



استقدام الأرز الياباني لبرنامج الأرز المصري في عام ١٩١٧  
Introduction of Japanese rice to Egyptian rice program in 1917



the Egyptian food industry.

3) Nowadays the exporting of Egyptian food products to the Middle East, GULF, Europe, Africa and Asia (including Japan) has been increasing and promoting the investment of Japanese companies in Egypt will lead to enhance the reaching of Egyptian food products to the Japanese market after boosting business with Japanese companies in food industry.

4) On the other hand, there are over 50 restaurants in Egypt which provide the Japanese cuisine (Sushi, Tempura, Teppan-yaki, Japanese Sweets and alcohol etc.) and it becomes familiar to the Egyptians. The above-mentioned points are the reasons why Japanese companies are interested in the Egyptian food sector.

5) Moreover, Egyptian rice cultivation is one of the most important agricultural sector in Egypt. The varieties of the short grain rice (Japonica variety) are originated from Japan, which is not well known in Egypt.

6) In 1917, Egyptian Government started the cultivation rice with utilizing Japanese rice varieties and Egyptian local rice varieties. Nowadays rice is very popular food for Egyptians as Kosheri, Mahshi and the other rice cuisines.

7) The Egyptian Government and the Embassy of Japan would like to celebrate the 100 years of cultivating rice in Egypt originated from the Japanese varieties, that means the relation between Egypt and Japan in the agricultural sector is over 100 years.

8) Finally, the Egyptian Government and the Embassy of Japan would like to celebrate the publishing of a book named "Irrigated Agriculture in Egypt - past, present and future-" which is authored by both Egyptian and Japanese researchers through the long term co-research projects in Egypt. This book mentions the history of the irrigated agriculture in Egypt before the construction of the Aswan High Dam and after it, and provides the recommendation of the challenges for sustainable agriculture and irrigation in Egypt. [Excerpt from website of Egypt Embassy]

1) The Government of Japan promotes the investment of the Japanese food companies in Egypt and it will contribute to the developing Egyptian economy.

2) Egypt is one of the largest population and economy countries in the MENA region and there is high potential of growing

1)

investment 投資

contribute to ~に寄与する

MENA ポストBRICsとして注目が集まっている中東 Middle Eastと北アフリカ North Africa を合わせた市場。

potential 可能性、潜在性

enhance (価値や可能性を)高める

cuisine 料理

5)

variety 品種

originate ~から由来する

6)

utilize 利用する

8)

irrigate 水を引く irrigation 灌漑

sustainable 持続可能な

### ★Ice breaker for active discussion

1. What image do you have about Egypt? Would you like to visit there someday? Why or why not?

2. What can you say about the relationship between Egypt and Japan?

3. Why do you think rice is popular not only in Japan but all over the world?

4. Have you ever experienced eating rice dish outside Japan? How was your experience?

5. Make sentences using the following words: potential, enhance, cuisine, irrigate and sustainable.

### How To Make Rice

#### Ingredients

- 1 rice cooker cups\* (150 g, 180 ml) of uncooked Japanese premium short grain rice, 200 ml water



#### Instructions

1) Put rice in a large bowl. Rinse the rice and discard the water immediately. Rice absorbs water very quickly when you start washing, so don't let the rice absorb the unclear water. Repeat this process 1-2 times.

2) Now use your fingers to gently wash the rice in a circular motion.

3) Rinse and discard water. Repeat this process 3-4 times.

4) Let the rice soak in water for 30 minutes and then drain completely.

5) Transfer the rice into the rice cooker bowl. Add water (good water, do not use warm or hot water) to 1 cup for "White Rice" (In this case, I use 3 cups of rice, so I add water till 3 cups line.). And click to start (I use "Softer" option for our liking).

6) Once the rice is done cooking, let it steam for another 10 minutes.

Fluff the rice with a rice paddle.