Celebrating Ethiopia! Ethiopia Millennium Guide

http://ababa.cocolog-nifty.com/mamebon1/

Production: MINNA NO MAME-BON PROJECT
Cooperation: Embassy of Ethiopia in Japan, Ethiopia Millennium 2000 in Japan Committee,
The Ethiopia Association of Japan, Japan Ethiopia Student Conference,
Mocha Ethiopia Dance Group

Issue in September, 2007

Ethiopia Millennium in Japan

Ethiopia, being the cradle of human beings, would like to share its unique heritages such as culture, history and nature, which is a treasure for all humanity. It is a country endowed with and characterized by distinguished World Class UNESCO recognized Heritage Centers, Three thousand years of live history, a rich and diverse natural resource base and a microcosm of cultures whereby more than 80 nations and nationalities and peoples co-exist in peace and harmony. This millennium could be a great chance to convey the positive aspects of Ethiopia to the great people of Japan as well as those of the world. To realize this we are planning to introduce the business, tourism and investment opportunities that exist in Ethiopia, the historic relationship between Ethiopia and Japan, Ethiopian social life in pictures and film, etc…in a Seminar. We are also staging wonderful Millennium Night Event highlighting the diverse and rich cultural dances of Ethiopia and Japan. Ethiopian cuisine and that of Japan will be on the menu. Dignitaries, Ethiopians residing in Japan, Japanese Friends and other important guests will gather to honor and welcome this important milestone—The Dawn of Ethiopian Third Millennium (2000).

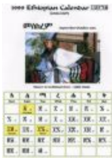
Embassy of Ethiopia in Japan
Ethiopia Millennium 2000 committee

What is the Millennium logo meaning?

Translated by Yun Ohsoon

The logo consists of three parts, the number, an egg-shaped thing and a ribbon. The number means year 2000 in Geez, which is in Ethiopian character. The oval shape symbolizes a coffee bean and a womb. Ethiopia is considered as the origin country of coffee and human being. It also symbolizes a shield as the independence of Ethiopia without being colonized. Finally, the colorful ribbon stands for Ethiopia's hope.

Ethiopian Calendar Introduced by Satoko Hara



The Ethiopian Calendar has more in common with the Coptic Egyptian Calendar. It has 13 months, 12 of 30days each and the 13th month at the end of the year of 5 or 6 days, depending whether the year is a leap year or not. The year starts on 11 September in the Gregorian Calendar or on the 12th in Gregorian Leap Years. Ethiopian dates fall 7years and 8 months behind western dates, which results from differences between the Ethiopian Orthodox Church and the Roman Catholic Church as to the date of the creation of the world.

Celebrate Ethiopian Millennium in Japan! Information of special events.

Introduced by Junko Yamamoto

Part1: Be familiar with Ethiopia more!
(2007.9.9. 14:00~16:30@JICA Global Plaza)

Specialists in various fields gather and talk about Ethiopia from individual viewpoint.
Enjoy the attractive and exciting diversity of Ethiopia.

≪Speaker≫
●An ambassador will talk about Ethiopia!
Ambassador of Ethiopia H.E. Abdirashid Dulane
●A photographer who records pilgrimage around the world
Photographer Mr. Kazuyoshi Nomachi
●A researcher who tackles challenging issues in Africa
President of Institute of International Strategy at Waseda Univ. Mr. Sadaharu Kataoka
●The young prince of Ethiopian studies! Inspect Ethiopia with documentary.
Research Fellow,Japan Society for the Promotion of Science
Mr. Itsushi Kawase

Part2: Enjoy Ethiopia more!
(2007.9.9. 18:00~21:00@JICA Global Plaza)

Let's dance and celebrate Ethiopia Millennium in Japan.
We make collaboration between Ethiopian folk dance and Japanese one.
After you taste Ethiopian dishes, feel Ethiopia with your body.
This is the millennium celebration all of you can join!

