



newsletter

京都大学 農学研究科・農学部国際交流室
International Exchange Section



同じ釜の飯を食う

白岩 立彦

農学研究科教授
農学専攻
作物学分野

京都大学に赴任した1998年から26年間、23人の留学生と研究室で接してきました。出身国は、中国（8人）、インドネシア（3人）、バングラデシュ（3人）、アフガニスタン（2人）、モザンビーク、ネパール、ナイジェリア、台湾、ジンバブエ、ミャンマー、パキスタン（各1人）です。様々な地域からやってきた優秀な若者とともにともに仕事できたのは得難い経験であり、学会や実験・調査に同行したり、自宅に招いたり、といった交流は実に楽しいものでした。幸運だったと思います。その上で少し感じていることがあります。

日本人学生と外国人学生との交わりについてです。私がいる作物学研究室では、圃場での共同作業を、平均週一度くらいの頻度で行い全員参加が原則です。留学生も同じでまじめに参加し、日本人学生と仲良く作業していました。言うまでもなく同じ教員（研究室の3教員のうちの一人）についている者同士では、仕事や研究打合せをすることは頻繁になります。必然的に学生同士の関係は密接になるものだが、よく見るとやはり留学生は溶け込まない部分を持っていることが多いのです。

学生時代に同じ釜の飯を食った友はかけがえのない財産だと、私はよく学生に話しているものだから、上述のことを物足りなく思ってきました。まずは言葉の壁だが、それだけでない部分も感じます。それは日本人学生と留学生の双方の、互いへの関心がかつてに比べて弱くなっていることです。ここで、かつてというのは私が学生だった1980年頃からです。1990年代でも同様でした。留学生といえば、どんなところから来たのか、何を思っているのか、好奇心をかきたてられたものでした。無論、当時と今では情報の量が格段に違うが、だからといって互いを良く知っているか、たとえばそれほどでもない。彼らを見ていて、互いのことを尋ねない、伝えようとしない、淡白さを感じてなりません。

1人の留学生（2022年博士修了）と、現地視察旅行において同じ部屋に2連泊したことがあります。彼は当時修士2回生だったのですが、来日当初は適応に苦戦したものの、その頃には日本語が達者になりかなり日本になじんでいました。長時間話しているうちに彼の母国の政治的困難に及び、生々しい弾圧の経験や彼の家族、とくに弟と妹の将来への心配を聞くにつけ、彼が背負っている物の重さに戸惑いました。2021年夏以降さらに出身国の状況が悪化し、その後たびたび話を聞いていたものです。そんな彼に研究室の学生達のことを話題にしても、何人かの人に敬意を示すもののそれ以上は言及せず、話がはずまない。同世代の日本人に興味がないかのように見えました。なぜか。時折漏らした言葉や態度から、日本と私を含む日本人は平和で豊かな祝福された国とそこに住む幸運な人々であり、比べる気にならない、“貴方たちと私たちは違う”、といった諦めに似た心境がうかがわれま

した。これは極端な例ですが、私は、他の多くの留学生から似たような印象を持っています。せっかく日本に来たのだから、日本と日本人のことを深く理解してもらうように濃密な交流をして欲しいが、そうはならない。背景の違いからくるトラブルがあっても不思議でないが深く関わらないので争いも起こりません。大人らしい遠慮とともに淡白さを感じるのです。

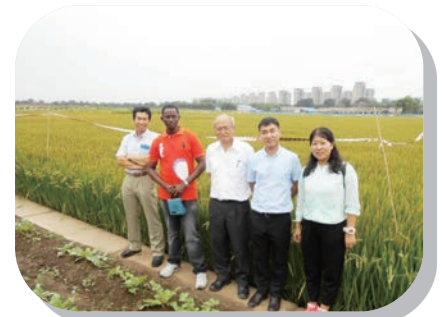
一方日本人学生は、英語教育によりとくに会話力が格段に向上しました。研究室でもほとんどの学生は日常的意思伝達はできています。しかし、それにとまって深い交流たとえば意見をたたかわせることが活発になったとは思えません。簡単な連絡以外で話し込んでいる様子はほとんどみかけないからです。外国の様子はインターネットでいつでも知れる時代ではあるが、生でしか伝わらない互いの考えや感情の機微を理解するせっかくの機会なのにもったいなく思っています。

