



HACHIOJI HIGASHI POST

Special Edition

March 2022

Higashi's traditional and thoughtful kiosk

Countless students have enjoyed our school's bread kiosk since our school was founded. Therefore, we decided to interview Shinichi Ishida, who sells sweet rolls at the kiosk at Hachioji Higashi, about the bread's deliciousness. Ishida says "The secret to good taste is in how the bread is brought to our school and in the ingredients. The first secret is a short delivery time. Iwasakiseipan, a factory in Akishima, Tokyo, produces bread for our school kiosk and for many high schools. Since the delivery time is only about 30 minutes, they can deliver fresh bread to our school every morning. In addition, Iwasakiseipan's bread doesn't contain food additives, so consumers can enjoy the taste of the ingredients. This is also the reason that students are hooked on the bread.

Ranking of popular items

This winter, we interviewed Ishida. We asked him about popular items among Higashi's students for the past 46 years. According to him, three long-time popular items are tea *melonpan*, salt *yakisoba* and *karaage* bread. Recently, chocolate chip *melonpan* has also been popu-

lar. He says "The popular items have not changed for the past 46 years and have sold for a long time. Also, products sold for a limited time are very popular." We also conducted a questionnaire among Higashi's students about which items they like at the school store. We received answers from 231 students. Tea *melonpan* won first with 36 votes. It has the aroma of tea and tea leaves are kneaded into the cookie dough. Some students say it is the most delicious bread they have ever eaten. The second-place winner was chocolate chip *melonpan* with 23 votes. It has chocolate chips on the outside and custard cream inside. Students say it heals their study fatigue. Salt *yakisoba* and *dorayaki* shared third place with 11 votes each. The *yakisoba* contains cabbage and bacon. Also, it is unique because it contains pickled red ginger and black pepper. The students sometimes get fried chicken for free also. *Dorayaki* has a lot of red bean paste inside and tastes nostalgic, according to the students. The students can easily eat it as a snack because it costs only 50 yen. These original goods are popular with the students.



Shinichi Ishida stands at his kiosk ready to sell baked goods.

SHIHO FUJIKAWA PHOTO

Iwasakiseipan

Iwasakiseipan in Akishima has three employees, and it has been loved by the city for a long time. They are often called "The city's beloved bakery" by people who live near them. They work on bread production for a lot of high schools, and they have made sure that it is delicious. The production method has not changed, and it is very simple. Ishida says, "I sell warm and healthy bread."

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 Mayuna Yamaguchi, Kinari Kanai, Manami Kose and Shiho Fujikawa



Tea *melonpan* on display.

SHIHO FUJIKAWA PHOTO

Ranking

Product	Number of votes
1. Tea <i>melonpan</i>	36
2. Chocolate chip <i>melonpan</i>	23
3. <i>Yakisoba</i> <i>Dorayaki</i>	11

SHIHO FUJIKAWA

HACHIOJI HIGASHI POST

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STUDY STYLES

Studying in the Covid-19 pandemic

Since 2020, the coronavirus has spread all over the world. Our lives changed suddenly because of it. For example, it became difficult for high school students to take face-to-face classes, so we took online classes at home. Both online classes and face-to-face classes have advantages and disadvantages.

Gathering opinions about online lessons

We sent a questionnaire to 175 students and 12 teachers at Hachioji Higashi High School to learn about the differences in opinions between them and about changes in study styles. The questions for students were “Which is better, online classes or face-to-face classes? Why?” and “What has changed in studying since pandemic?” The questions for teachers were “Which is better, online classes or face-to-face classes? Why?” and “What are you doing in both online classes and face-to-face classes to make your lessons easier for students to understand?”

