

Global EFriends

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Change Your Water, Change Your Life!™

Aim for social well-being!
Let's Unify!



Undying Gratitude Towards Fellow Members and the Wish to Live Prosperously Together!

献上对伙伴们的感谢，与伙伴们共同迎接更好的人生



Hsu Chun Wei(6A) & Tasi Chao Jun(6A2) & Hu Chin Ming(6A) [Taiwan]
許淳威(6A) & 蔡昭君(6A2) & 許志明(6A)

Recently, there has been an increase in cases of entire families joining the Enagic Business. In most instances, it is the parents who get involved first, leading the way. Then the children, who had been observing their parents, join in developing the family business. This is just one piece of the mounting evidence that the Enagic Business is a program that provides high income for a sustained period of time.

Of the three featured Taiwanese distributors, Tasi Chao Jun, the mother, was the first to encounter Kangen Water. After being introduced to the water by her friend in May of 2014 and learning of its amazing benefits, Tasi Chao Jun purchased a Leveluk unit and started up her business. Her husband, Hu Chin Ming, joined soon afterwards, followed by their son, Hsu Chun Wei. Being the first to join Enagic, Tasi Chao Jun, has managed to reach the rank of 6A2, while her husband and son both reached the 6A rank this year. This "6A Trio" has now become the leading figure of the Enagic Business in Taiwan. (Cont'd to P.5)

最近家族共同经营依耐喆事业的情况开始增加了。一般来说会由父母起头经营，尔后关注于此的子女开始共同投入事业。这样状况的增加，同时也证明了依耐喆事业持续提供了高收入，高等级的经营计画。

这次介绍的台湾贩卖店家族，最初接触到还原水的是身为母亲的蔡昭君女士。2014年5月由友人介绍接触，了解了还原水的美妙之处后购入了Leveluk电解水机，并且开始了依耐喆事业。接下来开始经銷商的是丈夫许志明先生，尔后次子许淳威先生也一同加入。今年，蔡小姐成为了6A2会员，而丈夫及儿子共同达到了6A。这个【6A三人组】目前成为了台湾依耐喆事业连串贯通的重心所在。(续P5)

Global Convention Featured in Nihon Ryutsu Sangyo Shimbun!

『日本流通産業新聞』がグローバルコンベンションを大特集！

Additional Reports on Okinawa as Sanctuary for Enagic 聖地「沖縄」の施設も紹介

The Nihon Ryutsu Sangyo Shimbun, a major journal specializing in the distribution industry of Japan, has featured the Global Convention held in Las Vegas this year, in their combined issue of September 15 & 22. Sending a specialized reporter of the industry to the convention, the journal reported in-depth details of the event with the headline, "Gathering of 4,000 from 37 Countries." Using the entire page, including pictures, the journal also covered Enagic from various angles, from the sales of Leveluk and Ukon in different countries to the introduction of the various recreational facilities.

A large portion of the page was set apart for the interview featuring CEO Hironari Ohshiro. When asked about his reasons for creating so many facilities within Okinawa, the CEO replied, "The biggest reason was to provide recreational and beneficial facilities for Enagic members visiting from all around the world." He also expressed his wish for his hometown of Sedake, Nago to, "become a sanctuary for Enagic distributors."

日本を代表する流通業の専門紙『日本流通産業新聞』(9月15日・22日合併号)は、1面すべてを使い米ラスベガスで開催されたグローバルコンベンションの様態を報じました。同紙は流通専門記者を現地へ派遣し「37か国から4000人参加」と題してくわしくレポート。それだけでなく、世界各地のレバックやウコンの販売状況から沖縄で展開中の保養施設を写真入りで紹介するな

ど、エナジックを多角的に報じています。大城博成会長へのインタビュー記事も掲載。記者が沖縄に多くの施設を展開する理由について聞くと、「世界中のエナジックメンバーに健康保養・福利厚生施設を提供するのが最大の目的」と大城会長は語っています。さらに生まれ故郷の名護市瀬高を「エナジック販売店の聖地にしたい」という希望を紙面で表明しています。



Nihon Ryutsu Sangyo Shimbun, which published a large feature on Enagic.
エナジックを大々的に特集した『日本流通産業新聞』

Enagic New Product Info

エナジック新製品情報

Enagic Launches Sale of "Demo Kit!"

「デモキット」発売開始！



Easy to understand with a clear pH display and a sophisticated exterior look!
開くとpH表示が一目瞭然のキット(右はオープン前の状態)

What comes to mind when you are asked to conduct the "Water Demonstration" at a friend's party? The demonstration itself is fine, but the time and effort that goes into organizing bottles, cups and other necessary equipment into boxes, and then loading and unloading them, not to mention the energy you'll be exerting carrying those heavy boxes back and forth!

Suffer no more because we have the perfect solution for you! Enagic has just launched a "Demo Kit", a set that contains all the necessary equipment for demos in a compact case. It's lightweight, about 8kg, and measures 34 cm in height, 23.5 cm in width and 50 cm in length. It's about the size of a small suitcase and is perfect for ladies, as it is easy to carry around. It's a great bargain at only \$200! One kit per household! Keep it on hand and make full use of this kit in your distribution activities!