無論、個人差は大きいです。概して日本語がよく話せる留学生ほど日本人学生との関係は深い傾向があります。そして私たち教員を含め卒業後も交流が続きます。したがって、かつては留学生との交流がもっと深かったと感じるのは、彼らが日本語を高いレベルで習得してくれていたからかもしれません。

研究面では、国際学会や調査など海外渡航の機会が増え、日本人学生には留学を希望する人もいます。研究室ゼミでは、留学生が参加することから配布資料を英語で用意することが多いし、英語で口頭発表する日本人学生もいます。農学特別コースによる留学生受入の促進や英語講義など、国際化を目指した教育上の取組の成果であることは疑いませぬ。つまり、留学生と日本人学生の修学面・学術面での国際活動は活発になってきました。だが彼らの間の日常的交流もしくは心の交流は今一つなのです。

最近、政治学者オトセール氏の“平和を作る方法”（2023）を読み、感銘を受けました。国際機関の懸命な努力にもかかわらず世界で紛争がなくなるのは、外部の国際機関がやってきて指導者を説得するトップダウンの方法のみに頼るからであり、ボトムアップの方法をもっと重視すべきだということです。当事者が主体になって長い時間をかけて話し合いの折り合いをつけることで、局地的だが平和が長く保たれている例が、コンボ、アフガニスタン、コンゴをはじめ数多く存在すること、各地に話し合いを根気よく支える若き賢者がいるそうです。もちろん、研究科の教育はそのような人材を育てることだけが目的ではありません。しかし地政学リスクや不寛容という言葉が頻用される中、異なるグループ間で相互理解を構築する土台となる素養が、分野にかかわらず日本と諸外国の地域の指導者となる人たちの中に築かれることは、重要さを増しています。

留学生と日本人学生の、“同じ釜の飯を食う”関係がいつそう深まることを願ってやみません。



ナイジェリア人のIdowu君、中国人の劉君、同じく汪君と、瀋陽農業大学との共同研究試験区の前にて（2017年8月）

Tom Strang

Senior Conservation Scientist from Canadian Conservation Institute, Canada
 Visiting Research Scholar at the Laboratory of Wood Processing
 Division of Forest and Biomaterials Science
 July 1st, 2022 – September 30th, 2022

Rhythm in Wood.



In the summer of 2022 from July through September I was fortunate to be hosted by Dr. FUJII Yoshihisa as a visiting researcher with the Graduate School of Agriculture, Kyoto University. Planned before the Covid-19 pandemic, I was very thankful that the University kept my opportunity open so when travel restrictions were lifted I could come to Japan. I am most appreciative of the help Imaeda-san (Graduate School of Agriculture, International Office) gave me with the many details of becoming a resident.

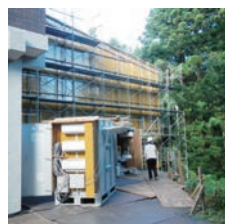
During my employment as a research scientist at the Canadian Conservation Institute in Canada, I had worked in the early 1990's to establish the use of heat and cold for museum pest control through an extensive review of efficacy studies in older literature – a process now called “data mining”. This had a specific goal – to give museum practitioners confidence to kill pests by use of heat or cold from everyday affordable appliances. This was combined with practical steps to control moisture content change that reduces the possibility of harm during treatment. While large institutions were losing their fumigation capacity to changes in pesticide registration, many small institutions had been without easy means to kill pests. I focused on heat and cold as they are universally available, free from pesticide limitations and hazards, and the protocols for safe use were relatively simple – controlling moisture content change with vapor resistant enclosures.

