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An internationally-flavoured "Chanko-nabe" party

In light of the fact that our Society's fiscal year terminates in March, an International Committee Meeting was held on February 24th in Osaka, where we summed up our activities during the current fiscal year, and discussed about our plans for next year to accelerate our globalization efforts envisaging the 31st IFSCC Yokohama Congress 2020. As the International Committee will take full charge of "Omotenashi (reception)", to welcome visitors from all over the globe to our Yokohama Congress in 2020, our discussions continued endlessly extending well into the "happy hour" while enjoying "Chanko-nabe", a hot pod dish that is a very popular cuisine in Japan. Please look forward to the wealth of plans that we will put together to make available unique and fruitful experiences of the lifetime to every single visitor during their stay in the land of the rising sun.

For your information, "Chanko-nabe" is a Japanese stew eaten by sumo wrestlers in great quantities as a weight-gain diet to develop their physique, consisting of a soup containing vegetables, fish, meat and other protein sources, with each sumo stable having their own characteristic recipes. A combination of a myriad of ingredients generates a delicious harmony, making "Chanko-nabe" a popular cuisine to even the lay people and hence served not only at special dedicated restaurants but at many drinking spots as well, needless to mention in modest and manageable quantity!! Why don't you try some in 2020?

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Photo 1. Familiar faces !!



Photo 2. Tasty Chanko-nabe