たとえば知り合いのホームパーティで「水のデモンストレーション」を頼まれたら、あなたはどのようにおこないますか？ たくさんのボトルやコップなどの関連機材をいくつもの箱に分けて入れて車に積み込み、目的地に着くとそれらを取り出すだけでも時間と労力がかかりますね。重いのもタマに傷。そんなあなたに朗報です！ デモに必須の器具類をコンパクト

に詰めた「デモキット」がこのほど発売されました。重量は約8kgと軽くサイズも縦34cm×横50cm×厚さ23.5cmと小型のキャリーバッグ並みです。女性でも楽々持ち運びできますね。価格は200ドルとお得！ 一家に1台！ デモキットを常備して「外」での販売店活動にフル活用しましょう！

Limited to Registered Enagic Members Only

エナジック登録会員限定

Opening of E8PA Resort & Business Training Center!

Opening Ceremony to be held on October 28!

E8PAリゾート&ビジネストレーニングセンター、いよいよオープン！

10月28日に世界の販売店有志と共に記念行事を開催！

The construction of the E8PA Resort & Business Training Center has finally been completed in Sedake, Nago City, the hometown of Mr. & Mrs. Ohshiro, and an opening ceremony is scheduled to be held at the resort on October 28. In celebration of the opening, a commemorative golf competition will be held on the 27, and then on the 29, a golf competition called Special Olympics, for people with intellectual disabilities, both at the Enagic Sedake Country Club. With sightseeing tours prepared between events, the guests will be able to spend quality time in Sedake. The E8PA card holders will be able to visit all Enagic related facilities, such as Sedake CC, Natural Hot Spring Aroma and Enagic Bowl Mihama, for free and can stay at Enagic affiliated hotels at a discounted price. To apply for participation in these events and to purchase an E8PA card, please contact the nearest branch office.

大城会長夫妻のふるさと名護市瀬嵩に建設中だった「E8PAリゾート&ビジネストレーニングセンター」がいよいよ完成の運びとなり、10月28日に同センターで開設記念イベントを開催することになりました。その前日にはエナジック瀬嵩カントリークラブで記念ゴルフコンペがおこなわれます。また、セレモニー翌日の29日には同じゴルフ場で「スペシャルオリンピクス(知的障害者の

ゴルフ大会)」も開催。合間には観光も用意され充実した時間を過ごすことができます。なお、E8PAカードの購入者は滞在中のホテル代金が割引されたり、また天然温泉アロマやエナジックボウル美浜などエナジックの健康保養施設の使用料金が無料となったりする特典があります。イベント参加やカードの購入申し込みは各支店まで。

E8PA Card Information

Amazing benefits for the E8PA cardholders!

- (1) When a card is purchased, the cardholder along with their upline 8-point distributors and 6A2 and above distributors (who have also purchased a card) will all receive E-points.
- (2) Cardholders can use the Enagic affiliated facilities(Enagic Sedake Country Club / Enagic Bowl Mihama / Enagic Natural Hot Spring Aroma / etc.) for free.
- (3) Cardholders can receive a discount when staying at Enagic affiliated hotels. A discount rate of 20 ~ 100% is possible, depending on the type of card.

[Other benefits and important information]

- ①E8PA card purchase is limited to registered distributors only.
- ②To apply for the purchase of an E8PA card, please contact the nearest branch office.
- ③A commission is given for each card purchase.
- ④Each card purchase is counted as one unit sale.
- ⑤E-points are given to the distributor for purchasing a card.
- ⑥E-points are given to card-holding distributors for each unit sale (Leveluk and Anespa) or sale of Ukon.
- ⑦The E8PA card is valid for 1 year. (All accumulated points will expire after 1 year if the card is not renewed.)
- ⑧E-points are valid for 3 years.

Electrolyzed Water in Agriculture & Fisheries

エナジック電解水農漁業ニュース

Increasing Safety and Reliability in Agriculture and Fisheries Industry with Wider Use of Electrolyzed Water

電解水の用途拡大で高まる農漁業分野の安心安全



Nouson News (Oct. 3 issue) featuring Enagic in the fields of agriculture and fisheries. エナジックの農漁業分野への参入を特集した週刊「農村ニュース」(10月3日号)

In Japan, autumn is said to be the "season of harvest" and in fact, is the harvesting time for many kinds of grains, fruits and vegetables. Rice is especially important in Japan, and the word housaku, which only has the literal translation of "good harvest" in English, automatically indicates the good harvest of rice in Japanese. As we have been reporting in the Enagic Kangen Rice Project series, in Kagawa Prefecture, the rice farming conducted by Ido Agriculture using electrolyzed water generated from the Leveluk is well under way. In this issue of E-Friends (see P.8), we report on the proceedings of harvest just before its final stage.