●Try Awa Odori(OTA-Kuyakusyo KUSUNOKI-ren)
One of the dances which Japan is proud Awa Odori.
Its steps have roots in Ethiopia!?
The demonstration and workshop of Awa Odori by KUSUNOKI-ren
Enjoy combination with Ethiopian folk dance.
●ESKESTA with 100 people!(Mocha Ethiopia Dance Group)
Over 100 people enjoy doing and playing ESKESTA, a dance of Amhara in Ethiopia, with professional dancers in the film from Ethiopia
●An exciting secret event! by Ethiopian community
Nobody knows what will happen until the day, September 9th.
Look forward to it!!

- Japanese folk dance AWA-ODORI -

- Ethiopian folk dance GURAGE -

The Ethiopian dish made from Japanese ingredients ~Injera~

Reported by Toshikazu Tanaka/Hiroaki Tsuchiya ・Cooperated by Kyoto Kyoto Prefectural International, Yudai Yamamoto(Graduate School of Asian and African Area Studies, Kyoto Univ.)

≪Ingredients for 15 Injeras≫
Joshinko (powder for making Dango and Manju) 250g,Buckwheat flour 200g, adequate dose of Water,two teaspoonful of Dry yeast, Sugar 6g,a tablespoonful of Plain yogurt, and some Cooking oil.

≪Recipe≫

①Before preparation
Add a little quantity of plain yogurt into eau sucree, and store them at room temperature for 6-hour-fermentation. Ferment dry yeast too, following a package instruction.

②Preparation
Put on a bowl, Joshinko, buckwheat flour, and the fermented dry yeast and plain yogurt. Stir together,ading water little by little until that dough become somewhat softer than that of bread. Knead the dough well, flat and smooth the surface, and sprinkle a few drops of water on it. Put the dough in a case and the cover on its top (! Attention !; don't seal the case completely.), and make it rest for 2 to 3 days in a dark cool place.

③Secondary fermentation

Remove water on the surface of the dough, and prepare as the same quantity of hot water (40 degree) as the fermented dough. Take 5 % of all of the dough in frying pan, and dissolve it in the same quantity of water with medium heat. Stir until it becomes sticky, adding hot water (the dough will be twice as much volume as former one before being dissolved). Then, stop heating and cool it down for one hour. Unless you cannot see bubbles in it during 15 minutes, add fermented dry yeast again and put it for 1 to 2 hours.

④Baking
When the fermentation is finished, stir round well. Heat electric barbecue by200 to 250℃ and grease a pan. Pour the liquid dough with a teapot, circling from the outside of the hot plate to the inside. Put the cover on the grill and wait for 2 to 3 minutes. By a flat bamboo basket, scoop it up and cool it down on the flat basket. Leave them in a dark cool place for 6 to 24 hours. When they become completely cool, it is the time you eat Injeras. (HP; http://www.kpic.or.jp/recepi/f-ethiopia/index.html)

The Ethiopian dish made from Japanese ingredients ~Doro Wat~

Reported by Toshikazu Tanaka/Hiroaki Tsuchiya •Cooperated by Kyoto Prefectural International, Yudai Yamamoto
(Graduate School of Asian and African Area Studies, Kyoto Univ.)

≪Ingredients for 10 to 15 people≫
Chicken 500g,Onion(M-size) 3,Long green onion 2,Garlic 5 cloves, Ginger 1,half of canned Tomato, some Cooking oil, Butter 50g, some Salt, Plain yogurt 250 cc, Egg 8, some Spices (See details below)

