

# おもち申込の案内

## O-MOCHI ORDER FORM

Pounding Mochi or mochitsuki and eating the delicious mochi in the New Year is a Japanese tradition which goes back to the beginning of Japanese history. A special sweet rice is washed, cooked and pounded in a large mortar with a heavy wooden mallet and formed into rounded rice cakes. Traditionally, mochi was only eaten on special occasions. Kagami-Mochi or Okasane-Mochi are larger mochi which decorate each Japanese home during the New Year as a symbol of good luck. It is said to bring good luck, health and a long life. Hand made mochi is a tradition at Zenshuji, please join us in this wonderful and interesting tradition.

年末恒例のもちつきは12月19日(日)午前7時より行われます。  
昨年同様、皆さんのお手伝いをお願い申し上げます。尚、こもち、お重ねもちの値段は下記の通りです。小切手を同封の上12月13日までにお申し込みください。

.....  
**One Pound of small Mochi (こもち) 1lb: \$4.00**  
**Okasane-Mochi (おかさね) 1set: \$7.00**

Washing the Mochi-kome: December 18, Saturday from 8:00am

餅米洗い

Mochitsuki(Mochi Pounding): December 19, Sunday from 7:00am

もちつき

---

### 2010 Mochi Order Form

KOMOCHI \_\_\_\_\_Pounds at \$4.00 per pound:

OKASANE-MOCHI \_\_\_\_\_Sets at \$7.00 per set

Grand Total: \$ \_\_\_\_\_

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone Number:(\_\_\_\_\_) \_\_\_\_\_

Please fill out the order form below and send it in with your remittance on or before 12-13-2010.

- \* お電話での申込は出来ません。
- \* 12月18日(土)午前8時よりもち米洗いです。お手伝いをお願いします。
- \* 12月19日(日)もちつきのボランティアを募集しております。