Just recently, a specialized journal in the field of agriculture, Nouson News (Farming Village News), devoted a large portion of page space in its October 3 issue to report on Enagic's electrolyzed water rice farming. In an interview, CEO Hironari Ohshiro was asked about his reasons for entering the field of agriculture. The CEO first referred to the fact that acidic electrolyzed water received a government approval as a "Designated Harmless Agricultural Chemical," and said, "With the use of electrolyzed water expanding ever-further, I hope that the synergistic effect of electrolyzed water in farming and in general use can provide a positive impact on the sales of the Leveluk," expressing his high hopes for the project.

The journal also touched on the ukon and mango farms and the livestock facility in Sedake, Nago, which are owned by Enagic. The three facilities all use electrolyzed water in their production, from the use of Kangen Water as drinking water for cattle to strong acidic electrolyzed water for the disinfection of the ukon roots, indicating Enagic's full-fledged expansion into the agriculture and livestock industries. Enagic is also involved in the culturing of Japanese tiger prawn in Uruma City. Kangen Water is mixed with the food for the prawns, and to assure product safety, the prawns are immersed in a mixture of seawater and Kangen Water just before delivery.

The expansion of the business into the different fields of agriculture, fisheries and livestock not only helps to broaden the use of electrolyzed water, but also assists in providing safe and worry-free products.

日本では秋は「実りの季節」とされ、実際、さまざまな穀物・果物・野菜の収穫期に入ります。中でも日本人にとって米は特別な存在で、「豊作」といえば自動的に「米の収穫の良いこと」を意味します。そして本誌連載記事「エナジック還元米プロジェクト」でも毎回報告しているように、レベラックが作り出す電解水を使った香川県の井戸農産による「電解水稲作」が着々進行中です。今月号の記事(8P参照)ではその作業もよいよ終盤の刈り入れ期が迫っていることを報じています。

そんな折に農業分野の専門紙「農村ニュース」(10月3日付)が紙面の約3分の1を割いてエナジックの電解水稲作を取り上げました。大城博成会長へのインタビューでは、農業分野への参入理由を記者が質問。大城会長は酸性電解水が特定防除資材の認可を受けたことに言及してから、「電解水の用途拡大によって農業用・飲用の相乗効果でレベラック販売の追い風にしたい」と期待感を

を表わしていました。

同じ紙面では、ウコンとマンゴー、そして牛の畜舎も紹介されていました。いずれも沖縄県名護市瀬高で操業中のエナジックの施設で、電解水を使った農畜産分野への本格的進出を示しています。具体的には牛の飲用水を還元水にしたり、ウコンの種イモの消毒に強酸性電解水を使ったり、といった具合。それだけでなく、うるま市では車海老の養殖をおこなっています。ここではエサを還元水に混ぜて与え、出荷間際には海水と還元水を半々にした水をくぐらせることで安全性を高める工夫をしています。

こうした農漁業畜産分野への進出は電解水使用の用途を広げるだけでなく、安心安全な食料確保のためのふさわしい方策といえるでしょう。



Enagic's prawn culture farm in Uruma City will make its first delivery in October. 10月に出荷が始まったうるま市のエナジック車海老養殖場



The livestock facility (left) and ukon field in Sedake, Nago City. 名護市瀬高の畜産施設(左)とウコン畑



True Physical health
True Financial health
True Mental / Metaphysical health

身体の健康
経済の健康
心の健康

1 Bodily Constitution Kangen ① 体質の還元
2 Fair & High Income Kangen ② 公平で高収益の還元
3 Quick Return Kangen ③ リアルタイムのスピード還元

4 Appreciation/Compassion Kangen ④ 感謝(情)の還元
5 Societal Support Kangen ⑤ 地域社会への還元

Enagic Happy News

Grand 88th Birthday Celebration for Sister and Cousin of CEO!



Mr. & Mrs. Ohshiro along with Hisako Kawabata (right) and Yoshiko Hirata, who celebrate their 88th birthday.

A grand 88th birthday celebration, or Tohkachi in the Okinawan dialect, for the CEO's sister, Hisako Kawabata, and cousin, Yoshiko Hirata, was held at the recently constructed E8PA Training Center in Sedake, Nago City. A total of 150 people, including Mr. & Mrs. Ohshiro's relatives and neighbors in Sedake, along with Enagic distributors and employees, gathered at the venue to

celebrate this special event.

After being welcomed onto the stage, CEO Hironari Ohshiro gave a heartwarming speech, "Although 88-years is worthy of a grand celebration, it is only a passing point in their great journey. I wish for these two to lead a long, healthy and happy life even until the age of 120." After everyone toasted the two stars of the event, the lively mood culminated with performances of Ryukyu dance and a dynamic show of Eisa.



Mr. & Mrs. Ohshiro and relatives gather to join the celebration.



Ryukyu dance (above) and Eisa delight the audience.

GLOBAL FOCUS ON

cont. from P1/



[Taiwan]

Hsu Chun Wei(6A) &
Tasi Chao Jun(6A2) &
Hu Chin Ming(6A)

許淳威(6A) & 蔡昭君(6A2) &
許志明(6A)

(Cont'd from P1)

Though it may seem as if their journey was smooth and without a hitch, in actuality, they faced a few difficulties on their way up to 6A. What they found especially difficult was "creating a team of fellow distributors." To overcome this matter, the trio decided to, "patiently build a sense of comradeship within the team over time." By creating a stronger team and providing thorough after-services, they were able to steadily step up in rank.