Benefits of online classes

There were 32 students who

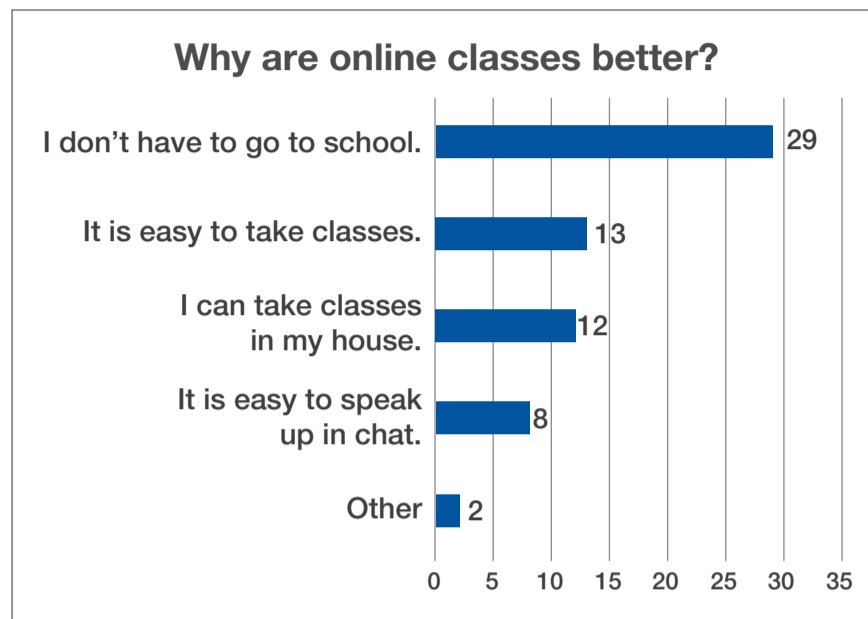


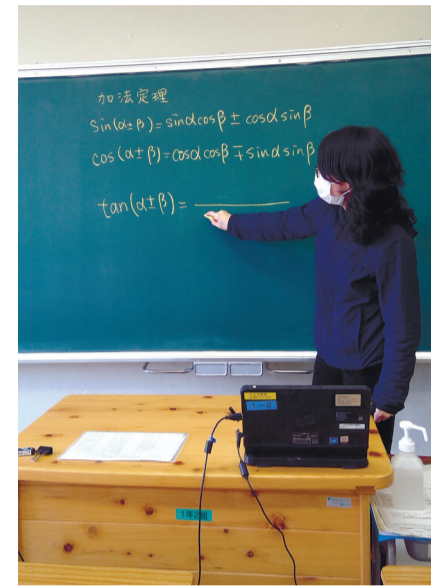
Figure 1

answered that online classes are better than face-to-face classes. Figure 1 shows us that 45 percent of students chose “I don't have to go to school”, and 20 percent chose “I can relax when I take online classes at home.” There are many students whose house is far from school. Those students spend a lot of time commuting, so it is hard for them to do other things. Although there are chances to state their opinions in face-to-face classes, there

are some students who are uncomfortable doing it. Therefore, those students can take online classes more comfortably. Of course, it is also good that the students who contract coronavirus and cannot go to school can still take classes.

Disadvantages of online classes

According to the results of the survey given to the teachers, all 12 respondents answered that face-to-face classes are better



A math teacher teaches an online class. HARUKA KAMEI PHOTO

than online. Most of them chose as a disadvantage, “It is hard to know how well students understand the lesson during class because teachers cannot see students' reactions”. In face-to-face classes, the teachers adapt the lesson dynamically by watching students' faces. However, it is impossible in our school's online classes as students turn off their cameras. In addition, many teachers answered that it is difficult for students to exchange opinions in online classes.

Benefits of face-to-face classes

More than 80 percent of the students answered that face-to-face classes are better than online classes. Figure 2 shows us the reasons. First, 85 percent of them chose, “It is easy to concentrate in class.” Face-to-face classes may make us nervous, but online classes make it difficult to concentrate. Then, 65 percent of them chose, “I can see my friends.” and 56 percent of them chose, “It is easy to discuss questions in class.” That shows the importance of face-to-face contact as well as exchanging ideas orally. Next, 43 percent of them chose, “It is easy to ask the teachers questions.” The students can freely enter the staff room and ask questions at any time. Finally, 32 percent of them chose, “I can take hands-on subjects, such as PE and music.”

Importance of communication

We asked teachers “What do you think is the key to giving face-to-face classes?” “Communication” was the most common response. Some of the teachers think conversations are important not only between teachers and students but also between students and their peers. By spending some time thinking and sharing their ideas, students can understand topics more deeply.