So, it was with great pleasure I was able to spend time in Fujii sensei's laboratory which with Kitahara-san (Total System Institute) had developed and tested a practical application of humidified electric heat treatment for combatting wood boring beetle infestations in temples and shrines at Nikko.

This was a large research project initiated by Dr. Kigawa while she was at Tokyo National Research Institute for Cultural Property, to meet the needs of maintaining large wood structures when fumigant gasses are no longer available.

The central project of the summer with Dr. Fujii and Fujiwara-san from Kyodai was gathering data to verify dimensional stability while undertaking a full-scale heat treatment of a newly constructed Shinto shrine on the grounds of Nikko Hozonkai. Two previous field studies at Chuzen-ji overseen by Hozonkai's Harada-san, had been successful. This third test examined another architectural style and was the first to connect directly to the local power grid instead of diesel generators. We are happy that the final approval by Bunkacho was given and the process can now be used as part of routine restoration work at Nikko.

Another enjoyable activity was to visit timber building restoration projects underway in Kyoto. Surrounding exposed framing at Myouhou-in I could see the traditional wood scaffold, a preserved trade only to be found in Kyoto. I had only seen this practice in historic photographs. The gate at Kamigoryo Jinja provided an opportunity to hear about interpretation of evidence from previous reconstructions. Visit-



An insulated chamber is attached to scaffold surrounding a Shinto shrine building at Nikko Hozonkai. HVAC components are organized into modules that are plumbed into the chamber.

ing Okutanigumi, which has undertaken hundreds of temple and shrine restorations showed me the extent of learning and effort of crafts-people who built Japan's wooden cultural heritage.

Ranging further abroad Fujii-sensei introduced me to the many steps of the historical flow of wood from interior mountain forests such as we visited at Akasawa, and lower down saw how the Edo practice of shaped logs descending the Kiso river supported traditional wood industries by the coast. We visited Nakagen Forest Products, a rare family business making hand split three-millimeter-thick wood shakes for temple roof restoration and Shirakawa-Go's gassho-zukuri to see how a small firm is continuing the renewal of the iconic thatch rooves. Another trip introduced me to the towering mother-tree of Kitayama cedar and participation in a Kitayama daitsugi workshop to prune and harvest timber used in traditional tea house rafters. We climbed the ashiba set in the sea over the red torii gate at Itsukushima jinja to view the restoration up close, and appreciated engineering through choice of wood species in building the five-spans of Kinjo bridge in Iwakuni.



The iconic water-gate at Itsukushima shrine has had a four-year restoration. We were fortunate to visit and hear about the craftsmanship and innovation that went into this century's round of preservation.



One of the privileges of working in restoration is to be close to parts of structures that are going to otherwise be inaccessible for decades to come and see details that will be invisible from the ground. A challenge for historic site preservation is inspection and timely maintenance.

Thanks to Judith Clancy, for everyday living I was able to stay in her restored machiya, Kenkun House, which gave me an immersive experience of a traditional Nishijin neighbourhood. I enjoyed getting around Kyoto by bicycle, spending a day watching the detailed steps of a Gion matsuri Hoko float being constructed, finding local vendors for my daily needs, and feeling how these classic buildings both shelter you from and expose you to the changes in Kyoto weather. The summer heat of Kyoto can be difficult to adapt to and care taken to avoid heat stress, I countered it sitting quietly in the Kamogawa, or laughing with everyone wading through the water shrine at Shimogamo Jinja.

Most of all I have a deeper empathy for the challenges and hopes of skilled Japanese crafts-people for their hand-tended wooden history in this modern age.



One of the many delights of living in Kyoto is participating in Shimogamo Jinja's Ashitsuke Shinji, where wading through cool water carrying a burning candle is good for your health.



