

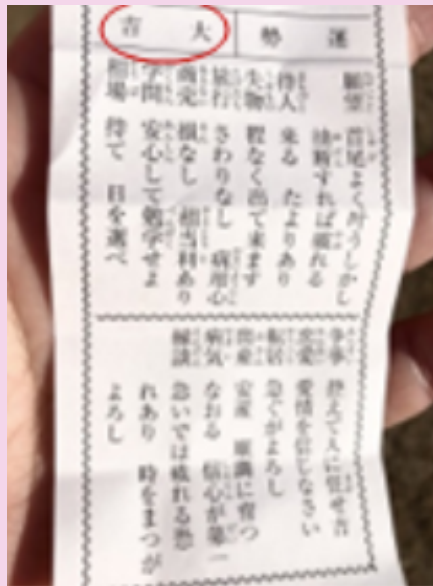
# おみくじ

## 二年生のポスター



おみくじ refers to a fortune written on a slip of paper which you can find at 神社 (Shinto Shrines) and お寺 (Buddhist Temples)

Once you give a small offering (now upwards of 100円) to the shrine/temple, you can choose one strip at random from a box and unroll it to receive your fortune. The omikuji are usually either folded or scrolled up. Historically 5 yen coins would have been donated as ごえん sounds like “honourable(go) connection/relationship (en)”. 10 yen coins were also used as the kunyomi reading of 10 と sounds like とい (far) – “your luck will go far into the future”.



Depending on the place, some shrines may have a greater variety of fortunes: by adding more 大's, a 特 (とく “special”) or 超 (ちょう “extremely”) in front, it adds greater emphasis. So. 大大吉 (big big blessing) = #truly blessed. These can be placed before curses too though, but you have a much greater chance of getting a good luck おみくじ as most places have a 70/30 ration of good to bad.

また、おみくじは箱に集められます。そして、この箱のおみくじはこれにより、壁にある漢字番号が記載された対応するボックスに移動します。最近、おみくじのスロットマシンが見れます。



Some shrines & temples may have very unique omikuji, where the paper sheet is contained in a pretty package special to the region or worship place:

Kasuga Taisha Shrine (Nara: Deer are God's Messengers)



Obihiro Shrine (Hokkaido: Shimaenaga birds fly around)

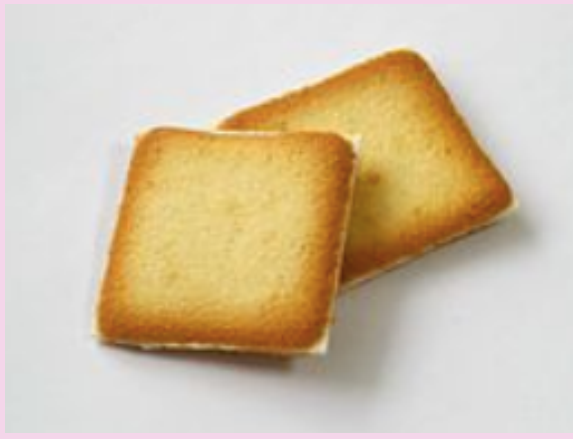


Okazaki Shrine (Kyoto)



Once you get your おみくじ – you can take it home or store it in your wallet/phone (usually for good fortunes). Alternatively, you can tie it to a tree to “tie your wish to the life force of the tree” with good fortunes or make the bad fortune wait behind around the tree instead of following you home [‘pine tree’ sounds like ‘to wait’: まつ]. Some temples and shrines will have a fence instead as to not damage the trees.

# クッキー トリビア



しろいこびと: "White Lover"

はとさぶれ: "Dove"

- Appeared over 40 years ago in Hokkaido
- 2 cookies sandwiched together with white chocolate in the middle; their name is based on the white chocolate filling which represents the snow in Hokkaido
- They are one of the most popular cookie varieties in Japan, and are a very popular souvenir

- Appeared in the late 1800s in Kamakura at the Teshimaya store.
- They became popular due to their buttery taste as butter was not common in Japan during the time of their origin.
- The store that makes them has been open since the Meiji period (1868).
- Kyujiro Kubota, the first owner of Teshimaya created the biscuit when trying to create something like those of the European Biscuits he had tried.



グリコビスコ

きのこの山: "Chocorooms"

- Created in 1933 by the Glico Brand
- 2 cookies sandwiched together with a creamy filling
- They became popular due to their inclusion of yeast which was not common at the time of their release. They contain lactic acid bacteria to aid digestion They are

- Created in 1975 by the Meiji Brand
- Shaped like mushrooms with a biscuit stem and a chocolate cap
- They went through 5 years of manufacturing trials to perfect and they were produced with various other confectionaries made by Meiji inspired by nature. They are still extremely popular today and are now sold in Singapore, the US and other countries.