The teachers also made some comments related to mental health, such as, “Face-to-face classes warm the heart,” and “It is important for teachers to motivate students to study.” In this society, it is necessary to communicate without digital barriers. We are often negative in this pandemic. The survey indicated that, by increasing face-to-face activities gradually, we can feel the warmth of interpersonal relationships and

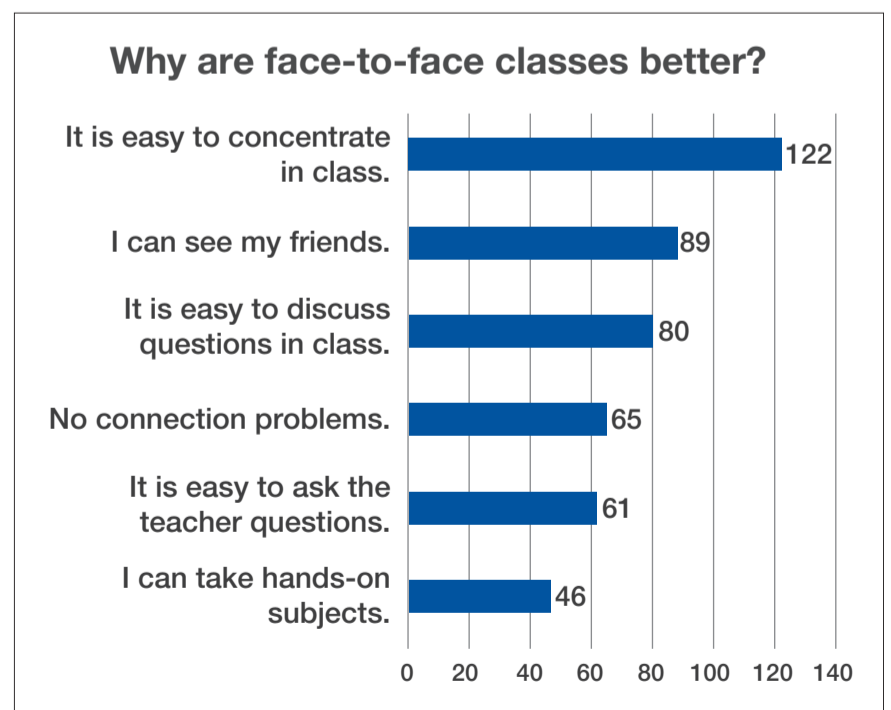


Figure 2

be positive.

It also showed that we should make classes more effective by using both face-to-face classes and online classes. The coronavirus pandemic creates an oppor-

tunity for teachers and students to share opinions about classes and to improve them.

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Haruka Kamei, Ai Gejima, Ayaka Fujita, and Emiru Fujiwara

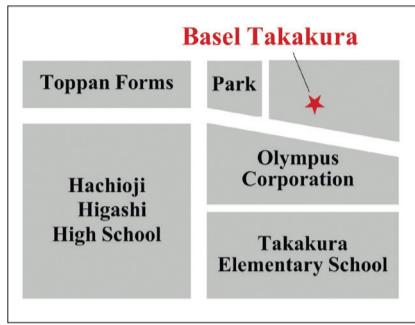
SWEETS

A loving taste and a loving moment

Basel is a cake shop with twelve branches. You can reach the Takakura branch in four minutes on foot from Hachioji Higashi High School. The store was built by remodeling a warehouse, and the red sign makes it stand out. In 1971, the store was founded. It opened in Hachioji because the terrain is similar to that of Switzerland, where the previous president of the company trained. Basel opened in the center of Tokyo for a while, but now it is concentrated in the Tama area, especially in Hachioji. The corporate philosophy of Basel is, “A loving taste and a loving moment.” Basel aims to become a store that is loved by local residents. Basel Takakura is in charge of delivering cakes baked in the morning to other stores. Cake is a delicate food and loses its shape easily, so the staff at Basel Takakura are responsible for delivering them without the help of a delivery company.

The store loved by the local people

It has been 50 years since the foundation of Basel. Customers have enjoyed it for three generations. Each Basel branch, in Hachioji, Tama, and Yamanakako, strives to be loved by the local people. So each branch has its own characteristics. The exterior and the interior are very different. Some branches have a relaxed space with a sofa, and there are also stores which serve breakfast, lunch, and alcohol. Basel Takakura,



Map to Basel Takakura from Hachioji Higashi High School.

