

## Special Thursday Event

# Okoshimono-Making Workshop with Sayaka Ishii



いっしょ だんご つく  
一緒に団子を作りませんか？

Hyogo Cultural Centre welcomes you to come along and try your hand at making and tasting *Okoshimono*, dumplings (*dango*). *Okoshimono*, are a type of *dango* from the Owari area of Aichi in Japan. The dumpling mixture, made from rice flour, is pressed into wooden moulds of various shapes to form dumplings.

In the Owari region, traditionally families have their own distinctive wooden moulds which are passed down from generation to generation. We have had a sneak preview of the very special wooden moulds that Sayaka-san will bring along and these are worth a look on their own.

Come along to enjoy a light lunch of *okoshimono* and soup.

**DATE:** Thursday, September 20, 2018  
**TIME:** 12:00—13:00  
**COST:** \$15 members, \$20 non-members  
**VENUE:** Hyogo Cultural Centre  
**RSVP:** Tuesday, September 18



Sayaka moved to Perth several months ago and many of you may have met her at various events. Sayaka is a glass beads designer and maker. If you have talked with Sayaka, you will also know that Sayaka knows well about traditional Japanese arts, including kimono, tea ceremony, and Japanese dancing. In this workshop, Sayaka will share some traditions of her home town in Japan.



**Hyogo Prefectural Government Cultural Centre**

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Tue–Fri: 10:00—16:00 Sat: 9:00—16:00