Beyond Borders: A Journey from Indonesia to Kyoto

Anisah Nur Fatimah Double Degree Master's Student from Indonesia
Laboratory of Agri-Food System Management
Division of Natural Resource Economics
September 2023 - present



Born and raised in Indonesia, I was exposed with Japanese culture as legacy from my father's time working in Japan before he had me and studying in Japan has always been my dream, until I had a chance to be an exchange student at GSA Kyoto University in 2021. However, the unpredictable currents of the global pandemic rerouted my plans, transforming the anticipated physical experience into a virtual program. Disappointment lingered, but as fate would have it, the disappointment gave way to the fulfillment of a different dream - the pursuit of a master's degree in Kyoto.



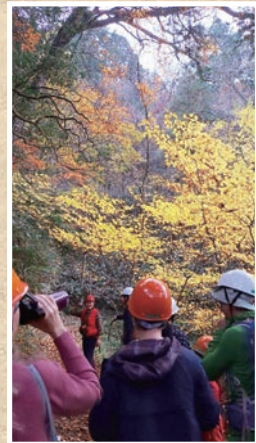
Enjoying snow at Kifune Shrine

As it is my first time studying abroad, I feel it challenging to step out from my comfort zone. Everything is different from the life I had back in Indonesia, but it didn't need a long time for me to love my life in Japan. The initial challenges transformed into stepping stones for personal growth. The people I met from across the globe became not just acquaintances but cherished friends, fostering a camaraderie that transcended cultural boundaries. Academic collaborations became the bridge that connected minds from diverse backgrounds, enriching my learning experience.

I am beyond grateful that I had chance to conduct two thesis each in Institut Teknologi Bandung and Kyoto University. This program allowed me to understand in a broader perspective and correlate both Indonesia and Japan. My thesis, focused the cocoa agroindustry supply chain, delved into the relationship of cocoa plantation and processing in Indonesia as an exporter country and explored chocolate confectionary and consumption in Japan as a cocoa importer country. The correlation is clear that Japan has modern manufacturing and high potential market and Indonesia has a role as a key player in the procurement process.

Kyoto, with its historic charm and natural beauty, became the most memorable place for me. My days always filled out with great cultural exploration - from the hallowed grounds of shrines and temples to the meditative rituals of tea ceremonies, the elegance of donning a kimono, the enchanting melodies of koto performances, the artistry of ikebana, and the captivating world of noh. As someone living with equatorial climate, I am so happy to experience 4 seasons for the first time. I enjoyed the beautiful scenery of Kurama mountain in snow and learned how to ski.

Venturing beyond Kyoto, my travels have taken me to Osaka, Shiga, Kobe, and Gifu. Among these journeys, the fieldwork to Nakatsugawa, Gifu, with Nagoya University became the greatest. Nights spent in a traditional house Ryokan, savoring the authenticity of a full set traditional Japanese meal, immersing in the tranquility of onsens, and connecting with locals in a world devoid of internet connectivity created memories that transcend the ordinary. Hiking the mountains and delving into the intricacies of sustainable forest management added a layer of understanding to the delicate balance between nature, culture, and human interaction.



Field trip to Nakatsugawa



Full set Japanese meal (fermented and made in traditional techniques)



Strolling around Kiyomizu Dera in Kimono

As I specifically studied Fairtrade product consumer behavior, I learned more about Japanese wisdom and philosophy. The concept of "Mitate" revealed that every object has more than one purpose, emphasizing the connoisseurs of quality who appreciate and respect the dedication behind each product with heart. Japan's moral philosophies underscored ethical consumption, encompassing ecological, economical, and social fairness - a profound wisdom that resonated deeply. It is a great wisdom that the Japanese value things they buy more than just a product to consume, but to support the surrounding.

This journey has gifted a golden pleated sheet in my heart - an experience I would never trade for anything in the world. My younger self would never have thought that she would experience all of this in the future. Living in Japan has transformed me into a better person, and I hope someday I can come back to Kyoto, a place that will forever hold a special place in my heart.