≪Recipe≫

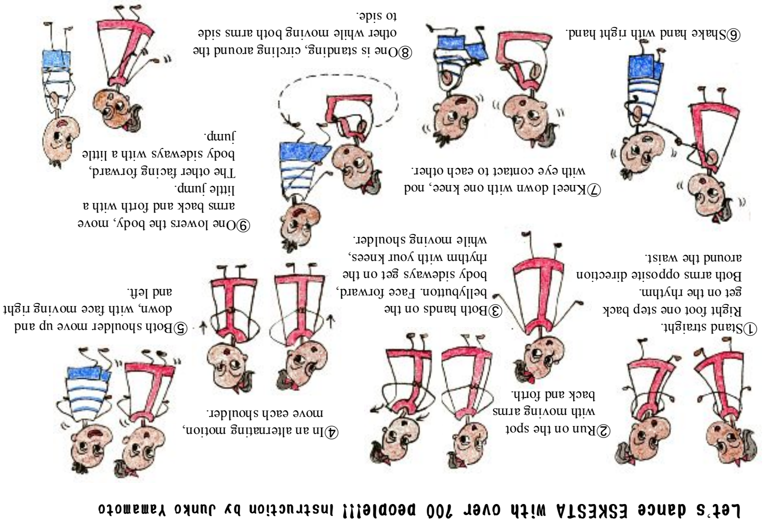
①Preparation
Chop up onions, garlic, and ginger, and cut long green onions into small pieces. Remove the chicken skin and cut it into bite-size chunks. Make hard-boiled eggs and take out their shell.

②Cooking
Put chopped onions on a pan and continue stirring with by low heat until they have evaporated. Then, put long green onions, garlic, and ginger in it, and fry them, adding cooking oil little by little, until it starts to soften and brown. (If it sticks to the bottom, add some lukewarm water.) After that, add spice Ⅰ and Ⅱ, until it becomes dusky-red. Put chicken and heat it thoroughly. When it becomes like stew, add tomatoes and spiceⅢ, and then butter and yogurt, and simmer them over low heat. Finally, add some salt, cook them until water is volatilized, and put boiled eggs.

≪Preparation of spice≫ **All you have to do is just mix powder spice!**
The numbers next to every spice below show how many additions of sprinkling that is needed.

★★★SpiceⅠ; Very hot spice (Berbere)
Red pepper 30g, Dry ginger 5, Salt 2, Cardamom 2, Ajowan (thymu) 2, Cummin seed 1, Fenugreek 1, Basil 1, Cinnamon 1.
★★SpiceⅡ; Hot spice
Cardamom 4, Cinnamon 3, Cummin seed 3, Cloves 2, Nutmeg 2, fenugreek 2, Red pepper 1, Dry ginger 2, Dry garlic 3.
★SpiceⅢ; Spice
Basil 3, Ajowan 3, Savory 2, Dry ginger 2, Dry garlic 2.

Let's dance ESKESTA with over 100 people!!! Instruction by Junko Yamamoto



①Stand straight.
Right foot one step back get on the rhythm.
Both arms opposite direction around the waist.

②Run on the spot with moving arms back and forth.

③Both hands on the bellybutton. Face forward, body sideways get on the rhythm with your knees, while moving shoulder.

④In an alternating motion, move each shoulder.

⑤Both shoulder move up and down, with face moving right and left.

⑥Shake hand with right hand.

⑦Kneel down with one knee, nod with eye contact to each other.

⑧One is standing, circling around the other while moving both arms side to side.

⑨One lowers the body, move arms back and forth with a little jump.
The other facing forward, body sideways with a little jump.

Let's go to Ethiopia!

~Celebrating Ethiopian Millennium!!~

Reported by Tomoko Ishikawa

Some 25,000 people from all over the world will be expected to come to Ethiopia to celebrate the Millennium. And the festival events have already started.Let us introduce you all the festival events scheduled to take place during 2007/2008 as follows.Let's go to Ethiopia and join the events there!!

○Wubnesh Ethiopia-Beautiful Ethiopia : 1st week of Sep., 2007
A musical drama to be produced and staged by the best and brightest in Ethiopia's growing theater industry.

○The Grand Millennium Walk:Sep.-Oct.2007
2000 walkers will participate in this competition of 2,000 km route where the final destination is Addis Ababa to introduce new historical places to the people.