The three family members also agree that it is important to teach the principles of Enagic with sincerity and to never lose a sense of gratitude toward their team members. "It is our wish to enjoy a prosperous life with our team members," the trio spoke with one voice. When asked of their future goals, they answered, "to advance into the mega-market of Mainland China."

(接续 P1)

从旁看来顺利地累积战果的这一家，其实其中还是遇到了不少的难题。其中特别是在「结交事业伙伴」感到困难。为此，三人使用的策略为「投入时间培育坚实的伙伴意识」。以此慢慢形成优良的团队，加上彻底的执行售后服务，尔后顺利提升自己的阶级。

除此之外，三人最重要的是用真心去传达依耐结的理念，并且永不忘怀对同伴们的感谢之情。「我们最大的愿望，就是跟同伴一起创造丰富的人生」一家三口异口同声地这样说了。最后询问他们今后的目标，他们回答「希望可以打入中国本土这个庞大的市场」

From Okinawa to the World! *The Success Story of Hironari Ohshiro*

Chapter 13

Toshio Maehara

Yes, I've done it, so you can too!

Once he arrived in Nagoya, Ohshiro would start work at a company selling alcoholic drinks. It would be his first time on the mainland. When he arrived, he was confused and caught short by the many lifestyle and cultural differences. Work was tough; he was expected to solicit orders from his appointed sales area, but with cars still a relative novelty, he was forced to pedal his bicycle from house to house to make his sales calls. Once an order was placed, he then had to make the delivery. He made himself a trailer to attach to the back of his bicycle, which he would load up with heavy bottles of sake and soy sauce then set off to cover the dozens of miles on his delivery route. It was hard work but it paid enough for him to get some savings together. And it was here, in Nagoya, that Ohshiro got his first experience of making individual sales calls. Such sales calls are the fundamental principle of any network business. You can never tell where success will come in life. Armed with his scant savings, Ohshiro moved from Nagoya to Tokyo. But he was not to be there for long.

Ohshiro got word that his father was in critical condition and immediately headed back to Nago. Once home, he started to work in the village office while taking care of his father. He worked in the tax collection department for seven years. How times have changed; he is the tax payer now, not the collector. Ohshiro found work in the village tedious. But he continued to dream, and eventually his desire for challenge would see him leave the village, once again, this time for good. But life is not always all bad. His return from Tokyo to the village meant that he could reconnect with his childhood friend, Yaeko. She soon became his wife. And now, this loving couple has reached the heights of their success.

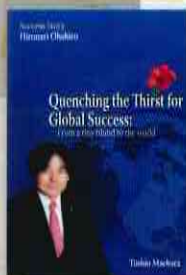
The island of Okinawa is beautiful to behold; brilliant white sands, seas sparkling with coral. It is a peaceful island, its western shores lapped by the waters of the Sea of China, its eastern coast caressed by Pacific Ocean waves. Seen on a globe it is no more than a pencil-dot in size, so small as to be almost unnoticeable. Fly over it and the islands will disappear from view in just a few short minutes. But the blue of the sky and the beauty of the sea will linger long in the memory. It takes more than five hours to fly from the west to the east coast of the United States. Okinawa is laughably small when compared to the great North American continent.

But spin that same globe around and you will see that, depending on how you look at it, any country can become the center of that globe. Every country is the center of the world to the people who live there. Spin the globe once more. An insignificant blob of land is now at the center of the world, while more impressive landmasses are cast to the far corners. How you see yourself as a part of the world as a whole will impact whether you win attention and affection or whether you are ostracized. How you choose to position yourself will determine the path you make through life.

● Author's Profile

Born in Okinawa in 1941. Maehara graduated from Naha Commercial High School in 1960. After attending the University of Hawaii, he graduated with an MBA from the University of Southern California Graduate School and with an MA from the Fuller Theological Seminary. He is now actively working as a consultant at a Japanese firm and is also a minister. He is the advisor of Enagic USA.

Other major works by the author: "The Rules of Business Taught by the Bible" / "Quenching the Thirst for Global Success"



"Quenching Thirst for Global Success"

Available in all Enagic branches or can be purchased online from <http://www.enagic.com>

沖縄から世界へ！ サクセスストーリー 大城博成

第13回

前原利夫

誰だってなせばなる！

大城は名古屋の酒類販売会社で働くことになった。本土は初めてである。沖縄の生活様式、文化と多々違う。大城はホトホト困惑した。この仕事は注文取りの大変な仕事で、まだ車の少ない時代だから自転車に乗り家から家へと注文を取りに訪問する。注文の後は配達が待っている。やはり自転車の後ろに荷物台を作り、その上に何十キロもの重い酒類、醤油等を積み上げ、注文先に納める役割だ。厳しい仕事であったが少しばかりの貯金が多かった。名古屋の最初の就職先で大城は個別訪問販売の体験をした。個別訪問販売はネットワーク・ビジネスの原点である。人生どこで功を奏するか読めないものだ。