◆ 招へい研究員 Visiting Researcher ◆

First Semester, 2024

Peter Schausberger: June 1st, 2024 – September 30th, 2024

ウィーン大学教授(オーストリア)

University Docent, University of Vienna, Austria

共同研究課題:「捕食性カブリダニ(チリカブリダニ)における代替繁殖戦略としての一交代尾と多数交代尾について」

Joint research title: “Monandry and Polyandry as Alternative Reproductive Tactics in the Predatory Mite *Phytoseiulus persimilis*”

受入れ: 地域環境科学専攻 日本 典秀 教授

Host: Prof. Norihide Hinamoto, Division of Environmental Science and Technology

◆ 招へい研究員特別講演 Special Lecture by a Visiting Researcher ◆

◆ Prof. Md. Asaduzzaman Sarker
(Bangladesh Agricultural University, Bangladesh)

“Climate Change Consequences and Adaptation Strategies: The Bangladeshi Experience”

December 12th, 2023



14th Mochitsuki 第14回餅つき大会

On Friday, January 19th, we hosted a Mochitsuki (rice-cake making) event which had been suspended for 4 years due to the pandemic. Despite the fact that it had not been held for a while, a record number of approximately 290 people attended the event.

1月19日(金)、コロナ禍で中止となっていた餅つき大会を4年ぶりに開催しました。久しぶりの開催にもかかわらず、過去最多の約290名の方が参加していただきました。

We would normally use the traditional *usu* (rice mortar) and *kine* (pestle), but this time, a farmer from the Keihoku area brought a traditional mochitsuki machine with a foot pedal. At one end of the wooden machine is a bowl for steamed rice, and at the other end is a foot pedal with a hammer attached. When a person steps on the pedal, the hammer is lifted, and when the person relaxes, the hammer is lowered into the bowl and the steamed rice is pounded. This is repeated to produce silky smooth rice cake.

これまででは臼と杵を使って餅つきをしていましたが、今回は、京北地域の農家さんが伝統的な足踏み式餅つき機を持ってきていただきました。木製餅つき機的一端には蒸した米を入れる鉢があり、もう一端にはハンマーが取り付けられたペダルがあります。人がペダルを踏むとハンマーが持ち上がり、力を抜くとハンマーが鉢の中に下ろされ、蒸し米をつくことができます。これを繰り返すことで、なめらかな餅が出来上がります。

After our mochitsuki team was done pounding mochi, the freshly-made mochi was then brought to the mochi ball making team where they took one big mochi and made it into small mochi balls. In addition to regular mochi, we also made *natto* (fermented soybeans) mochi with natto handmade by the farmer. Natto mochi is a special kind of mochi which is shaped like fans and stuffed with natto, and is traditionally eaten in the Keihoku area.

餅つきチームが餅つきを終えると、出来立ての餅は餅丸めチームに手渡され、餅丸めチームが一つの大きな餅をちぎって丸め、小さい餅を作りました。通常の餅に加えて、農家さん手作りの納豆を餅で包み、京北地方で伝統的に食べられている納豆餅も作りました。

Participants enjoyed delicious mochi with toppings such as *anko* (sweet soybean paste), *kinako* (sweet soybean flour), and *zouni* (vegetable soup for New Year), making for a fun and very lively event. Thank you to everyone who joined us and to the students who worked with us. See you next time!

