

JLA



Newsletter

Vol.26

October 2015

Contact/ mail@jla-luxembourg.org

Homepage/ http://www.jla-luxembourg.org/

※New members are always welcome to JLA!!

Upcoming wine event

Wine tasting event

~Wine tasting & briefing session by Japanese
Sommelier Mr Katsuhiko Hagiwara~

An annual wine tasting event, "Grande dégustation annuelle" will be held on the second Saturday and Sunday this October in Habay, Belgium (approx. 30 min drive from Luxembourg). During the event, the tasting selections include French, Italian, Spanish, Portuguese and German wines and of course a discounted wine purchase is available on the day. During the event, Japanese wine sommelier Mr. Katsuhiko Hagiwara will have a special session which he will navigate and guide through about wines in Japanese. Come and enjoy great wines in Europe!

<JLA Wine tasting session by Mr Hagiwara>

11 Oct 2015 (Sun) From 14:00~

Attendance: 15 people

Application deadline: 7 Oct 2015 (Wed)

Bookings: mail@jla-luxembourg.org.

N.B. Please make your own way to the event.

日本人ソムリエによる
**ワインの
試飲 & 説明会**
in Belgique

ワインイベントのご案内
「Grande dégustation annuelle」

10月2週目の土曜・日曜日にベルギーの Habay (ルクセンブルクから車で約30分) という町で年に一度の大きなワインイベント「Grande dégustation annuelle」が開催されます。そのイベント期間中に日本人ソムリエ・萩原克彦氏による、ワインの試飲会と説明会を実施いたします。おいしいワインを是非堪能ください。

【日時】10月10日(土) 14:00 ~ 18:00
11日(日) 10:30 ~ 18:00

【場所】Zoning des Coeuvin (Zone B)
Route de Gêrasa, 7 B-6723 Habay Belgique

【入場料】10 ユーロ

＜試飲 & 説明会＞
10月11日(日) 14時よりスタート
定員 / 15名 (先着)
申込締切: 10月7日(水)
mail@jla-luxembourg.org まで
※当日は直接会場までお越しください

フランス、イタリア、スペイン、ポルトガル、ドイツのワインが揃います！

日曜日はチーズビュッフェもご用意しています。皆さまのご参加、お待ちしております！

© Japanese Ladies' Association of Luxembourg

On Sunday, we have prepared a selection of cheese buffet with the session. Look forward for your attendance!



<Wine event information>

Date: 10 Oct 2015 (Sat) 14:00~18:00 &

11 Oct 2015 (Sun) 10:30~18:00

Venue: Zoning des Coeuvin (Zone B)

Route de Gêrasa, 7 B-6723 Habay Belgique

Admission fee: 10 Euros

Event Report



The morning coffee chat

“Café bon-bon” networking event

On 17 Sept (Thu) we held a social networking event “Café bon-bon” at Oberwise café at City Concord. It has been a year since our last session but we had a great attendance of 17 people which was a great turnout. “Café bon-bon” is purely to socialize, network, and it’s a great way to take a break from the hectic everyday life with great coffee and chat. Next planned get together will be in January 2016. Keep an eye out on our Facebook page for more info and look forward to seeing you all!



Upcoming “wa-shoku” event

Taste of Autumn with a special dinner course at Japanese restaurant, Kamakura.

One of the long established Japanese restaurant that represents Luxembourg, Kamakura offers a special dinner menu on 19 Nov 2015 (Thu) that features “taste of Autumn” for our readers. The seat is limited so be quick to reserve your spot for the night.

Date: 19 Nov 2015 (Thu)

Time: 19:00

Place: Kamakura, 4 rue Munster, Luxembourg

Fee: 55 Euros (excl. beverages)

Bookings:

mail@jla-luxembourg.org

by 30 Oct (Fri).



Picture may differ from actual food.



JLA member travel blog

A visit to the Loire, France.

During the summer vacation, we explored the so-called, “the garden of France” in the Loire, and indulged in some of the breath taking sceneries!

The Loire region is an area of France located along the river Loire, which runs from the south central to the mid west of France.

Historically, the beautiful rich forests along the river were loved by Kings and noble families, it was “the” place for their castles.

It is a popular destination as a day tour from Paris to visit your fairytale castles. To name a few, one of the most stunning yet elegant castle is the “Château de Chenonceau”, the largest in the Loire is the “Château de Chambord” and so many more to see!

During the château visits, the B&B accommodation we stayed at had recommended this great restaurant which I also like to share, “Les 3 Cepages” located in a town called



Reuilly. It is owned and run by this Japanese husband and wife team, and is renowned for the French cuisine using the freshest local ingredients with their local wines. Not only the meal was great but the matching local Reuilly wine was fabulous! If you ever happen to visit the Loire region, why not pop by to this great restaurant?



