

## A Digital Kamishibai in English - Using recipes in *Okinawa Ourai* -

Margaret Yamanaka (岐阜女子大学)

*Okinawa Ourai* (『沖縄おうらい』) was first compiled as an educational resource for high school students visiting Okinawa during their school trips. The handy B5 booklet has been re-edited on a number of occasions to accommodate the needs of those students using it, as well as to facilitate the use of the information contained in it.

Unlike the English *Hida Ourai*, which was adapted with tourists in mind, *Okinawa Ourai* was produced to fill the need for teachers to assist their students on how to speak in English about their own locality or surroundings. Although the 『沖縄おうらい』 booklet presents various elements of Okinawan culture, history, and places of interest, it was decided to produce the first *kamishibai* using only some of the recipes. A *kamishibai*, or “paper theatre” is similar to a picture book in content, but resembles a Punch and Judy Show in the way it is told. The *kamishibai*, with pages instead of puppets, was first developed by Buddhist monks, but became very popular in the 1930s. It continues to be used in kindergartens, primary schools, and even businesses, as an educational resource.

### ① The Recipes

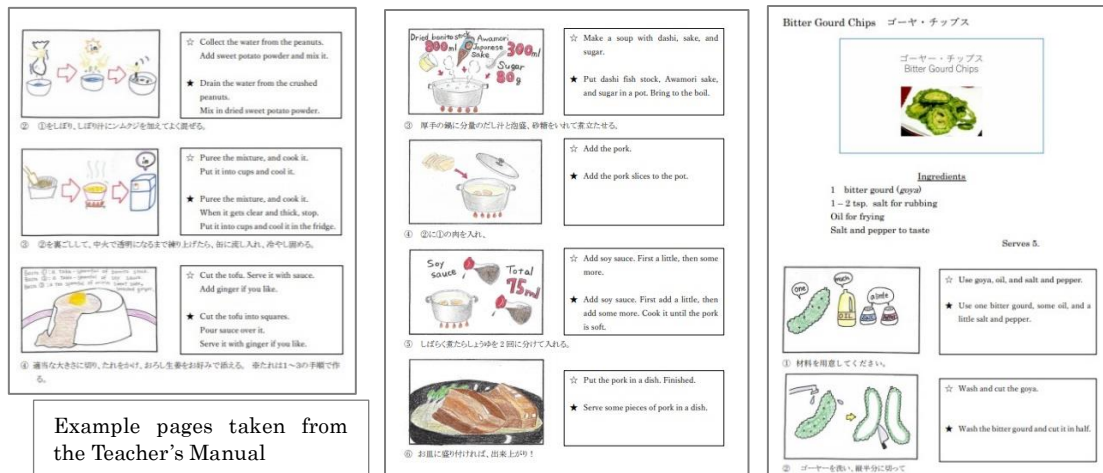
Of the many recipes introduced in the 『沖縄おうらい』 booklet, ten were chosen to be translated and made into *kamishibai* story cards. The chosen dishes include soup, pork, tofu made with peanuts, vegetable dishes including Fried Luffa (sponge gourd), and desserts, and were highlighted as they seemed to be the most popular dishes known to local children, as well as the ones English speaking tourists would most likely ask about.



### ② Making a *kamishibai*

Initially, the recipes were translated by students in an English class for students wanting to be teachers, with the objective being the development of educational resources.

Students were instructed to keep the language simple enough for primary or middle school level learners of English. The translations were then checked and modified by members of the teaching staff. Again in groups of five or six, the students made drawings to show how the dishes would be made. Again, the teaching staff checked the drawings for such things as spelling mistakes and inappropriate wording, and modified them where necessary.



Example pages taken from the Teacher's Manual

Recipe length varied from four to six cards, not including the cover card which gave the name of the recipe in English and its Japanese equivalent in *katakana*. (eg. above right) Due to some of the cooking procedures being difficult (eg. above left) for early English learners to understand and internalize, it was decided to use double translations, one a little easier than the other, indicated by an open star (☆) and a closed star (★), so that the resource could be adapted to different levels of English.

### ③ Format and Distribution

Although the common *kamishibai* is a box of thick boards measuring 38.5 x 27.5cm which is much bigger than an A4 page of 29.7 x 21cm, having the recipes in digital power point format has a number of benefits. Firstly, rather than buying a single, expensive *kamishibai* from a book store, multiple copies can be printed out on A4 sheets: a size which is now commonly used by children. Printing can be done in the traditional way so that the content of the card in front of the pack is written on the card at the back of the pack, or the cards can be put together with the content and picture on the front and back of the same card. Furthermore, the teacher can print out only the recipes needed. The A4 sheets can be laminated and stored, or handed to students as is. The teacher can adjust the content to fit the level of the class, group, or student.

Along with the recipe (power point) *kamishibai*, staff at Gifu Women's University have made a Teacher's Manual which includes a glossary, thereby expanding both the teacher's and the student's knowledge of English as it is used at home. With this tool to facilitate communication, an increase in confidence at using English is guaranteed.

Glossary		Cooking Vocabulary		クッキングに使う単語	
上記の付録は、各家庭に配布する。					
add	加える				
bowl	ゆでる				
cook	料理する				
cool	冷やす				
cut	切る				
deep-fry	(油で) 揚げた				
dice	サイコロ状に切る				
drain	水を切る				
freeze	凍らす				
fry	焼く				
grate	下ろす				
pour	注ぐ				
prepare	用意をする				
pour	ビュールにする				
put ( ) in	〜の中に入れる				