

It has been 7 months since the Great East Japan Earthquake. We are deeply grateful for the heartwarming support we have been receiving from within Japan and overseas. We hope to continue to cherish these bonds. We are moving forward with development plans for cities, towns and villages as we continue to discuss these plans with the local people. Here are some of the recent activities aimed at Iwate's rebuilding and recovery.

【 Cargo boat finally removed from the pier of Kamaishi Port 】

The huge cargo boat

“Asia Symphony”, carried by the March tsunami and dumped on the pier of Kamaishi Port, was finally removed from the pier.



The huge tidal waves swept this 100 m long cargo boat and sent its bow crashing into a coastal levee; since then, the boat was lying lodged in the road, proving to be a hindrance to traffic.



Top Photo : Asia Symphony swept to the pier dock.
Left Photo : Damaged pier wall

Asia Symphony was finally returned to the sea after almost 7 months. The boat will be sent to a shipyard in Hiroshima Prefecture.

Right Photo : The boat is returned to the sea waters



【 Thank you all! We're moving on! 】

Say hello to Iwate's original *koji-kin*~ 'Made in Iwate' refined sake brand contributes to the recovery efforts ~

On October 24th, Iwate Prefecture's Sake Brewers Association and the Prefecture's Industry & Technology Center announced that they have succeeded in developing an original 'koji-kin' (a type of mold used in sake brewing). This “All Iwate Sake” brewed using local rice, water and yeast is hoped to be ready for sales by next spring.



Seed malt (left) and rice malt (right) used to make the original koji-kin.

Koji-kin was named “Reimei-Hiraizumi,” since Hiraizumi was recently listed as a UNESCO World Heritage Site, making it a symbol of rebuilding and recovery. Many of the local brewers in Iwate are considering using this new *koji-kin*.

Out of 23 breweries, 3 were completely destroyed by the tsunami. However, Mr. Daizo Umezawa from the local brewers Association says, “We will not lose to the disaster and continue to make sake that will make us proud throughout Japan.”



【 A group of women from Otsuchi Town striving hard to bring back the hustle & bustle to their town 】

A group of women “Marine Mothers Kirikiri” based in Kirikiri, Otsuchi, have been actively involved in developing new products using *wakame* seaweed. However, they lost their processing factory and much of their necessary product ingredients in the 3.11 disaster.

They felt hopeless for a time, but in August these women managed to restart a temporary shop called “Yotte-ttan-se” selling snacks and other processed food. These six women continue to work hard for their shop.

Kanna Haga of “Yotte-ttan-se” says: “We decided to reopen the shop as we felt that the reopening of the shop would not only help the region but would also give us a purpose.”



Hope for the Future!
Kanna Haga “Let's bring back people's smiles and hustle & bustle back to the town.”

“We felt that the material aid alone is not enough and it is important to have a place where people would get a chance to talk; we hope that our shop will help bring back a few smiles on many people's faces and make them feel better.”

>>> For Details: ... <http://goo.gl/ZHKcX>

“Iwate Pref. sponsored TV Programme- “Iwate'Kibo-no-Chikara” Episode 21: Let's bring back the hustle & bustle! (Broadcast dates: October 24, 25, 27, 30)

Thank you all for your support!!

Donations to Survivors (As of September 30)
Approx. ¥ 15.88552 Billion (69,965 donations)

Donations for the Reconstruction (As of 30th September)

Approximately ¥ 5.3485 Billion (4,005 donations)

Iwate Fund to Support Children's Education (As of 14th October) Approx. ¥ 1.89933 Billion Yen (2,971 donations)

>>>For Donations/Contributions

<http://www.pref.iwate.jp/view.rbz?cd=32136>

【 Casualties & Damage in Iwate (As of 25th October) 】

○Human Casualties/Deaths: 4,664; Missing: 1,479

○Buildings Destroyed (Residences only; Total/Partial): 24,721

【Coastal Embankment Heights】 ~ Regional Planning for a Multiple-Disaster Scenario ~

Iwate Prefecture established a “Technical Committee on Tsunami Disaster Mitigation for Iwate Prefecture”(Chairperson: Shigeki Sakai, Faculty of Engineering, University of Iwate) in order to discuss the height of coastal embankments(walls). The committee decided to divide Iwate’s coastal area into 24 areas and on September 26th, the embankment heights for 10 areas including Hirota Bay (Rikuzentakata) were finalized. The decision regarding the remaining 14 areas was also officially announced on October 20th.

We will continue with our recovery efforts to rebuild coastal embankments, while taking into consideration new standards for embankment heights as the foundation of our new town planning, which has a primary focus on preparedness in case of a multiple-disaster scenario.

>>>For Details... <http://goo.gl/BY29m>

いわてと笑顔に Smile with the people of Iwate

We are deeply grateful for the heartwarming support we have been receiving from within Japan and overseas.

In order to express its gratitude for the support we have received from overseas, Iwate Prefecture has created the movies with English and French subtitles to convey the recovery and rebuilding efforts of Iwate.

>>>Please click here for the videos
【English】 <http://goo.gl/aOx9O>
【French】 <http://goo.gl/J2R6J>



From the movie “Smile with the people of Iwate”



【Ganbaro Iwate! Nippon Food Festival Iwate Rebuilding Support】

A food event called “Nippon Delicacies – Support Iwate” was held on November 11th (Friday) near Tokyo Station’s restaurant & café area; the event offered 70 varieties of original dishes.

A part of the proceeds from the event will go to the Ryori Fishing Cooperative in Ofunato City, which was badly hit by the disaster. The proceeds will provide a boost to the reestablishment of scallop fishing, as Ofunato is famous for its “Koishihama” scallops.

Through this event, people were able to enjoy some delicious food and also support Iwate’s rebuilding efforts at the same time!



Stewed tomato don (rice bowl) recipe from Iwate's Horohoro guineafowl



A replica of Sanriku Railway's “Koishihama” Station

■Sponsored By:
Tetsudo Kaikan Co., Ltd.
(Cooperation: Iwate Pref.)

■Period:
27th October (Thu) ~
11th November (Fri)

■Venue:
Tokyo Station Restaurants & Cafes (69 shops)

■Ingredients used
Hachimantai rainbow trout, Kuretsubo turnip, Orizume Sangen pork (Sasuke), Horohoro guineafowl, white radish, Chinese cabbage, raw mushrooms, apples, black soybeans, green soybeans

>>>For Details: 「 TOKYOINFO 」
http://www.tokyoinfo.com/oishii_iwate2011/