YU MABUCHI

ura, whose staff we interviewed this time, has a fancy interior. The small spaces decorated with plants and ornaments are very cute and stylish, and the photogenic interior is very appealing. In addition, the open floor plan is also attractive. All of the staff members have fun working, and their customer service is so kind and polite that we feel very comfortable. You will be able to have a wonderful time at Basel Takakura.

The commitment hidden in the handmade cakes

Basel’s cakes are elaborate in many ways. They are based on Swiss baked sweets. The ingredients were selected and imported directly from Switzerland. The staff at Basel sometimes spend a year or two making prototypes. They especially care about making the fresh cream from authentic rum. It is the same fresh cream recipe from when Basel first opened. Making cakes by hand is also important for them. For example, in order to maintain their structure, fruit tarts, such as



The facade of Basel Takakura in Hachioji HANA MITSUI PHOTO

the staff favorite banana tart, are shipped with the fruit and tart separate. Then the staff assemble them by hand at each store. Their profit margins are small because they pour all their energy into the products. The most important thing for them is to make customers happy. We can enjoy not only cakes but also other attractive foods at Basel. They also make baked sweets, bread, coffee, and so on, which they also really care about. In this respect, Basel is especially fascinating.

To a more beloved shop

Basel Takakura plans to improve their store. According to their vice president, they will install couches in the eat-in spaces so that it will become a more relaxing place. In addition to this, Basel Takakura plans to create a place for students to study and

will introduce a student discount to encourage more students to come to the shop. Now, Basel Takakura delivers cakes, baked goods, and delicatessen foods to customers’ houses. In Hachioji City and Hino City, the delivery is free. Many customers are pleased with the service. Basel thinks that it is important to be loved by the local people, so they keep working hard to become a more beloved shop and to deliver a loving taste.

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Hana Mitsui, Yu Mabuchi,
Moka Ryu and Konoka Honda

Top three popular cakes at Basel Takakura

No.1 Gateau fraise

A shortcake with many strawberries. The specialty fresh cream and sponge cakes are a good match.

No.2 Gateau marron

A chestnut shortcake. Gateau marron is popular with elders. Basel Takakura has more elderly customers than other branches, so it is ranked highly.

No.3 Chocolate and walnut shortcake

A shortcake with fresh chocolate cream and walnuts between chocolate sponge cakes. It is a standard cake at Basel and is 15% off on the 15th of every month.



Basel’s most popular cake gateau fraise. YU MABUCHI PHOTO



The interior of Basel Takakura. HANA MITSUI PHOTO

LOCAL SPOTS

Hachihaku: Preserving Hachioji's story

Hachihaku is a museum which displays the history of Hachioji. We can learn about Hachioji Castle, Kuruma Ningyo, and Mt. Takao, which was registered as a National Heritage. The official name is Soto Japan Heritage Center Hachioji Museum. It is on the third floor of Southern Sky Tower Hachioji. Hachihaku is a new facility which was opened in June 2021. Previously, the Hachioji City Historical Museum in Ueno-machi was loved by citizens for 53 years. However, it was decided that it would be relocated. So, Hachihaku has been opened as a temporary facility for the next five years. The curators



Noriko Kato, curator of Hachihaku
KAON MAKINO PHOTO

of the museum decided to open Hachihaku because they want to introduce the history of Hachioji. Also, they want us to look forward to the new museum. They are planning new design concepts which will be applied to it.

The charm of Hachihaku

Hachihaku applies a lot of clever concepts. This is because they want more people to visit Hachihaku and learn about it. Five of those concepts are particularly interesting. First is the introduction zone. At the entrance, visitors are welcomed with colorful and beautiful projection mapping so that even children can be interested. Second is the exhibition spaces. All exhibition spaces have round holes on the wall opposite the exhibition, so you can enjoy the exhibits from the other side. Third is the exchange zone. You can see and touch old tools and traditional puppets called Kuruma Ningyo, and experience traditional crafts such as weaving. Furthermore, you can see exhibitions that

condense the history of Hachioji from ancient times to the present. Fourth, there are many creative ways to interact with the exhibits. You can learn about Hachioji while having fun with a traditional board game and a monitor where you can draw pictures. Fifth is the staff. There are many curators, so if you have any questions, you can ask right away.

