

Event Report

JLA had a wine tasting event guided by the Japanese Sommelier, Mr. Katsuhiko Hagiwara!

On 11 Oct, at a wine event held in Belgium, JLA had a wine tasting event guided by the Japanese Sommelier, Mr. Katsuhiko Hagiwara. About 120 different types of wines in addition to champagnes were provided and we have tried those which were specifically selected by Mr. Hagiwara. We were presented with gracious guide by Mr. Hagiwara on wines and foodstuff which matches nicely with the respective wines. During the event, not only wines but various kinds of cheeses were offered in a buffet style. It was a fulfilling event and we all had great time there.



Mr. Hagiwara, Sommelier

Thank you to all the attendees who joined the event!



Lesson Report



French Cooking Class in Oct!

Lovely 3 course menu with great autumn flavors

The class this time highlighted using autumn ingredients into 3 course menu; "mixed mushroom tartlet with fresh herb salad" as the starter, "grilled duck in orange sauce" as the main, and "chestnuts mousse" as the dessert. When learning the starter, we got many techniques from the teacher which cooking books don't tell us, like special key points when making the pie crust dough, easy way to clean the surface of the mushrooms and so much more. This fragrant starter would be further enriched by using porcini mushrooms now in season. The main dish was traditional one in France. We cooked it with white wine, rum, honey and orange in a pot and then grilled in oven. We got a beautiful main with superb taste! The dessert was completed with 2 different textures of chestnut into a taste of autumn. The 3 course was really what we wanted to add to our special culinary repertoire.



Beautiful presentation!



Next French cooking class in winter is planned for 3 Dec.

It is expected to use seasonal scallops for the starter.

Dessert will be chocolat fondant. What will be for the main...? Check it out!

JLA member Y' s Luxembourg trip

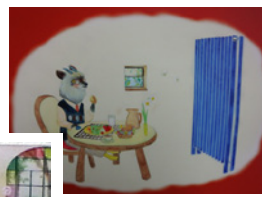
Visit to a place of ateliers of Luxembourg-residing artists!

Visit to the opening event of the Creative Hub "1535°C"
at Differdange which was held from 9 to 11 Oct ♪

The Creative Hub "1535°C" is a space for artists where this place was originally a steel factory which the Differdange city renovated as an atelier. "1535°C" is the temperature at which iron gets fused. This place was named so with an expectation of being where inspirations of artists are fused and something new is created. Currently artists in various genres work there, such as architects, photographers, painters, illustrators, web designers, and accessory designers. There is also an atelier of a Japanese illustrator, KUMIYO. On 11 Oct when I visited, there were workshops, exhibitions and events that children could join, and there it was full with families. I have a big expectation on the future works of the artists in Luxembourg!



KUMIYO, illustrator



Well done!



A kid's work in a workshop

Recipe for the month

Pumpkin Thai soup curry

<Ingredients 2 servings>

- 1 & 1/2 whole onions
- 500 grams pumpkin
- 1 consommé stock cube
- 400 ml water
- 1 tsp Thai red curry paste
- 100 ml coconut milk
- Salt & Pepper as required

<Directions>

- 1)Thinly slice the onions and pan fry.
- 2)Place thinly sliced pumpkin, water and stock cube into 1) and cook until pumpkin is soft.
- 3)Mix the curry paste and coconut milk into 2) and add salt & pepper as required.

Trivia for the month

Health benefits of pumpkin

Pumpkin is rich in beta-carotene which helps in strengthening your cells and improves your immune system. It is also high in Vitamin E which is also known as "rejuvenation vitamin", so pumpkin is essential vegetable for your beauty and health.



A quick tip to speed up your cooking time! Wrap the whole pumpkin with cling wrap and use the microwave. It will soften up much quicker!



Recommended this month!

Relax with a cup of coffee at...
Golden Bean cafe.



Golden Bean cafe is conveniently located in Luxembourg city centre which provides you with delicious coffee with a relaxed ambience.

Free Wifi is available for use and you often see customers with laptops and books studying or in meetings and it is a great spot to use as your meeting spot with your friends! Seasonal menu is available frequently who likes to try out something new. Fancy a cup of coffee with a relaxed environment in Lux centre... head to Golden Bean!



<Café location>

Address: 23 Rue Chimay
L-1333 Luxembourg (near
Place d'Armes) Luxembourg
Opening hours: Mon to Fri
7:00~19:00, Sat & Sun
9:00~19:00



Event Report

Upcoming International Bazaar, "Sushi making course"



In preparation for this year's International Bazaar at end of this month, an annual sushi making course was held to all the volunteers. The teacher showed us great techniques in rolling the sushi with 2 different examples of fillings. All the attendees were happy with their beautifully rolled sushi.

Can't wait until the bazaar day!



Kitchen studio "l'Atelier de Cuisine"

The studio we used for our sushi course was kindly offered by "l'Atelier de Cuisine" who regularly is open for cooking lessons. It is also open to rent as a private function, such as birthday parties for kids and adults! For more details please contact below.

Address: 346a, route de Longwy L-1940 Luxembourg

Tel: +352 26 38 34 28

HP: <http://www.atelier-de-cuisine.com/>



JLA upcoming events: December

■ French cooking class: Dec 3rd (Thu) 9:30 - 14:30

Address: Teacher's house (Esch sur Alzette)

Maximum attendance: 8 people

Fee: JLA member 45 Euros; Non-member 55 Euros

Please register to mail@jla-luxembourg.org.

■ Chorus group: Dec 11th (Fri) 9:30 – 11:00

■ Japanese flower arrangement class:

Dec 14th (Mon) 10:00 – 11:30

NEW

■ Classical Japanese dance class:

Dec 1st (Tue) 10:30 – 11:30

New class for classical Japanese dance is starting from Dec! Please register your interest at mail@jla-luxembourg.org



Luxembourg upcoming events

■ Second hand book sale

Date & time: Nov 21st (Sat) 10:00 – 14:00

Venue: International School/Lower school cafeteria
(36, boulevard Pierre Dupong)

■ International Bazaar

Date: Nov 28th (Sat) & 29th (Sun)

Venue: LUXEXPO (Kirchberg)



Classifieds

Look out for Japanese kids starring in Luxembourgish film!

2 Japanese-Luxembourg brother and sister actor duo, Allen Teruomi Hegarty (then 12) and Grace Masako Hegarty (then 10) are starring in a movie "Schatzritter" directed by Ms. Laura Schroeder who is also a Lux national. This movie was shot at a school near Mondorf in Luxembourgish. Teruomi and Masako had won the role in the movie out of more than 1000 kids through multiple auditions. Movie is now available on DVD. Check out the new and upcoming star in the making!



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