

謹賀新年

Japan

謹賀新年

London and South East Region
group trip

B A D G E
C H A L L E N G E
2 0 2 3 - 2 0 2 4



About Us

Thank you for purchasing our Japan 2024 fundraising badge challenge pack! In summer 2024, 24 Rangers and 8 leaders from London and the South East Region will be travelling to Japan in two teams. This badge pack has been designed to support our fundraising efforts and to share fun games and activities around Japanese culture and customs.

To use this badge pack there are 4 sections:

SECTION 1: Wildlife & Nature

SECTION 2: Culture

SECTION 3: Food

SECTION 4: Games & Quizzes, Five Minute Fillers Resources



We recommend that you balance your evening by choosing one activity from each section according to your time limits and add in additional activities per your age group. There is no requirement to complete any number of activities - you know your members best!



SECTION 1

Wildlife & Nature

Ikebana - Flower Arranging	4
Paper Koi Fish.	5
Zen Garden	6

Wildlife & Nature

Ikebana

Have a go at Japanese Flower Arranging

Ikebana is the centuries-old Japanese art of arranging flowers. The practice, which roughly translates to “making flowers come alive,” uses carefully selected blossoms, greenery and other flora to convey a specific feeling or emotion to an observer – just as a painting or sculpture might.

The principles of ikebana are:

Silence – It is a time to observe and work with nature.

Minimalism – It is influenced by Buddhism and its ideal of minimalism.

Shape and Line – Ikebana emphasizes shape.

You will need:

- Upcycled glass, jam jar or other receptacle
- Florist oasis
- 3 stems of flowers/leaves per girl
- Some pictures of Ikebana arrangements to show the girls.

Method:

- Soak the oasis until it is heavy and has absorbed the water
- Semi fill the receptacle with water & place oasis into it securely
- Arrange the flowers and leaves in a simple minimalist way



Wildlife & Nature

Make a paper koi fish

Koi fish are an extremely popular and colourful form of the fish species Amur carp. They are commonly kept as an ornamental fish in outdoor ponds or garden water features which have a rich history in Asian culture dating back thousands of years.

Koi is actually the informal name for this species—they are often referred to as Japanese koi or their Japanese name, Nishikigoi. Nishikigoi is known as the “swimming jewel.” In Japanese culture, koi fish are often kept since they symbolise luck, prosperity, and good fortune.

Children’s Day is a national holiday in Japan which is on the 5th May.

Families fly giant carp windsocks, called koinobori, on flagpoles next to their homes from April to early May. Parents hope their children will be as spirited and determined as the strong carp that can swim upstream, opposite direction of a river current and even through powerful waterfalls.

You will need:

- Cardboard tubes.
- Coloured paper
- Tissue paper
- Tape /glue
- Scissors
- Felt tip pens.
- String
- 10p coin to trace the tissue paper circles.



Method:

- Poke two holes opposite each other on one end of the cardboard tube
- Thread string through the holes and tie it together.
- Cut circles of coloured paper out and glue them onto the cardboard tube, like fish scales
- Cut out strips of tissue paper and glue-like tassels round the end of the cardboard tube that doesn't have string on
- Draw an eye onto the ‘fish’ and any other details with a felt tip.

Wildlife & Nature

Make a mini Zen garden

A Zen garden is an ancient meditation technique developed by Japanese monks to aid in mindfulness. They created large sand and rock gardens to rake for a calming and meditative practice. Have a go at making your own.

You will need:

- A tray or dish
- Sand (or flour/oats etc)
- Pebbles
- Moss if wanted
- A fork for each girl



Method:

- Spread your sand or alternatives over your tray. It needs to be deeper on one half.
- Put your pebbles or rocks on the shallow side of the sand.
- Place the moss or other plants on the shallow side of the sand with the pebbles/ rocks.
- Using your fork, comb the sand and make different designs in the sand. You can then smooth it out and start again. It may not be as relaxing as dragging a rake, but it may make you feel better.



SECTION 2

Culture

Karaoke	8
Fan Making	9
Teru Teru Bozu Dolls	10
Salt Paintings	11
Design a kimono	12
Cherry Blossom Tree	13
Haiku	14
Origami	15
Kintsugi	16

Culture

Karaoke

Karaoke originated in Japan and it's believed that karaoke was first invented in a bar in a small Japanese town called Kobe. A band didn't show up for their gig, so the owner, not wanting party-goers to miss out on entertainment, put on some music and invited customers to sing. They soon realised how fun this was and the concept of karaoke was born!

In 2021, Japan had over 8,000 karaoke facilities. While most karaoke machines are simply machines that play backing tracks, Japan has adapted them to become even more technologically advanced. Some of the machines measure everything from how well you perform your songs, to the number of calories you burn while you are singing. It's a great way to compete against friends or just set a personal record!

In Japan, people rent a room for a set period and people invite friends and family to come along with them. Rooms are for private use only and exclusively for the group that rents them at that moment – so you don't have to listen to strangers sing.

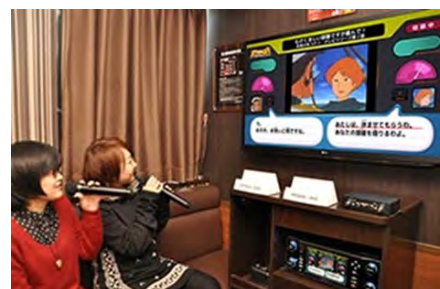
You will need:

- small room/corner
- speaker for music (could be a computer, speaker or CD player)
- words to songs (could be on a computer or printed out)
- Microphone (doesn't have to be real but something to hold while performing)

Method:

- Put into groups
- Let them pick songs to sing
- Allow the young people the opportunity to perform to their groups. You may wish to include some form of scoring system or just let them have some fun.

Note: You may wish to let the young people know you are planning this activity a couple of weeks before so that they can practice and so you can ensure you have the music for them.



Culture

Japanese Fan Making

There are two predominant styles of fan in Japan; sensu and uchiwa. Sensu fans are folding fans, which are specially balanced and designed for use in performing arts such as classical dance and traditional theatre. Uchiwa are paddle fans and are popular accessories when wearing the Japanese kimono.

You will need:

- Paper
- Glue
- Cardboard
- Scissors
- Felt tips to decorate

Method:

- Take a piece of paper and fold like an accordion (back and forth on itself) in small strips until you reach the other end of the paper.
- Repeat 2-3 more times and glue the three pieces of paper together lengthways.
- Cut a strip of cardboard out.
- Glue one end of the folded paper to the top of the flat side of the cardboard and the rest underneath it so it forms a semicircle.
- Decorate the fan.



