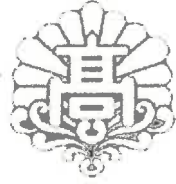


英字新聞制作企画書

* セルの高さは適宜調整してください。

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新聞のタイトル	Taisha Times		
想定する読者	全国の高校生		
新聞全体のテーマ (なければ記入不要)	私たちの「推し」はこれ！		
個別の記事		見出し	テーマ
	1	CONN VAFE	友だちがやってるカフェの紹介
	2	うずめ飯	出雲の伝統料理の紹介
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通信欄			



Taisha Times

Tomodachiga Yatteru cafe ☕

Article by: Kitamura Yuna Takeuchi Haruna

About "CONN CAFE"

Have you heard of the word "CONN CAFE"? Also, do you know the meaning of "CONN CAFE"?

It stands for concept cafe. Their cafe has a unique theme. Shop decoration and menu, staff costume, customer service to match the theme.

For example, Maid Cafe is a part of CONN CAFE. Also, Tomodachiga Yatteru cafe introduced in this article is a part of CONN CAFE too.

Cafe introduction

The waiters are very friendly. They welcome us as friends in this shop.

It is popular among young people.

If you say "I will have the usual" when you order from the menu, they decide your drink or food by themselves.

In addition, This shop has a lot of unique menus.

So, we can enjoy the surprises. I'm sure you will have fun there!



Traditional Izumo food 🍜

Article by: Hino Ayana Sakanaka Akari

« General information »

Uzu-ni is a traditional fugu dish from the Izumo region. It is made by thickening the broth made from blowfish with arrowroot starch. The broth contains a wide variety of ingredients. For example, fugu meat, kanpyo, shiitake mushrooms. Add rice to it and simmer it like . Finally, garnish the rice with nori, wasabi, and seri.

« It's history »

It was served at the festival of the god of luck held at the Izumo-taisha shrine on New Year's Day of the lunar calendar. Special hospitality dishes passed down from generation to generation in the 84th Izumo Taisha shrine family, the priests and Izumo Kokuzo family.



« Origin of the name »

Rare food eaten only once a year
⇒Uzuni (珍煮→うず煮)