

Japan



From a collection by Cassandra Ward for her Queen's Guide.

Festival: Hina Matsuri (Dolls Festival) March 3rd Japan. Dolls are set up on steps covered with red cloth with emperor and empress on top, three ladies in waiting on second shelf, five musicians on the third shelf, two officials on the fourth and three guardsmen on the fifth. Tiny pieces of furniture, musical instruments and decorated boxes are placed among the dolls

Craft:

In Japan, people have an interesting way to decorate a gift. After the gift is wrapped, it is covered with many colored strings tied in beautiful knots. The strings are called *mizuhiki* (pronounced mih-zoo-HEE-kee), which means "water drawn," because of the way they were made long ago. Flax is were soaked in water and thin fibers were pulled from plant. Today, *mizuhiki* is made from strips of paper that are tightly twisted together. They can be tied into fancy knots or animal, plant, and fish designs. It is considered rude to a gift that is not tied up properly. *Mizuhiki* string is also I to decorate envelopes. Your gift envelope will be decorated with yarn. You can the envelope, with something special inside, to friends who come to your cultural celebration.

Pencil	scrap paper
white envelope (card- or letter-size)	scissors
yarn (different colors) ruler	glue stick
damp paper towel	

Practice drawing a few designs on the scrap paper. Then lightly draw a design on the front of the envelope with the pencil. Cut a few strands of yarn, each about 12 inches (30 cm) long. Using the edge of the glue stick, not the top flat part, rub glue over a 2-inch (5-cm) section of the design. Lay a strand of yarn over that section and gently press it down. Work in 2-inch (5-cm) sections until the entire design is covered. Cut off any extra pieces of yarn. Wipe your fingers on the damp paper towel often so they won't stick to the yarn. Let your gift envelope dry completely. Here are some ideas of what you can give friends who come to your celebration: a picture of yourself, a poem you wrote about the friend, something your friend collects, such as stickers or bottle caps, or anything else you'd like to give that fits into the envelope.

Game: Mr. Daruma Fell Down

Mr. Daruma Fell Down is a very simple game; however, everyone gets excited playing it.

Children can play it outside when there are five or six friends. First, the person a tagger (the person who is it) yells to other children, "Mr. Daruma fell down!" When the tagger yells, the other children run as far away as possible. Then he turns his back to them. Next he calls out again. "Mr. Daruma fell down!" After that, he turns around and looks for the other children because he has to catch them. When a child moves and is caught, he has to go to jail. The other children have to get close to the tagger and hit his back; however, they cannot move when the tagger looks at them. Therefore, they have to run as fast as possible while the tagger's back is turned and he is yelling, "Mr. Daruma fell down!" Whenever a child hits the tagger's back, other children can escape from the jail.

When the tagger has tagged everyone, a new game starts.

Kushisaki

Servings:2

Ingredients:

2 tablespoons (30 ml) soy sauce,	½ boneless chicken breast cut into 4
1 tablespoon (15 ml) sugar,	pieces
¼ teaspoon (1 ml) fresh ginger, grated	beef cubes, about 4
½ tablespoon (7.5 ml) of vegetable oil	rice
4 large fresh prawns	
variety of vegetables, such as mushrooms, bell peppers, onions, zucchini, and cherry tomatoes	

Equipment:

measuring spoons	
medium-sized bowl	vegetable peeler (optional)
food grater	food brush
wire whisk	outdoor grill (optional)
cutting board	2 plates
knife	fork
4 metal or wooden skewers	

Put the soy sauce and sugar into the bowl. Grate and measure the ginger and place it in the bowl, then add the oil. Whisk together until blended. This is your marinade.

Rinse the prawns under cool water, shake off the water, then place them in the marinade along with chicken and beef pieces. Make sure all pieces are in with the marinade. Let them marinate for about 30 minutes in the refrigerator. If you use wooden skewers, soak them in water about 30 minutes so they won't burn. Prepare the vegetables. Peel any vegetables that skins removed. Cut the zucchini into 1-inch (2.5-cm) pieces. Cut the onions into quarters.

Now create your kebabs. Choose some of the vegetables, one shrimp, and one cube each of chicken and beef. Stick the skewer through each piece of food. When your skewer is full, start on another skewer.

Prepare the rice, following the directions on the packet.

Brush any remaining marinade over all the food. Grill the *kushiyaki* or barbeque until food is cooked. Place two skewers of *kushiyaki* on each plate. Use a fork to slide the pieces off the skewer; Serve with some rice, and dig in. Be careful the skewers are hot!