Culture

Teru Teru Bozu Dolls

Teru Teru Bozu Dolls are typically made by children in Japan with tissue paper and hung around windowsills. They are believed to help stop the rain and guarantee that tomorrow will be sunny. The rainy season in Japan is called tsuyu and it is very important for growing rice. Normally it begins in June and lasts through mid-July. It rains almost every day during tsuyu and the air is hot and humid. When tsuyu is over, summer begins. If someone is hoping for a rainy day, they can hang the Teru Teru Bozu upside down.

You will need:

- Squares of white fabric, tissue or tissue paper
- Scrap paper/ newspaper
- Pens
- String/ribbon
- Scissors

Method:

- Make a small ball out of crumpled up scrap paper or newspaper.
- Wrap a square of white fabric (or alternative) over the ball.
- Tie a ribbon or a bit of string around the ball to make the head (make sure, there is excess fabric so it looks a bit like a ghost)
- Draw a face onto the head as well as any other decorations you want.
- Tie the end of the string by a window as it is meant to bring sunny weather



Culture

Salt paintings

(inspired by modern Japanese artist)

You will need:

- Thick card (black is the best) or cardboard
- Water colour paints or food colouring
- Salt
- Dropper
- PVA glue
- Paintbrush
- Pencil



Method:

- Using a pencil, sketch the design you want onto the card.
- Use a paintbrush to fill the design in with glue.
- Before the glue dries, cover the paper in salt until the glue is fully covered.
- Leave to dry fully then tip off excess salt.
- Use a dropper to add watercolour to the salt.
- Let dry.

Here are some ideas of shapes or designs which you may want to draw.

Koi Fish | Cherry blossom tree | Ramen/ sushi/ food inspired

Bonsai tree | Mount Fuji | Origami Shape | Latern



Culture

Design a kimono

A kimono is an ankle-length gown with long, large sleeves and a V-neck. It does not have any buttons nor ties, instead it is secured at the waist by a broad sash known as an obi. Kimonos have been worn for over 1000 years and are the national dress of Japan which are worn at special occasions including weddings and festivals.

You will need:

- Paper
- Felt tips/ pencils
- If desired, template

Method:

- Draw and colour your own kimono



Template in resources, page 38

Culture

Cherry Blossom Fingerprints

The cherry blossom is known as 'Sakura' in Japanese and symbolises not only the return of spring but of renewal and hope. The trees come into full bloom around the beginning of April for a week. April is when the new school year starts in Japan so it makes people think of new beginnings.

Cherry blossoms are used in lots of Japanese teas and sweets..

You will need:

- Coloured paints - Pink, Red, White, Brown
- Colouring pens
- Paper
- Paintbrushes

Method:

- Draw a branch for your cherry blossoms with a marker or paint.
- Mix a few different shades of pink using the pink, red and white paint.
- Use your finger or a paintbrush to create the leaves.
- Switch shades of pink to make the painting more detailed.
- Continue until the tree is full.

Optional extension: Add/ draw something else to their painting for example people in Japan like to have a picnic under the trees in the spring.



Culture

Create a Haiku

A Haiku is a type of Japanese poem that consists of three lines.

5 syllables in the first line

7 syllables in the second line

5 syllables in the third line

There is no need to rhyme.

Traditionally haikus are about nature

You will need:

- Pens
- Paper

Method

- Split into groups
- Give each group a theme to base the haiku on such as food, nature, favourite film etc
- Share the haiku's with the other members.

HAIKU EXAMPLES:

Example 1: Nature

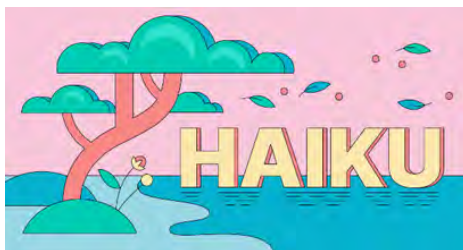
An old silent pond . . .

A frog jumps into the pond,
splash! Silence again.

Example 2: Halloween

Today is the day.

The door will not be answered.
Treats are expensive!



Culture

Origami crane

Traditional Japanese activity, where they believe that if you make 1,000 paper cranes you get to make a wish. It was a vital skill for aristocrats and high-ranking soldiers in Japan.

The crane is one of the most popular examples of origami because the Japanese believed that cranes were mystical creatures and lived for a thousand years, therefore symbolises good luck and a long life.

You will need:

- Origami paper or square pieces of coloured paper
- Print off different origami instructions depending on your members.

Method:

- Give out paper and instructions

Note: For Rangers, this can satisfy the UMA 'Legend of 1000 Cranes' available here:

(https://www.girlguiding.org.uk/globalassets/docs-and-resources/programme-and-activities/adventuresathome/rangers_legendof1000cranes.pdf)



Example in resources, page 39

Culture

Kintsugi

Kintsugi is the Japanese art of repairing broken pottery by mending areas of breakage with lacquer dusted or mixed with powdered gold, silver, or platinum.

The purpose of this is to treat breakages and repair the item as part of the history of an object rather than to disguise it. It can be seen as a metaphor or a symbol of embracing your flaws and imperfections.

You will need:

- large cloth / tea towel
- some form of pottery (e.g. mugs/plates) that you don't mind breaking
- hammer
- hot glue
- gold acrylic paint

Method:

- wrap a piece of pottery in cloth.
- gently hit the cloth-wrapped pottery with a hammer to break it into large pieces.
- remove the cloth.
- use hot glue to piece together the shards back into the original shape.
- paint over the hot glue with gold paint



SECTION 3

Food

Cucumber Sushi (no rice, vegetarian)	18
Veggie Sushi (vegetarian)	19
Fruit Sandwiches	21
Ramen	23
Sweetie Sushi	24
Chopstick Relay	26
Mochi Making	28

Food

Cucumber Sushi - No rice needed!

Ingredients:

- 2 cucumbers, halved so that you have two ends.
- 1/4 avocado thinly sliced.
- 1/2 red pepper, seeds removed, thinly sliced.
- 1/2 yellow pepper, seeds removed, thinly sliced
- 2 small carrots thinly sliced.



Method:

- Using a small spoon, remove seeds from centre of cucumbers until hollow.
- Press avocado into centre of cucumber. Using a small knife, press inside cucumber. Push in sliced peppers and carrots until cucumber is full. Slice into rounds.

Dipping sauce

Ingredients:

- 1/3 cup mayonnaise
- 1 tbsp. sriracha (optional)
- 1 tsp. soy sauce

Method:

- In a small bowl, whisk all ingredients together until combined.

<https://www.delish.com/cooking/recipe-ideas/a58629/cucumber-sushi-recipe/>



Food

Veggie Sushi (no fish)

Sushi refers to a dish of various fillings encased in vinegared rice originating in Southeast Asia, becoming popular in south China and now a typically Japanese cuisine. The most common sushi rolls are made with raw fish, but there are also vegetarian options available. Historically, the fish was salted and wrapped in rice to be preserved but the dishes are now varied and the whole item is eaten. Sushi can be enjoyed as an appetizer or main course. When eating sushi with your hands, it's polite to use only your right hand.

