

Discover the World in Kitayama!

Let's Make Japanese Wagashi & Indonesian Klepon!

Join us for a sweet cultural exchange! We'll be making traditional Japanese Wagashi and Indonesian Klepon (delicious palm sugar-filled rice balls) while learning all about desserts from around the world.

After the cooking session, we'll enjoy our handmade treats together during a social mixer!

Date and Time: **Jun28 (Sun) 10:00~14:00**

Capacity: 15 participants total (10 Japanese residents, 5 International residents)

Where it is: Kitayama Shimin Center, Meeting Room 1 (2F)

Registration: First-come, first-served!



Japanese Wagashi

● 10:00~11:00 ●

Instructor: Ms. Chika Ogasawara
from Nana Cook

Indonesian Klepon

● 11:00~12:00 ●

Instructor: Members of PPI
Sendai (Indonesian Student Association
in Sendai)



• How to apply: By Phone (272-1020), e-mail, or in person after 10:00, May 31 (Sun).

• Participation fee : Please bring the **¥1,300** participation fee to the Kitayama Shimin Center reception desk by Jun 23 (Tue).

● What to bring: Apron, Bandana or hair cap (Sankakukin), Hand towel (one that you don't mind getting dirty), Mask

● Dress Code: Please wear comfortable clothes that you don't mind getting a little messy!

● Important Notes · Quantity: Each participant will make one Japanese Wagashi.

· Hand-making Process: Sweets will be prepared with bare hands.

· Takeout Policy: To ensure food safety, we kindly ask that you do not take any sweets home. Please enjoy your creations during the social mixer!

Please direct inquiries to **Kitayama Shimin Center**

8-4 Nizaka-machi, Aoba-ku, Sendai-shi 981-0934

Tel: 272-1020 E-mail : hm-simin-kouza@sendai-simin.jp

※ Any personal information collected will not be used for purposes outside of this class.

※ We may take photographs of the class for the center's newsletter or webpage.