

Reading and Talking

Fukushima custard pudding

The Japanese word プリン is custard pudding in English. This popular dessert is sold at convenience stores and supermarkets, and you keep it in the refrigerator until you eat it. “Matsunaga Gyunyu Custard Pudding” is new and special. It is made in Fukushima Prefecture from local milk and eggs. It is special because you can keep it for four months at room temperature, not in a refrigerator. One Matsunaga Gyunu Custard Pudding is 380 yen at some Michi no Eki (Roadside Rest Areas) in Fukushima, or online at <<https://iandu.shop-pro.jp/>>.

(94 words)

Do you want to try “Matsunaga Gyunyu Custard Pudding”?

↳Yes, I do. / Kind of. (--Do you want to buy them online? / What do you think about the ¥380 price? / Do you think it’s going to be a popular Fukushima souvenir?)

↳No, I don’t. (--How come you don’t want to try it? / Have you ever eaten Kitakata ramen? / Do you know “dobu jiru” seafood miso soup?)

Do you like custard pudding?

↳Yes, I do. / Kind of. (--Which do you like better, the “katame” firmer type or the “nameraka” soft and smooth type?)

↳No, I don’t. (--Are you allergic to eggs? / Do you like yogurt?)

Do you check the “shoumi kigen” best-by dates and “shouhi kigen” use-by dates when you buy groceries?

↳Yes, I do. (--Do you check those dates for potato chips? / Do you check those dates for drinks?)

↳No, I don’t. (--How come you don’t check them? / How often do you go shopping for groceries?)

(23 October, 2020)

More Information

Fukushima custard pudding

“Pudding.” In English, the word means any soft food. In Japanese (プリン), it’s a dessert that’s similar to Crème caramel, a European custard pudding with caramel sauce. Japan’s custard pudding is found in the cool cabinets of convenience stores and supermarkets. You keep it in the refrigerator until you eat it.

On October 17, “Matsunaga Gyunyu Custard Pudding,” a custard pudding that can be stored at room temperature, went on sale. It comes from Fukushima Prefecture, and it’s a collaboration between three companies: Iwaki Unite, Iwaki Tono Lepin, and Matsunaga Gyunyu. These companies provided their expertise in marketing, food preservation, and dairy manufacturing respectively. Matsunaga Gyunyu Custard Pudding is made from local milk and eggs, and it’s sold in glass jars that can be kept in regular storage for four months.

An 80-gram jar of Matsunaga Gyunu Custard Pudding is ¥380. It’s available at Michi no Eki (Roadside Rest Areas) in Minami Soma, Namie-cho, and Iwaki-shi, or online at <<https://iandu.shop-pro.jp/>>. The long-life dessert is being sold as a Fukushima specialty for tourists to take home.

(180 words)

(23 October, 2020)

Reading and Talking

Curry plate art

You can eat curry and rice on a flat plate, in a “donburi” bowl, or in the classic style of curry sauce in a gravy boat and rice on a plate. Every year since 2011 (Heisei 23), there is a “Karee no tame no utsuwa ten” (Exhibition of curry dishes) at the “Art Space Aburakame” gallery in Okayama City. This year, 10,000 pieces that were made by 68 artists are for sale. Spices, pickles and curries are also for sale. The gallery is open from 11 a.m. to 7 p.m. except Tuesdays until November 23rd. Admission is free. <<https://www.aburakame.com/>>.

(104 words)

Do you want to go to the curry plate exhibition in Okayama?

↳Yes, I do. / Kind of. (--Do you want to buy unusual curry dishes? / Do you want to buy spices and pickles? / Have you ever been to Okayama?)

↳No, I don't. (--How come you don't want to go? / Have you traveled somewhere recently? / Do you like visiting art museums?)

Do you like curry and rice?

↳Yes, I do. / Kind of. (--Do you like very spicy curry? / Can you make curry? / What's your favorite ready-made retort pouch curry?)

↳No, I don't. (--How come you don't like it? / Do you like spicy food? / Do you like Indian bread such as naan and chapati?)

Do you have your own rice bowl at home?

↳Yes, I do. (--What color is it? / How long have you been using it? / Do you have your own pair of chopsticks at home?)

↳No, I don't. (--Do you eat rice at home? / Do you have your own cup or mug at home? / Have you broken a dish or a glass recently?)

(23 October, 2020)

More Information

Curry plate art

Curry has long been a popular dish in Japan. It appeared in a recipe book of Western cooking that was published in 1872 (Meiji 5). In 1903 (Meiji 36), the first domestic curry powder was sold by an Osaka company with the sales slogan, “Make a Western-style curry bowl at home!” (洋風どんぶりがうちでも作れませ!)

Curry and rice can be served on a regular flat dish, in a deep “donburi” bowl, in a shallow bowl, or in the classic style of curry sauce in a gravy boat and rice on a plate. You’ll find all these and more at the annual “Karee no tame no utsuwa ten” (Exhibit of curry-serving containers) at the “Art Space Aburakame” gallery in Okayama City. There is a dazzling array of pottery, ceramic, glass, and wood items for sale that have been crafted by 68 artists. Rare spices, pickles and curries are also available to buy.

This year is the tenth exhibition, and it’s the largest yet, with over 10,000 pieces on show. The gallery is open from 11 a.m. to 7 p.m. except Tuesdays until November 23. Admission is free. For more information, visit [<https://www.aburakame.com/>](https://www.aburakame.com/).

(192 words)

(23 October, 2020)