kindergartens have waiting lists, but we have managed it. I’m now looking forward to getting settled properly and to enjoying living in Matsuyama again.



Mandcy dit: C’est bientôt la Toussaint!! La fête de tous les saints! Habituellement, les français se rendent à l’église et dans les cimetières pour fleurir les tombes de leurs ancêtres. C’est un peu la fête des morts. D’ailleurs, la coutume de nos voisins britanniques est très appréciée en France et on adore de se déguiser en monstre pour faire fuir les fantômes. Toutefois, il est très important de chérir les vivants !! à bientôt, mes petites citrouilles !!!

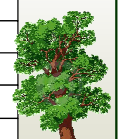
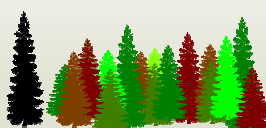
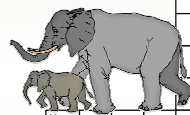
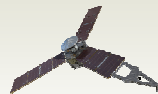
ACROSS

- 1 helping confidence, giving hope
- 4 completely destroyed
- 5 causing sad feelings
- 8 released, caused to flow forth
- 10 a highly contagious viral disease
- 11 careful management of the environment
- 13 worthless material
- 14 great losses or misfortunes
- 15 decide by reason
- 16 extremely

DOWN

- 2 at this time, of now
- 3 gathered together, collected
- 6 most frequent, very common
- 7 a water dwelling mammal
- 9 insufficient quality or quantity of food
- 12 violent disturbance

Play A Game!



(print version [here](#))



TRAVEL WORLD

Exploring Kinosaki-Onsen by SP5's Noriko Ikeda

continued from last month)... **Tourist Friendly**

Kinosaki is a very tourist-friendly area. There is a lot of information available in more than one language. In public areas, many notices carefully explain things for foreigners. Not only the ryokan staff, but also souvenir shop clerks, taxi drivers and public hot-spring guides were talking in a friendly way with tourists from many countries, in English. Many restaurants have picture menus or displays to show their customers what they offer. All of the foreigners looked like they were enjoying themselves without any confusion.



Half of the tourists, including the foreigners, were in yukatas. Kinosaki-onsen has 7 public baths. People in yukatas were trying some of them. Surprisingly, most of the foreigners wore yukatas properly and beautifully. Perhaps the ryokan staff helped them put yukatas on at first, but even after taking a bath outside of the ryokan, they put them on properly. Each public onsen instructs how to take a Japanese bath and how to wear a yukata with pictures. That's how foreigners can easily understand Japanese customs and culture.

Delicious Food

Kinosaki is famous for fresh seafood like Matsuba crab, abalone and Tajima-beef, the origin of Kobe beef or Matsusaka beef. In the onsen town there is a great variety of restaurants, especially seafood restaurants, sushi bars and Korean BBQ restaurants. Each restaurant displays its menu at the entrance and they serve their dishes at reasonable prices. We can enjoy eating specialties outside of the ryokans without paying much money. Of course it's so nice to have a traditional Japanese-style dinner served in courses in our room at the ryokan - gorgeous and exclusive. Which do you prefer, casual or luxurious?

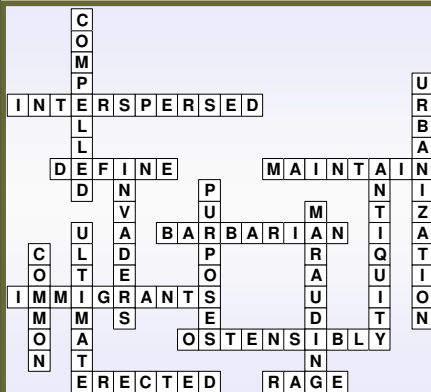
And there is a wide variety of sweets or snacks for souvenirs. There was a long queue at one sweet shop. It was a "karinto" (Japanese traditional sweet) specialty shop. The shop is famous for "onsen-pudding" and most people in yukatas bought it to eat after taking a bath. We didn't buy any, but we bought some "karinto" for souvenirs.



There is another local food specialty I really want to tell you about. It is "Izushi sara soba." Izushi is the name of the town. It's located 40 minutes south of Kinosaki-onsen by car. If you have a chance to visit Kinosaki-onsen, I definitely recommend this local food. It's traditional noodles made from buckwheat. It is served on lots of small ceramic plates and we can eat as many plates as we want. Visitors enjoy trying to beat the record of how many plates they can eat. The way of eating is also unique. We eat the soba with natural salt at first. Next, after enjoying the original flavor of the buckwheat, we eat a couple of plates of soba with Japanese soup stock, "soba-dashi." And then we add some spices or condiments to the soup. The soba restaurant we visited served spring onions, wasabi, grated yam and raw eggs. At the end of the meal, "sobaya" (the hot water in

which the noodles were boiled) is served and we add it to the remaining soup and drink it like tea. The freshly made noodles were so delicious. I ate 5 plates! I thought I could have eaten more, and wanted to, but I needed to keep some space for dinner. I was satisfied with the soba and I loved it so much..... (catch the final installment of Noriko's trip next month)

Last Month's puzzle Solution



ACROSS

- 3 placed at intervals
- 4 determine, show or outline
- 6 keep and protect
- 11 uncivilized person
- 13 people who move to a foreign country to live
- 14 appearing to be so
- 15 constructed, built to stand (up)
- 16 an interest followed by exaggerated

DOWN

- 1 forced to do something
- 2 the growth of cities and societies
- 5 people who enter a place or country by force
- 7 a very old period in history
- 8 what something is used for
- 9 attacking plundering in search of booty
- 10 final, concluding
- 12 ordinary, usual



Don't forget... Our SPECIAL 1+1 Campaign offer! Up to 50% off!!

See our notice board, or ask Junko in our office, for the details.