

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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新聞全体のテーマ (なければ記入不要)	私たちの「推し」はこれ！		
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Article by: Itoga Kaito,

Ancient Egypt began in 3000 BC. Practical math was well developed and was useful for surveying arable land and building pyramids and other structures. Egyptian civilization disappeared, but we can feel the atmosphere with excavated items. For example, you can learn about their sense from their ornaments.

Egypt ~ history and food ~

It's also interesting to see the murals. Ancient Egyptian written gods are unique. For example, the head of the god Anubis is the head of a wolf. Medjed looks like a ghost (Egyptian's bread). In Egypt, many food cultures with roots in ancient Egyptian civilization can still be seen. Bread is an essential thing for Egyptians. It is also written on the murals of the



Article by Ono Sora

ruins, and it seems that they have had the skill to make bread. A significant increase in purchases since ancient times. Egyptian staple food Aesi means "bread that sustains life" and is a traditional round bread eaten as a staple food in Egypt. Aesi is often eaten as a sandwich with fillings in between. If you go to Egypt, why not try Aesi?

Food in Izumo



Article by: Omura Yuta

Zenzai is a food similar to Oshiruko. Zenzai is a Japanese sweet made of red beans, rice cake, shiratama, sugar, and salt. The origin of zenzai is said to lie in the "Jinzai Mochi," an offering of rice cake used at the "Jinzai Sai," a festival that has been passed down in the Izumo region since the Heian



Article by: Higaki Shoki

period. Eventually, the pronunciation of Kamiari mochi changed to "Zenzai" and it spread throughout Japan. Izumo soba is a representative food culture of the Izumo region. One of the characteristics of Izumo soba is that it is darker in appearance than ordinary soba

Izumo soba is made by a process called "Hikigurumi," which uses buckwheat seeds with the hulls intact. Although dark in color, Izumo soba is nutritious and aromatic, and has a good texture and flavor.