Prepping the rice in advance is recommended or do this at the start of a longer Ranger session (steps 1-3).

Ingredients (makes 24 sushi rounds):

- 1 1/2 cups sushi rice
- 2 tbsp rice wine vinegar
- 1 tbsp caster sugar
- 4 nori seaweed sheets
- 2 tbsp mayonnaise (optional)
- 1 cucumber, cut into matchsticks
- 1 medium avocado, thinly sliced
- 1 medium carrot, grated
- Soy sauce, to serve

You will also need a saucepan, microwave, sieve, microwave-safe jug, spatula, bamboo sushi mat, and teaspoon, as well as measuring cups.

Food

Veggie Sushi continued

1) Rinse and drain rice 3 times or until water runs clear. Place in a sieve over a bowl. Set aside for 10 minutes to drain.

2) Place rice and 1 1/2 cups cold water in a saucepan over medium heat. Cover. Bring to the boil. Reduce heat to low. Simmer, covered, for 12 minutes or until water has absorbed. Remove from heat. Stand, covered, for 10 minutes.

3) Meanwhile, place vinegar and sugar in a microwave-safe jug. Microwave on high for 30 seconds. Stir to dissolve sugar. Transfer rice to a large dish. Using a spatula, stir to break up lumps. Slowly add vinegar mixture, lifting and turning rice, until rice has cooled.

4) Place 1 nori sheet, shiny-side down, on a sushi mat. Using damp fingers, spread 3/4 cup rice over nori, leaving a 2 cm strip at 1 short end. Spread 2 teaspoons mayonnaise over the centre of the rice (optional). Arrange one-quarter cucumber, avocado and carrot over mayonnaise.

Top tip: keep wetting your fingers in a bowl to stop the rice from sticking to you!

5) Using the sushi mat, roll up firmly to form a roll. Cut into 6 slices. Repeat with remaining nori sheets, rice, mayonnaise, cucumber, avocado and carrot to make 24 pieces. Serve with soy sauce.



Food

Fruit sandwiches

Fresh fruit sandwiches were first served in Japanese coffee shops and specialty cafés called fruit parlours in the 1920s. They were presented in classic sandwich style with thin slices of fruit. Recently, the sandwiches include larger pieces of cut fruit so that when the sandwich is cut in half, an insta-worthy beautiful sandwich is revealed!

“fruits sando” (furutsu sando, フルーツサンド) in Japanese

Ingredients:

- Any fruits (oranges, kiwis and strawberries are the most common fillings)
- Milk bread loaf (preferably) or regular white bread
- 240ml heavy whipping cream
- 5 tsp sugar
- Whisk / electric whisk
- Knives
- Chopping board



Fruit Sandwiches continued

Method:

- Prepare the fruit (e.g. removing core of strawberries, peeling skin off kiwis etc)
- Use a paper towel to dry the fruit.
- Fill a larger bowl half full of ice water then place a smaller bowl inside.
- Add the heavy whipping cream to the smaller bowl and whisk.



- Once the cream becomes bubbly, add the sugar.
- When the cream forms soft peaks, remove from the ice bath and continue whisking until medium peaks form (it needs to be spreadable)
- Slice the bread and spread some of the whipped cream evenly on each slice.
- Lay the fruit on one half of each sandwich
- Add more whipped cream to fill in the gaps between the fruit.

- Place the top slice of bread on top of the fruit and wrap tightly with clingfilm.
- Place between two trays so they compress slightly and let refrigerate for at least one hour but no longer than overnight (will most likely be taken home from the meeting)
- Cut the sandwich and serve immediately.



Food

Ramen

Ramen is a type of Japanese noodle soup. Not a pot noodle! It was once a simple street food however it has now become a phenomenon all around the world. Every ramen has 3 main components: broth (made from Japanese soup stock or “dashi” and chicken or pork stock), noodles, and toppings. In the 19th century, Chinese immigrants brought an early version of ramen to Japan.

The first ramen shop opened in 1910 in Tokyo and with the addition of industrial noodle making machines, there was a boom in noodle production and noodles became a symbol of Japan.

Packets of quick noodles can be found in most large supermarkets and Asian produce stores. Prep can't be simpler: pour boiling water over the noodles, wait, stir in the flavour sachet and then add your choice of toppings!

We recommend:

- Soft boiled eggs
- Bamboo shoots
- Steamed fish cakes.
- Dried seaweed sheet
- Spring onions
- Chopped greens
- Bean sprouts
- Dried mushrooms (rehydrate first)
- Garlic chives
- Sweetcorn
- Pickled ginger
- Chilli oil
- Garlic
- Sesame oil/seeds



Food

Sweetie Sushi

Ingredients: (makes 12 mini sushi)

- 3 cups puffed rice cereal
- 3 tbsp butter
- 125g white marshmallows
- 4 strips of rainbow belts or alternatively fruit winders, strawberry, or cola strips
- Gummy sweets e.g. jelly snakes, wine gums, fruit pastilles
- Orange/red coloured sweets are preferable to resemble salmon in California rolls and salmon roe sushi.

You will need:

Saucepan, hob, paring knives, mixing spoons, mixing bowls, plates, scales/tbsp measure.

Top tips:

- To avoid marshmallow mixture from sticking to utensils give them a light spray with oil.
- Moisten hands to prevent marshmallow mixture from sticking to fingers while it's warm.
- For young groups, use pieces of crispie squares with sweet strips on top and a narrow winder wrapped around the square.

Instructions:

- Cut the jelly pieces into small batons/strips



Sweetie Sushi continued

To make sweet “rice”:

- Grease a tray with oil spray (to cool the marshmallow rice mixture on later).
- Combine the butter and marshmallows in a medium saucepan over medium-low heat. Melt together while stirring for 5 minutes or until butter and marshmallows melt and mixture is smooth. Take care not to burn.
- Add cereal, stirring until coated.
- Tip out onto tray and allow to cool for a few minutes until mixture is cool enough to handle. Do not allow to set. If you assemble the sushi while the marshmallow is still warm it will help stick everything in place.

Assembling sushi:

“California Rolls”

Roll some puffed rice mixture around 3 pieces of jelly sweet. Wrap with a strip of rainbow belt/strip sweet.



“Salmon Roe Maki”

Roll some puffed rice mixture into a ball, then flatten top and bottom. Wrap with a strip of fizzy rainbow belt and top with cut up red/orange jellies.



To make “Salmon Nigiri”, take some puffed rice mixture and mould it into a long flat shape. Top with half an orange/red jelly sweet and wrap with a thin strip of fizzy rainbow belt.



