



Australia Japan Society Victoria

MEMBERSHIP NEWSLETTER



Friday 2 October 2020

MEMBERSHIP PROMOTIONS

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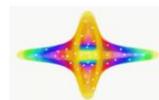
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1. Stress relief sessions give away by Narim



Narim

- Living a Meaningful Life -

Narim, one of our valued members is kindly offering two **AJSV members x 2 free online sessions** (30 minutes) of consulting and teaching stress relief techniques!

Please click [HERE](#) for more information.

What's On

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*To be in the draw to win the voucher, please send your full name to Events by email with "Narim" as subject.

Entries close at 12 pm, Friday 16 October, 2020. Winner will be contacted by AJSV on the same day.

2.MY CHA Japanese Tea- 25% discount!



25% off the whole of tea range and all tea making accessories from [MY CHA!](#)

“Five generations of Tea Growers, Processors and Merchants are the backbone of MYCHA. It is our honour, indeed great happiness, to present for your enjoyment and satisfaction the worlds’ finest Green Tea , the way it was always meant to be. Perfect.”

Great news for AJSV Japanese tea lovers! You can explore beautiful matcha powder, sencha, hoji-cha, genmaicha, kukicha and more by clicking [HERE](#).

You will also receive a 5gm sample tea sachet for any of the 4 most popular leaf teas not included in your purchase. This way you get to try out more of the MY CHA range! Shipping is free with orders over \$49.00 (Express Post as standard)

Enjoy browsing all of MY CHA’s amazing products, including a growing range of superb organic teas and *benifuuki* (MY CHA’s new hay fever/allergy - immunity building matcha powder)

Simply insert the discount

code **ajsvoct** upon checkout at the MY CHA website, for **25 % off** your order. (*pottery range is not included due to limited stocks) Offer valid until the **31st of October 2020**.



AJSV New website

While we have all been in lockdown here in Victoria, AJSV team has been working behind the scenes to bring to you the new and exciting launch of our upgraded website. We hope you enjoy exploring the new website, and please share it with your family, friends and colleagues so that they too can learn more about the various programs, events, and activities of AJSV.

As members of AJSV, we will be continuing to work on additional features to the website specific to you as our valued member.

Please click [HERE](#) to explore our exciting site!

Spring Konshikai

A promotional poster for the Spring Konshikai event. It features the AJSV logo (a red square with white Japanese characters) and the text "Australia Japan Society Victoria" in a script font. Below this is a thick blue horizontal line, followed by the words "SPRING KONSHINKAI" in large, bold, black, sans-serif capital letters. Underneath, it says "THURSDAY 15TH OCTOBER, 8PM". At the bottom, a dark blue box contains white text: "Spring is finally here and what better way to celebrate than to join us at the AJSV for some casual cross border networking. While we're aiming to keep this one casual, we'll also be running a quiz for anyone who wants to exercise their trivia muscles. For more information or to register for the event, please visit <https://ajsvictoria.org.au/calendar>". To the right of the text is a vertical image of Mount Fuji with cherry blossom branches in the foreground.

Date and Time: Thursday 15th October, 8 pm Online

Spring is finally here and what better way to celebrate than to join us at the AJSV for some casual cross border networking.

We welcome members and non-members, please also join from overseas and interstates.

We usually allocate people into a small group and rotate hence it's a great networking opportunity even though it's an online format.

While we're aiming to keep this one casual, we'll also be running a quiz for anyone who wants to exercise their trivia muscles.

We look forward to sharing a great night!

[Register here](#)

Sake Social Online Konshinkai report

Earlier last month, AJSV members and guests had the pleasure of attending a sake social online event run by Simone Maynard and Melissa Mills. With an undeniable chemistry, Simone and Melissa took us through the history, production and types of sake before guiding us through the tasting of two great examples from Fukushima

Brewery Niida Honke:

- Kinpou Odayaka "Fat Frog" Junmai Ginjo
- Shizenshu Kan Atsurae Junmai

Following the session, Simone and Melissa treated us to a behind the scenes conversation on the newest developments in the field and some of the more exciting sake to look out for.

If you weren't able to attend on the night, don't worry both sake are still available on Melissa's online store [Sake Connect](#)

Simone and Melissa are running more online sessions so if you want to learn more or even just find out about what sake is all about, please contact them via:

<https://www.sakeconnect.com/>
<https://sakemistress.com/>

Special thanks to Simone and Melissa for a really fun event and to everyone who joined us from across Victoria and Japan.



1. Sakura Picnic 2020 online

Date and Time:

Sunday 8 November 11am – 3pm

Their Virtual platform will deliver a highly engaging and interactive experience whilst achieving all the original event objectives.

The online event will feature;

- Workshops and Demonstrations
- Performances
- Traditional Ceremonies

- Stakeholder messages

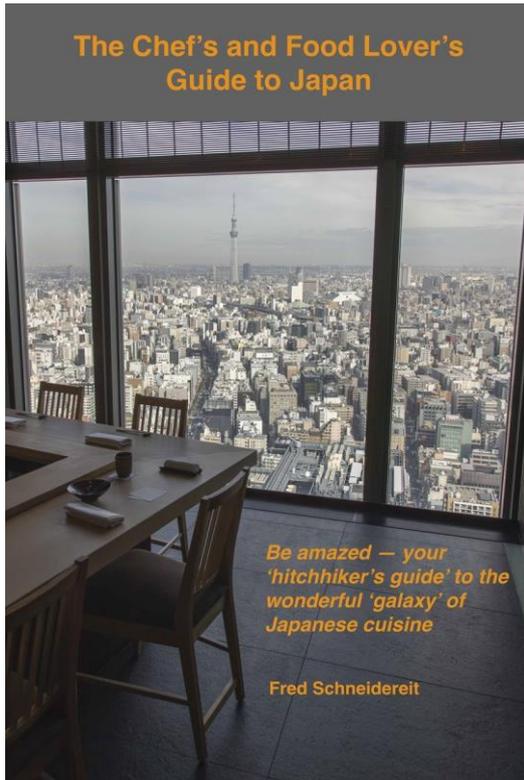
Follow them on [Facebook](#) & [Instagram](#) and stay up to date with all the event details!