少しばかりの貯金を懐に、大城は名古屋から東京へと移動した。しかし、上京は期せずして短い滞在となった。父の危篤の知らせで急遽、田舎に帰ることになったのだ。父の面倒を見ながら村役場に勤めることになった。7年間、村役場で税金徴収の仕事を担当した。昨今は立場が逆転して税金を納める側だ。田舎でのこの仕事は、大城には退屈であった。夢を描き、チャレンジ・スピリットに刺激されて大城はやがて田舎を後にすることになった。人生、辛いだけではない。東京から田舎に帰ったお陰で、幼馴染の八重子さんと結婚することになったのだ。今日、オシドリ夫婦は成功の頂点に達している。

それにしても沖縄の島は美しい。真っ白い砂浜、サンゴ礁の海、西は東シナ海、東は太平洋に抱かれた平和な島だ。地球儀を見ると鉛筆の先のドット程の大きさ、だれもこの島に気がつかないほど小さい。空を飛ぶと、ものの数分で島は後ろに消えていく、しかし空の青さ、海の美しさは脳裏から消えない。アメリカ大陸は西から東、東から西に飛行機で5時間以上もかかる。沖縄の島とアメリカを比較するのが元々おかしいのであるが。

しかし、地球儀をぐるぐる回してみると、どこの国も地球儀の中心となり、世界の中心だ。地球儀は動かしようということか。動かすと目に留まらないものが中心ともなり、大きな国が片隅に追いやられることもある。自分を世界の中でどう見るかによって注目もされ、葬り去られたりもする。自己の位置づけは人生を左右するのだ。

●著者紹介

1941年、沖縄県生まれ。60年に那覇商業高校卒業。その後、ハワイ大学を経て南カリフォルニア大で経営学修士、フラー神学校で神学修士をそれぞれ取得。日系企業のコンサルタントおよび牧師として活躍中。エナジックUSA顧問。主な著書：「聖書が語るビジネスの法則」「小さな島から世界を飲む」



小さな島から世界を飲む!

「小さな島から世界を飲む！」エナジックの各支店または<http://www.enagic.com>で購入可

“Kangen Rice” Growing Tall Even under Abnormal Climate

異常気象に負けず稲穂を伸ばす「還元米」

Although it may almost seem a bit trite to say, we are experiencing abnormal weather lately. Up until the end of July, fine weather continued on with a blazing sun and rising temperatures. After the Bon Holidays (July 13-16), however, the weather became unstable, as sunshine was rarely seen and long spells of rain, severe storms and typhoons hit the islands of Japan. Thanks to clear skies preceding the Bon Holidays, we had been reaping slightly more than the past years' harvests, but now the situation has turned cloudy.

Due to the unusually inclement weather, the harvest has been running behind schedule. When I visited the farms in Kagawa Prefecture at the end of September, the rice plants in most of the paddies still remained green and had yet to turn golden. This was also the case for rice paddies owned by Ido Agriculture, both in the Kangen Rice paddies, which use electrolyzed water, and in the normal rice paddies using agricultural chemicals.

This is not to say that none of the crops were able to be harvested. A portion of the normal rice paddies has already been harvested and when compared to the crops from the Kangen Rice plants which were harvested in August, there does not seem to be any differences in size. The biggest difference was that the process of weeding, which was indispensable during the harvesting of the Kangen Rice, reported in last month's issue, was unnecessary in the harvest of the normal paddies. This time-and-effort-consuming task can be eliminated as there are no weeds found in normal rice paddies. However, what should not be ignored is the fact that this “efficiency” is achieved only by taking the great risk of using agricultural chemicals.

I would also like to add that during this visit, I was amazed to discover the hidden powers of rice plants. From the stubbles in one of Ido Agriculture's paddies harvested in August, new stalks of rice plants were growing tall, producing a second crop in the same paddy. As double cropping is not commonly practiced in Japan, I was surprised to witness the amazing potential the rice plants possessed. In next month's issue, I will report on the comparison between the last stages of harvesting the rice plants farmed using electrolyzed water and the ones using agrochemicals.



Kangen rice plants grow among weeds and even under abnormal weather.
雑草に囲まれながら異常気象下でも稲穂を伸ばす還元米



Rice plants grow without weeds in the normal rice paddy.
雑草が全く見られない「一般田」の稲穂



Weeding is omitted in the harvesting of a normal rice paddy.
雑草取りをおこなわない「一般田」の刈り入れ風景



Kangen rice growing from stubble, after only a month and a half since the first harvest.
刈り入れ後の切り株からたった1カ月半で稲穂が伸びた還元米

今さらながらだが異常気象だ。7月いっぱいまでは太陽ギラギラ気温も上がり晴天に恵まれたのだが、お盆を過ぎたあたりから怪しくなり、長雨、集中豪雨、台風と続き日照時間がほとんどなかった。今年の作柄は、お盆までは例年並みプラスαとされていたが、このままだと怪しくなってきた。

異様な天候のせいで稲刈りも遅れている。9月下旬に現地取材をしたさい、ほとんどの田で稲穂の青(緑)が抜けず黄金色になっていなかった。これは井戸農産の電解水稲作で成育中の「還元米」も、農業使用の「一般田」でも同じだった。