Food

Chopstick Relay

Did you know that 60 to 80 billion chopsticks are used around the world every year? In Japan, the word for “chopsticks” is “hashi” which is a homophone with the Japanese word meaning “bridge” because they were used for sharing foods with the Gods before they were used in ordinary meals. Japan and other Asian countries use chopsticks to eat.

You will need:

- 3 packs of sweets e.g. M&Ms, smarties, and chocolate raisins
- 1 pair of chopsticks for each team
- 2 Bowls for each team
- Timer

Method:

- Ask the group if they can name any country which uses chopsticks and if anyone knows how to use chopsticks.
- Split the group into equal teams.
- Put a variety of each sweet into a bowl.
- Put the bowl with sweets and an empty bowl at one end of the hall / unit meeting space.
- Make a start line at the other end of the hall / meeting space where each group will line up.
- Start the timer and each group moves as many sweets as possible into the empty bowl.
- Only one sweet can be moved at a time per person.
- Each type of sweet is worth a different number of points e.g. 1 smartie is worth 3 points because they are the smallest and more difficult to pick up with the chopstick.
- Add up the total number of points when the timer has gone off to find out the winning team.

Alternatively, try some of our mini games.

Game 1:

In 30 sec each person tries to put as many sweets as possible from one bowl to another.

Game 2:

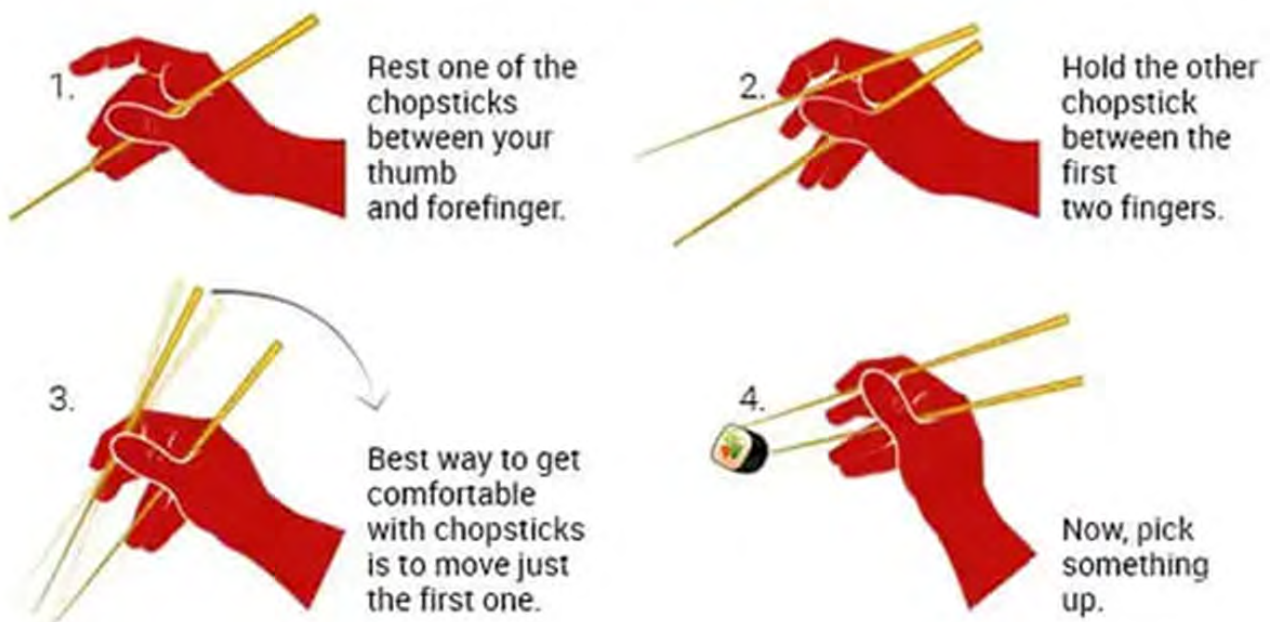
In 1 min pass as many sweets around the table as possible by putting them one at a time from your bowl to your neighbour's bowl.

Game 3 (harder):

While standing up in a line pass a sweet along the line person to person and try to get to the end.

To make it easier to pick up sweets, you can use an elastic band to attach both chopsticks together.

How to Use Chopsticks



Food

Mochi Making

Mochi is a type of Japanese confectionary which can be eaten as it is, flavoured wrapped around ice cream or red bean paste, or with different toppings.

Unique varieties and specialities come out during celebrations of new year, spring, and other holidays throughout the year.

Mochi is made with glutinous rice dough and is made by pounding and cooking the rice. It has a chewy consistency and variety of flavour combinations.

Materials (for 12 mochi balls)

- 1 cup glutinous rice flour
- $\frac{1}{4}$ cup sugar
- 2 tbsp powdered sugar
- 1 cup water
- food colouring, optional, to change the colour of the dough.
- Corn starch, or potato starch (for dusting and rolling)
- Ice cream, your favourite kind



You will need: freezer, microwave and hob, mixing bowls, mixing spoons/spatulas, ice cream scoops (or small spoons), parchment paper, rolling pin, cling film, baking sheet, scissors,

Instructions:

- Line a sheet pan with parchment paper. Working quickly, scoop ice cream into small balls (cherry tomato size) and place them onto the parchment paper. Be sure to pack the ice cream tightly as you scoop, leaving a flat edge on the ice cream so that it will sit flat on your cookie sheet. Freeze for 1 hour (or as long as possible).

Mochi Making continued

- Combine flour, sugar, and powdered sugar in a microwave safe bowl. Add water and stir well until smooth. Cover the bowl with plastic wrap and microwave mochi dough for 1 minute. Wet your spatula to prevent sticking and use your spatula to repeatedly fold the mixture. Cover and microwave again for 1 minute. Fold the dough again and microwave for 30 more seconds. The mochi should look slightly shiny and if it doesn't, microwave for 30 more seconds.



- Place a piece of parchment paper on the counter and dust with a layer of corn starch. Use a rubber spatula to scrape the mochi dough from the bowl and onto the parchment paper (keep in mind that it will be very hot, so be careful not to touch it).
- Dust the top of the dough ball with corn starch. Use a rolling pin to roll the mochi dough into a large rectangle. If the dough sticks at all whilst rolling, continue to dust the top with corn starch to prevent sticking. Roll the dough to a thickness of 1/4". Place the parchment paper with the rolled-out dough onto a sheet pan and refrigerate for 30 minutes.
- Remove the dough from the fridge and use a round cookie or biscuit cutter (about 3-inch round) to cut circles. Your circles need to be big enough to pinch the dough around the ice cream. Pick up one circle of dough and gently brush off the corn starch from the top. Place one ice cream ball (keeping the rest in the freezer so they don't melt) in the centre of the mochi and gently press the dough around the ice cream. Pinch the edges of the mochi to seal it.
- Wrap each mochi ball in cling film and place back in the freezer. Before eating, allow the mochi balls to slightly thaw.



