

Nasushiobara & Linz

Cultural Institutions are tackling SDGs



Kunst Haus Wien©Paul Bauer Austrian cultural institutions rethinking their use of raw materials and tackling SDGs. Artist and architect Friedensreich Hundertwasser is known for works of art that show the connection between humans and nature as well as his buildings that are designed to be in harmony with nature. He was also active in environmental protection. Other than the topics of their exhibitions, the museum also thinks of sustainability in their daily business, such as thinking about the “3 Rs” (reuse, reduce, recycle) when they buy something new. In 2018 they were the first Austrian museum that received the Austrian Eco-Label. In 2021, ICOM (International Committee of Museums) Austria conducted the project “17 × 17”, in which 17 museums each tackled one of the 17 SDGs. The used exhibitions

The Hundertwasser-Museum “Kunst Haus Wien” is one of the leading

or workshops to make visitors think and introduced new ideas about sustainability. The Ars Electronica Center also participated in the project. Amongst other things, used the title “There is no Planet B” to showcase the results of human action on nature. They gave impulses about responsible consumption and production in the areas of food and synthetic materials, using guided tours and



lectures. The **Life Support System**© Ars Electronica-Robert Bauernhansl installation “Life Support System” recorded the amounts of water, sunlight, etc. needed to raise wheat indoors, in order to make the contribution of the eco system visible. For children, they offered a workshop to make robot bugs with small solar panels. This year, 10 museums in Vienna are taking part in the project and each is choosing 2 SDGs to tackle.



SDGs-Corner: Lake Neusiedl



Lake Neusiedel© Jakob Hafun CC BY-SA 4.0

Lake Neusiedl is located on the border between Austria and Hungary and is a UNESCO World Heritage Site. It is a steppe lake with a shallow depth. The water level changes due to draught or the amount of rain. In the past, the lake has even dried out completely. Due to factors like global warming, the sealing of the natural ground (for example with concrete) and using ground water for agriculture, this year the water level of Lake Neusiedl is the lowest in 60 years. The higher water temperature caused

fish to die, so the fishermen had to go to the lake to take out the dead fish. It causes problems for the eco system around the lake as well as for tourism and agriculture. Because of this, the governor of the Austrian State Burgenland signed a Memorandum of Understanding with the Hungarian foreign minister about the protection of the eco system and energy. One of the points in the memorandum was securing the water level in the area around Lake Neusiedl and protecting the eco system. For this, they will look into measures such as building an irrigation canal from the Hungarian Mosoni-Duna River to Lake Neusiedl.

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The junior high school exchange with Linz started in 2005. Through the mutual exchange program about 500 students from Nasushiobara and 150 students from Linz were able to visit the other country and experience a homestay.

People: Sachiko Yamamoto



“The ability to overcome linguistic and cultural differences to connect to other people”

Experiences in international exchange:

In the 12 years I worked for Nasushiobara’s Board of Education, I was responsible for the Overseas School Exchange Program with LISA (Linz International School Auhof) in Linz in Austria. Every year I took junior high school students to Linz. This changed into a mutual exchange, in which we also welcomed students for an exchange in Nasushiobara. When finally, sister city relations were established, I was deeply touched. Because in the beginning, the student exchange had been refused with the

words “We are worried about sending our children to a Japanese household, where nobody speaks English.” But they believed our assurances that if only they came to visit, they would understand the merits. Once they had visited Nasushiobara and experienced the culture of Japanese hospitality, they told me “Japan is so amazing it can’t be put into words. The best in the whole world!”

Memories that left a strong impression:

I remember the children hugging each other goodbye while crying on the last morning of the exchange, or the smile of a Japanese grandmother who hugged the picture she had taken with the girl that stayed at her



Junior High School Student exchange in Austria

Profile
Surname: Yamamoto
First Name: Sachiko
Born in: Nasushiobara
Living in: Nasushiobara
Job: Principal of Sekiya Elementary School
Motto: Do your best without being afraid of failure!

house and said “This is my life-long treasure. I didn’t understand her words, but she was a good girl.” Although they only spent a few days together, everyone involved was left with gratitude for having met and joy to have connected. After the Great East Japan Earthquake 2011, we

got many messages from parents and teachers at LISA, saying “We will take in the children from Nasushiobara for as many years as necessary, so please send them to Linz!”, along with many aid supplies. Their warmth was heartening.

Future international exchange:

Since starting my position at Sekiya Elementary School, we have a continuous online exchange with an elementary school in Gols in Austria. Every time, the children listen to the other students with sparkling eyes, are surprised or laughing, and are deepening their friendship. Their English abilities are not good enough yet, but they are starting to understand that there is something even



Online Exchange with Erwin Moser Elementary School (A Project of the Host Town Legacy)

more important than language skills. And that is a mutual respect and doing your best to understand each other. For children in our globalized world, the ability to overcome linguistic and cultural differences to connect to other people is important. In the future, I would like to continue to have the students of our school encounter the wide world through different exchange activities.