参加者は、あんこ、きな粉、お雑煮と一緒においしい餅を楽しみ、和気あいあいと大変賑やかな会になりました。参加して下さった皆さん、お手伝い下さった学生の皆さん、ありがとうございました。また次回お会いしましょう！



Traditional mochitsuki machine
伝統的な餅つき機



Pounding mochi
餅をつく様子



Freshly made mochi
つきたての餅



Making natto mochi
納豆餅を作る様子



The venue was packed during lunch time (Left: mochi ball making team, right: mochitsuki team)
お昼時には多くの方が来られ、大賑わいでした(左: 餅丸めチーム、右: 餅つきチーム)

◆外国人留学生(研究者)博士号取得状況 2023年度◆

◆Doctoral Degrees Awarded to International Students and Researchers in AY2023◆

農学専攻 Division of Agronomy and Horticultural Science

Woo Sun-Hee: Development of protein analysis method and its application to the improvement of wheat seed quality
(タンパク質分析法の開発と小麦種子品質向上への適用)

森林科学専攻 Division of Forest and Biomaterials Science

Tin Hnaung Aye: Optimum Forest Management through Investigating Land-cover Changes, Deforestation Drivers, Forest Structure and Local Livelihoods in Banmawk Township, Myanmar
(ミャンマー、バンマウクにおける土地被覆変化、森林伐採要因、森林構造および地域住民の生計を通してみた最適な森林管理)

崔 麗華: Summer Microclimates and Thermal Perception in Japanese Gardens and Small Urban Parks: Hints for Climate-Adaptive Green Space Designs
(日本庭園及び街区公園における夏季の微気象と感ずる暑さ: 気候に適応的な緑地デザインに向けての知見)

謝 冰: Studies on electrolytic mediator system (EMS) oxidation of lignin model compounds
(リグニンモデル化合物の電解メディエーターシステム (EMS) 酸化に関する研究)

Rahma Nur Komariah: Development of Particleboard Made from Inner Part of Oil Palm Trunk Utilizing the Chemical Components of Raw Materials as an Adhesive
(アブラヤシの樹幹内部を原料とし、その化学成分を接着剤として利用したパーティクルボードの開発)

Ni Putu Ratna Ayu Krishanti: Studies on Lignocellulose Decomposition and Structure of Gut Microbiota of Death Watch Beetle, *Nicobium hirtum* (Coleoptera: Anobiidae)
(ケブカシバナムシのリグノセルロース分解と腸内微生物叢に関する研究)

Joseph Emile Honour Percival: Application of satellite remote sensing techniques to detect spatial and temporal patterns of fire and other deforestation drivers in NW Madagascar
(マダガスカル北西部における火災およびその他の森林減少要因の空間的・時間的パターンへの衛星リモートセンシング技術の応用)

劉 皓月: Reinforcing the wet strength of paper by CNFs/refiner-treated pulp and NaOH treatment
(CNFs/リファイナー処理パルプと水酸化ナトリウム処理の複合による紙の湿潤強度の向上)

A.T.M. Zinnatul Bassar: Above and belowground biomass and net primary productivity in two subtropical mangrove forests in Japan
(日本の亜熱帯マングローブ2林における地上部・地下部のバイオマスと純一次生産量の推定)

応用生命科学専攻 Division of Applied Life Sciences

Hui Chun Wai: Screening of food-related microorganisms for tomatinase activity and its application in tomatidine production
(トマチナーゼ活性を有する食品微生物の探索およびトマチジン生産への応用について)

応用生物科学専攻 Division of Applied Biosciences

Diao Zhicheng: Studies on the regulatory expression of uncoupling protein 1 in bovine skeletal muscle
(ウシ骨格筋における脱共役タンパク質 1 発現調節に関する研究)

地域環境科学専攻 Division of Environmental Science and Technology

Zhu Jiajun: Object Detection in Paddy Field for Robotic Combine Harvester Based on Semantic Segmentation
(セマンティックセグメンテーションに基づくロボットコンバインのための物体検出)

Indrawan Cahyo Adilaksono: Experimental Study of Fine Bubble Application on Lettuce Growth on Hydroponic Nutrients Solution at Plant Factory
(植物工場における水耕養液中のレタス生育に対するファインバブル適用の実験的研究)

Guo Han: Starch Crystallinity Determination and Resistant Starch Quantification in Rice after Hydrothermal Treatments Using Terahertz Spectroscopy
(テラヘルツ分光法を用いたコメの水熱処理におけるデンプンの結晶化度およびレジスタントスターチの定量化)