SECTION 4

5 minute fillers

including quizzes and puzzles

5 minute exercise	31
Japanese Kokeshi Doll bookmarks	31
Janken	32
The Ramen Bowl Game	32
Four Corners Game	32
Quiz	33
Crossword	35
Suduko	36

5 Minute Fillers

5 minute exercise!

Most Japanese people practice radio taiso, a popular Japanese exercise that has been around for decades. The movements are low-intensity, can be a great way to start your day and only take about three minutes to complete.

<https://www.youtube.com/watch?v=0xfDmrcI7OI&t=16s>

Japanese Kokeshi Doll bookmarks

You will need:

- paper & pens
- Scissors
- Adhesive magnetic strips



Template in resources, page 40

Games

Janken

Japanese rock paper scissors.

Line up 5 hoops and split girls into their patrols/sixes (maybe team A and team B)

rock- “guu”

paper- “paa”

scissors- “choki”

Each team starts in the first hoop. Every time team A wins, for example, they move up to the next hoop but if team A loses, they either go back to hoop 1 or the back of the line if they are already on hoop 1. The game continues like that until you decide to stop the game and decide a winner.

The 5 hoops make the game more exciting and complex because whoever gets the the middle hoop and for the longest is considered the winner.

Ramen Bowl Game

Like fruit salad but with ramen items like egg, spring onion, noodles, mushroom, bamboo, pork and seaweed.

Sit in a circle on chairs or the floor and give each girl a different ramen item to remember.

Make sure no girl is sat next to another girl with the same food item as her. When you call their item, they get up and change spaces with another person of that food. Eg. “noodles” every girl who is a noodle will get up and change spaces with another noodle. Call “ramen for everyone to get up and move”.

The rules are: You cannot change spaces with the girl next to you and you can only get up when your food or “ramen” is called.

Four Corners Game

Four corners of the room with four Japanese words or symbols printed out representing the different girl guiding laws/ promise words.

Quizzes & Puzzles

Divide the girls into groups and give each group a sheet of paper and a pen to write down their answers.

Round 1

1. What is the capital of Japan?
2. Who has been the Japanese emperor since 2019?
3. Which currency is in use in Japan?
4. What is Sakura?
5. Japan is the third biggest economy in the world. After which two countries?
6. Which two colours are on the flag of Japan?
7. What is the largest Japanese island?
8. What is Japan's name in Japanese?
9. What is the traditional dress of Japan?
10. Which volcano erupted in 1707?

Round 2 - multiple choice

1. What is the current population of Japan?
a. 25.8 million. b. 75.8 million. c. 105.8 million. d. 125.8 million
2. What is 'Shinto'?
a. A city. b. A type of train. c. A religion. d. A traditional dish
3. What is the most popular western nickname for Japan?
a. Land of the Rising Sun. b. The red dragon. c. Down Under. d. Land of Fire
4. What is the population of Tokyo?
a. 3.96 million. b. 6.96 million. c. 9.96 million. d. 13.96 million
5. Which type of deer is also known as the spotted deer or the Japanese deer?
a. Muntjac. b. Water deer. c. Reindeer. d. Sika Deer

-
6. What is Kinkaku-ji?
a. A mountain peak. b. A city. c. A temple. d. A train station
7. What is the other name given to the Japanese macaque?
a. Summer Monkey. b. Snow Monkey. c. Spring Monkey. d. Sun Monkey
8. In which city can you find Godzilla Road?
a. Nara. b. Nagoya c. Osaka d. Tokyo
9. What is the culture of cuteness in Japan called?
a. Hawaii. b. Kawaii c. Hakaii. d. Kahaii
10. If you are taking the fastest train from Tokyo to Osaka, how long will it take?
a. 2h30. b. 3h30. c. 4h30. d. 5h30

Round 3 - true or false?

1. Japan records more earthquakes per year than any other country in the world.
2. You can't ski in Japan.
3. Japan has the oldest monarchy in the world.
4. There are no singular and plural forms in Japanese.
5. There are no volcanoes in Japan.

Answers in resources, page 41

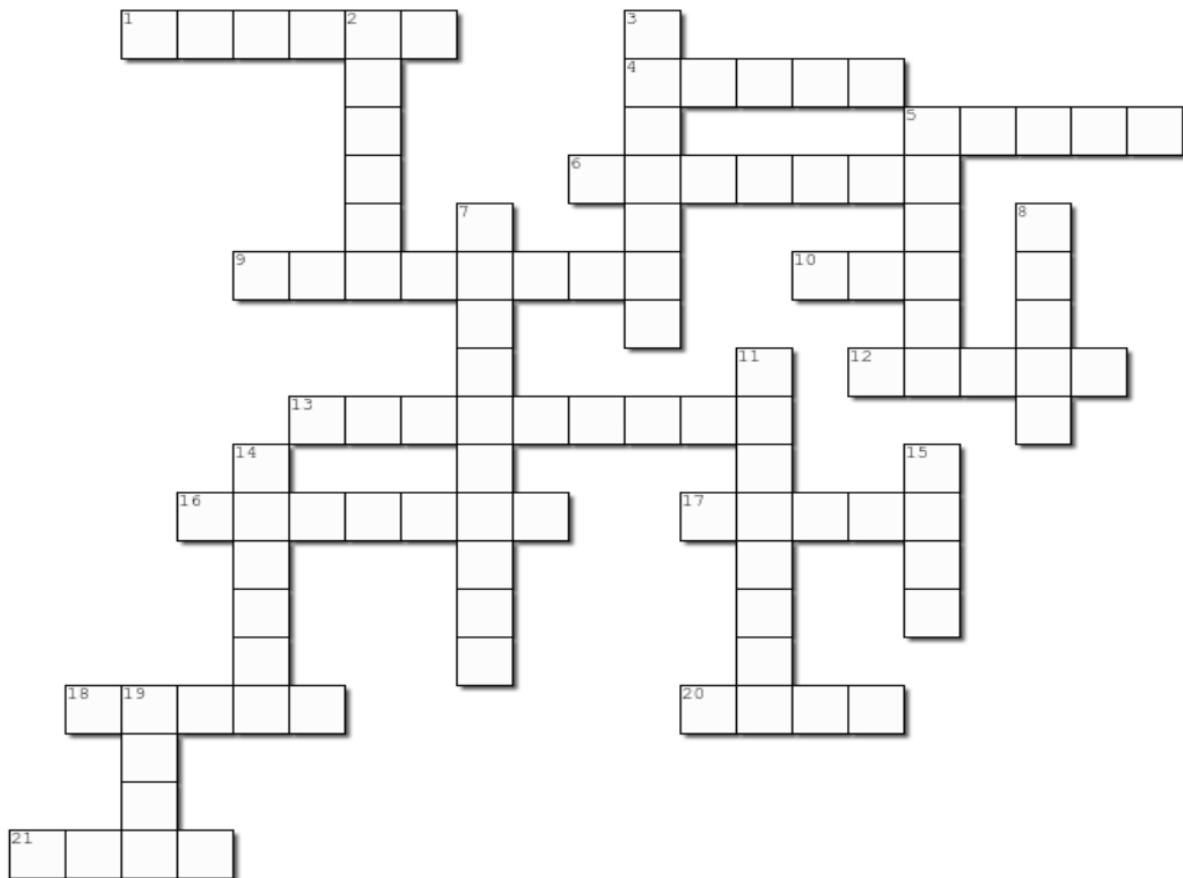
Quizzes & Puzzles

Japan Crossword - suitable for Brownies, Guides and Rangers (Brownies may need some extra help!)