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Information about the past Host Town exchange:



Lively Host Town exchange

Tue., August 23, 2022: Host Town Festival ~GOTO2025~

Some Host Towns are continuing their exchange with their partner countries as the “Legacy” of the 2020 Tokyo Olympics and Paralympics. They gathered in Tokyo to present and discuss the past and future exchange projects. They discussed what might be done leading up to the Expo 2025 Osaka (Kansai), to



Photo Exhibition of Nasushiobara's Activities

use it as an opportunity to deepen the exchange with their partner countries. Nasushiobara talked about their exchange with Austria. The Austrian Minister Plenipotentiary/ Deputy Head of Mission Heisler, who participated in the event, praised the dynamic exchange between the



Greeting by Minister Plenipotentiary Heisler



Presentation by Nasu Takuyō High School students

sister cities Linz and Nasushiobara. Austria is planning to open a pavilion for the Expo in Osaka. Starting in fall, Nasushiobara is planning to do an online music exchange in addition to the existing legacy projects of online exchange between schools and between Paralympic athletes and schools.

☆Nasu Takuyō High School students' recipes to debut at the Tochigi Sports Festival ☆



Nasu Takuyō High School has already participated in creating Austrian-style dishes several times. This time, they will sell their creations at the Tochigi Sports Festival.



A chef from Tokyo Happon-En is teaching the students

- Food Stands:** ★Sun, Oct.2: Toda Retention Basin ★Wed, Oct. 5: Hourai Club
 ★Thu, Oct. 6: Shiobara Country Club & Regional Horse Racing Training Center★
 Fri, Oct. 7: Nishinasuno Country Club & Regional Horse Racing Training Center
 ★Sun, Oct. 9 & Mon, Oct. 10: Ishikawa Sports Ground Kuroiso



The schedule can be found online here.



~ Shuni-Pote-Toteyaki ~

Shiobara's own speciality *Toteyaki* (a fluffy pancake with different fillings) meets the Austrian *Wiener Schnitzel* (a thin pork or beef cutlet coated in bread crumbs, written in Japanese as *shunittseru*) with Potato Salad (Japanese: *poteto sarada*). It features delicious asparagus, tomatoes and lettuce. The cheese sauce and the mustard in the mashed potatoes add a special something.

~ Nasukko Gugelhupf ~

Gugelhupf, the bundt cake that calls to mind coffee time at Austrian grandmothers' houses, meets the natural gifts of Nasushiobara. There will be three flavors: spinach, blueberry and strawberry. The packaging is made from *kyōgi* (thinly cut sheets of wood) from Nasushiobara. The baked sweet is full of the warmhearted spirit of the region, and we are excited for it.



*The photos are symbolic.

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Let's make ☆ Chocolate Dates

Ingredients (approx. 36 pcs): 36 dates, 200g marzipan (100g almond powder, 100g powdered sugar, 2 tsp. honey, 4 tsp. water), approx. 250g chocolate (couverture) *Optional:* shredded coconut, pistachios, etc.

Preparation: (1) Knead the ingredients for marzipan together. (2) Cut the dates lengthwise and remove the seed. (3) Stuff the dates with a little marzipan in place of the seed. (4) Melt chocolate couverture as explained on the package. (5) Dip the dates in the melted chocolate, sprinkle shredded coconut on top, spread them out on baking paper and let them dry.

Note: The couverture can be difficult to work with. With lack of experience you can get white streaks. (It doesn't change the taste, but it doesn't look nice.) You can cover this up with shredded coconut easily.



No oven needed!

Q: What do we eat in Austria at Christmas time?

A: Christmas Pudding



B: Bûche de Noël



C: Cookies



D: Panettone



Answer below.

Looking back on 6 years: Ripened rice ears



Mr. Kazuyuki Katagiri preparing tea for the mayor of Linz and company

In my first year, I was allowed to be a part of Shinzen Okada's radio program "Challenging Nasushiobara" (from 2018: "Yell Nasushiobara"). In order to record the interviews, we visited different places in Nasushiobara every week. At the time, Mr. Kazuyuki Katagiri often joined us as representative of the city office. He always very kindly explained different aspects of Japanese culture to me. One time, he told me about the Japanese saying "The more the rice ear ripens, the lower it bows its head". It means that, like an ear of rice bows its head as it grows heavier due to ripening, a person becomes humbler as they ripen (become more distinguished). Shortly after, Mr. Katagiri was chosen to be vice mayor. At the time, I was placed in the mayor's secretariat. Because of this, I saw Mayor Kimijima and Vice Mayor Katagiri talk to many people. They always treated everyone with genuine kindness. In Japan, I often hear phrases like "treating the other with care" or "empathizing with the other", but the meaning of these expressions beyond mere words is something I understood by watching the mayor or vice mayor. I will never forget it.

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Answer: C. The cookies, There are gingerbread and many other kinds!