Li Nanding: Non-invasive Monitoring for Blood Vitamin A Levels in Japanese Black Cattle Based on Eye Surface and Fundus Image Analysis
(眼の表面と眼底の画像分析に基づいた黒毛和牛の血中ビタミン A 濃度の非侵襲モニタリング)

Pattara Opadith: Population structure of the Japanese orange fly, *Bactrocera tsuneonis* (Diptera: Tephritidae)
(ミカンバエ (ハエ目ミバエ科) の個体群構造の解析)

食品生物科学専攻 Division of Food Science and Biotechnology

Ng Su Ping: The effects of methylglyoxal, a metabolite derived from glycolysis, on metabolic responses of adipocytes
(解糖系由来代謝物メチルグリオキサールが脂肪細胞の代謝応答に与える影響)

Kwon Jungin: Studies on the effects of regulators of the cholesterol biosynthesis pathway and fatty acid oxidation on the thermogenic adipocyte function
(コレステロール生合成経路及び脂肪酸酸化の調節因子による脂肪細胞の熱産生機能制御機構に関する研究)

Kevin Maafu Juma: Studies on enzymes and reaction conditions in recombinase polymerase amplification
(リコンビナーゼポリメラーゼ増幅法の酵素と反応条件に関する研究)

2023年度後期行事 / Events in the Second Semester, AY2023

October 6th, 2023

参加人数 63名



行事 新入留学生・チューターガイダンス&歓迎パーティー
Orientations for New International Students and Tutors & Welcome Party
会場 農学総合館大会議室・北部生協ホール
Meeting Room, Agriculture Main Bldg. and Co-op 2nd Floor

November 14th & 15th

参加人数 30名



行事 茶道体験
Japanese Tea Ceremony
会場 国際交流室
International Exchange Section

November 21st & 22nd

参加人数 71名



行事 リサイクルイベント
Recycle Event
会場 国際交流室
International Exchange Section

January 16th & 17th, 2024

参加人数 15名



行事 書道教室
Japanese Calligraphy
会場 日本語教室
Japanese Class

January 19th

参加人数 291名



行事 第14回餅つき大会
14th Mochitsuki
会場 農学研究科2号館東隣空地
Lot next to the Graduate School of Agriculture Bldg. 2

January 29th

参加人数 30名



行事 第22回ほっこりカフェ
22nd International Café Meeting: "Chilean agriculture: Fruitful exportation and land tenure problems"
会場 農学総合館 S-130
S-130, Agriculture Main Bldg.

February 20th

参加人数 20名



行事 日帰り見学会
One-Day Study Trip
会場 粉河寺・観音山フルーツガーデン
Kokawa-dera Temple & Kannoyama Fruit Garden

March 12th & 13th

参加人数 14名



行事 折り紙・風呂敷教室
Origami and Furoshiki Lessons
会場 日本語教室
Japanese Class



2024年度前期行事予定 / Event Schedule in the First Semester, AY2024

日付 / Date	行事 / Event	会場 / Venue
April 11 th	新入留学生・チューターガイダンス&歓迎パーティー Orientations for New International Students and Tutors & Welcome Party	農学総合館大会議室・旧演習林事務室ラウンジ Meeting Room, Agriculture Main Bldg. and Lounge in the Former Head Office of Forest Research Station
May 23 rd	日帰り見学会 One-Day Study Trip	サントリーフラワーズ・琵琶湖博物館 Suntory Flowers & Lake Biwa Museum
未定 TBA	ほっこりカフェ International Café Meeting	未定 To be announced
未定 TBA	リサイクルイベント Recycle Event	国際交流室 International Exchange Section
未定 TBA	茶道体験 Japanese Tea Ceremony	国際交流室 International Exchange Section
未定 TBA	書道教室 Japanese Calligraphy	日本語教室 Japanese Class

発行

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