Name: _____

Japan

Complete the crossword puzzle below, and learn more about Japanese culture at the same time!



Created using the Crossword Maker on TheTeachersCorner.net

Across

1. traditional dress of Japan
4. city known as the 'kitchen of Japan'
5. graphic novels or comics originating from Japan
6. battered or deep fried vegetables, meat and seafood
9. Japanese games studio known for creating "Animal Crossing", "Pokemon", or "Mario"
10. on Christmas eve, it is a Japanese tradition to have this takeaway food chain
12. a famous type of beef from Japan
13. a Japanese city bombed during World War II
16. the ocean Japan is surrounded by
17. type of short poetry in Japan
18. what Bonsai is a world-renowned art form of
20. a famous volcano in Japan
21. animal that wanders Nara Park

Down

2. the Japanese name for Japan
3. Japan's largest grossing anime franchise
5. a green tea produced in Japan
7. Japanese fictional character described as a young female cat with no mouth and a red bow
8. capital of Japan
11. quarter of Tokyo famous for its vibrant street fashion
14. a Japanese form of martial art
15. competitive full contact wrestling
19. what the Japanese drink 'Sake' is made from

Answers in resources, page 42

Quizzes & Puzzles

Sudoku

Many people enjoy solving Sudoku because it exercises the mind and brain. Sudoku requires patience and concentration as players solve puzzles one by one. Players also must think logically as they fill in the squares on the grid with numbers.

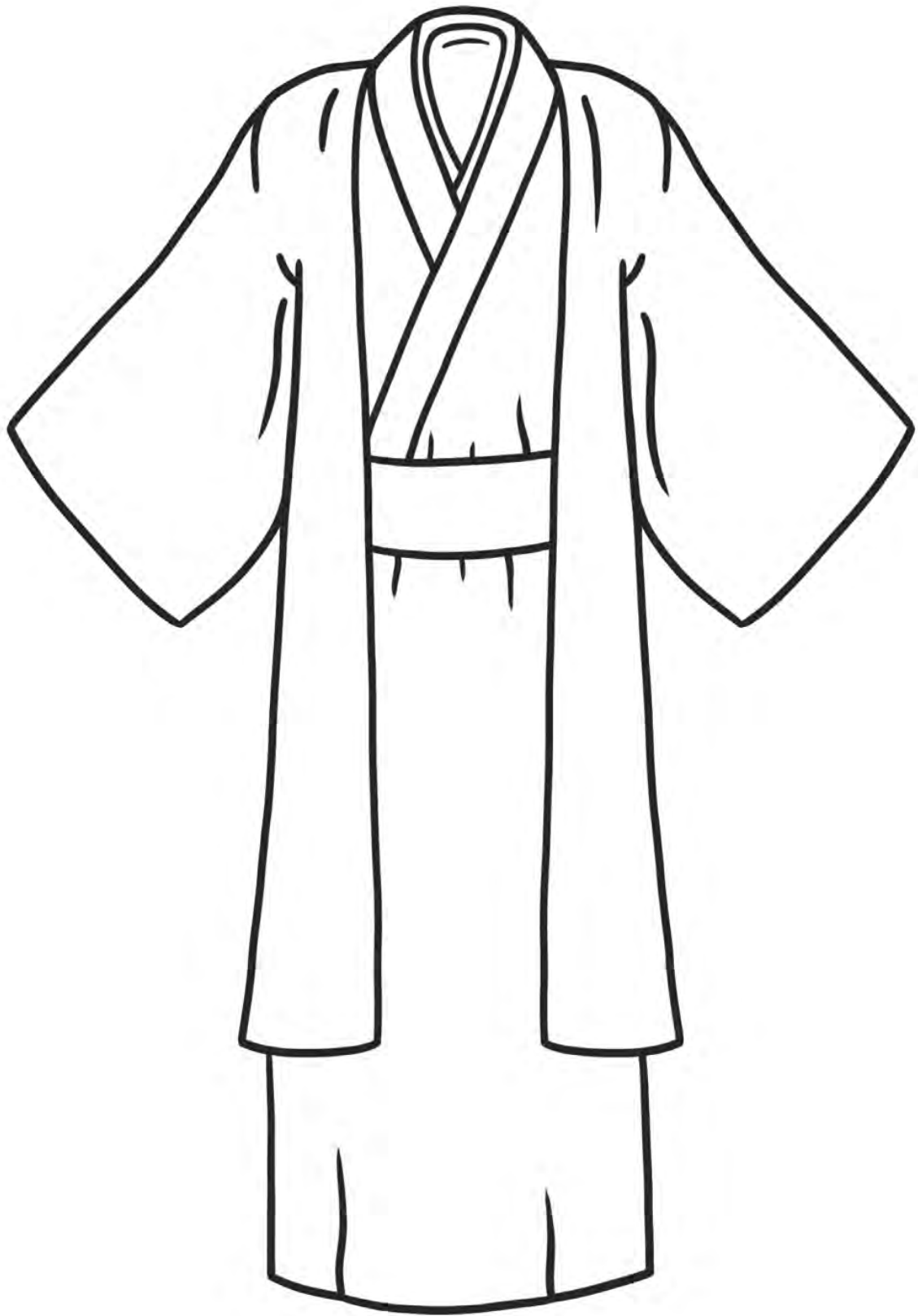
The goal is to fill in the whole grid using the nine digits so that each row, each column, and each block contains each number exactly once.