そうはいつでも稲刈りが全くおこなわれていないわけではない。一般田の一部では稲刈りが実施されていた。その稲のサイズを見ると、8月に刈り入れをした還元米のサイズと明確な違いは見られなかった。しかし大きな違いもあった。8月の「還元

米」の刈り入れを本誌9月号で報告した際、紹介した還元米刈り入れに不可欠の“雑草取り”が、全くおこなわれていないことだ。一般田には雑草が生えないので、そんな手間ヒマのかかる作業は一切省けるというわけだ。しかしこれは農薬使用というリスクを背負ったうえでの「効率」であることを忘れてはならないだろう。

余談ながら今回“稲”の持つ秘められた能力を見せつけられた。8月に稲刈りした井戸農産の田の一つで、切り株から新たな茎が伸び二度目の穂を出している稲を見つけたのだ。日本では二期作はほとんどおこなわれていないが、稲の持つポテンシャルには大いに驚かされたのだ。次号では最終段階の刈り入れ時における、電解水稲作と一般稲作の稲穂の比較をしてみたい。



Clean your refrigerator that has worked hard all summer with electrolyzed water!

The summer this year in Japan was extremely hot. Over the summer months air conditioners and refrigerators all over Japan got a good work out! While of course we use our refrigerators all year round, not just in summer, they have to work particularly hard during the hot summer months. Your refrigerator helps to get you through the summer, but are you keeping it clean? To be honest, I'm a bit lazy when it comes to cleaning my refrigerator (xx).

■ Dirt and grime build up in your refrigerator.

Thinking I had to do something, I looked inside my refrigerator and found that it was quite dirty. Ahhh, there were food scraps, fruit and vegetables that were past their prime, ketchup and mayonnaise stains on the door pockets and the chiller box smelt of meat and fish...it was a horrible sight!

■ Remove built up oil and grime with strong Kangen Water

The first thing I did was to take all of the removable shelves from the fridge, freezer and vegetable crisper and wash them with a sponge and "strong Kangen Water". Then I carefully wiped the inside of the refrigerator with a cloth that I had soaked in strong Kangen Water and wrung out to get rid of the excess water. Strong Kangen Water has the power to remove built up oil and grime and you don't have to worry about residual chemicals from cleaning agents in your refrigerator.

■ Finish up with strong acidic electrolyzed water!

By finishing up with "strong acidic electrolyzed water" you get a dual effect that will both clean and disinfect the inside of your refrigerator.

Remember to clean around the "door seal". This is actually one of the easiest places to pick up dirt and grime so here too, I used a cloth wrung out with Kangen Water to carefully wipe it clean. Now that you have a clean refrigerator you don't have to worry about food poisoning. This is thanks to the power of electrolyzed water produced by the Leveluk.

夏に大活躍した冷蔵庫を電解水でキレイにしよう!

今年の日本の夏はたいへんな猛暑でした。この時期にどこの家庭でも大活躍したのがエアコン、そして冷蔵庫です!

もちろん冷蔵庫は夏に限らず一年中使っていますが、猛暑の夏はとくにフル回転しました。おかげで大助かりでしたが、さて皆さん、冷蔵庫の掃除をちゃんとやっていますか?

実はワタシ、あんまりしていないのです(××)。

■ 冷蔵庫は汚れモノだらけ

それではいけないと、まずは冷蔵庫の中をよく見たら、けっこう汚れています

ねえ。アラララ、食べ残しやら痛んだ野菜と果物やらがたまり、ケチャップやマヨネーズの汚れがドアポケットについていたり、チルドルームにも肉や魚の臭いがついてしまっていたり...ア～ア無残!

■ 強還元水で油汚れ落としを

よし掃除だど、まずは冷蔵庫・冷凍室・野菜室内のはずせる棚は全てはずして「強還元水」をスポンジに浸し洗ってみました。

さらに中も強還元水で絞った雑巾で、ていねいに拭きます。強還元水には油脂分落としのパワーがあるし、なによりモトが「水」ですから、仮に冷蔵庫内に残って

しまっても、洗剤とは違って心配はありませんよね。

■ 仕上げは強酸性電解水で!

最後の仕上げに「強酸性電解水」で洗っておけば、除菌効果も得られて二重の効果があります。

忘れちゃいけないのが「ドアのパッキン」。実は一番汚れがつきやすいところなんだそうで、ここも還元水で絞った雑巾でしっかりと拭きます。

こうしてキレイになった冷蔵庫なら、食中毒の心配も要らなくなりますよね。レベラックが作り出す電解水パワーのおかげです。

Riri Sadoyama Selected for Kozuki Foundation's Athlete Support Project!

Enagic Sports Flash

The general incorporated, Kozuki Foundation (Minato Ward, Tokyo), which promotes and supports the development of sports and conducts educational, cultural and social projects, has recently announced 74 members selected for the 2016 Athlete Support Project. Enagic Golf Academy member, Riri Sadoyama, is among the 74 chosen to receive this honor. This project is aimed at promising young athletes in Japan and in the past, has supported many famous athletes such as gymnast, Kohei Uchimura, and swimmers, Kosuke Hagino and Rie Kaneto, who were the gold medalists in this year's Rio Olympics. This year's project selected athletes from 13 sports and only 3, including Sadoyama, were chosen from the category of golf, proving the rising expectation for Sadoyama in Japan.