2. Online Fuma Ninja Training experience from Odawara

Odawara Tourism has created the "Online Fuma Ninja Training Experience" in which you will enjoy and learn about the aspects of peaceful mindfulness, history, and tools of the fuma ninja as well as Japanese culture through this interactive online program with a real modern day ninja, specializing in the art of Ninjutsu. Numbers are limited to keep a truly personal and interactive experience.

[Learn More](#)



3. The Chef's and Food Lover's Guide to Japan

AJSV food lovers' perfect book has just been published! The ultimate introduction to Japanese cuisine for professional chefs and serious food lovers alike. It is an optimal combination and extension of existing sources, providing you with an approachable introduction to immerse yourself into the most important facets of the wonderful world of Japanese cuisine — a valuable 'missing link' to get the most out of your culinary trip to Japan.

The author, Fred Schneidereit has been fascinated by Japanese cuisine since the early 1980's and has visited Japan numerous times to enjoy its great food, drinks, arts, and culture. He is an 'Advanced Sake Professional' (SEC).

[Learn More](#)



4. Create your own teamLab at home

teamLab's latest work, 'Flowers Bombing Home', lets you create and admire your own digital art via YouTube Live.

Since you can't go to teamLab in Japan, teamLab will come to you instead, virtually. The art collective has found a way to bring their art to you at home with '[Flowers Bombing Home](#)', which is way more soothing than its name suggests. Using [YouTube Live](#), you can watch drawings from people all over the world bloom and explode on your television or computer screen. More details on Time Out Tokyo article.

[Learn More](#)



5. Shokupan awe: How to make Japanese milk bread

According to [good food article](#), Japanese “Shokupan” is big in Australia! “Note to self and everyone else: it’s time to add soft white bread to the long list of things Japan does better than the rest of the world. We’re talking shokupan – or milk bread – the most sought-after soft carb since sourdough became a staple in major supermarket trolleys.”



Lift up your spirit: Buddha's saying #7



Over 2,500 years ago, Shakyamuni Buddha realised the origin of the sufferings of this world and revealed the path to go beyond them.

Shakyamuni Buddha taught that we should not turn our eyes away from various doubts and sufferings in our daily life. Rather, we should look enlightenment. This is called Buddhism which has spread all over Japan.

Buddhism is one of the two main religions in Japan. It was introduced to the archipelago from the fifth century AD, and developed considerably over the centuries, until becoming a major part of Japanese society. Today, it coexists in Japan alongside Shintoism - an animist religion - and has different schools born of various currents over time.

We will be introducing one of Buddha's sayings that resonate at this age. You will feel as if you open the new door of your life by knowing the essence of his teachings and practice them.

Today's saying of Buddha;

"If we become like water and something cuts into us, as soon as the mark appears, it will disappear, forever."

"Instead of becoming like rock and something cuts into us, it will leave its mark, perhaps for generations to come, like a person is often angry, and their anger lingers for a long time, we should be like a person like a line drawn in water. "It's a person who, though spoken to by someone in a rough, harsh, and disagreeable manner, still stays in touch, interacts with, and greets them. It's like a line drawn in water, which vanishes right away, and doesn't last long. In the same way, this person, though spoken to by someone in a rough, harsh, and disagreeable manner, still stays in touch, interacts with, and greets them. This is called a person like a line drawn in water."

Did you know?

There are two types of enlightened beings in Buddhist scriptures and iconography. In Japan, where Mahayana traditions predominant, the two types are referred to as Nyorai (Buddha) and Bosatsu / Bodhisattva. Both types embody spiritual enlightenment and serve as guardians, teachers, and saviors to the faithful.

In Japan, when describing a person, like a "The Kannon Bosatsu," it's a very nice compliment. "The Kannon Bopsatsu" the Japanese transliteration of Bodhisattva, have reached enlightenment in their current existences, but have decided not to enter nirvana, ultimate enlightenment, so that they can help others to more enlightened states.

"Kannon Bosatsu" is a God or Goddess of Compassion; comes in 33 basic manifestations based on the Lotus sutra, but more than 100 forms of Kannon are worshipped in modern Japan. Another popular Bosatsu is "Jizo Bosatsu" for salvation from suffering: guardian of deceased children, expected mothers, and travellers.

"Kannon" and "Jizo" Bosatsu statues are all smiling with compassion. If each one becomes a person like a line drawn in water, it would surely give everyone the "Bosatsu" smile and make a peaceful world!

Cultural Comparison of Japanese Schools by Richard Young

Richard Young is a freelance writer based in Melbourne. Originally from Ireland, he moved overseas in 2015 and began his writing journey.

From travelling and living overseas, cultural, and social differences are a go-to topic, as well as the social changes throughout multi-cultural countries. He has found cultural diversity a fascinating avenue to explore and continues to develop new angles of interest. Richard's areas of Japanese social and cultural interest are endless and he has kindly shared his latest article, "**Cultural Comparison of Japanese Schools**" to AJSV.

[Read the article](#)

Please stay safe and well.. and please keep in touch!

[CONTACT US](#)

[WEBSITE](#)

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