5	3			7				
6			1	9	5			
	9	8					6	
8				6				3
4			8		3			1
7				2				6
	6					2	8	
			4	1	9			5
				8			7	9

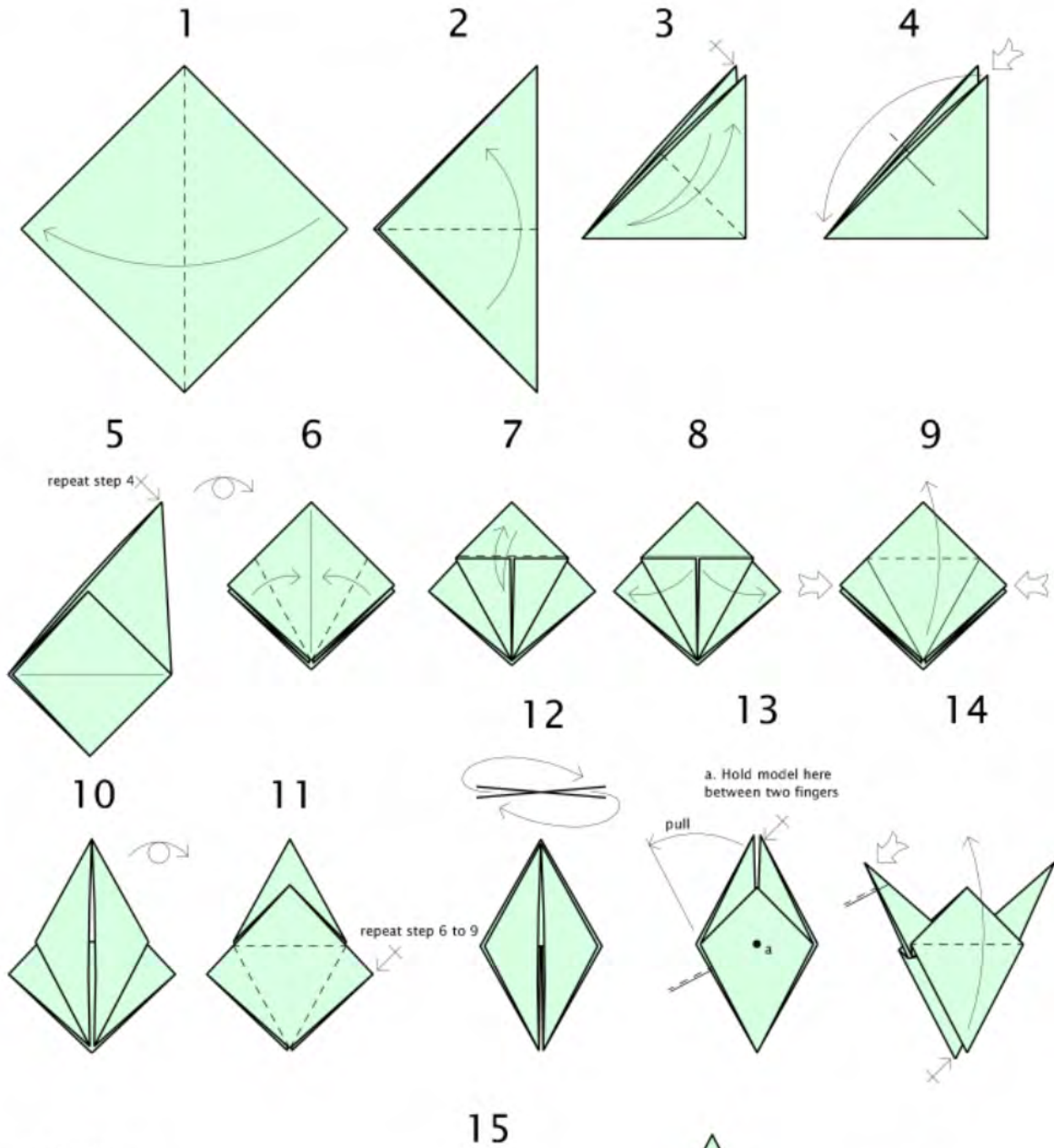
A P E N D E X

Resources

Kimono Template	38
Origami Crane Template	39
Japanese Kokeshi Doll bookmarks template	40
Quiz Answers	41
Crossword Answers	42



Traditional Crane

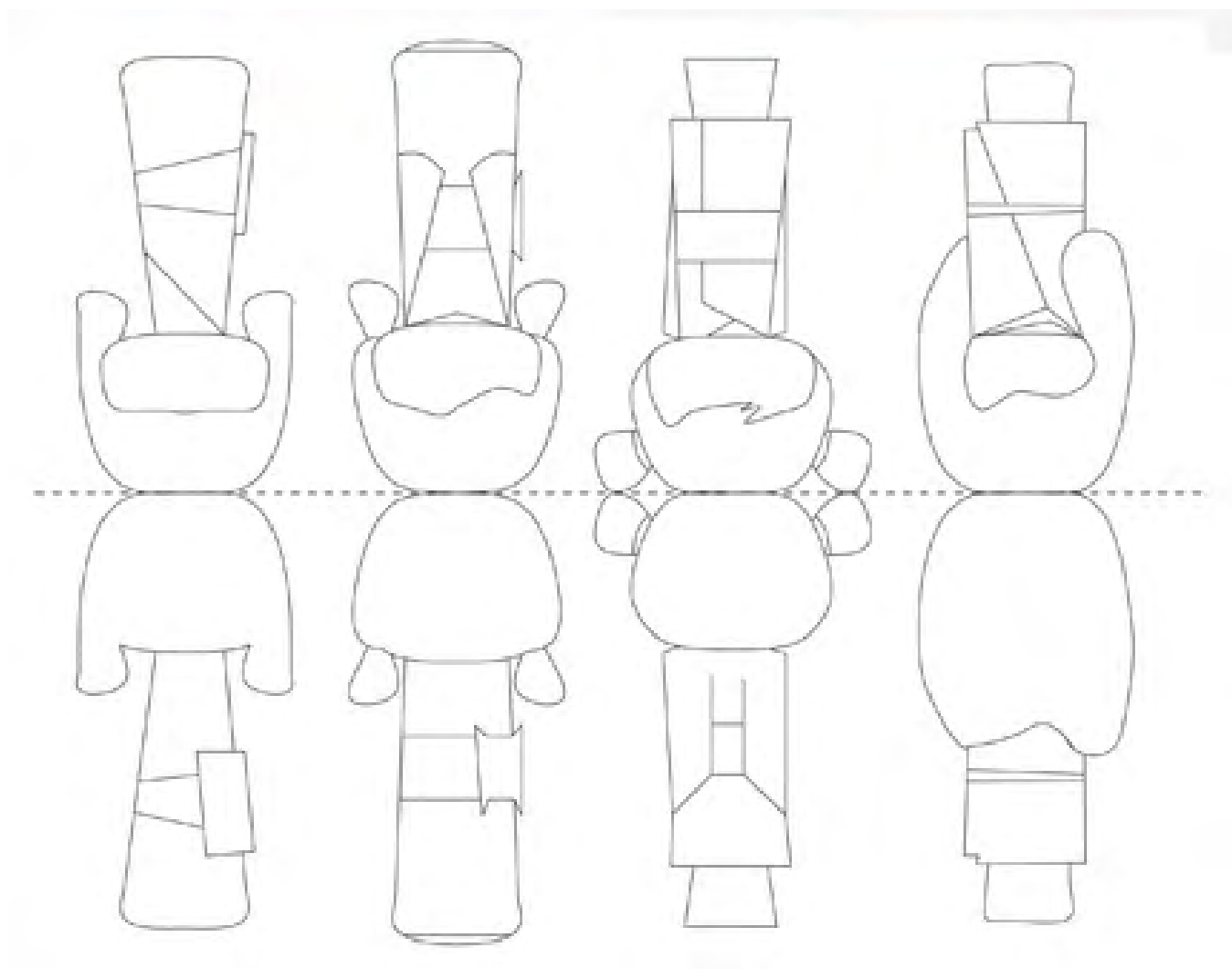


Symbol Key

- Valley fold
- Mountain fold
- ⤴ Fold movement path
- ⤵ Fold movement path away from view
- ⤴⤵ Push, squash or reverse fold
- ↔ Repeat steps
- 🌀 Rotate model