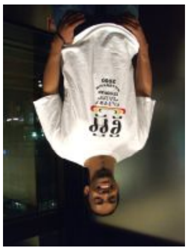
○Three Exhibitions on Ethiopia's Heritage :
4 months from Sep. 2007
Designed to show-case some of Ethiopia's awe-inspiring artifacts,these exhibitions are expected to attract a stream of visitors who had come to visit the many archeological wonders of "The Cradle of Mankind".

There are some more attractive events whose details haven't been confirmed yet; for example, a millennium race featuring some of Ethiopia's most famous athletes and concerts with world famous musician.
*Please confirm the date and its details of the events which you would like to see/ join in Ethiopia on the official website of Ethiopian Millennium. http://www.ethiopia2000.com/

The goods for the memory of Ethiopian millennium

Reported by Hiromi Takahashi

The millennium is coming soon. Shops in Addis Ababa sell various goods for its memory, recently. For example, you can get a millennium T-shirt.The shops have a good selection of T-shirts and some are printed with "Millennium" or "2000" in Amharic.You can also buy a necklace and earrings whose shape is in Amharic '2000'. Go to a souvenir market around the central post office on Churchill road, that is a center of Addis Ababa.



You could negotiate with shop keepers to get discount.
Average price; T-shirt 35 - 40 Birr / Silver necklace 72 Birr

Japanese committee members visited Ethiopian Millennium Festival National Council

Reported by Junko Yamamoto

On Friday, March 4th, 2007, some members of the executive in Japan for Ethiopian Millennium 2000,Tomoko Ishikawa, Hiromi Takahashi, Junko Yamamoto, visited Ethiopian Millennium Festival National Council in Piazza district, Addis Ababa, Ethiopia.Mr. Mulugeta and Mr. Yohannes, welcomed us at their office.Nowadays, they often appear on television about millennium news, so both of them are famous people.They were not the only Ones who met us at the office.Camera crews of the Ethiopian Television had also come to interview us!! This interview was reported later in ETV.In addition, the magazine, the Ethiopia Helard,also introduced us, under the title of "Japan joins in millennium celebrations".

Meeting Ethiopia in Japan!!

Researched by Tomoya Oogashira, Toru Tatanmi, Taeko Miura

●Embassy of Ethiopia in Japan (Tokyo)
http://www.ethiopia-emb.or.jp/
●The Ethiopia Association of Japan (Tokyo)
http://www.ethiasso.jp/
To promote friendship and goodwill activities between Japan and Ethiopia through creating events relating to Ethiopia along with the Embassy of Ethiopia and members.

●Mocha Ethiopia Dance Group (Tokyo)
http://homepage3.nifty.com/mocha-ethiopia-dance/>
Feel Ethiopia with Dance!!

Ethiopia has more than 3000 year history and more than 80 ethnic groups.Each ethinic groups has unique and specific dance and rhythm.
We are practicing Ethiopian Folk dance as a tool of international culture exchange.

Editor's note

Did you enjoy the celebration of Ethiopia millennium in Japan? We introduced wonderful Ethiopian culture, which is even a part of the many cultures Ethiopia conserves. Now, Ethiopia has plenty of plans to celebrate Ethiopian millennium extending to next year. Please come to Ethiopia, and enjoy these programs first hand.
Ethiopia is a far country from Japan, but we have so many similar points. We hope that you found them through the celebration, and Ethiopia to be a familiar country to you.
These are our wishes. Please receive our message and please keep this memorial booklet with your memory.

MINNA NO MAME-BON PROJECT
ETHIOPIA BOOK Chief Editor: Junko Yamamoto
Editors: Satoko Hara, Tomoko Ishikawa, Hiromi Takahashi, Nobuhiko Kamiya, Kaori Suzuki, Toshikazu Tanaka, Hiroaki Tsuchiya, Taeko Miura, Tomoya Oogashira, Toru Tatami, Yun Ohsoon
Special thanks: Ehssan Mahdi Ahmed