Two Enagic Academy Members Compete in Japan Women's Open Championship!

Now in its 49th year, the Japan Women's Open Golf Championship was held in Tochigi Prefecture from September 29 through October 2. From Enagic Golf Academy, Hina Arakaki and Riri Sadoyama were selected to compete. As this tournament, which is sponsored by the Japan Golf Association and is one of the major events in women's golf, has strict qualification standards, the two golfers from Enagic Golf Academy entered the competition with high expectations from everyone. Although Arakaki lost in the preliminary round by a narrow margin, Sadoyama defeated an array of powerful players in the preliminary round and tied at 26th place in the final game.

With 17-year-old, Nasa Hataoka, achieving the championship's first amateur victory, this year's competition was filled with amazing performances by the amateurs. Of the 32 amateur golfers that entered the game, Sadoyama scored 4th place, providing a glimpse into her promising future. Arakaki appeared in the previous morning edition of the Asahi, which provided a special feature article of the championship. Along with 2014 women's golf tour's youngest winner, Minami Katsu, Arakaki's photo made the page of an article titled, "12th Grade, 'Golden Era' of Golfers," proving the height of the public's interest in her career.

Other academy members have also entered in various competitions. Those who excelled in the Club Championship held from September 17 through 19 at the Enagic Sedake CC, moved on to compete in other tournaments such as the Kansai Cup (Sep. 29~30 / Fukuoka) and Kyushu Club Championship (Nov. / Kumamoto) and have been achieving great results.



Asahi Shimbun (Sep. 28 issue), introduces Arakaki with a photo.



Enagic Academy member, Genki Tamashiro, as featured in a poster for the Kansai Cup.

The two academy members make their plays as a large gallery watches on. (©JGA)



Japan/日本

Asahikawa Salon

旭川サロン



Kangen Water flags placed at the front of the salon.
還元水ののぼりを立てたサロンの玄関付近

Address: 3-1, 8 chome 14 jo Toukou
Asahikawa City Hokkaido
Phone: 011-223-5678

Budding Business Waiting to Blossom in Northern Japan

蕾はいつ花開く？ 産声をあげた日本最北の地の小さな拠点

Forming the northern most island of Japan, Hokkaido has been attracting many foreign visitors recently. This is especially prominent in Asahikawa City, which, in 2015, recorded a 60% increase in foreign visitors compared to the previous year. It is in this city, ever abundant in great tourist destinations such as the famous Asahiyama Zoo and the Snow Crystal Museum, that a small base for Enagic distributors began its operation. The name of this base is Enagic Asahikawa Salon.

"Since the salon has just recently been established, we are still at the starting point of our operation" said Masami Suzuki (4A) modestly. The motivation for the establishment came as a simple piece of advice from Kuni Sakurai (6A), the woman she admires as her "boss". Sakurai told her, "The salon would be helpful to actively promote the distribution of Kangen." And so, encouraged by her mentor's words, Suzuki opened the salon in conjunction with Sakurai. The two distributors are members of the group belonging to 6A18-5 distributor, Keiko Ishi, but since Sakurai resides in Chiba Prefecture, Suzuki is the one who regularly attends to the operation of the salon. She can be found there in the mornings, Monday through Saturday.

Suzuki rented the first floor of a two-storied private house in a residential area, which is about a 20-minute bus ride from the JR Asahikawa Station (to Toukou 13-7 bus stop). As the salon blends into the residential area in which it is located, large flags are placed at the entrance so that it would be easy to spot. The great advantage of this salon is that it has a kitchen, which is useful when conducting a demonstration on the use of electrolyzed water in cooking. Suzuki adds that, since the owner of the house is very supportive towards Leveluk users, she feels encouraged to continue the operation there.

Though the salon has only just opened at the end of August, various events are already being planned. A Food and Water Seminar, which will feature a professional nutritionist, is in the works to be held soon. Suzuki is also diligently working on promotion by posting flyers in neighboring areas. The small business that has just sprouted its bud will one day blossom in the vast land of Northern Japan.



A party celebrating the opening of the salon
(front left, Sakurai, and front middle, Suzuki).
サロンの開設を祝って開いた祝賀会(前列左が櫻井さん
中央が鈴木さん)

日本の最北部にある北海道は最近、外国人観光客が増えてきている。中でも旭川市の増え方は著しく、昨年度はその前年度比60パーセントも増えた。すっかり有名になった旭山動物園や雪の美術館など魅力的なスポットに事欠かないこの旭川市で、蠢動を始めた販売店の小さな拠点がある。名付けてエナジック「旭川サロン」。

「設立したばかりですから、すべてがこれからです」と遠慮がちに話すのは販売店の鈴木まさみさん(4A)だ。設立の動機はいたってシンプル。鈴木さんが「上司」と慕う櫻井玖仁さん(6A)の「積極的に展開するにはあったほうがいい」とのアドバイスを受け入れ共同でサロンを設立した。2人は6A18-5の石井恵子さんのグループメンバー。櫻井さんは千葉県在住のため、常駐するのは鈴木さんである(月～土の午前中)。