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Yurimi Ogawa, Akari Tsujimichi
and Kaon Makino



A display showing silkworms in many ways
KAON MAKINO PHOTO

Q&A about "Hachihaku"

We asked Noriko Kato, a curator, some questions about Hachihaku.

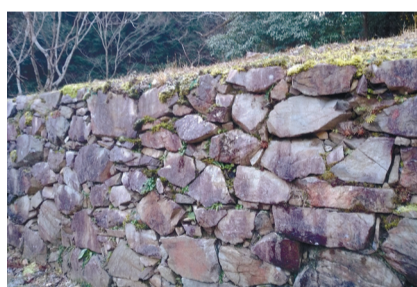
Q1. How many people visit per day? Also, what kind of people come to this museum?

A. On weekdays, we have about 60 visitors, and over 150 come on weekends. Sometimes more than 100 students visit at once on a field trip. Also, because this museum is an easy place to drop by any time, people of all ages visit, regardless of gender.

Q2. Which are the most popular exhibits of Hachihaku?

A. A. Sugoroku (a traditional board game) and antique items are the most popular. The antique items bring back memories of their younger days for adults, but they are also new and interesting for children. So, people in all generations enjoy them.

Historic castle ruins in the mountain of Hachioji



The fire-damaged stone wall of goshuden koguchi.
KANEKO YUI PHOTO

Did you know that there are castle ruins in Hachioji? We went there to research its history.

Hachioji Castle is a *yamajiro*, a mountain castle. It is fitted for a defense against attacks from enemies. One of the notable points of this castle is that stone walls and stone pavements are used in *goshuden koguchi*. It is unusual for castles built during the Sengoku period. *Goshuden* means lord's living house. The entrance of the castle is called *koguchi*: a base of attack and defense. Hachioji castle's *koguchi* has stairs, and the stone pavement used on

the entire surface is unique to Hachioji Castle. These stones have been used in Hachioji Castle from the beginning. Some ruins of a fire can also be seen.

The way that the stones were assembled is another notable point. *Nozura zumi* is the name of the technique using unprocessed stones, which increases durability. On the other hand, *sangi zumi* is the technique used for the corners of the walls because it strengthens them. Stone wall building techniques are also seen in the wall of a well on the castle grounds.

The history of Hachioji castle

Hachioji Castle was built by Hojo Ujiteru. Hojo asked farmers to help him build the castle. They finally completed it in about 1587. The farmers were exempt from paying taxes as a reward. The Hojo clan ruled over the Kanto area. Toyotomi, who aimed to unite the nation, want-

ed to defeat the Hojo family and extend his sphere of influence to the Kanto area. Hojo was afraid of this, and he built the castle on a mountain to protect his family. The mountain is difficult for enemies to attack, but Toyotomi's force was strong. On June 23rd, 1590, Toyotomi's troops burned Hachioji Castle, and it fell in one day. Because of this, Toyotomi came to govern the whole Kanto area and unify Japan. After the fall of the castle, the castle town was moved to the present Hachioji City. The area where the castle had been came to be called "Moto Hachioji" (Former Hachioji) because it had been the center of the city before. Even now, there is still a place called "Moto Hachioji-cho" in western Hachioji.

Excavated Venetian glass

At Hachioji Castle, glassware was excavated. It could not have been produced by Japanese technology at that time, so it is said that it was brought from abroad.

It is called Venetian glass because it is very similar in color, substance and so on, to Venetian cultural products.

This is thought to have been obtained by Ujiteru Hojo, the lord of the castle, but we don't know who it was transferred from or where it was obtained. According to one theory, it was inherited from Nobunaga Oda, who had formed an alliance with Ujiteru Hojo at that time. In any case, it can be said that the excavated item is wrapped in mystery.

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Yui Kaneko, Yuma Otsuka and Yu Osaka



Location of excavated traditional tools.
OSAKA YU PHOTO