“Les 3 Cepages”

17 Rue de la Gare 36260 Reuilly

Tel: +33 2 5403 2313

<https://www.facebook.com/les3cepages>



Château de Cheverny



Château de Chenonceau



Château de Chambord

Recipe

Warm ginger pudding

Ingredients (6 servings of 8cm ramekins)

- A. 1.5 cups* water
- B. 5 heaped tbs powdered milk
- C. 6 tbs sugar
- D. 2 tbs honey
- E. 1 egg white
- F. 1 Thumb size fresh ginger

Directions

- 1) Place A to D into small saucepan set over low heat until it all dissolves.
Remove from the heat, and allow to sit and cool.
- 2) In a bowl, whisk E until well blended and light in weight.
- 3) Finely grate F and squeeze the juice into (2).
- 4) Lightly mix (1) and (3).
- 5) Use a fine strainer to sieve the mixture from (4) into the 6 ramekins and tightly cover with foils.
- 6) Line a large pot with kitchen paper (use 4~8 sheets), place ramekins on it, fill the pan with the boiling water, to halfway up the sides of the ramekins.
- 7) Cook over low heat for 12 minutes.
- 8) Remove the ramekins from the pot and garnish with extra grated ginger or cinnamon of your choice.

Trivia for the day

“Health benefits of ginger”

Ginger contains gingerols which has anti-inflammatory effects as well as assist in immune boosting action, which is often useful to prevent from getting a flu. It also aids in blood circulation, promote in healthy sweating so a great addition to add into your dishes in cold winter season.



*This recipe is based on Japanese cup measurement which is 1 cup = 200ml.



Recommended This Month!

Are you into fashion, design and art?
Specialty boutique "SMETS"

Have you heard of this specialty boutique unique in Luxembourg called SMETS? Anyone who loves a mix of great design names, great selection of accessories, jewelry, shoes and designs for home, this place is for you! You will also find an outlet store in Betrange, that does great discounted items for 50%~70%.

<Luxembourg store>

Address: 262 route D' Arlon
L-8010 Strassen

Opening hours: Mon~Sat
10:30~19:00

<Outlet store>

Address: 3, rue Pletzer L-8080
Bertrange

HP: <http://www.smets.lu/>



Information

DONGURU classroom in Luxembourg on DVD:
"Children's art development building program",
now on SALE!

DONGURU classroom in Luxembourg has now released a new DVD for "Children's art development building program". Suitable to any parents who deals with concerns about their children's development and endless worries about raising a child. It provides a unique technique through children's drawing to discuss about theory of education.

Ms. Naoko Magana is the instructor representing Donguru Classroom in Luxembourg.

DVD "Children's art development building program"
Naoko Magana

Price: JPY 13,824 (Available from Amazon shop)

< DONGURU classroom in Luxembourg >

HP: <http://dongurulux.jimdo.com>

FB: <https://www.facebook.com/naoko.magana>



Special Offer to all readers of JLA newsletter! Ms Naoko Magana is offering FREE email consultation about your concerns on raising your children. (Offer is valid until end of March 2016) Email: naokomagana@hotmail.com

JLA upcoming events:October

■ Chorus group: Oct 9 (Fri)

※Next schedule is Nov 13 (Fri)

■ French cooking class: Oct 19 (Mon) 9:30~14:30

Address: Instructor's house (Esch sur Alzette)

Maximum attendance: 8 people

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

Please register to mail@jlaluxembourg.org.

JLA French class for beginners have resumed!

We have resumed our French class for beginners from end of September. It is held every Tuesday and Thursday from 10am.

Next class is held on Oct 6 (Tue) and 8 (Thu).

Fee: 5 Euros

※This class is exclusive to JLA members.

The address of the class will be advised once you register. Please register to mail@jlaluxembourg.org.

Luxembourg upcoming events

■ Tokyo Metropolitan Symphony Orchestra
European Tour

Venue: Philharmonie Luxembourg

Ticket sale begins on 19 Oct 2015 (Mon) 10:00

Contact: Philharmonie Luxembourg

HP: <https://www.philharmonie.lu/en/>



Classifieds Used car for SALE!

Model: Peugeot 207

Year: 2008

Colour: Metallic Grey

Mileage: 39,000km

Info: Automatic, 5 doors,
will add external GPS navigation

Price: 4,750 Euros

Enquiries to: tama_tk@icloud.com



Please note! Daylight saving time to kick in on Oct 25 (Sun) in Luxembourg!



Summer time is ending on the Sunday 25 Oct at 3AM. You will need to turn your clock back one hour. Don't forget to adjust them before you go to bed!



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<https://www.facebook.com/JLAlux>



You can now read and download backdated list of our Newsletters! (Available from Jan 2015 editions)
www.jlaluxembourg.org