サロンは住宅街に建つ2階建ての民家の1階を借りて開いた。JR旭川駅からバスで約20分の距離(東光13条7丁目バス停下車)。玄関部分には「還元水」ののぼりを立て、すぐにわかるようにしてある。このサロンの強みは台所が付いていること。電解水を使った調理の実演をフルにできるのである。ちなみに家主もレベラックの愛用者のため何かと応援してくれるので、これも心強い。

サロンは8月下旬に産声をあげたばかりだが、近々、管理栄養士を招いた「食と水」のセミナーを開催するなど、いろいろなイベントを構想中だ。いまはサロンを紹介したチラシを作成し近辺の団地などでポスティングするなど「宣伝」に努めている。北の大地で芽吹いた蕾は成長いつか大輪の花を咲かせるだろう。

If you know of any unique use for electrolyzed water, we'd love to hear from you! 電解水のユニークな活用法を募集中!

● Please send information to the Public Relations Department.

情報は広報室まで / e-mail: kouhou@enagic.co.jp



Welcome New 6A!

Using a little Ingenuity to get People interested!



[Italy]
Rufo Cardeno

Rufo Cardeno is a Filipino Italian residing in Rome with his wife and 3 children. Rufo came across Kangen Water when he witnessed the Water Demonstration in 2013 and decided to give it a try. After 3 weeks, he and his family were satisfied with the results, and they purchased a Leveluk unit. Seven months later, he began his journey with the Enagic Business.

Although initially, Rufo was unsure of his ability to convince people of the benefits of Kangen Water, he continued his distribution efforts with the conviction that his belief in Kangen Water would eventually assure people of its effects. As a result, he was able to reach the rank of 6A within 2 years. Now, together with his wife, Rufo is steadily working to realize his dream to, "spread Kangen Water throughout the world."



ENAGIC BRANCH NEWS

Congratulations! 4 Branches reach Aug Goal! Branches reaching monthly goal

Hawaii, Vancouver, Los Angeles, Australia



Hawaii



Vancouver



Los Angeles



Australia

Congratulations for Reaching 6A! August 2016/ Our new 6A and above distributors

6A

- HIEN B VU (Australia)
- ANGEL C ABORDO (Australia)
- VILLY SANTILLAN GAMBOA (Canada)
- ANELYN ANTOLIN SUNIDO (Canada)
- SUNNYCAT GOODLIFE TRADING AND CONSULTING CORP (Canada)
- TONG YI ZHU (Canada)
- ULA INTERNATIONAL HEALTH DEVEL (Canada)
- OANH THI VO (Canada)
- INFINITE WEB & MARKETING SOLUTIONS LTD. (Canada)
- KATELYN MCKENZIE (Canada)
- MILDRED TAMARGO (Canada)
- KA HO CARREAU CHAN (Canada)
- OI MING CHAN (Canada)
- M2K VENTURES (Canada)
- TATIANA KOLMAKOVA (Russia)
- BEAUTY-TIPS SLIM&BEAUTY CENTRE (Hong Kong)
- WONG KING PUI PEGGIE (Hong Kong)
- CHAN SZE YAN (Hong Kong)
- WONG LUEN YING CARMEN (Hong Kong)
- NG YUEN YEE (Hong Kong)
- LAW SIU WAI (Hong Kong)
- HO KING TO SAM (Hong Kong)
- SURYA KUMARI SOMANCHI (India)

- WINARSO NELLY (Indonesia)
- ELNATH TORRES ERIDANY.S.ST (Indonesia)
- HENGKI YULIANSYAH (Indonesia)
- JUSSAC KANTIANA (Indonesia)
- LUH SUPARMI (Indonesia)
- KARNO SUSANTO (Indonesia)
- VIVI SARIA (Indonesia)
- CV. AIR BERKAT ABADI (Indonesia)
- TRI AGENCY (Malaysia)
- LIM KONG YAW (Malaysia)
- CHE NORMA BINTI ISHAK (Malaysia)
- GAN CHIN LAM (Malaysia)
- TGKC NETWORK ENTERPRISE (Malaysia)
- RIDZUAN BIN MOHD SAGIR (Malaysia)
- CBSAR AGUILAR (Philippines)
- ROMEO PLAGANAS (Philippines)
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- DR AGUS SUBAGIO (Indonesia)
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- CV KHAERİYAH KANGEN AMAZING TEAM (Indonesia)
- CV. ANGGA KANGEN AMAZING TEAM (Indonesia)
- KANGEN 6APLUS PTE LTD (Singapore)
- CREEKSIDE WATER COMPANY LLC (USA)

6A2

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- WELL STATE DEVELOPMENT LTD. (Hong Kong)
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- ASRUL FAUZI (Indonesia)
- METTA EU TSE KONG (Singapore)
- CV.HILDA KANGEN AMAZING TEAM (Indonesia)

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- SIHA K. TOP (USA)

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