Diagram: Allan Wise
 © Aug 2003
www.draftsperson.net/origami
 use any size or colour square paper

Japanese Kokeshi Doll bookmarks



Quiz Answers

Round 1 answers - general knowledge

1. What is the capital of Japan? Tokyo
2. Who has been the Japanese emperor since 2019? Naruhito
3. Which currency is in use in Japan? Yen
4. What is Sakura? Cherry Blossom
5. Japan is the third biggest economy in the world. After which two countries? USA and China
6. Which two colours are on the flag of Japan? Red and white
7. What is the largest Japanese island? Honshu
8. What is Japan's name in Japanese? Nippon (or Nihon)
9. What is the traditional dress of Japan? The Kimono
10. Which volcano erupted in 1707? Mount Fuji

Round 2 - answers

- 1) D
- 2) C
- 3) A
- 4) D
- 5) D
- 6) C
- 7) B
- 8) D
- 9) B
- 10) A

Round 3 - answers

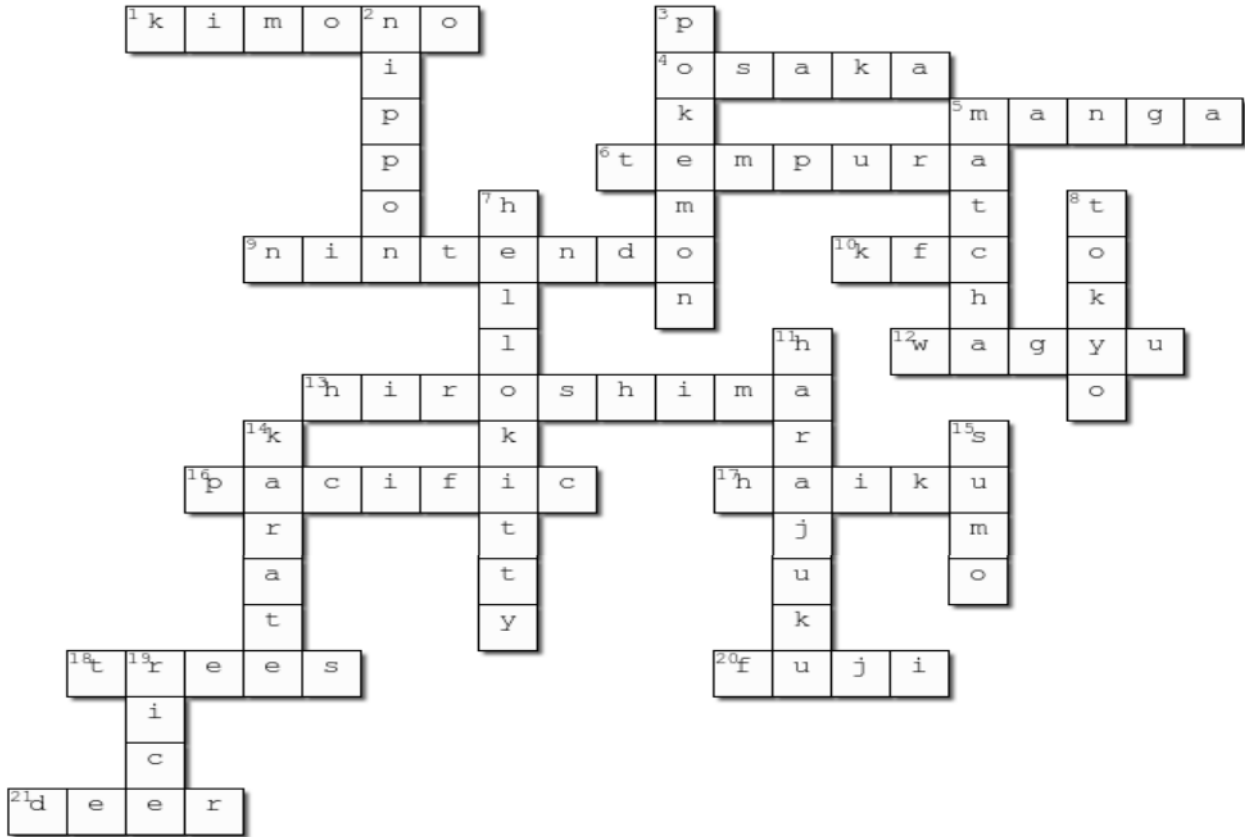
1. True
2. False
3. True
4. True
5. False

Answers for crossword:

Name: _____

Japan

Complete the crossword puzzle below, and learn more about Japanese culture at the same time!



Created using the Crossword Maker on TheTeachersCorner.net

Across

1. traditional dress of Japan (**kimono**)
4. city known as the 'kitchen of Japan' (**osaka**)
5. graphic novels or comics originating from Japan (**manga**)
6. battered or deep fried vegetables, meat and seafood (**tempura**)
9. Japanese games studio known for creating "Animal Crossing", "Pokemon", or "Mario" (**nintendo**)
10. on Christmas eve, it is a Japanese tradition to have this takeaway food chain (**kfc**)
12. a famous type of beef from Japan (**wagyu**)
13. a Japanese city bombed during World War II (**hiroshima**)
16. the ocean Japan is surrounded by (**pacific**)
17. type of short poetry in Japan (**haiku**)
18. what Bonsai is a world-renowned art form of (**trees**)
20. a famous volcano in Japan (**fuji**)
21. animal that wanders Nara Park (**deer**)

Down

2. the Japanese name for Japan (**nippon**)
3. Japan's largest grossing anime franchise (**pokemon**)
5. a green tea produced in Japan (**matcha**)
7. Japanese fictional character described as a young female cat with no mouth and a red bow (**hellokitty**)
8. capital of Japan (**tokyo**)
11. quarter of Tokyo famous for its vibrant street fashion (**harajuku**)
14. a Japanese form of martial art (**karate**)
15. competitive full contact wrestling (**sumo**)
19. what the Japanese drink 'Sake' is made from (**rice**)